



JOIN US FOR YOUR

HOLIDAY

Party

4

EW

EAST WIND

LONG ISLAND

& ENJOY

4 HOUR EVENT
COCKTAIL HOUR, DINNER SERVICE & DESSERT
OPEN BAR INCLUDED
MAÎTRE D ATTENDEE THROUGHOUT YOUR AFFAIR
HOLIDAY DECORATIONS
DIRECTION MAPS
& MORE

P O I N S E T T I A M E N U

Passed Hor D'oeuvres

Pork and Vegetable eggrolls

slow cooked pork shoulder, cabbage, carrots, mushrooms garlic and ginger sweet chili dipping sauce

Korean Mini Chicken Tacos

Gochujang grilled chicken, pickled pear in petite crunchy tacos

Steak and Boursin crostini

Marinated grilled flank steak, sliced, topped with micro greens and port wine gastrique

Teriyaki Glazed Chicken Skewers

Soy marinated chicken thighs, grilled, and finished with teriyaki glaze and scallions

Lemon Herb Crab Salad Cones

Tossed with lemon and herb aioli with a hint of cream cheese mixed with celery, fine diced red onion and pepper micro cilantro

Tomato Bruschetta

Heirloom cherry tomatoes red onion garlic and basil with extra virgin olive oil and topped with grated parmesan and aged balsamic

Kobe Beef Sliders

Mini bite size burgers with cheese served with ketchup

Tuna Tartare

Sushi grade fine diced tuna, avocado, scallion served on a crispy gyoza topped with sweet soy and sesame seeds

Franks In Puff Pastry

House made all beef franks wrapped in puff pastry served with mustard sauce

Coconut Shrimp

Served with mango aioli

Scallops in bacon

Baked and tossed in apricot glaze

Flatbread (seasonal choice)

Soup Shooter (seasonal choice)

P O I N S E T T I A M E N U

Bistro Table

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 displayed and presented with seasonal chutneys, spiced nuts, dried berries and North Fork harvested honey with an assortment of crackers

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

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

QUINOA AND KALE SALAD

Kale with red and white quinoa, dried cranberry, sliced almonds and a white balsamic dressing

ASPARAGUS SHOWCASE

Fresh asparagus sharing a plate with pickled onions, juicy mandarin oranges, sweet plums

FRUIT AND BERRIES

Freshly sliced seasonal fruits and berries, including fresh cantaloupe, luscious strawberries, blueberries, mouthwatering watermelon, juicy pineapple, ripe honeydew, assorted grapes along with chef's choice exotic tropical fruit

P O I N S E T T I A M E N U

First Course

Please select one

EAST END RIESLING POACHED PEAR

Pears poached in a local vineyard Riesling, accompanied by local spring mix, crumbled gorgonzola, cranberries, candied walnuts with a raspberry honey vinaigrette

BURRATA WITH HYRDO BOSTON LETTUCE

Fresh burrata on garlic rubbed crostini over hydro Boston lettuce that is soft and sweet, served with heirloom cherry tomatoes, pickled Bermuda onions, served with an aged balsamic reduction and finished with micro basil crystals

WATERMELON FETA SALAD

Watermelon plank, diced watermelon, arugula, cherry tomato, balsamic red onion, feta cheese, red wine vinaigrette

CHERRY TOMATO AND CILIEGINE SALAD

Boston lettuce, arugula, red wine vinaigrette, pesto

DESMOND'S SALAD

Local spring mix, crumbled gorgonzola, cranberries, pears, candied walnuts served with a raspberry honey vinaigrette

SHRIMP ASAIN SALAD

Arcadian mix, napa cabbage, purple cabbage, carrots, edamame, peppers, crispy wontons, ginger honey dressing

P O I N S E T T I A M E N U

Dinner Entrée Selection

Host's choice of one from each

BEEF

CHATEAUBRIAND**

Grilled, roasted and then sliced filet mignon served with a port wine and shallot reduction

PEPPERCORN CRUSTED PRIME RIB**

Horseradish au jus

GRILLED SIRLOIN STEAK

With garlic and herb butter, port wine gastrique

SEAFOOD

SHRIMP OREGANATA

Served with white wine, butter, lemon juice, seasoned with house made breadcrumbs

HERB CRUSTED SCOTTISH SALMON

Herb crusted citrus sauce

GRILLED PACIFIC SEA BASS

With tomato caper butter

POULTRY

ROASTED FARM RAISED FRENCHED CHICKEN BREAST

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

MUSHROOM AND BOURSIN STUFFED CHICKEN BREASTS

Lemon thyme jus

CHICKEN VALDOSTANO

Fontina cheese, oyster mushrooms, prosciutto, white wine sauce

PORK

DOUBLE CUT PORK CHOP**

Cider-brined and grilled, served with caramelized onions, grilled apples and warm bourbon pecan maple glaze

PARMESAN CRUSTED PORK SCALLOPINI

Roasted plum tomatoes, spinach, lemon caper sauce

VEGETARIAN

VEGAN TIKKA MASALA

Tofu, peppers, zucchini, cauliflower, chickpeas over aromatic basmati rice

COUS COUS STUFFED EGGPLANT

Cherry tomato, zucchini, yellow squash, onion

STUFFED PEPPERS QUINOA

Black beans, corn topped with cheddar

P O I N S E T T I A M E N U

Dessert

Please select one

PETITE DESSERTS

A sweet array of butler style passed mini treats and bite-size desserts. To include truffles, mini ice cream cones, rice krispie treats, cupcakes, s'mores on a stick, brownie bites, lemon squares, fruit fondue, custards and red velvet cake squares
Or

VIENNESE PLATTERS

Decadent platters on each table arranged with Cannoli's, Napoleons, Cream Puffs, Éclairs,
Chocolate Dipped Fruit, Italian & French Butter Cookies