

## **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

**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**

20 dollars per guest for wine or sake (free flow)

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

35 dollars per guest for wine, beer and sake (free flow)

### **Open Bar**

Standard: 30 dollars per guest / per hour

Premium: 40 dollars per guest / per hour

Please ask the event planner for details.

**Corkage Fee:** 40 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)

**45 dollars Per Guest**  
(Served in parties of ten guests)  
(Not inclusive of alcohol, tax, or gratuity)

(Include Tea and Soft Drinks)

## **First Course** (Family Style)

Vegetable Spring Roll  
Puffed Rice Shrimp Ball  
Pan Fried Pork Dumplings

## **Main Course** (Served with Roast Pork Fried Rice or Vegetable Lo Mein)

(Individual or Family style)

Sesame Chicken  
Shrimp with Asparagus  
Sliced Beef Flank Steak with Baby Bok Choy and Mushrooms  
Sweet and Pungent Pork  
Sushi Trio Platter

## **Dessert** (Family Style)

Fresh Seasonal Fruits  
or  
Ice Cream / Sherbet

*\*spicy*

**MOONSTONE**  
MODERN ASIAN CUISINE & BAR

# Special Event Menu

## *-Topaz-*

(Available only for Lunch)

**55 dollars Per Guest**

**(Served in parties of ten guests)**

**(Not inclusive of alcohol, tax, or gratuity)**

**(Include Tea and Soft Drinks)**

### **First Course**

**(Family Style)**

**Crispy Vegetable Spring Roll  
Steamed Crystal Shrimp Dumpling  
Barbecued Spare Ribs  
Fried Calamari**

### **Main Course**

**(Served with Roast Pork Fried Rice or Vegetable Lo Mein)**

**(Individual or Family style)**

**Mongolian Beef\*  
Crispy Prawn with Honey Walnuts  
Tangerine Chicken\*  
Kung Pao Filet of Sole\*  
Sushi Chef's Nigiri and Maki**

### **Dessert**

**(Family Style)**

**Fresh Seasonal Fruits**

*\*spicy*

# Special Event Menu

*-Quartz-*

70 dollars Per Guest  
(Served in parties of ten guests)  
(Not inclusive of alcohol, tax, or gratuity)

(Include Tea and Soft Drinks)

## First Course

(Family Style)

Puffed Rice Shrimp Ball  
Barbequed Roast Pork  
Crispy Vegetable 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)

(Served with Yang Chow Fried Rice or Vegetable Lo Mein)

Slice Beef Flank Steak with Gai Lan and Shiitake Mushrooms  
Sautéed Jumbo Prawn Szechuan\* (with Steamed Bok Choy)  
Honey Chicken with Mixed Roasted Nuts  
Stir Fry XO Filet of Sole  
Sushi Chef's Fresh Sashimi

## Dessert

(Family Style)

Fresh Seasonal Fruits

*\*spicy*

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# Special Event Menu

*-Jade-*

**80 dollars Per Guest**  
(Served in parties of ten guests)  
(Not inclusive of alcohol, tax, or gratuity)

(Include Tea and Soft Drinks)

## **First Course** (Family Style)

Crispy Roast Duck Spring Rolls  
Crispy Salt and Pepper Prawn  
Barbecued Beef Short Rib  
Sushi Chef's Maki Rolls

## **Second Course**

Crabmeat and Sweet Corn Soup

## **Main Course** (Family Style)

(Served with Yang Chow Pork Fried Rice or Braised Vegetarian Shanghainese Noodles)

Pan Seared Lamb Chops with Spring Onions and Roasted Garlic  
Prawn and Lobster Tail with XO Sauce  
Honey Chicken with Mixed Roasted Nuts  
Ribeye Steak with Black Pepper Sauce  
Chef's Sushi and Sashimi

## **Desserts** (Family Style)

Fresh Seasonal Fruits

*\*spicy*

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# Special Event Menu

-Onyx-

**Family Style**

90 dollars Per Guest  
(Served in parties of ten guests)  
(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 Crispy Shrimp Stuffed Toasts)

## 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**  
**Steamed or Crispy 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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# Special Event Menu

*-Sapphire-*

**Family Style**

**100 dollars Per Guest**  
(Served in parties of ten guests)  
(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 Mandarin Pancakes)  
**Wild Canadian Lobster with XO Sauce**  
**Wok Tossed Ribeye Steak with Fresh Dragon Fruit**  
**Steamed Whole Seasonal Fish with Ginger and King Soy**  
**Chinese Sausage and Fresh Pineapple Fried Rice**  
**Wok Braised Broad Noodles with Wild Mushrooms and Chives**

## Dessert

**Fresh Seasonal Fruits**

*\*spicy*

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MODERN ASIAN CUISINE & BAR

# Special Event Menu

*-Emerald-*

**Family Style**

**115 Dollars Per Guest**  
(Served in parties of ten guests)  
(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 Whole Seasonal Fish with Ginger and King Soy  
Crunchy Seafood Fried Rice  
Wok Braised Longevity Noodles with Shiitake Mushroom and Yellow Chives

## Dessert

Fresh Seasonal Fruits

*\*spicy*

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MODERN ASIAN CUISINE & BAR



# Special Event Menu

*-Diamond-*

**Family Style**

**130 Dollars Per Guest**  
(Served in parties of ten guests)  
(Not inclusive of alcohol, tax, or gratuity)

(Include Tea and Soft Drinks)

## First Course

Sushi Chef's Deluxe Sashimi Platter  
Chef's Two Course Beijing Duck  
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 Whole Seasonal Fish with Ginger and King Soy  
XO Seafood Fried Rice  
Wok Braised Longevity Noodles with Crabmeat and Shiitake Mushroom

## Dessert

Fresh Seasonal Fruits

*\*spicy*

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MODERN ASIAN CUISINE & BAR

# Hors D' Oeuvres Menu

Bite Sized / Served Butler Style

One Hour-45 dollars / Two Hours-60 dollars / Three Hours-80 dollars / Four Hours-90 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