



The ACADEMY AWARDS®

83rd
ANNUAL

MEDIA CONTACT

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FOR IMMEDIATE RELEASE

**WOLFGANG PUCK TO CREATE
2011 GOVERNORS BALL MENU**

BEVERLY HILLS, CA — For the 17th consecutive year, master chef Wolfgang Puck has been selected by the Academy of Motion Picture Arts and Sciences to create the menu for the Governors Ball, the celebration immediately following the 83rd Academy Awards® presentation on Sunday, February 27, 2011.

“Celebrating the past, present and future of the industry and the Academy, the Governors Ball is always an unforgettable experience,” said Puck. “Our goal each year is to honor Hollywood’s brightest stars and most accomplished artists with a culinary masterpiece. Only the finest ingredients and flavors will do.”

Wolfgang Puck Catering will serve the Academy’s 1,500 Ball guests, which will include Oscar® winners, nominees, presenters and telecast participants.

The 2011 menu created by Puck and chef Matt Bencivenga is inspired by Latin flavors, from classic paella to coastal seafood, along with signature favorites such as smoked salmon Oscars® and pastry chef Sherry Yard’s gold-dusted chocolate Oscars.

Working in a state-of-the-art kitchen adjacent to the Grand Ballroom at the Hollywood & Highland Center®, Puck will lead a team of chefs, pastry chefs and other culinary artists who are responsible for the cooking, presentation and execution of the menu.

Wolfgang Puck Catering, established in 1998, sets the standard for culinary excellence in more than 45 exclusive venues nationwide. The Wolfgang Puck Companies – which comprise 21 fine dining restaurants, premium catering services, and quality kitchen and food merchandise – together express Puck’s culinary passion for eating and living well.

Academy Awards for outstanding film achievements of 2010 will be presented on Sunday, February 27, 2011, at the Kodak Theatre at Hollywood & Highland Center, and televised live by

the ABC Television Network beginning at 5 p.m. PT/8 p.m. ET. The Oscar presentation also will be televised live in more than 200 countries worldwide.

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ABOUT THE ACADEMY

The Academy of Motion Picture Arts and Sciences is the world's preeminent movie-related organization, with a membership of more than 6,000 of the most accomplished men and women working in cinema. In addition to the annual Academy Awards—in which the members vote to select the nominees and winners—the Academy presents a diverse year-round slate of public programs, exhibitions and events; provides financial support to a wide range of other movie-related organizations and endeavors; acts as a neutral advocate in the advancement of motion picture technology; and, through its Margaret Herrick Library and Academy Film Archive, collects, preserves, restores and provides access to movies and items related to their history. Through these and other activities the Academy serves students, historians, the entertainment industry and people everywhere who love movies.

ABOUT WOLFGANG PUCK CATERING

Founded in 1998, Wolfgang Puck Catering continues to set the standard for culinary excellence, bringing our team's legendary combination of innovative cuisine and refined service to the worlds' most renowned and demanding corporate, cultural and entertainment settings. Delivering a restaurant-quality experience in a special event setting, Wolfgang's experienced team caters intimate weddings, convention galas, family occasions, and such noteworthy events as the Academy Awards® Governors Ball in seventeen major markets. In keeping with Wolfgang's culinary passion, Wolfgang's Eat, Love, Live™ (WELL™) philosophy is a commitment to provide fresh, natural and organic ingredients and celebrate local farmers, sustainable seafood and humanely treated animals.

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Wolfgang Puck
catering

83rd Annual Academy Awards® Governors Ball

Menu Created by Wolfgang Puck
with Chef Partner Matt Bencivenga and Executive Pastry Chef Sherry Yard

Reception Stations

Sushi...

Maki Rolls - Spicy Tuna, Sweet Shrimp, Crab, Vegetable

Nigiri - Tuna, Sweet Shrimp, Yellowtail, Salmon, Snapper

Sashimi - Tuna, Yellowtail, Salmon, Snapper

Cucumber Salad, Edamame, Wasabi, Soy and Pickled Ginger

Shellfish...

Shrimp, Oysters, and Crab

Cocktail Sauce, Mustard Sauce and Mignonette

Tray-Passed

Smoked Salmon on Oscar® Flatbread with Caviar and Crème Fraiche

Spicy Tuna Tartare in Sesame Miso Cones with Masago

Mini Kobe Cheeseburger with Remoulade and Aged Cheddar

Taro Root Taco with Smoked Lobster, Avocado and Pickled Jalapeno

Crispy Rice with Hamachi, Yuzu Aioli, Soy and Edamame

Quince Truffle Crisp

Black Truffle Pizza with Ricotta and Thyme

First Course

Trio of Wolfgang's Signature Salads...

Artichoke Salad with Confit Tomato, Shaved Parmesan, Arugula, Lemon

Heirloom Beets with Oranges, Almonds, Goat Cheese, Citrus Shallot Vinaigrette

Asparagus with Iberico Ham, Black Truffle Aioli and Mizuna Leaves

Entrée...

Pan Roasted Dover Sole with Fennel, Olives, Haricot Vert, Tomatoes, Lemon, Sherry, and Olive Oil

Butler-served Vegetable Paella with Saffron, White Wine, Chili, Parsley

Sherry's Sweet Bouquet

Layers of Lemon Cheesecake, Raspberry Cremieux, Cassis Gelee, Valrhona Ivoire

24 Karat Chocolate Oscar®

Menu features sustainable seafood and organic produce.

For more information contact:

Pamela Brunson 213-621-2991 Pamela.Brunson@WolfgangPuck.com



Wolfgang Puck
catering

SEQUOIA
PRODUCTIONS

83rd Annual Academy Awards® Governors Ball

Ball Production by Cheryl Cecchetto / Sequoia Productions

Menu Created by Wolfgang Puck with Chef Partner Matt Bencivenga & Executive Pastry Chef Sherry Yard

Fun Facts

- 1500 Guests
 - 900 Staff
 - 250 Culinary Staff
 - 10,000 Pieces of Cutlery
 - 1200 Bottles of Moët & Chandon Champagne
 - 3 Musical Acts Performing on 2 Stages
 - Cocktail waitress dresses, waiter uniforms, and 3 different entertainment ensemble costumes = 350 specialty costumes in total designed for the Ball
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- The room will sparkle with 250 strands of Swarovski crystal made of over 10,000 individual crystals of eight different shapes and sizes and weighing over 350 lbs.
 - Mark's Garden is incorporating other materials like succulents, feathers, unique tropical leaves combined with the flowers to create a fanciful look.
 - This year there will be more exotic blooms than ever before
 - 100 Gallons of Paint + 600 yards Gold Taffeta on Railings and Stage
 - 200 ellipsoidal Theatrical Lighting Fixtures
 - 250 LED "Green" Theatrical Lighting Fixtures
 - 26 Automated Lighting Fixtures
 - 8.4 Miles of Cable
 - 28,000 Square Feet of Fabric on the Ceiling
 - 3,004 Zip-Ties Used To Attach Fabric to the Truss
 - 3,000 lbs of 1/16 Aluminum for Custom Scenic Leaves
 - 150 Rigging Points in the Ceiling to Suspend the Leaves
 - 4200 Black Screws
 - 150 Technicians

5000 Wood Fired Oscar Shaped Flat Bread
2000 Miso Cones
200 pounds Yellowtail
150 pounds Albacore
1200 Kumamoto Oysters
100 pounds Black Farm Raised Mussels
150 pounds Farm Raised Littleneck Clams
7200 Individual Shrimp
200 pounds Sticky Rice
25 gallons Housemade Cocktail Sauce
1000 Stone Crab Claws
20 gallons Spicy Mustard
1000 Spiny Lobsters
1500 Mini Burger Buns
600 Pizza Shells
500 pounds Smoked Salmon
1600 Whole Dover Sole
10 pounds Winter Black Truffles
300 Blood Oranges

300 Cara Cara Oranges
5000 Asparagus
500 pounds Heirloom Beets
500 pounds Haricot Vert
300 pounds Arborio Rice
50,000 Organic Heirloom Baby Vegetables
30 cases Frisee
4800 Cage Free Eggs
10 flats Pudwill Farms Blackberries
10 flats Pudwill Farms Golden Raspberries
10 flats Chino Farms Mara des Bois
100 pounds Valrhona Ivoire
100 quarts Heavy Cream
100 quarts Milk
120 pounds Organic Sugar
15 pounds Edible Gold Dust
4000 Mini Chocolate Oscars

All fish and seafood SeafoodWatch compliant

For more information contact:

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Wolfgang Puck

Biography

The name Wolfgang Puck is synonymous with the best of restaurant hospitality and the ultimate in all aspects of the culinary arts. The famous chef has built an empire that encompasses three separate Wolfgang Puck entities: **Wolfgang Puck Fine Dining Group**, **Wolfgang Puck Catering**, and **Wolfgang Puck Worldwide, Inc.**

Puck began cooking at his mother's side as a child. She was a chef in the Austrian town where he was born, and with her encouragement, Wolfgang began his formal training at fourteen years of age. As a young chef he worked in some of France's greatest restaurants, including Maxim's in Paris, the Hotel de Paris in Monaco, and the Michelin 3-starred L'Oustau de Baumannière in Provence. At the age of 24, Wolfgang took the advice of a friend and left Europe for the United States. His first job was at the restaurant La Tour in Indianapolis, where he worked from 1973 to 1975.

Wolfgang came to Los Angeles in 1975 and very quickly garnered the attention of the Hollywood elite as chef and eventually part owner of Ma Maison in West Hollywood. His dynamic personality and culinary brilliance that bridged tradition and invention made Ma Maison a magnet for the rich and famous, with Wolfgang as the star attraction. He had an innate understanding of the potential for California cuisine, and was pivotal in its rise to national attention during the late 1970s.

Wolfgang Puck Fine Dining Group

From Ma Maison, Wolfgang went on to create his first flagship restaurant, Spago, originally located in West Hollywood on the Sunset Strip. From its opening day in 1982, Spago was an instant success and culinary phenomenon. His early signature dishes, such as haute cuisine pizzas topped with smoked salmon and caviar, and Sonoma baby lamb with braised greens and rosemary, put him and Spago on the gourmet map, not just in Los Angeles but throughout the world. Wolfgang and Spago earned many accolades during its popular eighteen years in West Hollywood, including winning the prestigious James Beard Foundation Award for Outstanding Chef of the Year, twice, in 1991 and 1998, and the James Beard Foundation Award for Restaurant of the Year in 1994. Wolfgang is the only chef to have won the Outstanding Chef of the Year Award two times.

In 1983, following the success of Spago, Puck went on to open Chinois on Main in Santa Monica. His early exposure to Southern California's multicultural population intrigued him, inspiring him to fuse the Asian flavors and products of Koreatown, Chinatown, and Thaitown with his French- and California-based cuisine in a fine dining setting. Chinois on Main brings diners a fresh and imaginative Asian-fusion menu that laid the groundwork for fusion cooking in America.

In 1989, Wolfgang opened his third restaurant, Postrio, in the Prescott Hotel off San Francisco's Union Square. Postrio also drew upon the multi-ethnic nature of its surroundings.

In 1997, Wolfgang moved Spago to an elegant setting on Cañon Drive in Beverly Hills. His menu blazed new ground, with a combination of updated Spago classics and newly conceived items created by the award-

winning talents of Managing Partner/Executive Chef Lee Hefter and Executive Pastry Chef Sherry Yard. The seasonal menu also draws from Wolfgang's favorite childhood dishes, offering a selection of Austrian specialties such as Wienerschnitzel and Kaiserschmarren. Spago Beverly Hills recently garnered two coveted Michelin Stars, one of only three Los Angeles restaurants to achieve this accolade.

In 2006, Wolfgang opened CUT, a sleek, contemporary steakhouse at the acclaimed Beverly Wilshire, a Four Seasons Hotel. After only one year, CUT earned a prestigious Michelin star among numerous other top accolades.

Wolfgang has changed the way Americans cook and eat by mixing classic French techniques and Asian- and California-influenced aesthetics with the highest quality ingredients. He also has changed the face of dining in cities throughout the nation, first in Los Angeles, then in Las Vegas, where he was the first star chef to create a contemporary fine dining restaurant, paving the way for other celebrated chefs and the city's metamorphosis into a dining destination.

After opening Spago in the Forum Shops at Caesars in 1992, Wolfgang went on to open additional restaurants including Postrio Bar & Grill at The Venetian, Trattoria del Lupo in the Mandalay Bay Resort and Casino in 1999, Wolfgang Puck Bar & Grill at MGM Grand in 2004, CUT at The Palazzo in 2008 and two new concepts in 2010, Wolfgang Puck Pizzeria & Cucina and The Pods by Wolfgang Puck, both located at Crystals, the spectacular 500,000-square-foot retail, entertainment and dining district situated within the heart of CityCenter's urban metropolis.

Since 2001, Wolfgang and his Fine Dining Group have opened restaurants across the United States from Atlantic City (Wolfgang Puck American Grille at the Borgata Hotel Casino & Spa in 2006) to Maui (Spago at the Four Seasons Resort in 2001). These also include The Source in Washington, DC (2007), Wolfgang Puck Grille at MGM Grand Detroit (2007), Spago at The Ritz Carlton, Bachelor Gulch in Colorado (2007), Five Sixty by Wolfgang Puck at Reunion Tower in Dallas (2009), Wolfgang Puck Bar & Grill at L.A. Live (2009) and WP24 by Wolfgang Puck at The Ritz-Carlton, Los Angeles (2010). In 2010, Puck took the Fine Dining Group international with the opening of CUT at Marina Bay Sands in Singapore. In 2011, Puck will open CUT in London at the new 45 Park Lane from The Dorchester Collection.

Wolfgang Puck Catering

Wolfgang formed Wolfgang Puck Catering (WPC) in May 1998, alongside partner Carl Schuster. The company brings a new level of innovation and inspiration to restaurant and special event catering and dining services for cultural, corporate and entertainment venues across the country.

Under the leadership of Chef-Partner Matt Bencivenga, WPC offers a restaurant-quality experience in a special event setting for such high profile events as the annual Governors Ball, where Puck has been honored to serve as official chef for the post-Academy Awards® celebrity banquet for the past 15 years, as well as the GRAMMY awards celebration, the ESPY awards, American Music Awards, presidential galas and fundraisers.

WPC also is responsible for operating iconic cultural and architectural venues in major markets including L.A. LIVE, Sony Pictures Studios, Hollywood & Highland, and Pacific Design Center (Los Angeles); Union Station, Reunion Tower, Nasher Sculpture Center and AT&T Performing Arts Center (Dallas); Museum of Contemporary Art, University of Chicago Gleacher Center, and Spertus Institute of Jewish Studies (Chicago); St. Louis Art Museum; Museum of Science (Boston); Kimmel Center (Philadelphia); Walker Art Center (Minneapolis); Benaroya Hall and EMP|SFM (Seattle); Newseum (Washington, DC); Springs Preserve (Las

Vegas); Georgia Aquarium (Atlanta); Walt Disney Family Museum (San Francisco) and La Jolla Playhouse (San Diego).

WPC's strategic partnership with Compass Group has fueled its dramatic growth since 2004, including joint ventures with sister company Restaurant Associates and a national concession agreement with concert promoter Live Nation.

Wolfgang Puck Worldwide, Inc.

Wolfgang Puck Worldwide, Inc. is a privately held corporation that includes a rapidly growing portfolio of company-owned and franchised locations of casual Wolfgang Puck Bistro restaurants and fast-casual Wolfgang Puck Express restaurants, consumer products including Wolfgang Puck branded packaged foods and beverages, book publishing, and other licensing and merchandising projects.

Wolfgang Puck Bistro is a contemporary casual restaurant where the guiding principle is "Simple is Delicious." Simple as in farm fresh food expressed in the form of extraordinary pizzas, salads, artisan sandwiches and daily Chef's Additions of fish, pasta and meat. All original. All irresistible. All surprisingly affordable and uniquely Wolfgang Puck. The menu rotates new, seasonal specials throughout the year, highlighting the local produce of the season and includes a specially priced boutique wine list of more than two dozen selections.

In 1991, Wolfgang launched a chain of fast-casual restaurants, now called Wolfgang Puck Express. The Express restaurants, which also subscribe to the "Simple is Delicious" principle, use only the finest ingredients to prepare its fresh-to-order items in just minutes for people on the go. The menu features Wolfgang's signature pizzas, pastas, sandwiches, soups, fresh salads, including Wolfgang's famous Chinois™ Chicken Salad, and Wolfgang's classics at affordable prices. Today, Wolfgang Puck Express boasts more than 80 locations in major urban and suburban retail centers, convention centers, airports, universities and supermarkets throughout the United States, Canada and Japan.

Concurrently with his restaurant and catering operations, Wolfgang Puck has made a name for himself as a communicator. He has written six cookbooks and has been a regular guest on ABC's *Good Morning America* since 1986, the year he also produced his first instructional cooking video, *Spago Cooking with Wolfgang Puck*. His Emmy Award-winning television series, "*Wolfgang Puck*," debuted on The Food Network in 2000 and aired for five seasons. Wolfgang also has made guest appearances on a multitude of television shows including *The Late Show with David Letterman*, *The Tonight Show with Jay Leno*, *The Late Late Show with Craig Ferguson*, *The Ellen De Generes Show*, *Entertainment Tonight*, *E! Entertainment Television*, *Hollywood Squares*, *Politically Incorrect with Bill Maher*, *Frasier*, *The Simpsons*, *The History Channel*, *Wheel of Fortune*, *Las Vegas*, *Shark* and *What's My Line*. In 2001, the A&E Network featured the life of Wolfgang Puck on their popular *Biography* series.

Wolfgang's syndicated newspaper column, "Wolfgang Puck's Kitchen," appears in 30 newspapers in the United States and Canada, reaching more than 5.3 million people each week.

The chef is known to millions of television viewers who see him regularly on Home Shopping Network, where he demonstrates recipes using his growing line of Wolfgang Puck branded housewares. These include stainless steel cookware, small kitchen electrics such as panini grills, food processors, blenders and electric grills, flatware, cutlery, bakeware, and other kitchen gadgets and tools.

In addition to his branded housewares, Wolfgang Puck's consumer products include a wide range of foods. He launched his first line of frozen food in 1987 to meet his customers' desire to enjoy Spago-quality food at home. Wolfgang Puck All-Natural Frozen Pizzas and Appetizers; All-Natural and Organic Wolfgang Puck

Soups, Stocks and Broths; Estate Grown Organic Coffees and Ready to Drink Coffees and Culinary Iced Coffees; and Wolfgang Puck Refrigerated Entrees. Gelson's supermarkets in Southern California offer Wolfgang Puck fresh-packaged foods, and Wolfgang Puck coffee blends are sold through Amenity Services to hotels, resorts, local market office distribution and websites.

Community Relationships

Wolfgang is actively involved in many philanthropic endeavors and charitable organizations, including his own Wolfgang Puck-Barbara Lazaroff Charitable Foundation. Each year since 1983 the foundation hosts the annual American Wine & Food Festival, which has benefited the Meals-on-Wheels programs of Los Angeles and has raised more than \$15 million over the past two decades. The Harvard Business School of Southern California presented additional funds to Meals-on-Wheels when they presented Wolfgang with their honored *Business Statesman of the Year* award in 2001. Wolfgang is also a major supporter of the American Cancer Society, the Alzheimer's Association, Ireland Cancer Center at University Hospitals of Cleveland, the Animal Foundation, the Gateway Green, the Special Olympics, the Cystic Fibrosis Society, the Race to Erase MS, the Carousel of Hope Ball for the Children's Diabetes Foundation and the Fire and Ice Ball for Revlon/UCLA Women's Cancer Research Program.

Wolfgang's Eat, Love, Live™ (WELL)

Central to all of Wolfgang Puck's endeavors is his **Wolfgang's Eat, Love, Live™ (WELL)** philosophy. This stands for culinary passion for eating and dining WELL, which means a commitment to provide food made with only the freshest and most natural and organic ingredients available, to celebrate local farmers and seasonal ingredients, and to use only humanely raised animal products.

Wolfgang Puck lives in Los Angeles with his wife, Gelila, and has four sons, Cameron, Byron, Oliver, and Alexander.

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Wine Pairing: Austrian Grüner Veltliner

Spicy Tuna Tartare In Sesame Miso Cones

Created by Lee Hefter in 1995 at Granita.

Tartare

- 4 ounces diced #1 sushi grade tuna
- 1 tablespoon diced pickled ginger
- 1 teaspoon chopped scallions
- 1 tablespoon soy sauce/wasabi mixture (see below)
- 2 tablespoons Spicy Chili Mayonnaise (see below)

Instructions

1. Preheat oven to 350 degrees F.
2. In a medium saucepan, melt the butter together with the corn syrup. Do Not Boil.
3. Remove from the heat and whisk in miso paste and sesame oil.
4. Sift the flour, continuously stirring. Add the ginger and sesame seeds.
5. Bake in the oven on Silpats in 1 tablespoon portions for 10 minutes, then turn and bake for another 2 minutes.
6. Remove from the baking sheets and form into miniature cones.

Assembly and Presentation.

1. Mix together tartare ingredients. Place in plastic pastry bag.
2. Place cones (about 20) in cone holder. Place 2 daikon sprouts in each cone while piping in the tartare mixture.
3. Top with masago roe, julienne bonito flake, and chopped pickled ginger.

Soy Sauce/Wasabi Mixture made with 1/3 cup wasabi paste and 1 cup Japanese soy sauce. First, mix the wasabi paste with a little water, then mix with soy sauce. Be sure to shake or mix before every use.

Spicy Chili Mayonnaise is made with 1 cup of good quality prepared mayonnaise, 1/3 cup plus 1/4 tablespoon chili sauce siaracha, and 1/4 teaspoon sesame oil (Kadoya brand), all mixed together.

Miso Tuile Cone

- 4 ounces (1/2 stick) butter
- 1 cup corn syrup
- 1/8 cup miso paste
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon sesame oil
- 1/2 cup all-purpose flour
- 1 tablespoon powdered ginger
- 1/2 cup sesame seeds (1/4 cup black, 1/4 cup white)



Wolfgang Puck
catering

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recipe courtesy Wolfgang Puck, ©2002