



CELEBRATING
28 YEARS AT THE
GOVERNORS BALL
menu
2022

WP WOLFGANG PUCK
CATERING

In Collaboration With **GHETTO
GASTRO**

@WPCATERING

@GHETTOGASTRO

#OSCARS





Tray Passed

- Patty Posse | Bacalao, Leek Potato Patties*
- Patty Posse | Plantain, Collard Patties (vegetarian)*
- Broken Flowers | Crispy Cauliflower, Tamarind Glaze, Cilantro Aioli (vegan)*
- Smoked Salmon Oscars Matzo
- Miniature Wagyu Burger, Sharp Cheddar, Remoulade
- Wolfgang Puck Signature Pizzas
- Spicy Tuna Tartare In Sesame Miso Cones
- Peking Pulled Jackfruit, Steamed Bao Bun, Hoisin, Cucumber, Scallion Grass (vegan)
- Croquette Madame, Comte Cheese, Country Ham, Egg Yolk Jam
- Hearts of Palm on Fried Brioche, Soft Herbs (vegan)
- Cauliflower Toast, Cauliflower Puree, Roasted Cauliflower, Golden Raisins, Shallot Agrodolce, Pine Nuts (vegetarian)
- Duck Pastrami, Seeded Lavosh Cracker, Rhubarb Compote, Candied Rhubarb (made without gluten)
- Tomato Confit, Wheat Tuille, Shaved Macadamia, Petite Sorrel (vegan)
- Savory Eclairs, Truffle Mushroom Mousse, Black Garlic Glaze (vegetarian)



Passed Small Plates

SERVED COLD

- Spring Fava Bean Hummus, Herb Marinated Green Chickpeas, Fresh Jalapeno, Haricot Verts, Leafy Greens, Tahini Dressing, Pickled Shallots, Popcorn Chickpeas (made without gluten, vegan)
- Petite Terrarium Salad, Edible Succulents, Quinoa Pumpernickel Soil, Tiny Crudites, Citrus Vinaigrette (vegan)

SERVED HOT

- Maine Lobster Pot Pie, Spring Vegetables
- Cacio e Pepe Macaroni and Cheese (vegetarian)
- Dry Aged Wagyu Beef Sliders, French Fries
- Oyster Mushroom Schnitzel, Lemon, Mustard (vegan)
- Steamed Black Cod in Bamboo Leaf, Sticky Rice, Snow Peas, Ginger Scallion Soy (made without gluten)
- Roasted Root Vegetable Goulash, Spaetzle, Candy Stripe, Gold Beet Chips (vegan)
- Artichoke and Spring Pea filled Occhi, Leek and Pecorino Sauce, Lemon Butter Breadcrumbs (vegetarian)
- Field of Dreams Crispy Coconut Rice and Field Peas, Sweet plantain*

Passed Small Plate Sweets

- Apricots with Pistachio Creme
- Chocolate Sea Salt Oscars Eclairs
- Grapefruit Panna Cotta (made without gluten, vegan)
- Sous Vide Yogurt Crème Brulee with Granola Dust (made without gluten)



Small Plate Stations

CIGAR AND A WAFFLE

- Wavy Ancestral Roots Waffle, Fried Chicken, Spicy Sovereign Syrup*

"TRADING PLACES" AKA TRIPLE C'S

- Cornbread, Crab, Caviar*

PIRAGUAS

- Pineapple Express - Coffee, Pineapple, Apricot Creme*
- A Clockwork Orange - Mandarin, Yuzu, Pine Nut*

CRISPY RICE BAR

- Crispy Heirloom Rice Cakes prepared to order (made without gluten)
- Miso Hamachi Tartare, Spicy Tuna Tartare, Braised Mushroom Tartare (vegan)
- Scallions, Sesame Seeds, Pickled Radish, Ponzu, Spicy Aioli, Miso Aioli, Yuzu Avocado Mousse

SSAM BAR

- New York Ssam, Shiso Leaf, Nori, Pickled Fresno Chili, Cilantro, Sesame Seeds (made without gluten)

GNOCCHI ROMANA

- English Peas, Baby Carrots, Fresh Peas of the Season, Pea Butter, Asiago (vegetarian)

BRAISED SHORT RIBS

- Pommes Aligot, Sautéed Rainbow Swiss Chard, Braised Short Ribs with Caramelized Shallots, Pickled Mustard Seeds (made without gluten)

WOOD FIRE PIZZA OVEN

- Margherita Pizza
- Vegan Puttanesca Pizza



Sweets

- PBJ Macarons (made without gluten)
- Smore's Macarons
- Pistachio and Rose Water Pillow Cakes
- Salted Caramel Chocolate Pops
(made without gluten)
- Yuzu Chocolate Pops (made without gluten)
- Key Lime Pie Mallomar Bars
- Mini Apple Pie Croissants
- Chocolate Chip Cookies
- Triple Chocolate Chip Cookies
- Chocolate Chip Cookie Sandwiches, Coconut
Filling (made without gluten, vegan)
- Brownie Whoopie Pies with Speculoos Filling
- Push-up Pops Strawberry and Peaches Rum Punch
- Apricots with Pistachio Double Creme
- Chocolate Chip Cookie Dough Gold Truffles
- Sour Bonbon
- Peppermint Bonbon
- Peanut Butter Crunch Bonbon

DARK CHOCOLATE BARK (vegan)

- Goji Berries, Bee Pollen, Sea Salt
- Cookie Chunk
- Roasted Assorted Nuts

Cookies and Milk Bar

- Whole Milk Shot Glass, Chocolate Sauce Rim,
Warm Chocolate Chip Cookie
- Horchata Oat Milk, Honey & Bee Pollen Rim,
Warm Oatmeal Cookie (vegan, made without gluten)
- Green Tea Matcha Milk, Black Boba Pearls,
Black Sesame Cookie

OSCARS BY THE *numbers*

In The Kitchen

- 117 Chefs
- 25 pounds of Nishiki Rice
- 1080 Whole Eggs
- 10 Whole Yellowtails
- 300 pounds of Smoked Salmon
- 400 pounds Jidori Chicken
- 15 pounds of Caviar
- 6 pounds of Truffles
- 100 Lobsters
- 3 cases Harry's Strawberries
- 5 cases Local Raspberries
- 60 pounds Yukon Gold Potatoes
- 65 pounds Miyazaki Wagyu Beef
- 20 pounds Local English Peas
- 40 pounds Jackfruit
- 10 pounds Purple Ninja Radish
- 25 pounds Baby Rainbow Carrots
- 25 pounds Baby Planet Carrots
- 20 pounds Baby Turnips
- 40 pounds Baby Anise Fennel
- 25 pounds Premium Frisee
- 465 pounds Baby Green Romaine Lettuce
- 40 pounds Black Tuscan Kale
- 300 pieces Baby Lolla Rossa Lettuce
- 25 pounds Sugar Snap Peas
- 65 pounds Heirloom Mix Beets
- 50 pounds Local Rainbow Chard
- 4 cases Organic Rucola
- 100 pounds of Ground Beef
- 30 pounds of Prime New York
- 120 pounds of Ahi Tuna
- 25 pounds Valbrasco Feta
- 56 pounds of Jumbo Lump
- 50 pounds of Mozzarella

- 30 pounds of Fontina
- 30 pounds of Parmesan Reggiano
- 1600 Housemade Mini Brioche Buns
- 40 pounds of Duck Breast
- 25 Gallons of Alta Dena Whole Milk
- 2,600 Sesame Miso Cones

Local Partners and Farms Include

- Chefs to End Hunger
- A. Casas
- Babe Farms
- Bernard Ranches
- J.G. Berries
- County Line Harvest
- Harry's Berries
- JA Miyazaki Keizairen, Sakura Production USA
- Valdivia Farms
- Weiser Family Farms

Behind the Scenes

Menu Created by
Wolfgang Puck and **Eric Klein**
VP of Culinary, Wolfgang Puck Catering

In Collaboration with

Jon Gray, Lester Walker and **Pierre Serrao**
Ghetto Gastro (items denoted with *)

Pastry Design by
Kamel Guechida and **Garry Larduinat**



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