



Wolfgang Puck

catering

74th ANNUAL ACADEMY AWARDS® GOVERNORS BALL - 2002

PASSED HORS D'OEUVRES

Spicy Tuna Tartare in Sesame Miso Cone

Vegetable Samosas with Tamarind

"Spago" Pizzas

Maryland Crabcakes with Basil Aioli

Shrimp Tempura with Pickled Ginger Vinaigrette

Miniature Kobe Burgers with Roquefort Cheese

Spinach and Feta Spanakopita

Vegetable Springrolls with Chinese Mustard

Herb Blini with Caviar and Crème Fraîche

TRIO OF SALADS

Goat Cheese, Roasted Beets, Blood Orange and Asparagus

Marinated Lobster with Ginger Vinaigrette

Smoked Salmon with Beluga Caviar on Brioche

MAIN COURSE

Sesame Crusted Salmon with Celery Root Puree

Szechwan Style NY Steak with Stir Fried Vegetables and Wasabi Peppercorn Sauce

DESSERT

Apricot and Milk Chocolate Dome