

SPECIAL EVENTS and PRIVATE DINING

CONTACT: Tommy Lee 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

DÉCOR: 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)

(Monday-Friday)

28 dollars Per Guest

(Not inclusive of alcohol, tax, or gratuity)

(Include Tea and Soft Drinks)

First Course

(Family Style)

Vegetable Spring Roll
Puffed Rice Shrimp Ball
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

MOONSTONE
MODERN ASIAN CUISINE & BAR

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)

Puffed Rice Shrimp Ball
Crabmeat and Pork Soup Dumpling
Crispy Roast Duck Spring Roll
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*

MOONSTONE
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*

MOONSTONE
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*

MOONSTONE
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*

MOONSTONE
MODERN ASIAN CUISINE & BAR

Special Event Menu

-Emerald-

Family Style

90 Dollars 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 Dollars 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