



JOIN US FOR YOUR

HOLIDAY

*Party*

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*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

# SUGAR PLUM MENU

## **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)**

# SUGAR PLUM MENU

## 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

### **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

### **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

# SUGAR PLUM MENU

## **Buffet Dinner-**

Choice of Three Stations

### **ITALIAN STATION**

Prepared to order accompanied by  
Eggplant Rollatini, House-made Stromboli, Garlic knots and Focaccia breads

**Select two**

#### **TRI COLOR TORTELLINI CARBONARA**

Cheese tortellini, pancetta, onions, peas, cream sauce

#### **PENNE A LA VODKA**

Fresh basil, vodka, prosciutto, cream, plum tomatoes

#### **FARFALLE PRIMAVERA**

Julienne cut fresh vegetables, roasted garlic, shallots, olive oil

#### **RIGATONI BOLOGNESE**

Crumbled sausage, ground sirloin, veal, plum tomatoes, basil, onions, touch of cream

#### **ORECCHIETTE BROCCOLI RABE**

Sautéed broccoli rabe, sun dried tomatoes, Italian sausage, roasted garlic sauce

### **LATIN AMERICAN**

#### **CRISPY FISH TACOS**

Fresh local catch lightly battered and gently fried, summer coleslaw,  
fresh avocado, grilled corn salsa and pico de gallo

#### **BEEF TACOS**

Seasoned ground beef served in crispy taco shells

#### **ARROZ CON POLLO**

Saffron rice, jumbo Spanish olives, spice rubbed chicken, smoked Spanish chorizo, diced peppers  
and onions

#### **BEEF EMPANADAS**

House-made pastry packed with meat, delicious tomato and minced garlic, fried to excellence

#### **SWEET PLANTAINS**

Yellow South American plantains deep fried to sweetness

#### **Accompanied With**

Shredded cheeses, sour cream, tri-color tortilla chips served with chef's made guacamole, fire  
roasted tomato salsa a delicious pico de gallo made with fresh diced tomatoes, chopped onions,  
and garden-fresh cilantro

# SUGAR PLUM MENU

## **NORTH FORK POTATO BAR**

Presented with twice baked potatoes and seasoned house-made and hand-cut sweet potato fries

### MASHED POTATOES

Creamy golden Yukon potato mash

### SWEET POTATO PURÉE

Savory sweet potatoes simmered until tender and mashed to a pureed consistency

Accompanied With

Country-style gravy, brown sugar, mini marshmallows, chives, Applewood smoked crumbled bacon, aged Wisconsin cheddar cheese, Vermont maple syrup, sour cream, nacho cheese sauce, crispy onion straws, broccoli florets

## **BURGER BAR**

Served on soft potato slider rolls with all the favorite fixings

### GRILLED ANGUS BEEF BURGERS\*\*

Fine marbled juicy beef sliders

### PULLED PORK

Slow roasted, root beer spiked barbeque marinade

Accompanied With

Crispy fried onion straws, sweet & sour slaw, American cheese, pickles, lettuce, sliced tomato, sliced onions, home style sriracha ketchup and chipotle BBQ sauce, family style hand-cut French fries paired with a nice ice-cold bucket of bottled beers

\*Vegetarian substitute available

# SUGAR PLUM MENU

## **BUTCHER'S BLOCK**

Choice of one meat roasted to perfection and delicately hand carved to order

### **GRILLED NY SIRLOIN\*\***

Generously seasoned and roasted to perfection

### **SMOKED VIRGINIA PIT HAM**

Pineapple agave glaze

### **ROASTED TURKEY BREAST**

Cranberry orange chutney

### **STUFFED PORK LOIN\*\***

Spinach, provolone, crumbled sausage

### **HAWAIIAN SUCKLING PIG\***

Slowly roasted, served with exotic fruit, roasted vegetables  
and Hawaiian king bread

\*3.95 per person (min. 75 people)

### **LEG OF LAMB\*\*\***

Leg of lamb marinated in fresh herbs and  
garlic, seared and roasted with precision

\*5.95 per person upcharge

Choice of One Accompaniment

Fried Onion Rings, Scalloped Potatoes, Creamed Spinach, Corn Bread Stuffing

## **MEATBALL STATION**

### **ASIAN STYLE MEATBALLS**

Teriyaki ponzu and pickled ginger served with cucumber wasabi mayo

### **BUFFALO CHICKEN MEATBALLS**

Buffalo sauce ground chicken served with blue cheese

### **ITALIAN MEATBALLS**

House made, grandma's special recipe meatballs with a smoky pomodoro sauce

### **FRIED RAVIOLIS**

Fresh made, deep fried pasta stuffed with parmesan, mozzarella, asiago, provolone cheeses

Accompanied by Seasonal Long Island Vegetables and Starch Apropos

## **MAC AND CHEESE BAR**

### **SMOKED GOUDA MACARONI**

Marvelously smooth melted smoked gouda

### **TRADITIONAL MACARONI**

Slowly whisked, aged white cheddar and aged Wisconsin cheddar

Accompanied with:

Grilled chicken, Applewood smoked bacon, smoked ham, scallions, broccoli, tomatoes, pickled jalapenos and shredded cheese

# SUGAR PLUM MENU

## TAPAS STATION

Sophisticated cuisine in bite size form

### **CABERNET BRAISED SHORT RIB**

Served over creamy Vermont aged cheddar polenta that is then topped with crispy tobacco style onions, finished with a cognac demi glaze.

### **DIVER SEA SCALLOP**

Served with a perfectly seasoned crisp tostone, avocado puree and mango papaya salsa

### **SERRANO JAMÓN AND DRY SPANISH CHORIZO**

Spain's finest accompaniments to include 15-year aged cave aged manchego, mixed olives, roasted tomato chutney, charred Spanish onions, grilled red and yellow peppers, over garlic rubbed tostadas

## BACON MY HEART

SPICY JALEPENO

Smoked bacon

BROWN SUGAR

Bourbon infused bacon

APPLEWOOD

Smoked bacon

Accompanied With

Chocolate covered bacon bark, Southern style bacon cheddar corn bread, bacon wrapped tater tot bombs, and BLT's on rich and buttery brioche slider buns with a garlic aioli. Accompanied with garlic dill spears, bread and butter pickle chips and chipotle pickled carrots

## Dessert

Special Occasion Cake Or Mini Viennese Platters

UPGRADES AVAILABLE

Ask your sales manager for pricing