

SPECIAL EVENTS and PRIVATE DINING

CONTACT: Tommy Lee at "events@moonstoneny.com" 516-500-1000

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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)

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

(Include Tea and Soft Drinks)

First Course

Vegetable Spring Roll
Puffed Rice Shrimp Ball
Pan Fried Pork Dumplings
Sushi Chef's Maki Rolls

Main Course

Sesame Chicken
Shrimp with Asparagus
Mongolian Beef*
Sweet and Pungent Pork
Roast Pork Fried Rice or Vegetable Lo Mein

Dessert

Fresh Seasonal Fruits

*spicy

MOONSTONE
MODERN ASIAN CUISINE & BAR

Special Event Menu

-Topaz-

(Available only for Lunch)

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

(Include Tea and Soft Drinks)

First Course

Crispy Vegetable Spring Roll
Barbecued Spare Ribs
Fried Calamari
Sushi Chef's Nigiri and Maki Rolls

Main Course

Stir-Fried Beef with Fresh Mushrooms
Crispy Prawn with Honey Walnuts
Tangerine Chicken*
Kung Pao Filet of Sole* (with peanuts)
Roast Pork Fried Rice or Vegetable Lo Mein

Dessert

Fresh Seasonal Fruits

*spicy

Special Event Menu

-Quartz-

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

(Include Tea and Soft Drinks)

First Course

Puffed Rice Shrimp Ball
Barbequed Roast Pork
Crispy Vegetable Spring Roll
Sushi Chef's Sashimi and Maki Rolls

Second Course

West Lake Beef Soup

Main Course

Slice Beef Flank Steak with Gai Lan and Shiitake Mushrooms
Sautéed Jumbo Prawn Szechuan* (with Steamed Bok Choy)
Honey Chicken with Walnuts
Stir Fry XO Filet of Sole
Yang Chow Fried Rice or Braised Vegetarian Shanghainese Noodles

Dessert

Fresh Seasonal Fruits

**spicy*

Special Event Menu

-Jade-

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

(Include Tea and Soft Drinks)

First Course

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

Second Course

Crabmeat and Sweet Corn Soup

Main Course

Pan Seared Lamb Chops with Spring Onions and Roasted Garlic
Prawn and Sea Scallop with XO Sauce
Honey Chicken with Walnuts
Ribeye Steak with Black Pepper Sauce
Yang Chow Fried Rice or Braised Vegetarian Shanghainese Noodles

Desserts

Fresh Seasonal Fruits

**spicy*

Special Event Menu

-Onyx-

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 Rib / Salt and Pepper Calamari / Rock Shrimp Tempura
Garlic Flavored Baby Back Ribs / Fresh Sashimi / Maki Rolls)

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

Second Course

Velvet Snow Crab Meat and Seafood Soup

Main Course

Wild Canadian Lobster with Ginger and Scallion
Ribeye Steak with Black Pepper Sauce
Roasted Garlic Flavor Spring Chicken for Celebration
Steamed or Crispy Whole Seasonal Fish
Twin Egg Seafood Fried Rice
Braised Broad Noodles with Shimeji Mushroom and Chives

Dessert

Fresh Seasonal Fruits

**spicy*

MOONSTONE
MODERN ASIAN CUISINE & BAR

Special Event Menu

-Sapphire-

110 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 / Fresh Sashimi / Maki Rolls)

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

Second Course

Velvet Snow 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
Longevity Noodles with Wild Mushrooms and Yellow Chives

Dessert

Fresh Seasonal Fruits

**spicy*

MOONSTONE
MODERN ASIAN CUISINE & BAR

Special Event Menu

-Emerald-

125 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
Twin Egg Crunchy Seafood Fried Rice
Braised Longevity Noodles with Shiitake Mushroom and Yellow Chives

Dessert

Fresh Seasonal Fruits

**spicy*

Special Event Menu

-Diamond-

138 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
Duck Lettuce Wrap
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
Twin Egg XO Seafood Fried Rice
Braised Longevity Noodles with Crabmeat and Shiitake Mushroom

Dessert

Fresh Seasonal Fruits

**spicy*

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