

east meets west

Winter 2020 Delivery Menu

Hors d'Oeuvres

A minimum order of two dozen is required for each item.

Items will be sent on either black disposable platters or in aluminum tins with instructions for reheating

New England Lump Crab Cake, Lemon Ailoi (\$30/dz, hot)

Grilled Shrimp Cocktail, Tangy Cocktail Sauce (\$39/dz, cold, GF)

Vietnamese Summer Rolls, Sesame Soy Dip (\$30/dz, cold, VG, GF)

Mini Lamb Meatball with Pine Nuts & Sultanas, Harissa Tomato Sauce (\$30/dz, hot, GF)

Scallop wrapped with Applewood Smoked Bacon (\$36/dz, hot, GF)

East Meets West Signature Wild Mushroom Dumpling, Raspberry Ginger Dip (\$28/dz, hot, VG)

Beef Negamaki with Scallion (\$32/dz, hot, GF)

Stationary Items

Savory Stilton Torte

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

(8 inch , serves 20-25 people, \$85)

Savory Mascarpone Torte

An East Meets West classic with Basil Pesto and Sundried Tomatoes. Served with Herbed Bruschetta

(serves 20-25 people, \$85)

Baked Brie en Croute with Brandied Golden Raisins, Fig Jam

(serves 15-20 people, \$65)

Served with Crostini, Flatbreads and Sliced Apples . Sent in an aluminum tin for reheating

east meats west

Winter 2020 Delivery Menu

Stationary Items, continued

Charcuterie

(\$13 per person, 20 person minimum)

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

(\$11.50 per person, 10 person minimum)

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

Chef's Crudite

(\$9 per person, 10 person minimum)

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

Middle Eastern Mezze

(\$11.50 per person, 20 person minimum)

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

east meats west

Winter 2020 Delivery Menu

Entrees

Heating instructions will be provided for all items

Turkey

Garlic and Herb Roasted Whole Turkey

16-18 lb Turkey with three quarts of Gravy (\$135, serves 12-14 people)

*

Traditional Herb Roasted Turkey Breast (White Meat only) with two quarts of Gravy (\$75, serves 8-10 people)

Beef

Whole Roasted Tenderloin (\$225)

Served with Horseradish Cream, Onion Marmalade

(serves 12-14 people)

Ham

Spiral Cut, Bone-In Ham, Pineapple Pomegranate Glaze

Served with Maple Dijon Sauce

(\$130, serves 10-15 people)

Lamb

Dijon and Herb Rubbed Boneless Leg of Lamb, Cabernet Reduction

(\$225, serves 12-15 people)

Salmon

Herb Roasted Side of Salmon, served with Lemon Dill Sauce

(\$150, serves 10-12 people)

east meats west

Winter 2020 Delivery Menu

Side Dishes - \$40, serves 8-10

All items served in aluminum tins for reheating

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, \$10/pint, \$20/quart

House Made Turkey Gravy \$12/pint, \$24/quart

Assorted Iggy's Dinner Rolls

\$12 /dozen

Salads

Salads are served in black disposable bowls

\$8 per person, 10 person minimum

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

Winter 2020 Delivery Menu

Desserts

Lemon Meringue Pie

Served in a glass pie plate

\$34, serves 8-10

Classic Cinnamon Apple Pie

Served in a glass pie plate, includes Whipped Cream

\$34, serves 8-10

Blueberry Buckle

Served in an aluminum pan, includes Whipped Cream

\$38, serves 12-15

East Meets West's Classic Bread Pudding

Served in an aluminum pan, includes Whipped Cream

\$38, serves 12-15

Flourless Chocolate Truffle Cake

Includes Whipped Cream

\$34, serves 12-15

Vanilla Cheesecake with Cherry Topping

Served on a black disposable platter

\$36, serves 8-10

Pineapple Upside Down Cake

Includes Whipped Cream

\$34, serves 8-10

east meets west

Winter 2020 Delivery Menu

Desserts, continued

Chef's Assortment of Miniature Pie Bites

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

\$36/dozen

Chef's Cookie Assortment

Chocolate Chip, Cranberry Oatmeal, Ginger Molasses, Pecan Shortbread,

Thumbprint Cookies with Assorted Jams

\$36/ dozen

Chef's Assortment of Mini Cupcakes

Ginger with White Chocolate Buttercream, Apple with Caramel Buttercream,

Chocolate with Vanilla Buttercream, Cinnamon Snickerdoodle

\$36/dozen

Seasonal Miniature Desert Pastries

Mini Reves du Chocolate, Mini Blood Orange Curd Pavlovas, French Apple Crumb Tartlet,

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

\$42/dozen

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 of 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