



Wolfgang Puck

catering

76th ANNUAL ACADEMY AWARDS® GOVERNORS BALL - 2004

PASSED HORS D'OEUVRE

Lobster Dumplings with 5-Spice Honey Sauce
Herb Seafood Risotto Cake with Chipotle Aioli
Szechuan Beef Roll with Daikon and Carrot
Miso Scallop on Togarashi Wonton
Chicken Tandoori Cups with Raita
Spinach, Sun-Dried Tomato and Brie Turnovers
Wolfgang Puck Signature Pizzas
Spicy Shrimp, Four Cheese and Spinach

ANTIPASTI PLATTER

Smoked Salmon Oscar® with Dill Crème Fraîche and Caviar
Beet and Goat Cheese Napoleon with Citrus Shallot Vinaigrette
Asparagus Wrapped With Prosciutto
Marinated Artichoke Salad
Bruschettas-Olive Tapenade with Goat Cheese, Confit Tomato with Arugula
and Shaved Parmesan, Roasted Peppers and White Anchovies

SEATED DINNER

Roasted Yukon Gold Potato with Crème Fraîche and Osetra Caviar

Roasted Filet Mignon & Maine Lobster with Celery Root Puree and Two Truffle
Sauces

DESSERT

Oscar® LXXVI

Viennese Chocolát Dobos Torte with Espresso Glacé