

## **SPECIAL EVENTS and PRIVATE DINING**

**Contact:** Tommy Lee at "[events@moonstoneny.com](mailto: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 or sake (free flow)

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

30 dollars per guest for wine, beer and sake (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 Event Menu

*-Opal-*

(Available only for Lunch)

28 dollars Per Guest  
(Not inclusive of alcohol, tax, or gratuity)

(Include Tea and Soft Drinks)

## First Course

(Family Style)

Vegetable Spring Roll  
Crispy Salt and Pepper Eggplant with Shrimp Mousse  
Steamed Pork Shu Mai

## Main Course

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

(Choice of)

Sesame Chicken  
Shrimp with Asparagus  
Sha Cha Flank Steak  
Buddha's Delight  
(with Fried Tofu)  
Sushi Trio

## Dessert

(Family Style)

Fresh Seasonal Fruits  
or  
Ice Cream / Sherbet

*\*spicy*

# Special Event Menu

## -Topaz-

(Available only for Lunch)

38 dollars Per Guest  
(Not inclusive of alcohol, tax, or gratuity)

(Include Tea and Soft Drinks)

### First Course

(Family Style)

Crispy Roast Duck Spring Roll  
Steamed Crystal Shrimp Dumpling  
Barbecued Lacquer Roast Pork  
Fried Calamari

### Main Course

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

(Choice of)

Mongolian Beef\*  
Grilled Prawn with Bean Sprouts and String Beans  
Tangerine Chicken\*  
Stir Fry XO Filet of Sole  
Sushi Chef's Nigiri and Maki

### Dessert

(Family Style)

Chef's Selection of Mini Pastries  
Fresh Seasonal Fruits

*\*spicy*

**MOONSTONE**  
MODERN ASIAN CUISINE & BAR

# Special Event Menu

*-Quartz-*

48 dollars Per Guest  
(Not inclusive of alcohol, tax, or gratuity)

(Include Tea and Soft Drinks)

## First Course

(Family Style)

Crispy Salt and Pepper Eggplant with Shrimp Mousse  
Pan Seared Pork Gyoza  
Chicken Lettuce Wrap  
Sushi Chef's Maki Rolls

## Second Course

(Choice of)

Classic Pork Wonton Soup  
Chicken Cream Corn Soup  
Vegetarian Hot and Sour Soup\*

## Main Course

(Individual or Family Style)

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

Barbecued Beef Short Rib with Black Pepper Vegetables  
Sautéed Jumbo Prawn Szechuan\* (with Steamed Bok Choy)  
Sanpei Chicken with Fresh Wild Mushrooms  
Grilled Scottish Salmon Steak with Citrus Miso Glaze  
Chirashi (Chef Selected Fresh Sashimi with Sushi Rice)

## Dessert

(Family Style)

Fresh Seasonal Fruits  
Chef's Selection of Mini Pastries

*\*spicy*

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MODERN ASIAN CUISINE & BAR

# Special Event Menu

*-Jade-*

58 dollars Per Guest  
(Not inclusive of alcohol, tax, or gratuity)

(Include Tea and Soft Drinks)

## First Course

(Family Style)

Crabmeat and Pork Soup Dumpling  
Grand Marnier Rock Prawn  
Black Pepper Tuna Tataki  
(with Seaweed Salad)  
Barbecued Imperial Beef Short Rib

## Second Course

(Choice of)

Crabmeat and Sweet Corn Soup  
Tom Yum Shrimp  
House Wonton Soup

## Main Course

(Individual or Family Style)

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

Pan Seared Lamb Chops with Spring Onions and Roasted Garlic  
Sea Scallop and Lobster Tail with Spicy Garlic Sauce\*  
Honey Chicken with Mixed Roasted Nuts  
Ribeye Steak with Black Pepper Sauce  
Chef's Sushi and Sashimi

## Desserts

(Family Style)

Fresh Seasonal Fruits  
Chef's Selection of Mini Pastries

*\*spicy*

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MODERN ASIAN CUISINE & BAR

# Special Event Menu

-Onyx-

**Family Style**

60 dollars Per Guest  
(Minimum 10 Guests Please)  
(Not inclusive of alcohol, tax, or gratuity)

(Include Tea and Soft Drinks)

## First Course

Chef's Arrangement of Hors D' Oeuvres  
(Barbecued Beef Short Rib / Salt and Pepper Calamari / Rock Shrimp Tempura  
Garlic Flavored Baby Back Ribs / Japanese Seaweed Salad / Maki Rolls)

Stir Fry XO Sea Scallop and Jumbo Prawn  
(Accompanied with Golden Crispy Shrimp Stuffed Tofu)

## Second Course

Winter Melon and Seafood Soup

## Main Course

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

## Dessert

Fresh Seasonal Fruits

\*spicy

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MODERN ASIAN CUISINE & BAR

# Special Event Menu

*-Sapphire-*

**Family Style**

75 dollars Per Guest  
(Minimum 10 Guests Please)  
(Not inclusive of alcohol, tax, or gratuity)

(Include Tea and Soft Drinks)

## First Course

Chef's Arrangement of Hors D' Oeuvres  
(Barbecued Beef Short Ribs / Salt and Pepper Sea Scallops / Grand Marnier Jumbo shrimp  
Garlic Flavored Baby Back Ribs / Japanese Seaweed Salad / Maki Rolls)

Steamed Jumbo Oyster on the Half Shell  
(with Black Bean and Garlic Vermicelli)

## Second Course

Velvet King Crab Meat and Seafood Soup

## Main Course

Regal Beijing Duck  
(with All Trimmings and Pita Buns)  
Wild Canadian Lobster with XO Sauce  
Wok Tossed Ribeye Steak with Fresh Dragon Fruit  
Steamed Seasonal Live Fish with Ginger and King Soy  
Chinese Sausage and Fresh Pineapple Fried Rice  
Wok Braised Broad Noodles with Wild Mushrooms and Chives

## Dessert

Chef's Selection of Mini Pastries

*\*spicy*

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MODERN ASIAN CUISINE & BAR

# Special Event Menu

*-Emerald-*

**Family Style**

\$90 Per Guest

(Minimum 10 Guests Please)

(Not inclusive of alcohol, tax, or gratuity)

(Include Tea and Soft Drinks)

## First Course

Sushi Chef's Deluxe Sashimi Platter  
Steamed Live Sea Scallop on the Half Shell with Golden Garlic Vermicelli  
Pan Seared Lamb Chops with Sweet Peppers and Spring Onions

## Second Course

Conpoy and Seafood Supreme Soup

## Main Course

Wild Canadian 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 and King Soy  
Crunchy Seafood Fried Rice  
Wok Braised Longevity Noodles with Shiitake Mushroom and Yellow Chives

## Dessert

Chef's Selection of Mini Pastries  
Fresh Seasonal Fruits

*\*spicy*

**MOONSTONE**  
MODERN ASIAN CUISINE & BAR



# Special Event Menu

*-Diamond-*

**Family Style**

\$105 Per Guest

(Minimum 10 Guests Please)

(Not inclusive of alcohol, tax, or gratuity)

(Include Tea and Soft Drinks)

## First Course

Sushi Chef's Deluxe Sashimi Platter  
Flat Iron Seared Wagyu Beef  
(Merlot Demi-Glace)  
Steamed Maine Lobster and Melon Salad

## Second Course

Conpoy and Fish Maw Supreme Soup

## Main Course

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

## Dessert

Chef's Selection of Mini Pastries  
Fresh Seasonal Fruits

\*spicy

**MOONSTONE**  
MODERN ASIAN CUISINE & BAR

# Hors D' Oeuvres Menu

Bite Sized / Served Butler Style

One Hour-35 dollars / Two Hours-50 dollars / Three Hours-70 dollars / Four Hours-80 dollars Per Guest  
(Not inclusive of alcohol, tax, or gratuity)

(Include Tea and Soft Drinks)

## -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