

The Dinner Menu at the Golden Globes Is Pretty Over the Top

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Beverly Hilton's Chef Alberico Nunziata has created the menu for this weekend's Golden Globes and let's just say it's pretty luxurious.

Forget the red carpet, the embellished designer gowns, the diamonds and the chance to rub shoulders with Hollywood elite, there's one reason and one reason alone why A-listers love the Golden Globes.

The food.



Unlike the Academy Awards – which is usually filmed in the Dolby Theatre Hollywood, Los Angeles and sees the likes of Leonardo DiCaprio, Natalie Portman and Meryl Streep sit in theatre seating as they clap their way through the ceremony – the Golden Globes boast a more chilled out vibe, inviting celebrities to sit down for a world-class feast at tables alongside their film industry pals.

This means celebrities have the chance to nibble at their side salads and down endless flutes of Moët while watching the proceedings. "Who cares if I win? I've got a free meal," is what I imagine they're thinking.

But, what exactly do they eat on the night?

The man in charge of feeding our favorite celebrities is none other than the Beverly Hilton's Alberico Nunziata, who has created a delectable feast for the glitzy occasion.



According to HelloGiggles, here's what Nunziata is cooking up:

STARTER: THE GOLDEN SALAD

To avoid major bloating, the renowned chef has created an (on-theme) light salad that is made up of watermelon radish, arugula, grapefruit, and crumbled goat cheese. Vegetarian and colorful – he's onto a winner here.



MAIN: FILET MIGNON AND SEA BASS

Next up is a filet mignon teamed with a risotto with porcini mushrooms. The sea bass is accompanied by a topping of sun-dried tomato pesto.

In an interview with Entertainment Tonight, Chef Alberico described the menu as "Italian meets California," which sounds like the perfect concoction to us.



But, for 1,3000, how much food are we talking?

On the night, the chef and his team will prepare 800 pounds of sea bass, 4,000 pounds of vegetables and 600 pounds of filet mignon.

DESSERT: A TRIO OF DELIGHTS

"Why have one dessert if you can have three," is a trusted life motto. So, it's nice to see Nunziata isn't afraid to experiment with a Nutella mousse and marscarpone cream tiramisu, a profiterole on top of dark chocolate, and an almond cake with orange marscarpone cream.



DRINKS: THE MOËT DIAMOND

With the help of actress Olivia Culpo, Moët has designed 500 bespoke cocktail for the night that is a mix of champagne, orange liqueur, a little bitters, and a stick of rock candy for garnish.

But, that's not all. The night will also see guests treated to 1,500 Moët minis and 125 cases of Moët & Chandon champagne. This is certainly not a night for Lambrini and Captain Jacks.



So, while you're at home feasting on Hobnobs and downing your Sunday night blues in cups of tea this weekend, be safe in the knowledge that the Hollywood elite will be dining on food and drink worth more than your month's rent.

We think we'd prefer the Hobnobs.