



92ND OSCARS
GOVERNORS BALL

Menu



WOLFGANG PUCK
CATERING



Amuse Bouche

- Compressed Watermelon, Housemade Cashew Ricotta, Mint Agave Syrup (V)
- Avocado Tostadas with Crunch Cabbage and Chipotle Glaze (V)
- Mini Taro Root Taco with Braised Hibiscus and Tomatillo Salsa (V)
- Cucumber Roll, Green Chickpeas, Avocado, Citrus Confit (V)
- Roasted Cauliflower Toast, Agrodolce Shallots, Golden Raisins, Sumac (V)
- Eggplant Caponata on Grilled Crostini (V)
- Tajin Spiced Popcorn (V)
- Housemade Potato Chips (V)

Tray-Passed Hors d'Oeuvre

- Duck Carnitas, Mini Blue Corn Taco, Pomegranate Mole, Pear Pico De Gallo
- Watermelon, Hamachi, Yuzu Kosho
- Smoked Salmon Oscars Matzah
- Miniature Wagyu Burger, Sharp Cheddar, Remoulade
- Assorted Signature Pizzas
- Spicy Tuna Tartare in Sesame Miso Cones
- Beet Macaron, Herb Goat Cheese, Citrus
- Winter Spice French Toast with Pumpkin Crème Brulee
- Puffed Air Bread, Aquafaba Mousse, Bell Pepper Caviar (V)
- Root Vegetable Potsticker, Carrot Ponzu (V)
- Wild Mushroom Cigar, Truffle Aioli, Truffle Ash, Cigar Box (V)
- Vegetable Rice Paper Roll, Mango, Papaya, Mint, Thai Basil (V/AG)
- Sweet Potato Tempura with Mint Cilantro Aioli (V)

(V) - Vegan (AG) - Avoiding Gluten



Passed Small Plates

SERVED COLD

- Maitake Mushroom Salad, Eggplant Baba Ghanoush, Tahini, Burnt Onion Syrup, Sumac Spiced Pita Crumbs (V)
- “Frozen” Tangerine, Gooseberry, Avocado, Mint, Cucumber, Aji Amarillo Vinaigrette (V)
- Baby Little Gem Lettuce, Crispy Quinoa, Pomegranate, Wild Herbs, Green Goddess Vinaigrette (V)

SERVED HOT

- Potato Tots, Herb Crème Fraiche, Caviar
- Black Truffle Chicken Pot Pie
- Cacio e Pepe Macaroni and Cheese
- Miyazaki Wagyu Beef, NY Yukon Gold Potato Puree with Creme Fraiche, Braised Celery and Spring Onion
- California Sand Dabs Grenobloise, Lemon, Capers, Cauliflower Purée, Crispy Cauliflower Chips
- Jidori Poussin Chicken and Waffles, Bourbon Maple Syrup
- Forbidden Black Rice, Miso Glazed Baby Eggplant, Hunan Sauce, Crispy Wild Rice (V)
- Wild Mushroom Bolognese, Rigatocini Pasta (V)
- Housemade Tofu, Hijiki Seaweed Rice, Carrot Greens, Edamame, Ginger Ponzu (V)
- Moroccan Spiced Vegetable Tagine with Cauliflower Couscous, Dried Fruit, Harissa (V)
- Housemade Campanelle Pasta with Preserved Meyer Lemon, Artichokes, English Pea, Pea Tendrils (V)
- Braised Leeks, Fennel Sunchoke Puree, Cipollini Onion, Haricot Verts, Tomato Herb Pistou (V)

Chef Action Station

- Made to Order Mozzarella and Burrata
- Vegan Cheeses (V)
- Preserved Persimmon, Pickled Mustard Seeds
- Tartine Breads
- Housemade Pesto, Romesco, Tapenade, Anchovies in Olive Oil, Assorted Olive Oils, Assorted Vinegars, Mostarda

(V) - Vegan





Sweets

- Parfait of Boba - Compressed Honeydew, Green Tea Almond Milk Mousse and Coffee Gelée (V)
- Kumquat Eton Mess Verrine - Pavlova, Kumquat Jam, Tangerine Cream, Meringue and Kumquat Tuile (V)
- Bottomless Vertical Tart - Yuzu and Blueberry
- Blackberry Spiced Layered Cake
- Raspberry-Lemonade Cookie (V)
- Salted Caramel Brownie Cookie (V)
- Double Chocolate Chip Cookie (V)
- Red Velvet Brownie (V)
- Margarita Push Pop (V)
- Chocolate Pizzelle Wafer with Vanilla Cream and WP Chocolate Stamp
- Raspberry Marshmallow, Pistachio Sable Dipped in Dark Chocolate
- Dark Chocolate and Yuzu Ravioli (V)
- Red Wine Winter Spice Pate de Fruit in Dark Chocolate (V)
- Cranberry Honey Macaron
- Grapefruit Ginger Macaron
- Translucent Candy Lollipop with Gold Leaf, Edible Flower with Elderflower Essence (V)
- Translucent Candy Lollipop with Silver Leaf, Edible Petals with Mango and Jalapeno Essence (V)
- Ube and Coconut Cream Pillow Tart (V)
- Peppermint Patty Pillow Cake with Vanilla Sable

(V) - Vegan

Boozy Milkshakes

- Bailey's Irish Cream Milkshake
- Banana, Oat Milk, Salted Caramel, and Bourbon (V)
- Orange Sorbet Old Fashioned with Bitters Granita (V)

Housemade Valrhona Chocolate Bars

- Dark Chocolate Horchata (V)
- Dark Chocolate Turmeric, Lemon and Ginger (V)
- Dark Chocolate Cookies & Cream (V)
- White Chocolate and Lavender

Wolfgang Puck Catering is proud to partner with Valrhona Chocolate, a world-renowned leader in the pastry industry. Innovative couvertures such as Yuzu and Passion Fruit Inspiration are Vegan and Gluten Free while their Guanaja Dark Chocolate is celebrated for innovating the chocolate world for over 30 years. We are excited to share these extraordinary flavors throughout our pastry menu at the 92nd Oscars Governors Ball.

Chef Action Station

SCOOPED TO ORDER SORBETS ON CHINESE DONUTS

- Chocolate Sorbet (V)
- Coconut and Lychee Sorbet (V)
- Mandarin Sorbet (V)

(V) - Vegan



Behind the Scenes

Menu Created by

WOLFGANG PUCK and **ERIC KLEIN**

VP of Culinary, Wolfgang Puck Catering

Pastry Design by

KAMEL GUECHIDA, GARRY LARDUINAT and **JASON LEMONNIER**

Restaurant-Style Service Directed by

CARL SCHUSTER, CEO Wolfgang Puck Catering

Local Farm Partners

CHINA RANCH DATE FARMS - Shoshone, CA

COKE FARM - San Juan Bautista, CA

CUYAMA ORCHARDS - Arvin, CA

GARCIA ORGANIC FARMS - Fallbrook, CA

HEIRLOOM ORGANIC GARDENS - Hollister, CA

REGIER FAMILY FARMS - Dinuba, CA

RIPE TO YOU - Tulare County, CA

SHANLEY FARMS - San Luis Obispo, CA

WEISSER FAMILY FARMS - Kern County, CA

HARRY'S BERRIES FARM - Oxnard, CA

AMORETTI - Oxnard, CA

Since 2013, the Governors Ball has been dedicated to sustainable farming, with more than 50% plant-based and vegetarian dishes offered. The extensive menus have taken into account a number of food allergies and lifestyle eating choices. The 92nd Oscars Governors Ball menu is 70% plant-based and 30% vegetarian, fish and meat.



@WPCatering



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