



EAST WIND

LONG ISLAND

An aerial photograph of a large, multi-story building with a prominent white portico supported by columns. The building has a grey roof and a central section with a gabled roof. In the foreground, there is a large green lawn with a circular garden bed containing several small, conical evergreen trees. A flagpole stands in the center of the garden. To the left of the building, there is a large parking lot filled with cars. In the background, there are more buildings and a dense line of trees.

East Wind Caterers The Pearl Menu

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Your East Wind Installation Dinner Includes

- Five hours of open bar serving top shelf liquor, bottled beer, wine, and champagne.
- All day hospitality suite with snacks before and after
- Maître d' supervision throughout your affair
- Lobby hostess
- Handicapped accessible grounds
- Complimentary coat room service
- Directional maps
- Onsite hotel room accommodations
- Luxury spa services available at a discounted rate
- Signature Sunday morning brunch at a discounted rate with a complimentary Bloody Mary or Mimosa
- Ice sculpture customized to your department.



East Wind thanks you for your service. It is our pleasure to serve the brave men and women who keep Long Islanders safe.



COCKTAIL HOUR

Where the Celebration of Heroes Begins

Passed Hors D'Oeuvres

All Freshly Prepared and Served Butler Style



Pork and Vegetable Eggrolls

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

Spinach and Artichoke Cups

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*

Grilled New Zealand Lamb Chops

citrus yogurt sauce and port wine reduction

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 glazed

Flatbread (seasonal choice)

prosciutto and burrata fig jam finished with arugula and balsamic glaze

Kobe Beef Sliders

mini bite size burgers with cheese served with ketchup

Farm to Table Station



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, honey horseradish roasted baby carrots

ROASTED MUSHROOM SALAD

Mixture of exotic mushrooms, red onion, garlic, finished with aged balsamic and extra virgin olive oil

BEETS SALAD

A mixture of yellow and red beets with candied walnuts, pickled red onion, goat cheese crumbles, baby arugula and red wine vinaigrette

VEGETABLE CRUDITE

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

FARRO SALAD

Corn, chickpeas, harissa, cherry tomatoes, edamame, finished with a lemon dressing

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

STIR FRIED ASIAN VEGETABLE SALAD Zucchini, yellow squash, carrots, Bok choy, red onion mixed with a soy dressing

TORTELLINI PASTA SALAD

With olives, sundried tomato, spinach, red onions, sundried tomato pesto, extra virgin olive oil

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

ANTIPASTO SALAD

Pepperoni, salami, artichokes, roasted pepper, red onion, olives, cherry tomato's, baby mozzarella and red wine vinaigrette

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 exotic tropical fruit

SEAFOOD SALAD

Baby shrimp, calamari, mussels in a lemon vinaigrette

ASPARAGUS SHOWCASE

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

BAKED BRIE EN CROUTE

Warm baked Brie in a light and flaky pastry shell



PASTA STATION: Choice of 2 Pastas

TRI COLOR TORTELLINI CARBONARA

Spinach, sun-dried tomato and old-fashioned pasta stuffed with a medley of four cheeses, served with a pancetta cream sauce, accompanied with English peas and onions

PENNE A LA VODKA

San Marzano plum tomatoes, vodka, onion, garlic, prosciutto, a touch of crushed red pepper and a dash of cream

FARFALLE PRIMAVERA

Delicious and fresh julienne cut local vegetables and tender pasta served with an olive oil-based sauce with roasted garlic and sautéed shallots

RIGATONI BOLOGNESE

Slowly simmered fresh basil and herbs, San Marzano plum tomato sauce with ground sausage, pork, sirloin, veal, onions and touch of cream

ORECCHIETTE BROCCOLI RABE

Sautéed broccoli rabe tossed in olive oil, sun-dried tomatoes, crumbled Italian sausage, sliced garlic cloves, pinch of red pepper flakes

ITALIAN STATION

ASSORTED STROMBOLI

House-made and hand stretched pizza dough filled with various Italian cheeses and assorted meats, brushed with a light olive oil, fresh chopped garlic and baked to perfection

FOCACCIA BREADS

Italian baked flat breads flavored with fresh herbs and olive oil, topped with olives, delicious peppers, eggplant and tomatoes, with a touch of seasonal fresh ingredients

GARLIC KNOTS

Strips of New York-style pizza dough, tied into a knot and baked, topped with melted garlic butter



-NAUTICAL SHELLFISH DISPLAY-

- JUMBO GULF SHRIMP
Poached Gulf shrimp

- CLAMS AND OYSTERS
Served on the half shell

- MUSSELS
Prince Edward Island mussel salad with a sherry vinaigrette

- OCTOPUS
Olive oil poached Spanish octopus, freshly squeezed lemon juice, celery, Hawaiian pink sea salt

- Accompanied By A New England remoulade, tangy cocktail sauce, sliced lemon and hot sauce

Choose Additional Stations

Choice of (1) for up to 125 guests Choice of (2) for 126-175 guests Choice of (3) for 176 or more

NEW YORK DELI

Served on miniature, fresh from the bakery pumpernickel and rye breads

HOT PASTRAMI

Hand sliced juicy hot pastrami

CORNED BEEF

Delicious sliced corned beef both slow roasted and so tender and full of flavor

SABRETT HOT DOGS

New York's famous #1 hot dog

HOT PRETZELS

Homemade delicious golden warm pretzel accompanied by Bourbon brown sugar mustard

Coney Island IPA mustard, relish, traditionally pickled sauerkraut, house-made thousand island and dill pickles

WOKIN' AND ROLLIN'

SLICED STEAK

Combined with a delicious soy sauce and ginger marinade

GULF SHRIMP

Grilled hibachi-style

WOK-SEARED PAD THAI

Mixed with vegetables and chicken, garnished with chopped peanuts, lime, cilantro and chopped scallion, served in mini Chinese take-out containers

COLD LO-MEIN

Asian vegetables of baby corn, oyster mushrooms, scallions, bok choy, water chestnuts, broccoli, snap peas, and bean sprouts quickly stir-fried, served in mini Chinese take-out containers

Accompanied By Assorted Asian style vegetables, Japanese fried rice, crispy spring rolls, soy sauce, Chinese mustard and duck sauce

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

TEPPAN SALMON

Whole side of salmon roasted in an Asian soy marinade

HAWAIIAN SUCKLING PIG

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

**** Enhancement**

LEG OF LAMB

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

**** Enhancement**

Choice of two accompaniments: fried onion rings, scalloped potatoes, creamed spinach, corn bread stuffing

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

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

SEASIDE STATION

BAKED CLAMS

Long Island wild clams, chopped with garlic, savory herbs, white wine and lemon

FRIED CALAMARI

Lightly poached calamari, battered, coated and deep fried, served with a spicy fra diavolo sauce

MUSSELS BIANCO

Prince Edward sweet mussels served in crisp white wine, sautéed garlic, fresh herb broth with a touch of cream

STUFFED MUSHROOM CAPS

Silver dollar mushrooms delicately stuffed with crabmeat, chopped shrimp, herbs, lemon and white wine

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

Served with crispy fried onion straws, sweet & sour slaw, American cheese, pickles, lettuce, sliced tomato, sliced onions, homestyle 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

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 By

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

MAC AND CHEESE BAR

SMOKED GOUDA MACARONI

Marvelously smooth melted smoked gouda

TRADITIONAL MACARONI

Slowly whisked, aged white cheddar and aged Wisconsin cheddar

Accompanied By

Grilled chicken, applewood smoked bacon, smoked ham, scallions, broccoli, tomatoes, pickled jalapeños and shredded cheese

ARTISAN CHEESE BAR

SMOKED GOUDA AND MACARONI

Marvelously smooth melted smoked gouda

TRADITIONAL MACARONI AND CHEESE

Slowly whisked, aged white cheddar and aged Wisconsin cheddar

BRIE GRILLED CHEESE SANDWICHES

With fig jam and arugula

MONCHEGO GRILLED CHEESE SANDWICHES

With Bartlett pear and charred red onions accompanied by Grilled chicken, applewood smoked bacon, smoked ham, scallions, broccoli, tomatoes, pickled jalapenos and shredded cheese

MEATBALL STATION

ASIAN STYLE MEATBALLS

Teriyaki ponzu sauce and pickled ginger served with cucumber wasabi mayo

BUFFALO CHICKEN MEATBALLS

Buffalo sauce and bleu cheese

ITALIAN MEATBALLS

House-made, Grandma's special recipe with a smoky Pomodoro sauce

FRIED RAVIOLIS

Fresh-made pasta stuffed with parmesan, mozzarella, Asiago, and provolone cheese



MAIN DINING SALON

CHAMPAGNE TOAST

Freshly poured as guests enter the main reception

First Course
◦ Host's choice of 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

◦ **SHRIMP ASIAN SALAD**

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

◦ **DESMOND'S SALAD**

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



Entrée Selections

Host's choice of one from each category on both pages

BEEF

FILET MIGNON**

Port wine and shallot reduction with a mushroom and gorgonzola compound butter

PEPPERCORN CRUSTED PRIME RIB**

Au jus

GRILLED SIRLOIN STEAK **

With garlic and herb butter, port wine reduction

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

PASTA

MANICOTTI

Homemade crepes filled with imported ricotta, mozzarella, pecorino, Romano cheese, topped with a fresh tomato sauce



POULTRY

Entrée Selection Continued

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



Deluxe Viennese

-FRESH BAKED CAKES & PIE STATION-

Tiramisu, NY cheesecake, triple dark chocolate cake, carrot cake, & seasonal pies, served along with fresh bread pudding and homemade brownies. With a Baileys whipped cream topping

-FRESH PASTRY & COOKIE DISPLAY-

Overflowing platters of pastries, French and Italian butter cookies

-BANANAS FOSTER & CREPES MADE TO ORDER-

Fresh bananas foster compote, vanilla ice cream and dark chocolate drizzle with a cognac whipped cream. Seasonal fruit crepes served with sweet homemade whipped cream

-CHOCOLATE FOUNTAIN-

Fresh cut exotic fruit skewers for dipping in a fountain of dark chocolate. Accompanied by pretzels, graham crackers and marshmallows

-INTERNATIONAL COFFEE AND CORDIAL BAR-

Freshly dipped espresso and cappuccino bar accompanied by liquors in chocolate cup cordials and fresh whipped cream

-BELGIUM WAFFLES AND ICE CREAM-

Vanilla and chocolate ice cream, along with lemon sorbet. A variety of sauces, toppings, cookie crumbles, whipped cream, variety of candy toppings. Freshly made buttermilk waffles topped with warm berry compote and fresh whipped cream.

-TO GO STATIONS-

Please inquire with your sales manager about pricing and options

