



EW
EAST WIND
LONG ISLAND

FOR A LITTLE HOLIDAY CHEER...

We welcome you to enjoy
Long Island's Premier Luxury Destination

Your Holiday Mini Party Menu Includes:

Maître D Supervision Throughout Your Affair

Holiday Decorations

Handicapped Accessible

Complimentary Coat Room Services

Open Bar Included

Directional Maps

Holiday Mini Party Menu

for 50 guests to include

COCKTAIL HOUR

Butler Style Hors D'oeuvres

Gourmet Franks

Beef Franks in a puffed pastry

Scallops Wrapped in Bacon

Fresh Sea Scallops with Crispy Bacon

Arancini Rice Balls

Sun Dried Tomatoes, with White Wine and Fresh Basil

BLT "Deviled Eggs

With Tomato Mousse, Satur Farms Rocket Arugula, Candied Bacon

Hoisin Barbeque Meatballs

Grass-Fed Hoisin Glazed barbeque meatballs with wasabi cucumber drizzle

Farm to Table

Assorted East End Marinated Vegetables

Local fresh produce marinated in a balsamic vinaigrette and brushed with olive oil & roasted garlic, yellow squash, green zucchini, purple eggplant, portabella mushrooms, roasted sweet red & yellow peppers, with honey horseradish roasted baby carrots

Vegetable Crudit 

A Cornucopia of farm fresh cut garden vegetables. Locally grown seasonal fresh vegetables, baby carrots, celery, English cucumber, sweet bell peppers, cherry tomatoes, served with fresh herb dips

Fresh Mozzarella and Tomato Display

Chef's house made mozzarella delicately sliced and paired with yellow and red beefsteak tomatoes, completed with garden fresh basil and a fresh herb pesto drizzle

Antipasto Italiano

Italy's finest selection of Genoa Salami, dried Italian sausage, hot & sweet capicola, sopressata, pepperoni, cinnamon orange cured olives, balsamic onions, provolone with olive oil, pepperoncini, artichoke hearts, slow oven roasted tomatoes, roasted red & yellow peppers

Baked Brie en Croûte

Warm Baked Brie in a light and flaky pastry shell

Gemelli and Broccoli Rabe

Broccoli Rabe tossed with gemelli pasta a pinch of chili flakes, confit Spanish onion and fresh olive oil and poached garlic

Guacamole

House made guacamole served with chips

Imported and Domestic Cheese Display

A terraced display of delicious cheeses, both local and world famous, Buttery dill Havarti, 12-year aged Spanish Manchego, semi soft nutty fontina, fresh and genuine aged Vermont cheddar, Point Reyes blue cheese. All display and presented with seasonal chutneys, spiced nuts, dried berries and North Fork harvested honey with an assortment of crackers

RECEPTION

Salad Course

Select One

Tossed Garden Salad

Baby Field Greens, Carrots, Cucumbers with a house vinaigrette

Caesar Salad

Hearts of Romaine, shaved Parmigiano Cheese, Seasoned Croutons with Caesar Dressing

Greek Salad

Crisp Romaine, Kalamata olives, cucumbers, red onion, Feta Cheese served with a Greek Vinaigrette

Entrée

Select One from each Category

Beef

Peppercorn Crusted Prime Rib

Horseradish Au Jus

Whiskey Marinated Sirloin

Sarsaparilla Bacon Onion Jam

Seafood

Stuffed Flounder

Stuffed with Crabmeat, Shrimp and Scallops in a lobster cream sauce

Fillet of Salmon

Roasted with Lemon Beurre Blanc

Poultry

Roasted Farm Raised Frenched Chicken Breast

Seasoned with garden-fresh herbs and roasted to excellence, served with a cabernet au jus

Tuscan Chicken

Served with Artichoke hearts, sundried tomatoes,
lemon juice, capers and white wine

Vegetarian

Vegetable Lasagna

Roasted Zucchini, squash, mushroom, broccoli, eggplant, ricotta, fresh mozzarella with tomato sauce

Roasted Polenta

Topped with Eggplant Caponata

Entrees accompanied by a fresh bouquet of seasonal
Long Island vegetables and potatoes

Dessert

Chef's Choice of Holiday Desserts

Coffee, Decaf and Tea offered to guests