



UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

PRODUCER'S DINNER BUFFET

Opening Scene (Please select two salads)

Traditional Caesar Salad	Bococini, Cherry Tomato, Basil and Arugula Salad
Hearts of Romaine with Shaved Parmesan and Garlic Crostini	Chilled Noodle Salad with Sesame Soy Vinaigrette and Asian Vinaigrette
Baby Mixed Greens with Tomatoes, Endive and House Vinaigrette	Tomatoes, Red Onion and Cucumber with Herb Vinaigrette <i>(seasonal)</i>
Autumn Salad of Roasted Beets with Candied Walnuts, Goat Cheese, Frisee and Pomegranate Vinaigrette	Bibb Lettuce, Lady Apples, Caramelized Walnuts and Brie with Aged Cider Vinaigrette
Caprese Tomato and Mozzarella Salad with 12-year-old Balsamic Vinegar Reduction and Olive Oil <i>(seasonal)</i>	Chopped Farmers Market Vegetable Salad with Shaved Parmesan and Balsamic Vinaigrette
Arugula, Radicchio and Endive with Crumbled Blue Cheese	Salad of Red and Green Baby Romaine with Brioche Parmesan Crouton, Marinated Heirloom Tomatoes, Fresh Mozzarella and Basil Vinaigrette
Baby Arugula, Crispy Pancetta, Dried Sweet Cherries, Goat Cheese and Grilled Asparagus	Asparagus Salad with Horseradish Mustard <i>(seasonal)</i>

Plot Twist Pastas or Risotto (Please select one type with one preparation)

Farfaile, Penne, Rigatoni, Fussilli or Gamelli Pasta

with
Tomato and Fresh Basil
or
Garlic Cream Primavera
or
Fennel Sausage, Rapini and
Sun Dried Tomatoes

Ravioli and Tortellini Pasta

with
Four Cheese Sauce
or
Wild Mushroom
or
Spinach Ricotta
or
Rapini, Garlic and Sun Dried
Tomatoes

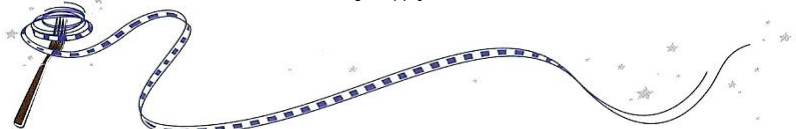
Risotto

with
Pumpkin, Sage and Shrimp
or
Wild Mushroom
or
Tomato with Basil

All pricing based on a minimum of 250 Guests. All food and beverage is subject to a 22% Taxable Service Charge and 8.25% State Sales Tax. All Prices are subject to change without notice unless contracted prior to rate change. All pricing includes Premier Package operational fees for The Globe. Additional surcharges apply for events under 250 Guests or outside The Globe.



Wolfgang Puck
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UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

PRODUCER'S DINNER BUFFET

Leading Actors

(Please select two entrées with two preparations)

Roasted Organic Free-Range Chicken Breast
with
Wild Mushrooms and Marsala Wine
or
Preserved Lemon, Garlic and Rosemary au jus
or
Sun Dried Tomato, Kalamata Olives and Fresh Flat Leaf Parsley
or
Miso Glazed with Choy Sum

Seafood
Almond Crusted Salmon with Sauce Beurre Rouge
or
Roasted Salmon Filet with Tomato Fennel Fondue and Herb Crust
or
Halibut Filet with Crispy Basil and Lobster Nage
(add \$10.00++ per person)
or
Pistachio Dusted Sea Bass with Lemon-Thyme Compound Butter
(add \$10.00++ per person)

Beef
Grilled Côte de Boeuf with Sautéed Celery and Sweet Onions, Bordelaise Sauce
or
Slow Braised Short Ribs with Mustard and Caramelized Shallot Glaze
or
Szechuan Style New York Steak
or
Carved Prime Rib with Yorkshire Pudding and Natural au jus
(add \$10.00++ per person)

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UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

PRODUCER'S DINNER BUFFET

Supporting Actors

(Please select two sides or accompaniments)

Ratatouille Style Vegetables with Tomato, Thyme and Parsley
Sautéed Seasonal Vegetables with Garlic and Olive Oil
Steamed Broccoli and Carrots
Cauliflower Gratin
Baby Vegetables with Herbs
Asparagus Tips with Lemon
Green Beans with Garlic and Olive Oil
Carrot Ginger Puree
Roasted Potatoes with Rosemary and Garlic
Yukon Gold Potato Puree with Crème Fraiche
Garlic Potato Puree
Pommes Aligot
Potatoes Gratin with Fontina and Thyme
Steamed Jasmine Rice
Stir Fried Rice
Coconut Saffron Rice
Rice with Herbs and Sautéed Onions

Closing Credits

An Assortment of Desserts to Include:

Apple Tart Tatin
Mini Berry Financiers
Citrus Tartlets
Chocolate Soufflé Cake
Chocolate Fudge Brownies
Chocolate Chip, Oatmeal Raisin, Raspberry Linzer and Lemon Ginger Cookies

(1) Hour of Hors D'Oeuvres available for an additional charge

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UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

MOVIE PREMIERE DINNER STATIONS MENU

(Choice of two stations plus dessert)

SOUTHERN

Baby Greens with South Carolina Goat Cheese,
Candied Pecans and Creamy Peppercorn Dressing
Popcorn Shrimp with Spicy Mayonnaise
Honey Stung Fried Chicken
Barbecued Spare Ribs
Mashed Potatoes and Gravy
Sweet Buttered Corn
Baked Macaroni and Cheese

ASIAN

Chinese Chicken Salad with Crispy Wontons,
Sesame Candied Cashews and Chinois Dressing
Sea Salt Sprinkled Edamame in the Shell
Red Curry Prawns with Pad Thai Noodles,
Egg and Tofu
Dry Fried String Beans with Candied Cashews
Hong Kong Style Atlantic Salmon with
Ginger, Chilis and Galangal
Steamed Jasmine Rice
Stir Fried Chicken Lettuce Cups with
Thai Basil, Orange and Pinenuts

MASHED POTATO MARTINI BAR

Potato Puree Martinis
Black Truffle Butter Balls
Steamed Broccoli, Shredded Cheese, Bacon Bits,
Crème Fraiche, Chives

Warm Lobster and Scallion Butter
(add \$5.00++ per person)

ANTIPASTI BAR

Grilled Asparagus with Grilled Lemon and Olive Oil
Roasted Peppers with Olive Oil, Garlic
and Fresh Basil
Chilled Pasta with Saffron, Tomatoes,
Olives, Oregano and Pinenuts
Marinated Grilled Shrimp
with Sweet and Spicy Mustard Dressing
Baby Greens with Shaved Manchego Cheese
and Sherry Vinaigrette

PASTAS AND SALAD

Classic Caesar Salad with Croutons,
Shaved Parmesan and Creamy Garlic Dressing
Tomatoes, Basil and Mozzarella
with Olive Oil and Aged Balsamic
Penne Pasta with Chicken and Pesto
Rigatoni with Sausage, Garlic and Rapini
Fusilli with Sun-Dried Tomatoes
and Parmesan Garlic Cheese Bread

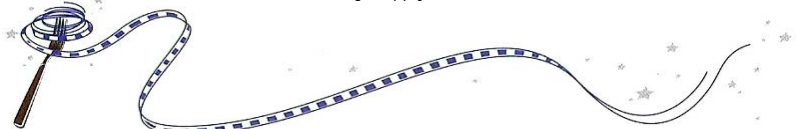
SWEETS

Chocolate Truffle Cake
Buttermilk Cake with Strawberries
and Crème Fraiche
Miniature French Butter Apple Tarts
Assorted Tiny Tastes of Cookies

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MOVIE PREMIERE DINNER STATIONS MENU

BISTRO

Marinated French Green Beans with
 Crumbled Goat Cheese and Pinenut Vinaigrette
 Asparagus Salad with Horseradish Vinaigrette
 Sautéed Bass with Lemon and Caper Sauce
 Slow Braised Short Ribs with Mustard and
 Caramelized Shallot Glaze
 Bistro French Fries with Parsley and Garlic
 Wolfgang Puck Breads and Lavosh
(Bistro Station add \$5.00++ per person)

ITALIAN

Warm Shrimp and White Bean Bruschetta
 with Rosemary
 Antipasto with Italian Meats, Cheeses,
 Roasted Peppers, Artichokes and
 Red Wine Oregano Vinaigrette
 Homemade Spinach Lasagna with Crispy Spinach
 Lamb Osso Bucco with Tomato Orzo
 and Lemon Parsley Gremolata
 Chicken with Wild Mushrooms and Marsala Wine
 Tuscan Style Vegetables and Potatoes
(Italian Station add \$5.00++ per person)

SUSHI STATION

Nigiri to Include:
 Yellowtail, Shrimp and Tuna
 Sushi Rolls to Include:
 Avocado-Cucumber, Spicy Tuna, Vegetable
 and California Rolls
(Sushi Station add \$5.00++ per person)

CARVERY

Assorted California Cheeses with
 Fresh Fruit and Berries
 Sliced Breads and Assorted Crackers
 Horseradish Crusted Prime Rib of Beef
 and Herb Roasted Turkey
 Carved to order...served with Small Rolls,
 Cranberry Relish, Creamy Horseradish
 and Natural au jus
 Assorted Marinated Olives
(Carvery Station add \$5.00++ per person)

SEAFOOD STATION

Iced Seafood Display to Include:
 Lobster, Shrimp, Crayfish, Clams,
 Oysters and Mussels
 Horseradish Cocktail and Mignonette Sauces
 Lemon Wedges and Mini Tabasco Bottles
(Seafood Station add \$10.00++ per person)

ENGLISH

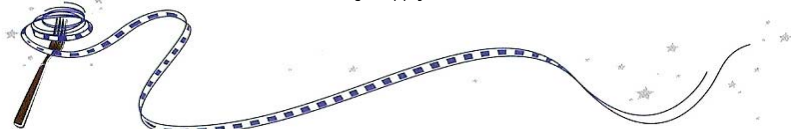
Bangers with Caramelized Onions
 and Mashed Potatoes
 Traditional Fish and Chips wrapped
 in News Print with Malt Vinegar
 and Tartar Sauce
 Carved Prime Rib with Yorkshire Pudding
 and Natural au jus
(English Station add \$10.00++ per person)

(1) Hour of Hors D'Oeuvres available for an additional charge

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HOLLYWOOD BUFFET DINNER STATIONS MENU

(Please select three stations)

CHINOIS

Roasted Chinese Duck with Plum Sauce
Mongolian Grilled Lamb Chops with Cilantro Mint Vinaigrette
Stir Fried Szechwan Green Beans
Stir Fried Vegetable Fried Rice
Miniature Ginger Crème Brulees
Miniature Lychee Sorbet Cones

GRANITA

Aqua Pazza Fish
Roasted Mediterranean Style Fish with Clams, Mussels and Shrimp in Lobster Broth
Iced Seafood Display with Lobster, Shrimp, Crayfish, Clams, Oysters and Mussels
with Horseradish Cocktail and Mignonette Sauces
Bruschetta with Assorted Toppings
Mascarpone and Figs
White Beans with Prosciutto
Sliced Pears with Roquefort
Marinated Tomatoes and Basil
Assorted Fruit Granitas

SPAGO

Roasted Beet and Herbed Goat Cheese with Toasted Hazelnuts and Citrus-Shallot Vinaigrette
Chino Farms Tomato Caprese with Fresh Mozzarella, Basil, Olive Oil and Aged Balsamic Vinegar
Pan Roasted Chicken with Garlic Sauce
Sliced Grilled Côte de Boeuf
Aligot Potatoes
Warm Chocolate Truffle Cakes with Whipped Cream
Tiny Tastes of Cookies and Sweets

TRATTORIA DEL LUPO

Tomato Basil Risotto with Shrimp Scampi
Rigatoni with Traditional Bolognese
Chicken Scarpariello with Hot and Sweet Peppers and Sausage
Scaloppini of Veal Marsala
Assorted Biscotti and Italian Style Pastries

Hour of Hors D'Oeuvres available for an additional charge

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