

# east meets west

## *2018 Holiday Menu*

### **Hors D'Oeuvres**

(Minimum order of two dozen)

Miniature Chicken Pot Pie

Spicy Chicken Satay, Sambal Aioli

Pulled Chicken Slider with Latin Slaw

Pan Seared Petite Lamb Chop, Mint Pesto

Grilled Angus Beef Sliders, Cheddar, Chipotle Ketchup

Sliced Tenderloin, Red Onion Relish, Blue Cheese, Garlic Herb Crostini

New England Lumb Crab Cake, Lemon Aioli, Chive Baton

Petite Lobster Roll

Grilled Shrimp Cocktail, Tangy Cocktail Sauce

Vietnamese Summer Rolls, Sesame Soy Dip

Crispy Skin Duck Breast, Cranberry Pear Chutney, Pastry Cup

Mini Lamb Meatball with Pine Nuts & Sultanas, Harissa Tomato Sauce

Hoisin Barbeque Pork Belly Slider, Asian Slaw, Steamed Bun

Salmon Tartare, Black Pepper Crème Fraiche, Potato Gaufrette

Scallop wrapped with Applewood Smoked Bacon

Vietnamese Summer Roll with Lobster, Sesame Soy Dip

Crab on Brioche Toast, Truffle Butter, Gruyere, Shaved Apple

Tuna Tartare, Pickled Ginger, Scallion, Wonton Cup

Sauteed Kale, Fire Roasted Corn and Citrus Salsa, Plantain Cup

East Meets West Signature Wild Mushroom Dumpling, Raspberry Ginger Dip

Demitasse of Creamy Fire Roasted Tomato Soup, Petite Sourdough Asiago Baton

Polenta Squares, Fire Roasted Tomato & Rosemary Tapenade

Crispy Roasted "Buffalo" Cauliflower

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## *2018 Holiday Menu*

### ***Stationary Items***

#### **Charcuterie**

**(20 person minimum)**

House Cured Salmon, Kielbasa en Croute, Pork Rillettes, Casalingo, Copa, Salami, Prosciutto, Marinated Mozzarella, Nicoise Olives, Cornichons, Marinated Artichokes, Roasted Golden and Red Pepper Salad, Aged Provolone, Whole Grain Mustard, Dijon Mustard, Grissini, Herbed Ficelle, Focaccia, Flatbreads

#### **Chef's Selection of Domestic Cheeses**

**(10 person minimum)**

Fig Jam, Cranberry Orange Compote, Seasonal Fresh and Dried Fruit, Gourmet Crisps, Flatbreads, Crackers

#### **Chef's Selection of Imported and Domestic Farmstead Cheeses**

**(10 person minimum)**

Fig Jam, Cranberry Orange Compote, Seasonal Fresh and Dried Fruit, Rosemary Asiago Cheese Straws, Gourmet Crisps, Flatbreads, Crackers

#### **Chef's Crudite**

**(10 person minimum)**

Selection of Seasonal Fresh Vegetables  
Chef's selection of Dips, such as Carrot Ginger, Blue Cheese

#### **Middle Eastern Mezze**

**(20 person minimum)**

Roasted Garlic Hummus, Twice Roasted Eggplant Salad, Chopped Israeli Salad, Pickled Red Cabbage, Stuffed Grape Leaves, Marinated Artichoke Hearts, Citrus Cured Olives, Romaine Lettuce Leaves, Herbed Pita Chips, Flatbreads

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## *2018 Holiday Menu*

### ***Stationary Items, continued***

#### **Savory Stilton Torte**

(8 inch , serves 10-15 people)

Blistered Grape Tomatoes, Pear and Bacon Jam, Cranberry Pecan Crostini

Sliced Apples and Pears

#### **Baked Brie en Croute with Brandied Golden Raisins, Fig Jam**

(serves 10-15 people)

Crostini and Flatbreads, Sliced Apples and Pears

### ***Stations***

#### **Asian Dumpling**

Lemongrass Chicken Dumplings, Pork & Scallion Dumplings, Vegetable Dumplings, Shrimp Shu Mai

Rice Noodle Salad with Vegetables

House Made Kim Chee

Five Spice Wonton Crisps

Sesame Tamari Sauce, Ponzu Sauce, Chinkiang Vinegar with Chili Oil, Orange Chili Sauce

#### **Risotto**

Vegan Risotto served with a variety of toppings, such as:

Caramelized Leeks, Sautéed Wild Mushrooms, Garden Peas, Shaved Scallion, Shrimp, Pulled Chicken,

Roasted Butternut Squash, Chiffonade of Fresh Herbs, Freshly Grated Parmigiano Reggiano

#### **Satay**

Thai Beef Satay, Teriyaki Beef Satay, Thai Shrimp Skewer

Rice Noodle Salad with Pea Pods, Cilantro and Sesame, served in mini to-go boxes

Sesame Tamari Scallion Dip, Peanut Sauce, Cilantro Lime Sauce

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## *2018 Holiday Menu*

### ***Stations, continued***

#### **Traditional Carving Station**

Citrus Rosemary Butter Rubbed Boneless Turkey Breast, Turkey Gravy

Spiral Cut Ham, Pineapple Pomegranate Gaze

Brioche Rolls, Pear Chutney, Horseradish Cream

#### **Possible Additional Items (a la Carte)**

Creamy Mashed Potatoes, Roasted Potatoes, Green Beans

#### **Lower East Side Carving Station**

Glazed Pastrami

Slow Cooked Beef Brisket

Sauerkraut with Caraway, Grain Mustard, Dijon Mustard, Horseradish

Pretzel Rolls, Half Sour Pickles

Possible Additional Items (a la Carte)

Potato Latkes with Sour Cream and Applesauce

#### **Deluxe Slider Station**

Herb Crusted Tenderloin of Beef

New England Lump Crab Cakes

Chickpea Sliders

Served with Mini Brioche Rolls, Horseradish Cream Sauce, Chimichurri Sauce, Lemony Tartare Sauce

Pickled Vegetables, House Made Kettle Chips

#### **Poke Station**

Salmon Poke, Tuna Poke and Grilled Tofu Cubes

White Rice or Brown Rice, Cilantro, Minced Jalapeno, Avocado, Julienned Radish, Scallions,

Edamame, Grilled Pineapple, Kale Chiffonade, Sesame Seeds, Shredded Nori, Garlic Chips,

Ponzu Sauce, Spicy Mayo, Wasabi, Furikake (Rice Seasoning)

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## *2018 Holiday Menu*

### ***Stations, continued***

#### **Chilled Seafood Table**

Jumbo Shrimp Cocktail, Bloody Mary Cocktail Sauce

Lobster Tail Cocktail with Spicy Mango Cocktail Sauce

Seared Tuna Loin

Curried Mussels in their Shells

Served with Tabasco, Ponzu Sauce, Wasabi and Lemon Wedges

#### **Chip and Dip Station**

Warm Crab Rangoon with Wonton Crisps

Warm Queso Dip with Tortilla Chips

Beet Hummus with Pita Chips

French Onion Dip with Kettle Potato Chips

**(Station requires Sterno)**

#### **Lettuce Wrap Station**

Boston Bibb Lettuce

Hoisin Chicken, Sesame Tofu

Bowls of Julienned Carrot, Scallions, Cashews, Water Chestnuts, Cilantro, Lime Wedges,

Pineapple Salsa, Bean Sprouts, Siracha

#### **Salmon Grain Bowl Station**

Roasted Salmon, Miso Glazed Tofu

Farro and Vegetable "Fried Rice", Brown Rice

Bowls of Sautéed Swiss Chard, Sesame Seeds, Sautéed Oyster Mushrooms, Garlic Chips, Scallions,

Cherry Tomatoes, Sliced Red Onion, Quick Pickled Cucumbers,

Siracha, Rice Vinegar, Ponzu Sauce, Tzatziki

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## *2018 Holiday Menu*

### *Stations, continued*

#### **Flatbread Station**

**Please choose four (4) from the following list**

Mozzarella, Oven Cured Tomato, Basil Pesto

Chicken Tikka Masala, Lemon Yogurt Sauce, Arugula

Grilled Chicken, Roasted Seasonal Vegetables, Mozzarella

Roasted Wild Mushroom, Caramelized Onion, Herbed Ricotta, Spinach

Lamb Merguez Sausage, Feta, Fresh Mint

“Reuben” Corned Beef, Swiss, Sauerkraut, Russian Dressing

Charred Eggplant, Pomegranate Molasses, Tahini, Arugula

Butternut Squash, Brussels Sprouts, Sage, Caraway

### *Small Plates*

#### **Braised Short Rib**

Braised Boneless Beef Short Rib, Garlic Mashed Potatoes, Root Vegetables

#### **Gnocchi**

Gnocchi, Sage, Butternut Squash, Parmesan

Garlic Herb Crostini Baton

#### **Steak Frites**

Grilled Hangar Steak, Herb Butter

Truffled French Fries OR Truffled Tater Tots

Frisee with Dijon Vinaigrette

(Can be made Vegetarian by substituting Potabello Mushroom)

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## *2018 Holiday Menu*

### *Small Plates, continued*

#### **Seared Scallop**

Pan Seared Sea Scallop, Butternut Squash Puree, Crumbled Chorizo

#### **Vegan Taco**

Roasted Cauliflower and Oyster Mushroom Taco

Avocado Crema, Cilantro, Lime Wedge

#### **Risotto**

Roasted Vegetable Risotto, Basil Oil

#### **Salmon Grain Bowl**

Miso Roasted Salmon

Farro and Vegetable "Fried Rice", Sautéed Swiss Chard, Sesame, Garlic

#### **Traditional Chicken a la King**

Vol au Vent

### *Plated Salads*

Kale, Roasted Red Grape, Butternut Squash, Shaved Parmesan, Pamesan Dijon Vinaigrette

Wilted Escarole, Feta, Walnuts, Honey Vinaigrette

Traditional Caesar Salad, Creamy Caesar Dressing, Garlic Croutons

Mixed Greens, Blue Cheese, Dried Cranberries, Honey Balsamic Vinaigrette

Arugula, Roasted Red and Golden Beets, Avocado, Dijon Vinaigrette

Boston Bibb Lettuce, Tomato, Cucumber, Red Onion, Kalamata Olives, Oregano Red Wine Vinaigrette

Shaved Brussels Sprouts, Toasted Farro, Golden Raisins, Pecans, Sherry Vinaigrette

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## 2018 Holiday Menu

### *Entrees*

#### *Beef*

##### *Whole Roasted Tenderloin*

*Served with Horseradish Cream, Onion Marmelade, Herbed Bruschetta*

*(serves 14-16 people)*

*Traditional Red Wine Braised Boneless Short Ribs*

*Grilled Club Cut Sirloin, Cognac Peppercorn Cream Sauce*

*Horseradish and Thyme Crusted Beef Tenderloin, Malbec Reduction Butter*

*Rosemary and Garlic Whole Roasted Top Sirloin, Chimichurri Sauce*

*Traditional Beef Stroganoff*

#### *Chicken*

*Wild Mushroom Stuffed Chicken Breast, Brandy Reduction Sauce*

*Crispy Statler Chicken, Garlic Shallot Butter*

*Apricot Glazed Chicken Breast*

*Baked Stuffed Chicken Breast with Arugula and Fontina*

*Braised Chicken Marbella with Thyme and Balsamic*

#### *Ham*

*Spiral Cut, Bone-In Ham, Pineapple Pomegranate Glaze*

*Served with Maple Dijon Sauce*

*(Serves 16-20 people)*

#### *Lamb*

*Dijon and Herb Rubbed Bone-In Leg of Lamb, Cabernet Reduction*

*(Serves 16-20 people)*

*Lamb Loin, Rosemary Dijon Cream*

*Fennel Seed and Thyme Crusted Lamb Loin, Port Wine Demi Glace*

*Fresh Herb and Grain Mustard Encrusted Rack of Lamb, Pear Chutney*



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## *2018 Holiday Menu*

### *Entrees, continued*

#### **Fish / Shellfish**

Oven Roasted Whole Fillet of Salmon, Lemon Dill Aioli (\$80, serves 12-16)

Pan Seared Salmon Fillet, Citrus Herb Sauce (\$15, 6oz)

Sake and Miso Glazed New England Cod, Shiitake Mushrooms (\$14, 6oz)

Snapper Fillet, Roasted Fennel, Saffron Butter (\$19, 6oz)

Pan Seared Halibut, Tomato Concasse (\$29, 6oz)

Grilled Swordfish, Olive Pistachio Sauce (\$19, 6oz)

Pan Seared Scallops, Pomegranate Brown Butter (\$16, 6oz)

#### **Pork**

Tri Colored Peppercorn, Rosemary Encrusted Pork Loin, Apple and Golden Raisin Compote (\$27)

Apple Cider Glazed Pork Loin, Apple Cider & Thyme Reduction (\$27)

#### **Turkey**

Garlic and Herb Roasted Whole Turkey

12-14 lb Turkey with two quarts of Gravy (Serves 6-10 people)

16-18 lb Turkey with three quarts of Gravy (Serves 12-16 people)

Traditional Herb Roasted Boneless Turkey Breast

14 lb Turkey Breast with two quarts of Gravy (Serves 8-12 people)

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## *2018 Holiday Menu*

### *Side Dishes*

Creamy Mashed Potatoes

Herb Roasted Fingerling Potatoes

Rice Pilaf

Roasted Brussels Sprouts

Ginger Roasted Rainbow Carrots

Maple Roasted Butternut Squash

Roasted Cauliflower with Tahini and Parsely

Green Beans with Almonds

Corn Bread Stuffing with Sausage

Traditional Stuffing with fresh Sage

Homemade Cranberry Sauce

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## *2018 Holiday Menu*

### *Desserts*

#### **Pecan Pie with Chocolate Drizzle**

Served in a glass pie plate, includes Whipped Cream

(Serves 8-10)

#### **Classic Cinnamon Apple Pie**

Served in a glass pie plate, includes Whipped Cream

(Serves 8-10)

#### **Caramelized Apple Cranberry Crisp**

Served in an aluminum pan, includes Whipped Cream

(Serves 12-15)

#### **East Meets West Classic Chocolate Bread Pudding**

Served in an aluminum pan, includes Whipped Cream

(Serves 12-15)

#### **Eggnog Bread Pudding with Golden Raisins**

Served in an aluminum pan, includes Whipped Cream

(Serves 12-15)

#### **Chocolate Truffle Cake**

Includes Whipped Cream

(Serves 12-15)

#### **Vanilla Cheesecake with Cranberry Topping**

Served on a black disposable platter

(Serves 8-10)

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## *2018 Holiday Menu*

### *Desserts, continued*

#### **Pumpkin Cheesecake, Ginger Snap Crust**

Served on a black disposable platter

(serves 8-10)

#### **Chef's Assortment Miniature Pies**

Apple Crumb, Pecan, Chocolate Cream, Pumpkin

(2 dozen minimum)

#### **Chef's Cookie Assortment**

Chocolate Chip, Cranberry Oatmeal, Ginger Molasses, Pecan Shortbread, Cinnamon Roll Sugar Cookie

(2 dozen minimum)

#### **Chef's Truffle Assortment**

Pecan Pie Truffle, Stout Beer Chocolate Truffles, Chocolate and Espresso Truffles

(2 dozen minimum)

#### **Seasonal Miniature Dessert Pastries**

Mini Reves du Chocolate, Pumpkin Cheesecake Bites with Whipped Cream, French Apple Crumble Tartlet,

Pot au Crème Tartlet with Whipped Cream, Petite Chocolate Eclairs, Miniature Cannoli

2 dozen minimum)

#### **Seasonal Miniature Cupcakes**

Ginger Cupcakes with White Chocolate Buttercream, Pumpkin Cupcakes with Cream Cheese Frosting,

Apple Cupcakes with Caramel Buttercream, Chocolate Cupcake with Vanilla Buttercream

*East Meets West is not an allergen free facility. We always do our best to accommodate dietary issues but absolute guarantees cannot be made. If an allergy is severe or life threatening, sourcing a meal from a local allergen free establishment may be our recommendation. Certain food items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us of any food restrictions or allergies when planning the event*