



## UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

### BREAKFAST MENUS

#### *CONTINENTAL BREAKFAST*

Freshly Baked Pastries to include:  
Croissants, Pain au Chocolat, Sticky Buns,  
Danish, Muffins, Assorted Bagels, and Breakfast Breads

Butter, Preserves, and Cream Cheese

Sliced Seasonal Fresh Fruit and Berries  
*(add \$2.00++ per person)*

Freshly Squeezed Orange and Grapefruit Juice

Brewed Regular Coffee, Decaffeinated Coffee, and a  
Selection of Teas

#### *DELUXE CONTINENTAL BREAKFAST*

Freshly Baked Pastries to include:  
Croissants, Pain au Chocolat, Sticky Buns,  
Danish, Muffins, Assorted Bagels, and Breakfast Breads

Butter, Preserves, and Cream Cheese

Sliced Seasonal Fresh Fruit and Berries

Granola and Boxed Cereals with Milk  
*(add \$3.00++ per person)*

Sliced Smoked Salmon with Traditional Accompaniments  
*(add \$4.00++ per person)*

Freshly Squeezed Orange and Grapefruit Juice

Brewed Regular Coffee, Decaffeinated Coffee, and a  
Selection of Teas

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 20% Taxable Service Charge and 9.75% State Sales Tax. Prices are subject to change without notice unless contracted prior to rate change.



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## UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

### BREAKFAST MENUS

#### *PLATED BREAKFAST*

Baskets of Freshly Baked Pastries to include:  
Croissants, Pain au Chocolat, Sticky Buns,  
Danish, Muffins, Assorted Bagels, and Breakfast Breads

Butter, Preserves, and Cream Cheese

#### Entrées

(Please select one)

Huevos Rancheros with Black Beans, Salsa, and Quesadilla

Traditional Eggs Benedict

Omelet with Spinach, Sundried Tomato, and Feta Cheese

Wild Mushroom and Parmesan Frittata

Traditional Buttermilk Pancakes with Vermont Maple Syrup and Crisp Bacon

9-Grain Pancakes with Vermont Maple Syrup and Turkey Sausage

Almond-Crusted French Toast with Vermont Maple Syrup and Chicken Apple Sausage

Corned Beef Hash with Poached Eggs

Classic Quiche Lorraine

Accompanied by your choice of:

Home Fries, Hash Browns, Cottage Fries or Fruit Salad

Freshly Squeezed Orange and Grapefruit Juice

Brewed Regular Coffee, Decaffeinated Coffee, and a Selection of Teas

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## UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

### BREAKFAST MENUS

#### *BREAKFAST BUFFET*

Baskets of Freshly Baked Pastries to include:  
Croissants, Pain au Chocolat, Sticky Buns,  
Danish, Muffins, Assorted Bagels, and Breakfast Breads

Butter, Preserves, and Cream Cheese

Season Sliced Fresh Fruit and Berries

Eggs

(Please select one)

Scrambled Eggs

Traditional Eggs Benedict  
Asparagus and Goat Cheese Frittata

Potatoes

(Please select one)

Home Fries

Hash Browns

Cottage Fries

Meats

(Please select one)

Honey Smoked Ham

Applewood Bacon

Linked Sausage

Chicken Apple Sausage

Turkey Sausage

Griddle

(Please select one)

French Toast

Pancakes

Blintzes

Freshly Squeezed Orange and Grapefruit Juice

Brewed Regular Coffee, Decaffeinated Coffee, and a  
Selection of Teas

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## UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

### BREAK MENUS

#### *BREAK MENU OPTIONS*

Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
(Approximately 18 cups per gallon)

Assorted Soft Drinks and Bottled Water

Mineral Water

Assorted Cookies  
Chocolate Chip, Peanut Butter, Oatmeal Raisin and White Chocolate

Brownies and Bars  
Chocolate Brownies, Blondies and Lemon Bars

Chocolate Dipped Strawberries

Assorted Biscotti and Chocolate Dipped Biscotti

Espresso/Smoothie Cart

#### *AFTERNOON BREAK PACKAGES*

Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
Soft Drinks and Bottled Water  
Assorted Jumbo Cookies

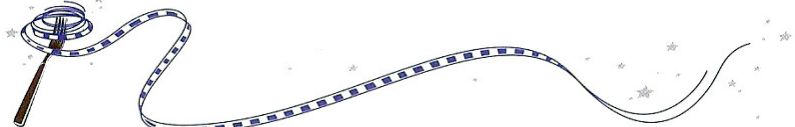
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
Soft Drinks and Bottled Water  
Assorted Jumbo Cookies, Brownies and Blondies

Espresso/Smoothie Cart

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## 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

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## 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

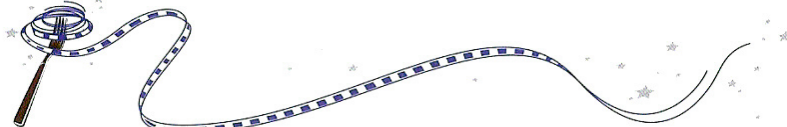
Chinese Five Spice Chocolate Tarts  
Almond Cookies

Iced Tea, Brewed Regular Coffee and Decaffeinated Coffee

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## UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

### TRAY PASSED HORS D'OEUVRES

#### *PREVIEWS MENU*

##### Cold Hors D'Oeuvre Selections

Parmesan, Fig Marmalade and Arugula Bruschetta  
Melon with Prosciutto  
Babaganouch Tartlet  
Hummus Tartlet  
Avocado Mousse Canapé  
Goat Cheese and Roasted Peppers Bruschetta  
Curried Chicken Canapé  
Cucumber and Dill on Brioche Canapé  
Asparagus Spears wrapped in Prosciutto  
Tomato and Basil Bruschetta  
Port Wine Figs and Mascarpone Bruschetta  
Shrimp Cocktail  
Ham and Gruyere Canapé  
Roast Beef with Horseradish and Arugula Canapé

##### Hot Hors D'Oeuvre Selections

Tempura Vegetables  
Pan Fried Pot Stickers  
Stuffed Mushrooms  
Mini Pastrami Ruebens  
Phyllo Triangles with Goat Cheese and Olives  
Spago Assorted Pizzas  
Potato Latkes with Smoked Sturgeon  
Tempura Shrimp  
Fried Oysters with Wasabi  
Croque Monsieurs

#### *TEASERS MENU*

##### Cold Hors D'Oeuvre Selections

Assorted Nigiri and Rolled Sushi  
Sliced Pear and Brie Bruschetta  
Tomato Confit with Goat Cheese and Prosciutto  
Bruschetta  
White Bean Puree with Arugula and Parmesan  
Bruschetta  
Steak Tartare on Toast  
Crab Remoulade in Pastry Tartlet  
Spicy Tuna Tartare in Sesame Miso Cones  
Smoked Salmon with Cucumber and Dill Canapé  
Pear and Roquefort Bruschetta  
Bruschetta with White Beans and Prosciutto

##### Hot Hors D'Oeuvre Selections

Moroccan "Cigars"  
Vegetarian Spring Rolls  
Mini Quiche Lorraine  
Miniature Cheeseburgers on Brioche Buns  
Chinese Shrimp Toasts  
Sesame Shrimp Rolls  
Spanakopita with Spinach and Feta  
Wild Mushroom "Vol au Vents"  
Shrimp Shui-Mai  
Curry Chicken Satays  
Samosas with Tamarind Sauce  
Galette with Smoked Salmon  
Brioche Toast with Smoked Salmon and Sturgeon  
Miso Marinated Black Cod  
Popcorn Fried Shrimp  
Beef Skewers with Thai Peanut Sauce  
Tandoori Lamb Kebabs with Mint and Raita  
Baby Lamb Chops with Cilantro Sauce

Additional charge of \$1.50++ per person applies to the following selections:

Roasted Potatoes with Caviar  
Blinis with Caviar on Smoked Salmon

Crab Cakes with Basil Aioli  
Chinese BBQ Spare Ribs

**\$45.00++ Per Person**

*Two-hour reception with a selection of three items from the Previews Menu and three items from the Teasers Menu.*

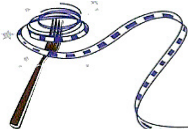
**\$15.00++ Per Person**

*One-hour reception with a selection of two items from the Previews Menu and two items from the Teasers Menu combined with Lunch or Dinner Menu.*

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## 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, 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)

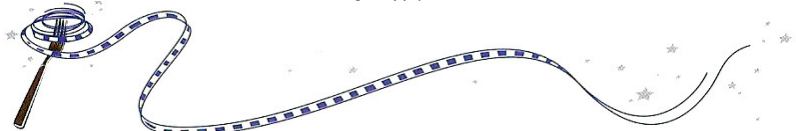
Wild Mushroom Risotto with Crispy Shallots and Fresh Thyme  
(with Crabmeat add \$5.00++ per person)  
(with Lobster add \$9.00++ per person)

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

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## UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

### *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

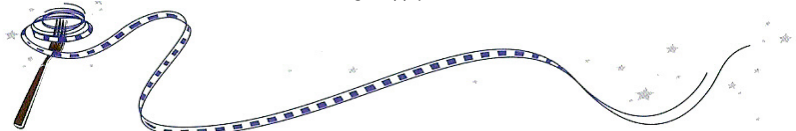
Twelve Vegetable Risotto  
with  
Basil Oil and Red Pepper Puree  
Four Cheese Ravioli and Garlic Cream Primavera

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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## UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

### *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)*

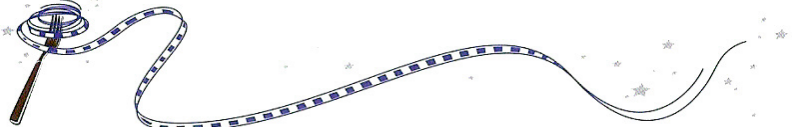
Grilled Filet Mignon & Sautéed Shrimp Scampi  
with Sautéed Spinach and Potato Puree  
*(add \$10.00++ per person)*

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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## UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

### *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)*

**\$75.00++ Per Person for Three Courses**

**\$85.00++ Per Person for Four Courses**

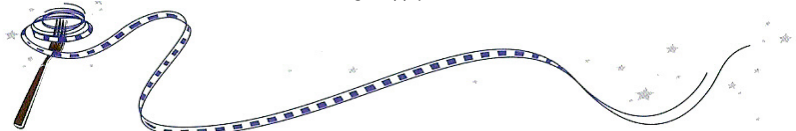
*Add (1) Hour of Hors D'Oeuvres for an additional \$15.00++ Per Person*

*Duet Entrees add \$10.00++ Per Person*

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## 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 or Tortelloni Pasta

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

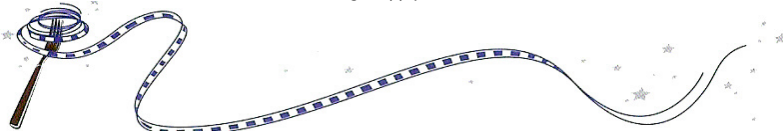
#### Risotto

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

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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

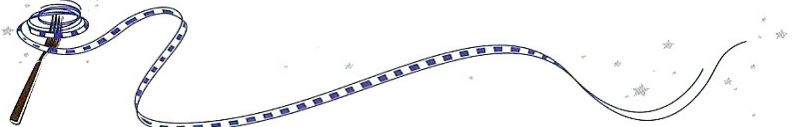
Seafood  
Almond Crusted Salmon with Sauce Beurre Rouge  
or  
Roasted Salmon Filet with Tomato Fennel Fondue and Herb Crust  
or  
Halibut Filet with Crispy Basil and Lobster Nage  
*(add \$10.00++ per person)*  
or  
Pistachio Dusted Sea Bass with Lemon-Thyme Compound Butter  
*(add \$10.00++ per person)*

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

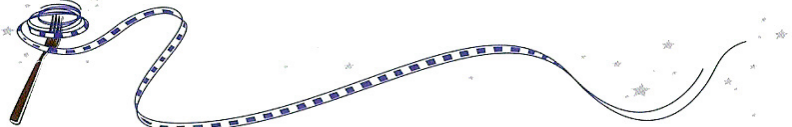
**\$85.00++ Per Person**

*(1) Hour of Hors D'Oeuvres add \$15.00 Per Person*

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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

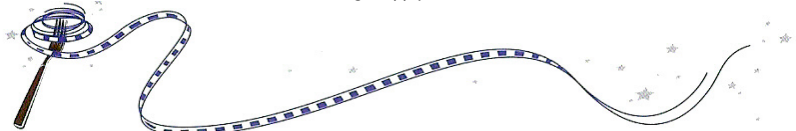
#### SWEETS

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

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## UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

### 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 Gremolatta  
 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)*

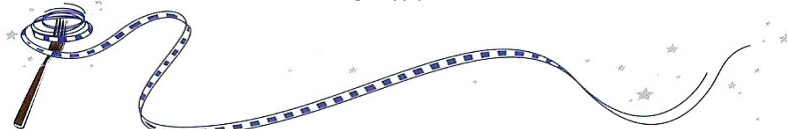
**\$90.00++ Per Person**

*(1) Hour of Hors D'Oeuvres add \$15.00 Per Person*

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## UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

### BAR PACKAGES

#### *HOSTED BAR PACKAGES*

##### Hosted Premium Bar

One Hour	\$18.00++ Per Person
Second Hour	\$4.00++ Per Person
Third Hour	\$3.00++ Per Person
Each Additional Hour	\$3.00++ Per Person

##### Hosted Deluxe Bar

One Hour	\$15.00++ Per Person
Second Hour	\$4.00++ Per Person
Third Hour	\$3.00++ Per Person
Each Additional Hour	\$3.00++ Per Person

##### Hosted Beer, Wine, and Soda

One Hour	\$10.00++ Per Person
Second Hour	\$4.00++ Per Person
Third Hour	\$3.00++ Per Person
Each Additional Hour	\$3.00++ Per Person

**Premium Brands**  
 Belvedere Vodka  
 Bombay Sapphire Gin  
 Johnnie Walker Black Label Scotch  
 Maker's Mark Bourbon Whiskey  
 Patron Silver Tequila  
 Pyrat Rum  
 Courvoisier VS Cognac

**Deluxe Brands**  
 Absolut Vodka  
 Tanqueray Gin  
 Chivas Regal Scotch  
 Jack Daniels Whiskey  
 Jose Cuervo Gold Tequila  
 Myer's Dark Rum  
 Myer's Light Rum

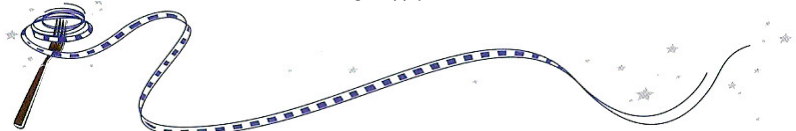
#### **Imported and Domestic Beer**

Budweiser, Bud Light, Corona, and Heineken

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## UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

### CASH BARS

#### Soft Drinks, Waters, and Juice

Sodas:	\$3.00 Coca Cola Products
Mineral Waters:	\$3.00 Still & Sparkling Water
Juice:	\$4.00 Orange, Grapefruit, Cranberry, Tomato

#### Beer, Wine, and Soda

Sodas:	\$3.00 Coca Cola Products
Mineral Waters:	\$3.00 Still & Sparkling Water
Juice:	\$4.00 Orange, Grapefruit, Cranberry, Tomato
Domestic Beer:	\$5.00 Budweiser and Bud Light
Imported Beer:	\$6.00 Corona and Heineken
Wine:	\$7.00 Columbia Crest and Robert Mondavi

### Deluxe Bar

Sodas:	\$3.00 Coca Cola Products
Mineral Waters:	\$3.00 Still & Sparkling Water
Juice:	\$4.00 Orange, Grapefruit, Cranberry, Tomato
Domestic Beer:	\$5.00 Budweiser and Bud Light
Imported Beer:	\$6.00 Corona and Heineken
Wine:	\$7.00 Columbia Crest and Robert Mondavi
Spirits:	\$8.00 Absolut Vodkas, Tanqueray, Chivas Regal, Jack Daniels, Jose Cuervo, Myers

### Premium Bar

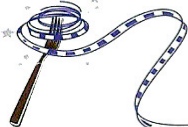
Sodas:	\$3.00 Coca Cola Products
Mineral Waters:	\$3.00 Still & Sparkling Water
Juice:	\$4.00 Orange, Grapefruit, Cranberry, Tomato
Domestic Beer:	\$5.00 Budweiser and Bud Light
Imported Beer:	\$6.00 Corona and Heineken
Wine:	\$7.00 Columbia Crest and Robert Mondavi
Spirits:	\$9.00 Belvedere, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Patron Silver, Barrow's Gold, Raynal Napoleon, Courvoisier

*Cash bars are subject to a \$250.00+ bartender fee. One bartender required per 100 guests.  
Bar Cashiers at \$250.00+ per cashier. One bar cashier required per 2 bartenders.  
Bartender and Cashier fees are subject to 9.75% sales tax.*

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## UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

### WINE LIST

#### White Wines

Columbia Crest Chardonnay	\$24.00++ Per Bottle
Covey Run Sauvignon Blanc	\$24.00++ Per Bottle
Gabbiano Pinot Grigio	\$24.00++ Per Bottle
Covey Run Riesling	\$24.00++ Per Bottle
Clos du Bois Chardonnay	\$34.00++ Per Bottle
Simi Chardonnay	\$34.00++ Per Bottle
Beringer Founders Sauvignon Blanc	\$34.00++ Per Bottle
MezzaCorona Pinot Grigio	\$34.00++ Per Bottle
Chateau Ste Michelle Riesling	\$34.00++ Per Bottle
Charles Krug Sauvignon Blanc	\$41.00++ Per Bottle
Santa Margherita Pinot Grigio	\$41.00++ Per Bottle
Staggs Leap Chardonnay	\$45.00++ Per Bottle

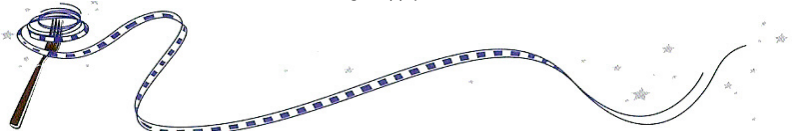
#### Red Wines

Mondavi Woodbridge Cabernet Sauvignon	\$24.00++ Per Bottle
Mondavi Woodbridge Merlot	\$24.00++ Per Bottle
Talus Pinot Noir	\$24.00++ Per Bottle
Covey Run Syrah	\$24.00++ Per Bottle
Geysler Peak Merlot	\$34.00++ Per Bottle
Geysler Peak Cabernet Sauvignon	\$34.00++ Per Bottle
Clos du Bois Merlot	\$34.00++ Per Bottle
Clos du Bois Cabernet Sauvignon	\$34.00++ Per Bottle
Beringer III Century Pinot Noir	\$34.00++ Per Bottle
Cline California Syrah	\$34.00++ Per Bottle
Ravenswood Lodi Zinfandel	\$34.00++ Per Bottle
Robert Mondavi Vinetta (Meritage)	\$34.00++ Per Bottle
Franciscan Merlot	\$47.00++ Per Bottle
Franciscan Cabernet Sauvignon	\$48.00++ Per Bottle
Summerland Pinot Noir	\$47.00++ Per Bottle
Erath Pinot Noir	\$47.00++ Per Bottle
Taz Pinot Noir	\$47.00++ Per Bottle
Brassfield Round Mountain Pinot Noir	\$47.00++ Per Bottle
Rosenblum Paso Robles Zinfandel	\$47.00++ Per Bottle
Estancia Meritage	\$48.00++ Per Bottle
Sterling Cabernet Sauvignon	\$48.00++ Per Bottle
Staggs Leap Cabernet Sauvignon	\$48.00++ Per Bottle
Staggs Leap Merlot	\$48.00++ Per Bottle

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## UNIVERSAL STUDIOS HOLLYWOOD SPECIAL EVENTS

### Italian Wines

Antinori Santa Cristina (Sangiovese)	\$24.00++ Per Bottle
Ruffino Il Ducale (Super Tuscan Blend)	\$34.00++ Per Bottle
Antinori Peppoli Chianti Classico	\$41.00++ Per Bottle

### French Wines

Louis Latour Chablis	\$24.00++ Per Bottle
Chaputier Cotes Du Rhone Bel Rouge	\$34.00++ Per Bottle
Louis Latour Borgogne Rouge	\$41.00++ Per Bottle

### Australian Wines

Annie's Lane Shiraz	\$24.00++ Per Bottle
Wolf Blass Gold Shiraz	\$41.00++ Per Bottle

### Champagne & Sparkling Wines

Available upon request.

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