

east meets west

2019 Holiday Menu

Hors d'Oeuvres

Miniature Chicken Pot Pies with a Puff Pastry Star

“The Perfect Bite” Roasted Turkey, Mini Stuffing Cake, Cranberry Chutney, Crispy Sage

Pulled Chicken Slider, Latin Slaw

Chicken Satay, Sambal Aioli

New England Lump Crab Cake, Lemon Aioli

Salt and Pepper Roasted Shrimp Cocktail, Tangy Cocktail Sauce

Panko Fried Shrimp, Wasabi Aioli

Scallop wrapped with Applewood Smoked Bacon

Vietnamese Summer Roll with Lobster. Tamari Dip

Mini Shrimp Toasts

Mini Lobster Rolls

Lobster Tartlets, Preserved Lemon Mascarpone

Tuna Tartare, Pickled Ginger, Scallion, Wonton Cup

Salmon Tartare, Black Pepper Crème Fraiche, Potato Crisp, Chive Garnish

Wild Mushroom Dumpling, Raspberry Ginger Dip

Vietnamese Summer Rolls, Sesame Soy Dip

Roasted “Buffalo” Cauliflower, Blue Cheese Dip

Mini Spanish Torta with Manchego and Potato

Asian Crudite Shooter, Edamame Puree

Crispy Plantain Cup, Fire Roasted Kale and Corn Salsa

Mini Polenta Squares, Fire Roasted Tomato and Rosemary Tapenade

Beef Negamaki with Scallion, Tamari Dip

Beef Sliders, English Cheddar, Chipotle Ketchup

Rosemary Crusted Beef Tenderloin, Red Onion Relish, Blue Cheese, Crostini

Steak Frites “Bite”

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

Pan Seared Petite Lamb Chop, Pomegranate Glaze

Hoisin Barbeque Pork Belly Slider, Asian Slaw, Steamed Bun

Butternut Squash Tartlet, Candied Bacon

east meats west

2019 Holiday Menu

Stationary Items

Charcuterie

Kielbasa en Croute, 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, Flatbreads

Chef's Selection of Imported and Domestic Farmstead Cheeses

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

Chef's Crudite

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

Middle Eastern Mezze

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

Thinly Sliced Whole Tenderloin of Beef

Horseradish Cream, Caramelized Onion Jam,
Garlic and Herb Bruschetta

east meets west

2019 Holiday Menu

Stationary Items, Continued

Savory Stilton Torte

Blistered Grape Tomatoes, Pear and Bacon Jam,

Served with Cranberry Pecan Crostini

Baked Brie en Croute

Brandy Soaked Golden Raisins, Fig Jam,

Served with Flatbreads and Gourmet Crackers

Savory Mascarpone Torte

An East Meets West Classic with Basil Pesto and Sundried Tomatoes,

Served with Herbed Bruschetta

Chips and Dips

Warm Queso Dip with Tortilla Chips

Beet Hummus with Pita Chips

French Onion Dip with House-Made Kettle Chips

east meats west

2019 Holiday Menu

Small Plates

The following items can either be passed or stationary

Gnocchi

Gnocchi, Brown Butter Sauce, Roasted Butternut Squash

Fried Sage, Parmesan

Steak Frites

Grilled Sirloin, Herb Butter, Truffled French Fries, Frisee with Dijon Vinaigrette

Braised Short Rib

Braised Boneless Beef Short Rib

Garlic Mashed Potatoes, Seasonal Root Vegetables

Seared Scallop

Pan Seared Scallop, Butternut Squash Puree, Crumbled Chorizo

Risotto Cake

Risotto Cake with Roasted Vegetables on a bed of Wilted Kale, Yellow Pepper Coulis

Korean Short Rib

Bibimbap-Style Rice with Assorted Vegetables

Salmon Mini Grain Bowl

Herb Roasted Salmon, Ancient Grains, Swiss Chard

east meats west

2019 Holiday Menu

Stations

Asian Dumpling Station

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

Rice Noodle Salad with Vegetables,

Five Spice Wonton Crisps

Sesame Tamari Sauce, Ponzu Sauce, Orange Chili Sauce

Traditional Carving Station

Citrus Rosemary Boneless Turkey Breast

Spiral Cut Ham with Pineapple Pomegranate Glaze

Brioche Rolls, Pear Chutney, Turkey Gravy

And a choice of one of the following:

Creamy Mashed Potatoes, Roasted Potatoes, Ginger Roasted Rainbow Carrots

Lower East Side Carving Station

Glazed Pastrami

Sauerkraut with Caraway, Grain Mustard, Dijon Mustard,

Half Sour Pickles, House Made Kettle Chips

Deluxe Slider Station

Herb Crusted Sirloin, New England Lump Crab Cakes, Middle Eastern Chickpea Sliders

Served with Brioche Rolls, Horseradish Cream, Chimichurri Sauce, Tartar Sauce

House Made Kettle Chips

east meets west

2019 Holiday Menu

Stations, continued

Poke Station

Tuna Poke, Crispy Fried Tofu

White Rice with Cilantro, Edamame, Radish, Scallion,

Served with bowls of Avocado, Jalapeno, Sesame Seeds,

Ponzu Sauce, Spicy Mayo, Wasabi, Furikake

Street Taco Station

Tacos will be assembled to order by an attendant

Pulled Chipotle Chicken on soft Corn Tortillas, Avocado, Roasted Pineapple Salsa

Braised Adobo Beef on soft Corn Tortillas, Purple Cabbage Slaw, Cilantro, Cumin Crema

Black Bean and Roasted Sweet Potato on soft Corn Tortillas, Pickled Red Onion, Queso Fresco, fresh Cilantro

Served with assorted bottles of Mild Sauce, Hot Sauce, Fiery Sauce

and Avocado Crema

Slider Station

Fried Chicken Slider with Pickles, Slaw and Ranch Dressing,

Portabello Sliders with Pesto Mayo

Beef Sliders with English Cheddar, Chipotle Ketchup

Curly Fries, Ketchup, Malt Vinegar, Frites Sauce

Satay Station

Thai Chicken Satay, Teriyaki Beef Satay, Thai Shrimp Satay

Rice Noodle Salad with Pea Pods and Sesame in Mini To-Go Boxes

Sesame Tamari Dip, Spicy Peanut Sauce, Cilantro Lime Sauce

east meats west

2019 Holiday Menu

Stations, continued

Flatbread Station

Please choose three from the following list

Butternut and Carrot with Sage, Caraway and Orange

Mozzarella, Oven Cured Plum Tomatoes, Basil Pesto

Chicken Tikka Masala, Lemon Yogurt Sauce, Arugula, Mint and Cilantro

Grilled Chicken, Roasted Seasonal Vegetables, Mozzarella, Crushed Tomatoes

Roasted Wild Mushrooms, Caramelized Onions, Herbed Ricotta, Spinach

Lamb Merguez Sausage, Feta and Mint

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

Charred Eggplant, Pomegranate Molasses, Tahini, Arugula

Chilled Seafood Station

Jumbo Shrimp Cocktail, Half Lobster Tail,

Served with Tabasco, Lemon Wedges, Tangy Cocktail Sauce and Remoulade

Grain Bowl Station

Herb Roasted Salmon, Miso Glazed Tofu, Roasted Chicken

Farro with Roasted Vegetables, Brown Rice, Sauted Swiss Chard, Sesame Seeds,

Sauted Mushrooms, Scallions, Sliced Red Onion, Quick Pickled Cucumbers,

Siracha, Rice Vinegar, Ponzu Sauce, Avocado Mayo

east meats west

2019 Holiday Menu

Buffet Entrees

Turkey

Garlic and Herb Roasted Whole Turkey

(16-18 lb Turkey with Gravy)

*

Traditional Herb Roasted Turkey Breast (White Meat only) with Gravy

Beef

Whole Roasted Tenderloin

Served with Horseradish Cream, Onion Marmalade

Ham

Spiral Cut, Bone-In Ham, Pineapple Pomegranate Glaze

Served with Maple Dijon Sauce

Lamb

Dijon and Herb Rubbed Boneless Leg of Lamb, Cabernet Reduction

Salmon

Herb Roasted Side of Salmon, served with Lemon Dill Sauce

east meats west

2019 Holiday Menu

Side Dishes

Creamy Mashed Potatoes

Herb Roasted Fingerling Potatoes

Rice Pilaf

Roasted Brussels Sprouts with Applewood Smoked Bacon

Ginger Roasted Rainbow Carrots

Cinnamon Roasted Butternut Squash

Maple Whipped Sweet Potatoes, Brandy Pecan Crumble

Roasted Cauliflower with Tahini and Parsley

Green Beans with Almonds

Corn Bread Stuffing with Sausage

Traditional Stuffing with fresh Sage

Gravy and Sauces

Homemade Cranberry Sauce

House Made Turkey Gravy

Assorted Iggy's Dinner Rolls

Seasonal Salads

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

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

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

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

east meets west

2019 Holiday Menu

Whole Desserts

Bourbon Pecan Pie with Chocolate Drizzle

Classic Cinnamon Apple Pie

Spiced Pumpkin Pie

Caramelized Apple Cranberry Crisp

East Meets West's Classic Chocolate Bread Pudding

Eggnog Bread Pudding

Flourless Chocolate Truffle Cake

Vanilla Cheesecake with Cranberry Topping, Ginger Snap Crust

Orange Cranberry Upside Down Cake

Pumpkin Cheesecake, Ginger Snap Crust

east meets west

2019 Holiday Menu

Mini Desserts

Chef's Assortment of Miniature Pie Bites

Apple Crumb, Bourbon Pecan, Chocolate Cream, Pumpkin with Cinnamon Whipped Cream

Chef's Cookie Assortment

Chocolate Chip, Cranberry Oatmeal, Ginger Molasses, Pecan Shortbread,
Thumbprint Cookies with Assorted Jams

Chef's Assortment of Mini Cupcakes

Ginger with White Chocolate Buttercream, Pumpkin with Cream Cheese Frosting, Apple with Caramel Buttercream,
Chocolate with Vanilla Buttercream, Cinnamon Snickerdoodle

Chef's Assortment of Seasonal Miniature Desert Pastries

Mini Reves du Chocolate, Pumpkin Cheesecake Bites with Whipped Cream, French Apple Crumb Tartlets,
Pot au Crème Tartlets with Whipped Cream, Petite Chocolate Eclairs, Miniature Cannoli, Chocolate Espresso Truffles

Hand Painted Holiday Cookie Assortment

A delicious assortment of hand painted Snowflakes, Snowmen, Candy Canes and Christmas Trees

Mini Lemon Curd Pavlovas

Individual S'Mores Marshmallow Sticks with Chocolate and Graham Crumb

Chocolate Dipped Rice Crispy Treats (also available on skewers)

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