



UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

LUNCH BUFFET MENUS

SALAD AND SANDWICH BUFFET

Salads

(Please select three)

Traditional Caesar Salad

Caprese Tomato and Mozzarella Salad with Balsamic and Olive Oil *(seasonal)*

Tomatoes with Roquefort Cheese, Sweet Onions, Basil, Balsamic and Olive Oil *(seasonal)*

Baby Mixed Greens with Tomatoes, Endive and House Vinaigrette

Asparagus Salad with Horseradish Mustard *(seasonal)*

Roasted Beets with Herbed Goat Cheese and Citrus-Shallot Vinaigrette

Chinois Chicken Salad with Bean Sprouts, Pinenuts and Ginger-Lemongrass Dressing

Haricot Vert with Baby Greens, Goat Cheese, Toasted Peanuts and Basil Vinaigrette

Pasta Salad with Rapini, Roasted Peppers, Red Onions, Tomatoes and Fresh Herbs

Grilled Salmon with Soy Ginger Glaze and Asian Greens

Grilled Rare Tuna Nicoise Salad with Peppers, Beans, Onions, Potatoes and Garlic Vinaigrette

Greek Salad with Shrimp, Feta Cheese, Olives, Onions, Tomatoes and Cucumbers

(All salads with seafood at additional cost per person)

Chicken Cobb Salad with Avocado, Egg, Roquefort, Smoked Bacon and Balsamic Vinaigrette

(available with Lobster)

Deli Platter to include:

Glazed Ham, Smoked Turkey, Roast Beef, Salami, Pastrami, Mortadella, Pepperoni

Sliced Cheddar, Swiss and Provolone Cheese

Assorted Rolls and Sliced Breads

Mustard, Mayonnaise, Horseradish, Olive Oil and Vinegar

Sliced Tomatoes, Red Onions and Shaved Lettuce

Sliced Seasonal Fruit and Berries with Cottage Cheese

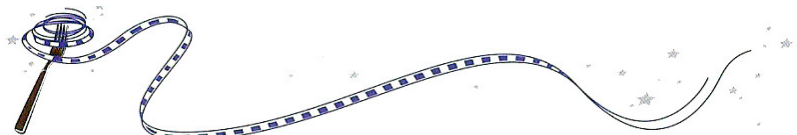
Assorted Freshly Baked Cookies

Iced Tea, Brewed Regular Coffee and Decaffeinated Coffee

Breakfast, lunch or meeting events in The Globe require custom proposals. Please inquire for a detailed quote based on your specific requirements. All food and beverage is subject to a 22% Taxable Service Charge and 9.75% State Sales Tax



Wolfgang Puck
catering





UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

LUNCH BUFFET MENUS

CLASSIC BUFFET

Chopped Chino Farms Salad
Traditional Caesar Salad

Penne Pasta with Chicken, Sundried Tomatoes
and Parmesan Cheese
Rosemary Chicken
Almond Crusted Salmon with Red Wine Sauce

Grilled Côte de Boeuf

Garlic Potato Puree
Chino Farms Vegetables

Wolfgang Puck Assorted Breads and Lavosh with
Sweet Cream Butter

Miniature Fruit Tarts
Buttermilk Cake with Strawberries
and Crème Fraiche
Chocolate Truffle Cake

Iced Tea, Brewed Regular Coffee and
Decaffeinated Coffee

MEXICAN BUFFET

Wolfgang Puck Tortilla Soup with Crispy Tortilla Strips

Seven Layer Salad with Mixed Greens, Tortilla Strips,
Sweet Corn, Black Beans,
Shredded Queso Blanco, Cilantro,
Red and Yellow Peppers
and Creamy Cilantro Vinaigrette

Chicken Fajitas with Bell Peppers and Onions
and Warm Corn and Flour Tortillas

Mild Salsa, Sour Cream and Guacamole

Beef Taquitos
Cheese Enchiladas

Refried Beans with Cheddar Cheese
Spanish Rice

Traditional Flan
Churros

Iced Tea, Brewed Regular Coffee and Decaffeinated
Coffee

TASTES OF CHINOIS

Traditional Won Ton Soup
Chinois Chicken Salad with Ginger-Lemongrass Dressing

Stir-Fried Chicken with Black Bean and Thai Basil
Grilled Szechuan London Broil with Baby Bok Choy and Shiitake Mushrooms
Stir-Fried Sweet and Sour Shrimp

Vegetable Lo Mein
Stir-Fried Jasmine Rice with Crunchy Vegetables

Hunan Eggplant

Chinese Five Spice Chocolate Tarts
Almond Cookies

Iced Tea, Brewed Regular Coffee and Decaffeinated Coffee

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