



## 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 add \$5.00++ per person)*

- Chicken Cobb Salad with Avocado, Egg, Roquefort, Smoked Bacon and Balsamic Vinaigrette
- (with Lobster add \$10.00++ per person)*

##### 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 8.25% State Sales Tax. Prices are subject to change without notice unless contracted prior to rate change.



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  
*(add \$5.00++ per person)*

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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