



to SUMMER 
with LOVE

SUMMER INSPIRATION MENU



WOLFGANG PUCK
CATERING

#TOSUMMERWITHLOVE

WOLFGANGPUCKCATERING.COM



DIVE INTO *Summer*

TRAY-PASSED HORS D'OEUVRE



Crispy Pork Belly and Lobster with Pickled
Mango on a Plantain Chip

Cypress Grove Goat Cheese Crostini with
Pepper Cress and Heirloom Citrus

Crab and Roasted Corn Salad with Finger Lime
and Avocado on Crunchy Romaine

Tea Leaf Roasted Pork Samosa with
Red Chili Relish

Tapioca Croquette with Roasted Banana,
Coconut Vinegar and Fried Onion

Tamarind Glazed Yam and Jalapeno Flatbread

Grilled Guava Shrimp with Scallion Pesto

Grapefruit and Tequila Pulled Chicken in
Blue Corn Taco

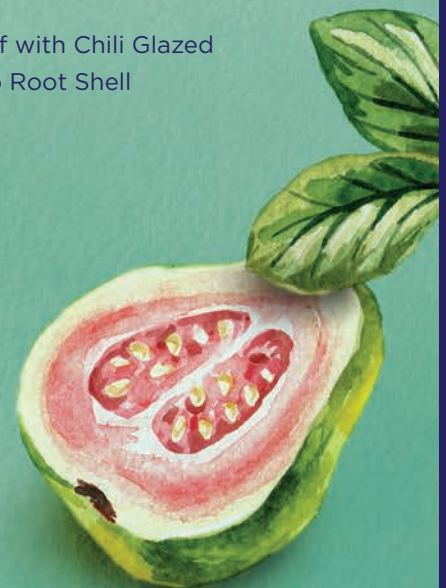
Chicken Shumai with Lychee BBQ Sauce

Ahi Tuna Tiradito with Starfruit and Aji Amarillo

Mini Taro Taco with Roasted Chicken and
Peach Habanero Jam

Cambodian "Lok Lak" Beef with Chili Glazed
Heirloom Tomato and Taro Root Shell

Tuna Tartare with Nam Pla Sauce and
Cucumber Chili Relish





A SLICE OF *Paradise*

SMALL PLATES



Mango Teriyaki Glazed Salmon on
Lemongrass Scented Black Rice

Hamachi Crudo with Blackened Citrus
and Puffed Sushi Rice

Coconut and Lobster Curry Fried Rice with
Passion Fruit Glazed Serrano Chili

Line Caught Swordfish, Passion Fruit Gelée,
Bok Choy and Coconut Cilantro Gremolata

Lemongrass Roasted New York Strip with
Papaya and Tamarind Steak Sauce

SERVED ON A COCONUT SHELL...

Charcoal-Dusted Ahi Tuna Tataki with Grilled
Pineapple, Yuzu Tapioca and Ginger Miso Sauce

Grilled New York Steak with Wasabi Ponzu and
Pickled Mama Lil Peppers

Crab and Avocado Louie with Fresh Horseradish

Chilled Cucumber Soup with Pineapple Espuma

Baby Mango with Thai Bird Chili, Chia Seed
Pudding and Roasted Peanut Vinaigrette



LIFE OF THE *Party*

LIVE ACTION STATIONS



WOLFGANG PUCK WOK STIR FRY STATION

Stir Fried Coconut Rice with Heirloom
Vegetables and Aromatic Herbs

Pork and Shrimp Stir Fry with
Passion Fruit Glaze

Beef and Snap Peas on Green Papaya Salad

Orange Peel Glazed Bok Choy with Roasted
Carrots and Stir Fry Rice Cakes

OVER THE COALS

Polynesian “Huli Huli” Chicken Bowl

Coal Roasted “Kalua” Pork Steamed Buns

Fruit Wood Grilled Pineapple Steaks
with Pink Grapefruit BBQ Sauce and
Forbidden Rice Congee

ALL THAT, AND DIM SUM

*Served with housemade dipping sauces including mango
sweet chili sauce, coconut black vinegar, black bean and chili
oil, guava and chili vinegar*

Crispy Shrimp Balls

Kalua Pork Steamed Buns

Chicken Chive Dumplings

Spinach and Mustard Dumplings





SHARE THE *Flavor*

FAMILY STYLE MEALS



Dragon Fruit Caprese with Fresh Mozzarella
and 25 Year Aged Vinegar

Grilled Watermelon and Asparagus Salad with
White Balsamic Dressing and Basil Caviar

Hearts of Palm with Jalapeno and
Calamansi Vinaigrette

Field Greens with Compressed Starfruit and
Aji Amarillo Dressing

Arugula and Pear Salad with Mustard Oil and
Kiwi Poppy Seed Vinaigrette

Sea Bass Ceviche with Black Lime and
Pickled Red Onion

Coffee Rubbed Chicken Roasted in Banana Leaf

Chinois Style Lamb with Hunan
Glazed Vegetables

Chili Rubbed Beef Skewers with Sun Dried
Eggplant Salsa

Spicy Pork Sticky Rice in Banana Leaf

Tamarind Chicken with Scallion and
Sesame Sauce

Tea Leaf Wrapped and Grilled Salmon with
Citrus Ginger Glaze

Whole Roasted Snapper with Mango Salsa

Saffron Risotto, Maine Lobster and
Vanilla Pineapple Froth

Grilled Skirt Steak with Passion
Fruit Gremolata





JUST A Taste

TRAY-PASSED DESSERTS



Mini Eclairs

*Including Passion Caramel, Mango Vanilla,
Key Lime Meringue*

Meyer Lemon Posset

lemon posset, chambord infused frozen raspberries

Pineapple Dark Rum Fool

Seasonal Pie Pops

apple pie, peach crumble, boysenberry pie

Guava and Cheese Bocadillo

Miniature Cookie Pops

*lemon-ginger, chocolate chips, raspberry pistachio,
white chocolate macadamia*

Mini S'mores Macarons

Mini Rum Pineapple Upside Down Cake

Mini Boba Coolers in Tropical Inspired Flavors

*green tea latte, thai tea, vietnamese coffee,
passion fruit green tea*

Guava Pate De Fruit

Peach Melba Panna Cotta Parfait
*white wine-poached yellow peaches, bourbon
vanilla panna cotta, raspberry sauce*





SWEET *Escape*

PETITE DESSERT PLATES



Guava-Lychee Parfait

layers of guava mousse and lychee cream, young coconut jelly

Chamomile Panna Cotta

chamomile panna cotta, moscato gelee, nectarine foam, vanilla bean infused compressed nectarine

Chocolate Banana Semifreddo

layers of milk chocolate semifreddo and frozen banana pudding, dark chocolate and cookie crumble

Pineapple Galette

roasted pineapple hazelnut galette, rum raisin ice cream, drizzle of rosemary infused honey

Sour Cherry Mousse Cake

dark chocolate flourless cake, vanilla lime cremeux, chocolate crunch

Mango Kulfi

baby mango kulfi, almond saffron cake, pistachio cream

GET IN ON THE ACTION

Ice Cream Cones Affogato

green tea, vanilla, mocha, coffee, chocolate ice creams served in housemade cones and drenched in green tea latte, espresso shots, chocolate milk, thai iced tea, and chai tea

Grilled Piña Colada

skewers of pineapple cubes, grilled a la minute served with a scoop of coconut sorbet topped with toasted coconut shavings

Made To Order Pizzelle Sandwiches

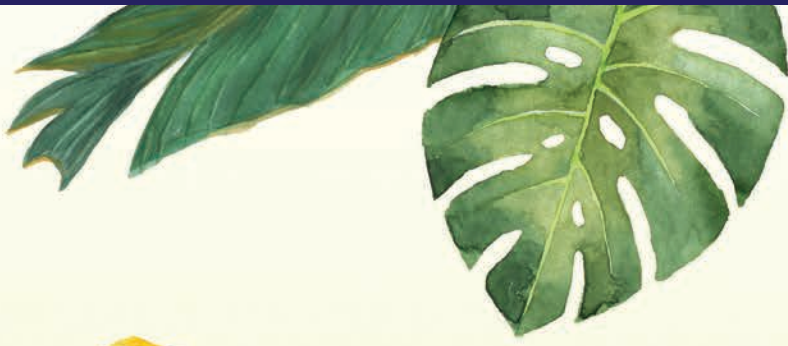
vanilla, chocolate, or salted caramel ice cream half dipped in white, milk or dark chocolate with assorted cereal toppings

Off the Vine Snow Cones

built to order rose champagne, white or red wine snow cones with seasonal toppings of lychee jelly, elderflower foam, or macerated summer berries

Summer Soda Bar

housemade dragon fruit ginger, guava kombucha, strawberry balsamic shrub sodas add a scoop of coconut creamsicle sorbet or crème fraiche ice cream



SIPS OF *Summer* SPECIALTY COCKTAILS



Caribbean Old Fashioned

dark rum, banana liqueur, angostura bitters

Bronzer

tequila reposado, grapefruit, lime, ginger, mint

Aperol Spritz

aperol, blood orange, champagne

Strawberry-Rhubarb Rickey

vodka, strawberry, rhubarb, lime, soda

Made In Mexico

tequila blanco, lime, cucumber, mint

Deep End

light rum, basil, lemon, pineapple, dark rum

El Elote

mezcal, lime, grilled sweet corn, ancho reyes, soda

Shallow End

silver tequila, lime, cucumber, jalapeno

Summer G&T

gin, lavender syrup, elderflower liqueur, tonic, lime



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