



## UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

### *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, Burrata 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  
*(with Grilled Marinated Chicken Breast add \$3.00++ per person)*  
*(with Shrimp or Grilled Salmon add \$5.00++ per person)*

Wild Mushroom Risotto with Crispy Shallots and Fresh Thyme  
*(with Crabmeat add \$5.00++ per person)*  
*(with Lobster add \$9.00++ per person)*

Maryland Style Crab Cakes  
with Pickled Vegetable salad and Sauce Remoulade  
*(add \$12.00++ per person)*

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.



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### *DIRECTOR'S PLATED DINNER*

**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

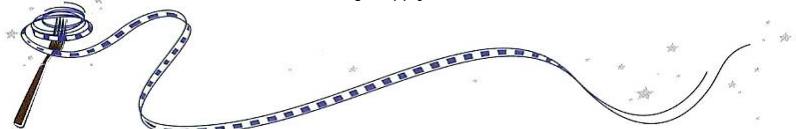
**Twelve Vegetable Risotto**  
with  
Basil Oil and Red Pepper Puree  
Four Cheese Ravioli and Garlic Cream Primavera

**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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### *DIRECTOR'S PLATED DINNER*

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

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

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  
*(add \$10.00++ per person)*

Grilled Filet Mignon & Sautéed Shrimp Scampi  
with Sautéed Spinach and Potato Puree  
*(add \$10.00++ per person)*

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  
*(add \$10.00++ per person)*

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### *DIRECTOR'S PLATED DINNER*

#### **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  
*(add \$3.00++ per person)*

Torte Regina Hazelnut Chocolate Chip with Frangelico Zabaglione  
*(add \$3.00++ per person)*

Mango Upside Down Cake with Pineapple Sauce  
*(add \$3.00++ per person)*

O'Henry Peach Tart with Caramel Ice Cream and Market Berries  
*(add \$3.00++ per person)*

**Three and Four Course options available**

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

**Duet Entrees available**

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