

2018
GOVERNORS BALL
menu



WP WOLFGANG PUCK
CATERING

@WPCATERING

#OSCARS





Amuse Bouche Platter

- Parmesan Bread Sticks
- Everything Bagel Pretzel Bite, Scamorza Cream Cheese, Tomato Confit
- Aged Vermont Cheddar Cheese
- Aged Parmesan Cheese
- Candied Spiced Mixed Nuts, Pineapple
- Dried Fruit
- Apricot Macadamia Nut Lavosh

Tray-Passed Hors D'Oeuvres

- Edamame and Black Truffle Pot Stickers (V)
- Miyazaki Wagyu Beef Tartare, Puffed Black Rice, Togarashi
- Tiny Taro Taco, Spiced Eggplant, Lime Pickle (V)
- Smoked Salmon Oscars
- Miniature Wagyu Burger with Sharp Cheddar and Remoulade
- Assorted Signature Pizzas
- Spicy Tuna Tartare in Sesame Miso Cones
- Crab Stuffed Hibiscus, Lemon, Pomegranate
- Explosion of Rhubarb, Thai Flavors (V)

FUN FACT

MIYAZAKI WAGYU BEEF:

Of the 28,000 Japanese Black cattle handled by JA Miyazaki, only 18,000 meet the criteria to become Miyazaki Wagyu.

V - VEGAN



Raw Bar

SERVED ON HAND CARVED ICE BAR

- Spicy Tuna, California, and Vegetable Rolls
- Assorted Nigiri
- Scallop Crudo with Blood Orange, Finger Lime, Lovage
- Sea Urchin, Egg, Dashi Ikura
- Caviar Parfait with 24k Gold
- Oysters on the Half Shell
- Snow Crab Claws
- King Crab Legs
- Lobster
- Mussels
- Clams
- Shrimp

Passed Small Plates

SERVED COLD

- Crispy Brussels Sprouts, Pea Shoots, Mezze Flavors (V)
- Frozen Beets, Ginger Milk Curd, Yuzu, Ice Lettuce
- Asparagus, Shiro Miso, Watercress, Cherry Tomatoes, Sancho Pepper (V)

SERVED HOT

- White Asparagus Soup, Caviar, Yukon Potato Croutons
- Potato Caviar 2.0
- Black Truffle Chicken Pot Pie
- Winter Truffle Baked Cavatappi and Cheese
- Mini Pea and Carrot Ravioli, Black Truffle, Cipollini Onions
- Miyazaki Wagyu Beef, Forbidden Black Rice, Crunchy Red Beets, Char Siu Cabbage
- Black Bass, Eggplant, Salsa Verde, Teardrop Peppers
- Housemade Spinach Campanelle, English Peas, Cipollini Onions, Roasted Tomatoes (V)



Individual & Plated Sweets

- Caramel-Passion Fruit Oscars Lollipops
- Mango-Lime Pate a Fruit with Tajin Pop
- Marjolaine Cake Pop
- Passion Fruit Meringue Lollipop
- Pistachio Raspberry Cookies
- Chocolate Chip Cookies
- Dark Chocolate Brownies
- Lychee-Rose-Raspberry Tart
- Coconut Macaroons
- Cocktail Inspired Macarons:
Negroni-Orange, Campari, Vermouth, Gin;
Mojito-Lime, White Rum;
Piña Colada-Pineapple, Malibu Rum
- Individual Blueberry-Violet Entremets Cake
- Vegan Carrot Cupcake with Vegan Cream Cheese
- Gianduja Cupcake
- Pineapple Upside-Down Verrine
- Housemade Chocolate Bonbons:
Lemon Cheesecake; Pecan Pie;
Raspberry Pate a Fruit, Vanilla Ganache;
York Peppermint; Kumquat Pimm's



Dessert Action Stations

MADE TO ORDER

- Mille Crepe Cake, Caramel, Chocolate, Raspberry Filling
- Cinnamon Sugar Beignets Topped with Caramel
- Hibiscus Kombucha Carbonated to Order

Sweet Passed Small Plates

- Ruby Chocolate Strawberry and Cream:
strawberry-hibiscus mousse, strawberry compote, vanilla sponge, mascarpone cream, Callebaut Ruby chocolate
- Key Lime Meringue Cheesecake Taco:
key lime cheesecake, graham cracker, white chocolate shell, toasted meringue
- Mocha Beehive:
salted sable Breton, dark chocolate Rocher shell, liquid honey ganache, mocha mascarpone mousse
- Tropical Halo-Halo:
coconut tapioca pudding, exotic fresh fruits, acai granita

Vegan Sweets (without gluten)

- Chocolate Chips Cookie Sandwich
- Coconut Vegan Cupcake
- Walnut Chocolate Cookies

FUN FACT RUBY CHOCOLATE:

Wolfgang Puck Catering is the first company in the U.S. to have access to this brand new, 100% sustainable, varietal of chocolate.

OSCARS BY THE *numbers*

Ball Production by Cheryl Cecchetto / Sequoia Productions.

Menu Created by Wolfgang Puck and the Wolfgang Puck Catering Team including VP Culinary Eric Klein and Chef de Cuisine Connor Shanahan; pastry team Kamel Guechida, Monica Ng, Garry Larduinat and Jason Lemonnier. Restaurant-style service directed by Carl Schuster, CEO Wolfgang Puck Catering.

IN THE KITCHEN

- 300 culinary staff
- 2,600 pound sculpted ice bar
- 300 pounds Miyazaki wagyu beef*
- 6,500 wood-fired Oscar-shaped flat bread
- 3,500 miso tuile cones
- 350 pounds Atlantic Bigeye tuna
- 20 whole US wild-caught yellowtail
- 15 kilos American farm-raised caviar
- 7,500 individual US shrimp
- 250 Maine lobster
- 800 stone crab claws
- 325 pounds sushi rice
- 30 gallons housemade cocktail sauce
- 50 whole yellowtail snapper
- 100 pounds live scallops
- 450 pounds house smoked salmon
- 500 whole black bass
- 300 pounds eggplant
- 500 sheets of nori
- 20 pounds house pickled ginger
- 400 homemade signature pizzas
- 1,500 quail eggs
- 1,000 hibiscus flowers
- 100 pounds Snake River Farms O/O Gold Grade New York
- 125 pounds aged Vermont cheddar cheese
- 250 pounds Parmesan Reggiano
- 100 pounds five year aged white cheddar
- 1,500 Yukon gold potatoes
- 35 pounds winter black truffles from Burgundy
- 1,000 pounds Pasturebird chicken
- 3,500 pieces house made seeded lavash
- 5 gallons homemade pimento cheese
- 2,375 housemade pretzel bites
- 3,500 Fleur de Sel breadsticks
- 6,000 pieces mini brioche buns
- 4,500 pieces handmade "agnolotti" ravioli
- 200 pounds Brussels sprouts
- 100 pounds forbidden black rice
- 50 pounds rhubarb
- 500 blood oranges
- 200 pounds fresh ginger
- 200 pounds cavatappi pasta
- 15,000 pieces handmade vegan campanelle
- 150 pounds arugula
- 100 pounds watercress
- 200 pounds asparagus
- 200 pounds white asparagus
- 100 pounds haricot vert
- 350 florets cauliflower
- 150 stalks of celery
- 100 pounds carrots
- 100 pounds radicchio
- 50 pounds taro root
- 3,000 multi-color baby beets
- 120 pounds goat cheese
- 450 quarts heavy cream
- 450 quarts milk
- 450 organic sugar
- 20 pounds peanut butter
- 30 pounds unsweetened shredded coconut
- 40 pounds almond flour
- 5 pounds pistachio
- 800 pieces passionfruit marshmallow rocher
- 30 pounds starfruit
- 30 pounds lychee
- 30 pounds dragon fruit
- 1000 housemade chocolate bonbons
- 30 kilos Callebaut Ruby chocolate*
- 15 large sheets of housemade chocolate bark
- 20 gallons housemade gelato
- 12 gallons seasonal sorbets
- 1,050 handmade waffle cones
- 5 gallons homemade hot fudge
- 2,450 lollipop sticks
- 2,550 cocktail flavored macarons
- 10 flats Harry's Berries Strawberries of Oxnard, CA
- 1,000 individual plated desserts

OSCARS BY THE *numbers*

IN THE KITCHEN (CONTINUED)

- 2,000 assorted cookies
- 3,600 cage free whole eggs
- 1 ton of 70% Fleur de Cao Cacao Barry
- 30 pounds edible gold dust
- 100,000 pieces dark chocolate couverture pistoles
- 7,000 mini chocolate Oscars
- 150 9-inch chocolate Oscars
- 20 16-inch chocolate Oscars
- 3,000 custom chocolate Oscar gift boxes
- Locally grown produce, eggs and dairy
- 10 gallons housemade kombucha

LOCAL PARTNERS AND FARMS INCLUDE

- Weiser Family Farms
- Chino Valley Ranchers Cage Free Eggs
- County Line Harvest
- Rising C Ranch Specialty Citrus
- Straus Dairy
- Harry's Berries
- Babe Farms
- Times Produce
- Best Oriental Produce
- Coke Farms
- A Casas Farms
- Pudwill Farms
- Fruition Sales
- Ocean Mist
- Pasturebird Farms

IN THE BALLROOM

- 1,500 guests
- Team of 10 maitre d' staff
- 850 service and support staff
- 13,000 glasses for beverages
- 4,800 small plates
- 4,500 ramekins and verrines
- 12,000 cocktail forks and spoons

- Lighting and video prep in ShowPro's 100% solar powered, carbon-neutral facility.
- Over 700 lighting instruments
- Mixture of high-CRI LED and incandescent sources
- 20,000 ft of power cable and 3,000 ft of data control cable to support lighting
- Over 20 lighting practicals
- 2,500 yds of royal velvet
- 800 ft of 1"x4"
- 2.5 miles of tread
- 800 ft of pvc pipe
- 1,000 ft of wire rope
- 4,200 zip ties
- 2,000 yds of soft, elegant color tones including Oyster Metallic Mesh, Platinum Gemstone, Champagne Metallic Nusilk, Bronzine Nusilks, Coffee Bark Taffetas, Antique Ivory Taffetas and Champagne Halo Circle.
- Au Lait and Beige Sparkle Velvets in the Governors seating area
- 5,000 succulents mixed with roses
- 2 succulent towers
- Succulents will be planted at the Motion Picture Television Fund for residents to enjoy.
- Over 2 miles of chain and steel holding up the truss ceiling
- Over 1 mile of truss supporting the ceiling
- Over 700 shackles used to make connections in the ceiling
- 150 years of experience between audio crew
- Over 4 miles of cabling to support speakers, microphones, and audio consoles
- SM58 microphone can handle 180 decibels before distortion, close to the noise level of a space shuttle launch. (Luckily the band playing at an event like this will be well under the 100 db mark, safe for the human ear.)
- Advancements in audio consoles like the ones being used at this show have allowed audio engineers to replace traditional bulky copper lines (which take up a lot of space and are susceptible to noise interference) with ethernet to digitally transport audio signal.



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