



UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

DINNER MENUS

DIRECTOR'S PLATED DINNER

Opening Scene

(Please select one first course)

Chopped Farmers Market Vegetable Salad with Shaved Parmesan and Balsamic Vinaigrette

Salad of Red and Green Baby Romaine
Brioche Parmesan Croutons, Marinated Heirloom Tomatoes, Fresh Mozzarella and Basil Vinaigrette

Baby Mixed Greens with Tomatoes, Endive and House Vinaigrette

Baby Arugula, Crispy Pancetta, Dried Sweet Cherries, Goat Cheese and Grilled Asparagus

Heirloom Tomato Salad with
Basil Aioli, Buratta Cheese and 25 Year-Old Balsamic Vinegar

Bibb Lettuce, Lady Apples, Caramelized Walnuts and Brie
with Aged Cider Vinaigrette

Spinach and Ricotta Ravioli with Tomato and Fresh Basil

Classic Caesar Salad
Hearts of Romaine, Parmesan Curls, Sourdough Crostini
*(Available with Grilled Marinated Chicken Breast,
with Shrimp or Grilled Salmon)*

Wild Mushroom Risotto with Crispy Shallots and Fresh Thyme
(available with Crab meat or Lobster)

Maryland Style Crab Cakes
with Pickled Vegetable salad and Sauce Remoulade

All pricing based on a minimum of 250 Guests. All food and beverage is subject to a 22% Taxable Service Charge and 9.75% State Sales Tax. Surcharges apply for events under 250 Guests or outside The Globe.



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Red Carpet Entrée Selections
(Please select one type with one preparation)

Roasted Organic Free Range Chicken
with
Wild Mushroom Risotto, Baby Vegetables and Rosemary
or
Garlic Spinach, Creamy Polenta, and Marsala Wine Demi Glace
or
Yukon Gold Potato Puree, Sugar Snap Peas, Carrots and Thyme Natural au jus

Braised Beef Short Ribs
with
Indian Spiced Celery Root-Apple Puree, Golden Raisins and Crispy Curried Shallots
or
Garlic Mashed Potatoes, Baby Vegetables, Mustard and Caramelized Shallot Glaze
or
Panang Curry, Lime Leaves, Coconut Milk Fried Garlic, Sticky Rice and Gai Lon

Grilled Atlantic Salmon Filet
with
Lobster Nage, Truffle Tomato Vinaigrette, Chive Risotto and Seasonal Vegetable Sauté
or
Tomato Fennel Fondue and Herb Crust, Potato Puree with Roasted Asparagus
or
Miso Glazed with Choy Sum and Scented Jasmine Rice

Slow Braised Portabella "Short Rib"
with
Indian Spices, Leeks, Celery Root, Mint and Cilantro

Twelve Vegetable Risotto
with
Basil Oil and Red Pepper Puree
Four Cheese Ravioli and Garlic Cream Primavera

Layered Vegetarian Tower
of
Roasted Portabella, Zucchini, Squash, Roasted Pepper and Spinach
with Warm Goat Cheese Quenelle and Fennel Tomato Fondue

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Grilled Aged NY Strip Steak
with
Italian Pancetta and Scallion Potatoes, Sugar Snap Peas and Pearl Onions with Five Peppercorn Sauce
or
Szechuan Style with Asparagus, Wild Mushrooms and Lotus

Roasted Sea Bass or Halibut
with
Feta-Scallion Potato Puree, Sautéed Zucchini, Sun Dried Tomatoes, Black Olives, and Wild Oregano
or
Julienne of Vegetables, Organic Basmati Rice and Sauce Beurre Rouge
or
Tomato Fennel Fondue and Herb Crust, Potato Puree with Roasted Asparagus

Roasted Filet Mignon
with
Potato Galette, Sautéed Spinach, Roasted Mushrooms and Shallot-Red Wine Reduction
or
Spring Onions, Asparagus and Fresh Horseradish Mashed Potatoes and Sauce Béarnaise
or
Roasted Garlic Potatoes, Tomato Confit and Madeira Wine

Grilled Filet Mignon & Sautéed Shrimp Scampi
with Sautéed Spinach and Potato Puree

Rack of Lamb
with
Grilled Chinois Style with Stir Fried Vegetables, Wasabi Potato Puree and Cilantro Mint Vinaigrette
or
Fennel and Garlic Thyme Natural Juices, Seasonal Vegetable and Pommes Aligot
or
Charred Japanese Eggplant and Goat Cheese Risotto

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Award Winning Ending (Please select one dessert)

Warm Valrhona Chocolate Cake with Espresso Ice Cream

French Butter Apple Tart with Caramel Ice Cream

Meyer Lemon Tart with Blackberry Merlot Sauce

Duo of Sorbets or Iced Berry Granita in a Crispy Almond Tuille

Buttermilk Cake with Strawberries and Crème Fraiche

Caramelized Banana Tart with Praline Ice Cream

Crispy Crêpe Purse filled with Ganache and served with Vanilla Ice Cream

Tahitian Vanilla Angel Food Cake with Heavenly Lemon Cream and Fresh Fruit

Raspberry Financier Cake with choice of Vanilla Ice Cream or Berry Sorbet

Classic Profiteroles filled with Vanilla Ice Cream and Glazed with Chocolate Sauce

Tiny Tastes of Cookies and Sweets or Homemade Chocolates and Candy

Torte Regina Hazelnut Chocolate Chip with Frangelico Zabaglione

Mango Upside Down Cake with Pineapple Sauce

O'Henry Peach Tart with Caramel Ice Cream and Market Berries

Three Course and Four Course Per Person Options Available

Hors D'Oeuvres and Duet Entrees available as additional options

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