

SPECIAL EVENTS and PRIVATE DINING

Contact: Johnny Leung at "events@moonstoneny.com" 516-500-1000

Website: moonstoneny.com

Location: 14 Northern Blvd. Great Neck NY 11021

Public Hours: Sunday to Thursday – 11:30am to 10:00pm
Friday and Saturday – 11:30am to 11:00pm

Parking: Own Private Lot

Cuisine and Concept: Modern Asian, Fine Dining, Lunch and Dinner

Wine List: Extensive

Decor: Modern and Elegant

Attire: Smart Casual

Service: Family Style, Individual Plated, Passed Hors D'Oeuvres, Offsite Catering

Menu: Dining Options – Receptions, Lunch and Dinner

All entrées can be substituted with a similar value items.

Menus can be custom designed as per your instruction and pricing.

Please ask the event planner for details.

The prices are not inclusive of alcohol. Soft drinks are included.

Alcoholic Beverage Packages

15 dollars per guest for wine (free flow)

25 dollars per guest for wine and beer (free flow)

Open Bar

Standard: 25 dollars per guest / per hour

Premium: 35 dollars per guest / per hour

Please ask the event planner for details.

Corkage Fee: 35 dollars per regular size bottle (750 ml) of wine (not on our list).

All prices are subject to tax and 20% gratuity

Special Events

Prix-Fixe Menu-1L

\$28 per Guest
(Include Tea and Soft Drinks)
(Not inclusive of alcohol, tax, or gratuity)

First Course

(Family Style)

Vegetable Spring Roll
Moonstone Field Green Salad
(with House Ginger Dressing)
Steamed Chicken Shu Mai

Main Course

(Choice of)

(All Entrées served with Vegetable Fried Rice, White Rice or Brown Rice)

Wok Cashew Chicken
General Tso's Shrimp
Flank Steak with Pepper and Onion
Buddha's Delight
(with Fried Tofu)

Dessert

(Family Style)

Fresh Seasonal Fruit Platter

Special Events

Prix-Fixe Menu-2L

\$38 per Guest
(Include Tea and Soft Drinks)
(Not inclusive of alcohol, tax, or gratuity)

First Course

(Family Style)

Crispy Roast Duck Spring Roll
Sesame Shrimp Toast
Steamed Pork Shu Mai
Fried Calamari

Main Course

(Choice of)

(All Entrées served with Vegetable Fried Rice, White Rice or Brown Rice)

Mongolian Beef
Shrimp with Asparagus
Tangerine Chicken
Kung Pao Sole Filet (with Peanuts)
Chef's Sushi and Maki Platter

Desserts

(Family Style)

Chef's Selection of Mini Pastries
Fresh Seasonal Fruit Platter

Special Events

Prix-Fixe Menu-3

\$48 per Guest
(Include Tea and Soft Drinks)
(Not inclusive of alcohol, tax, or gratuity)

First Course

(Family Style)

Crispy Rice Shrimp Ball
Steamed Chicken & Chive Dumplings
Chicken Lettuce Wrap
Sushi Chef's Maki Rolls

Second Course

(Choice of)

Pork Wonton Soup
Chicken Cream of Corn
Vegetarian Hot & Sour Soup

Main Course

(Individual or Family Style)

(All Entrées served with Vegetable Fried Rice, White Rice or Brown Rice)

Bar-B-Q Beef Short Rib with Black Pepper Vegetables
Sautéed Jumbo Prawn Szechuan (with Steamed Bok Choy)
Sanpei Chicken with Fresh Wild Mushrooms
Grilled Scottish Salmon Teriyaki (with Steamed Vegetable Medley)
Chirashi (Chef Selected Fresh Sashimi with Sushi Rice)

Desserts

(Family Style)

Crispy Banana Spring Roll
Chef's Selection of Mini Pastries

Special Events

Prix-Fixe Menu-4

\$58 per Guest
(Include Tea and Soft Drinks)
(Not inclusive of alcohol, tax, or gratuity)

First Course

(Family Style)

Crabmeat & Pork Soup Dumpling
Grand Marnier Rock Prawn
Black Pepper Tuna Tataki
(with Seaweed Salad)
Bar-B-Q Imperial Beef Short Ribs

Second Course

(Choice of)

Crabmeat & Sweet Corn Soup
Tom Yum Shrimp
House Special Wonton Soup

Main Course

(Individual or Family Style)

(All Entrées served with Vegetable Fried Rice, White Rice or Brown Rice)

Mongolian Lamb Chops
Sea Scallop & Lobster Tail with Spicy Garlic Sauce
Lemon Grass Chicken (with Sautéed Spinach)
Rib Eye Steak with Black Pepper Sauce
Chef's Sushi & Sashimi Platter

Desserts

(Family Style)

Crispy Banana Spring Roll or Fresh Seasonal Fruits
Chef's Selection of Mini Pastries

Special Events Prix-Fixe Menu-A

Family Style

\$60 per Guest
(Include Tea and Soft Drinks)
(Not inclusive of alcohol, tax, or gratuity)

First Course

Sushi Chef's Nigiri and Maki Platter
Grand Marnier Jumbo Prawn with Honey Walnuts
XO Sea Scallop Accompanied with Golden Crispy Shrimp Stuffed Tofu

Second Course

Winter Melon & Seafood Soup

Main Course

Twin Canadian Lobster with Ginger & Scallion
Rib Eye Steak with Black Pepper Sauce
Roast Savory Whole Spring Chicken for Celebrations
Crispy Sweet & Pungent Whole Seasonal Fish
Yang Chow Style Fried Rice
Wok Braised Broad Noodles with Enoki Mushroom and Chives

Dessert

Fresh Seasonal Fruit Platter

Special Events Prix-Fixe Menu-B

Family Style

\$75 per Guest
(Include Tea and Soft Drinks)
(Not inclusive of alcohol, tax, or gratuity)

First Course

Sushi Chef's Nigiri and Maki Platter
Stir-Fry Sea Scallop & Jumbo Prawn
(Accompanied with Golden Crispy Shrimp Stuffed Tofu)
Fried Salt & Garlic Jumbo Oyster on the Half Shell

Second Course

Velvet King Crab Meat & Seafood Soup

Main Course

Twin Lobster with XO Sauce
Roast Savory Whole Spring Chicken for Celebrations
Wok Tossed Rib Eye Steak with Fresh Dragon Fruit
Steamed Seasonal Live Fish with Ginger & King Soy
Chinese Sausage & Fresh Pineapple Fried Rice
Wok Braised Broad Noodles with Wild Mushrooms and Chives

Dessert

Chef's Selection of Mini Pastries

Special Events Prix-Fixe Menu-C

Family Style

\$90 per Guest
(Include Tea and Soft Drinks)
(Not inclusive of alcohol, tax, or gratuity)

First Course

Sushi Chef's Deluxe Sashimi Platter
Steamed Live Sea Scallop on the Half Shell with XO Vermicelli
Jumbo Prawn Two Style (Accompanied with Shrimp Stuffed King Crab Claws)

Second Course

Conpoy & Seafood Supreme Soup

Main Course

Twin Lobster with XO Sauce
Roast Whole Spring Chicken with Chef's Seasonings
Prime Cut Filet Mignon with Black Pepper Sauce
Steamed Seasonal Live Fish with Ginger & King Soy
Crunchy Seafood Fried Rice
Wok Braised Longevity Noodles with Shiitake Mushroom & Yellow Chives

Desserts

Chef's Selection of Mini Pastries
Fresh Seasonal Fruit Platter

Special Events Prix-Fixe Menu-D

Family Style

\$105 per Guest
(Include Tea and Soft Drinks)
(Not inclusive of alcohol, tax, or gratuity)

First Course

Sushi Chef's Deluxe Sashimi Platter
Sautéed Jumbo Prawn & Sea Scallop Accompanied by Shrimp Stuffed King Crab Claws
Steamed Maine Lobster and Melon Salad

Second Course

Conpoy and Fish Maw Supreme Soup

Main Course

Pan Seared French Cut Lamb Chops with Spring Onions & Roasted Garlic
Wok Charred Filet Mignon with Black Pepper Sauce
Sliced Abalone & Sea Cucumber in Oyster Sauce
Steamed Seasonal Live Fish with Ginger & King Soy
XO Seafood Fried Rice
Wok Braised Longevity Noodles with Crabmeat & Shiitake Mushroom

Desserts

Chef's Selection of Mini Pastries
Fresh Seasonal Fruit Platter

Hors D' Oeuvres Menu

Bite Sized / Served Butler Style

One Hour-\$35 / Two Hours-\$50 / Three Hours-\$70 / Four Hours-\$80 per Guest

(Include Tea and Soft Drinks)

(Not inclusive of alcohol, tax, or gratuity)

Taste of China

(Select 2)

- Vegetable Spring Roll
- Roast Duck Spring Roll
- Scallion Pancake
- Bar-B-Q Roast Pork
- Sesame Shrimp Toast
- Salt & Garlic Calamari
- Puffed Rice Shrimp Ball
- Crispy Lobster & Shrimp Wontons
- Grand Marnier Sesame Prawn
- Sesame Chicken Tenders
- Salt & Pepper Crispy Eggplant
- Pork Pot Sticker
- Steamed Crystal Shrimp Dumpling
- Steamed Shu Mai (Pork/Chicken)
- Steamed Chicken & Chive Dumpling
- Steamed Vegetable Dumpling
- Fried Pork Dumpling

Taste of Japan

(Select 2)

- Steamed Edamame
- Rock Shrimp Tempura
- Pan Seared Pork Gyoza
- Pan Seared Vegetable Gyoza
- Mini Spicy Salmon Sushi Sandwich
- Grilled Eel Sushi Squares
- Shrimp & Avocado Sushi Squares
- Crunchy Spicy Tuna Sushi Squares
- Sushi Chef's Maki Rolls
- Sushi Bombs (Tuna/Salmon/Yellowtail/
White Tuna/Avocado)

Fusion Style

(Select 2)

- Crispy Five Spice Chicken Wings
- Chicken Satay
- Beef Satay
- Mini Chicken Teriyaki Tacos
- Spicy Tuna Crackers
- Crispy Tuna Pizza
- Hawaiian Smoked Bacon Lychee Bites
- Shrimp Fire Cracker
- Tom yum Fish Ball Skewer
- Tangy Crispy Pork Tender Bites

Sweets

(Select 2)

- Assorted Cookies
- Brownies and Blondies
- Assorted Mini Pastries