

## **2015 Cloud Nine Cocktail Party Menu II**

(Additional \$15 per person)

### **Hors D'Oeuvres, Passed Butler Style (Select 6)**

Sesame Crusted Chicken w/ Teriyaki Glaze  
Skewered Chicken w/Chipotle Sauce  
Chicken Satay w/ Thai Peanut Sauce  
Caribbean Chicken & Mango in Mini Tart Shell  
Coconut Chicken w/ Citrus Glaze  
Skewered Blackened Chicken w/ Creole Sauce  
Chicken & Cheese Quesadillas  
Bruschetta w/Tomatoes, Garlic, Fresh Basil and Mozzarella  
Fried Mini Cheese Ravioli w/Spicy Marinara Sauce  
Marinated Fruit Kebobs w/ Honey Yogurt  
Vegetable Spring Rolls w/ Soy Ginger Glaze  
Cheese & Herb Stuffed Mushrooms  
Mini Antipasto with Olive, Cheese, Salami in Mini Tart Shell  
Potato Pancakes w/ Apple Sauce  
Mini Assorted Pizzas  
Mini Grilled Cheese Triangles  
Asparagus wrapped w/Prosciutto  
Mini Spanikopita w/Spinach & Feta Cheese  
Assorted Mini Vegetable and Cheese Quiche  
Steamed Vegetable Dumplings w/Oriental Sauce  
Franks in Blanket w/Spicy Mustard  
Hibachi Beef Skewers with Asian Sauce  
Barbecued Beef Skewers  
Mini Beef Sliders w/pickle  
Mini meatballs with Spicy Marinara  
Sesame Beef w/Teriyaki Glaze  
Pepper Steak Quesadillas  
Mini Beef Kebob w/Mushroom & Green pepper  
Sliced Beef on Baguette with horseradish cream sauce  
Smoked Salmon Rolled Asparagus  
Calamari with Spicy Marinara Sauce  
Smoked Salmon on Toast Points w/ Onions and Capers

**(These Items May be Added @ Additional Price Per Person)**

New Zealand Baby Lamb Chops w/ Mint Jelly(\$7.00)  
Roasted Duck & Scallion Quesadillas (\$5.00)  
Marinated Jumbo Shrimp Cocktail (\$5.00)  
Sliced Filet Mignon w/ Horseradish Cream on Baquettes(\$6.00)  
Broiled Lemon Pepper Scallops w/ Clarified Butter (\$5.00)  
Blackened Tuna on Cucumber w/ Spicy Creole Sauce (\$7.00)  
Grilled Scallops with Bacon (\$5.00)

**Stationary Displays (Select 2)**

**(Additional items \$5.00 per person)**

Assortment of International & Domestic Cheeses & Crackers  
Fresh Sliced Seasonal Fruit & Fruit Kebobs  
Crudité's of Vegetable w/ Assorted dipping Sauces  
Antipasto Platter of Assorted Sliced Meats, & Olives  
Marinated Assorted Vegetables  
Vine Ripe Tomato, Mozzarella & Fresh Basil w/ Infused Oils  
Hummus with Pita Chips  
Tri Color Nacho Basket with Salsa & Guacamole dip

**Caesar Salad with Fresh Croutons and cheese**

**Carving Station (Served on Small 7"plates)**

Select 3 Meats

Turkey Breast, Honey Glazed Ham, Corned Beef, Pastrami, Sirloin of  
Beef, London Broil, Tenderloin of Pork, Prime Rib (\$3 add),  
Leg of Lamb (\$3 add),  
Filet Mignon (\$5 add.)

**Pasta Station (Served on Small 7"plates)**

(Select any 3 served with Crusty Italian bread & Grated Cheese)  
Penne Alla Vodka  
Penne with Bolognese Sauce  
Tri Color w/Vegetables  
Tortellini with Sun Dried Tomatoes and Artichokes  
Farfalle with Fresh pesto  
Shells with Red Clam Sauce  
Fettuccini Alfredo

**Dessert (Select 2)**

**(Includes Fresh Brewed Coffee & Selected Teas)**

Fresh Fruit Kebobs

Assorted Gourmet Cookies

Mini Bites of Petit Fours, Eclairs, Napoleons

Brownies & Blondie's

**(Additional Selections Price Per Person)**

**(Additional \$5.00 pp)**

Miniature New York Cheesecakes

Assorted Mini Pastries

Chocolate Dipped Strawberries

Ice Cream & Sorbet Sundae Bar

Vanilla or Chocolate Mousse Cups

**Additional Stations (May be added to menus)**

**Stationery Cold Hors D'oeuvres Station**

(Additional \$9 per person)

Massive Gourmet Display Station, which is filled with an Assortment of Imported Cheeses, Marinated Vegetables, Crisp Crackers & Display Bread. Decorated with Fresh Colorful Seasonal Vegetables and Assorted Dips. Garnished with Delectable Whole Fruit.

**Hot Mashed Potato Martini Station**

(Additional \$12 per person) Select any 6 toppings

Fresh Mashed Potatoes with a choice of toppings. Olives, Tortillas, Sour Cream, Bacon, Chives, Red Onions, Shredded Cheddar Cheese, Pepper Jack Cheese, Diced Ham, Corn, Chili, Artichoke Hearts, Sundried Tomatoes, Mushrooms, Shredded Carrots, Steamed Broccoli, Peppers, Popcorn Chicken, Melted Butter, Gravy, Salsa, Pesto Sauce.

**Hot Smorgasbord Station**

(Additional \$15 per person)

Carving Station of Roasted Turkey Breast or Honey Glazed Ham, with Appropriate Sauces. Includes Chafing Dishes of: Small Shell Pasta with Vegetables, Chicken Dijonnaise, Sliced Beef Teriyaki & Oriental Vegetables, Penne in Bolognese Sauce, Rice with Vegetables and Almonds.

**Sushi Station**

(Additional \$32 per person)

Station to include Sushi Chef (Crab, Tuna, Salmon, Shrimp), Maki (Tuna, Futo, Cucumber) & Rolls (California, Salmon, Crab). Ginger, Wasabi and Sauces

**Seafood Station**

(Additional \$39 per person)

Display of Gulf Shrimp, Baked Salmon with Dill Sauce, Little Neck Clams, Smoked Salmon Rolls, Oysters on ½ shell, Fried Calamari with Marinara. Assorted Seafood Salad, Hot Baked Clams, Scallops & Bacon, Pasta Salad, Salmon Mousse with Black Bread. Cocktail Sauce & Lemon Wedges.

**Hot Dog Cart**

(Additional \$5 per person)

Hot Dog Table Cart with Umbrella includes Steamed Hot dogs and Sausages. Rolls, Sauerkraut, Mustard & Relish complete with a Bucket of Ice Cold Beers.

**Slider Station**

(Additional \$12 per person)

Sirloin of Beef, Corned Beef, Chicken breast and Pulled Pork on Soft Buns with you choice of toppings to include: American Cheese, Swiss Cheese, Bacon,

Cooked Onion, Shredded Lettuce, Sliced tomatoes, Pickles, Mustard and Ketchup, Sauerkraut, Home Made Cole Slaw, Crisp French Fries.

**Caviar Station**

(Priced Accordingly)

Red Salmon Roe, Sturgeon Caviar, Beluga, Osetra or Sevruga.  
Garnished With Onions, Capers, Lemon, Crème Fraiche, Chopped Eggs & Toast Points,

**Antipasto Station**

(Additional \$9 per person)

Fresh Mozzarella and Tomato Salad, Marinated Vegetables, Sliced Pepperoni, Cappicola, Mortadella, Salami, Prosciutto, Olives, Assorted Cheese, Grilled Red Peppers & Mini Ravioli

**Taco Station**

(Additional \$5 per person)

Hard shells and soft tortillas, Tender Beef, Chicken breast strips, Shredded Lettuce, Cheese, Onions, Chopped Tomatoes, Cheddar Cheese, Guacamole, Sour Cream, Salsa & Refried Beans and sliced Jalapenos

**Ice Cream Sundae Station**

(Additional \$6 per person)

Vanilla, Chocolate, Sorbet, Assorted Nuts, Sprinkles, Candies, Cherries, Fruits, Chocolate Sauce, Strawberry Sauce, Fresh Whipped Cream

**Viennese Dessert Station**

(Additional \$13 per person)

Assortment of Gourmet Cookies, Fresh Pies, Luscious Cakes & Torts, Display of Fresh Fruit, Miniature Italian & French Pastry, Fruit Tarts, Brownies, Blondies, Petite Fours, White & Dark Chocolate Fondue, Chocolate Dipped Strawberries, Sorbet, Ice Cream & Fresh Cream Includes Irish coffee, Spanish Coffee, Espresso, Cappuccino and After Dinner Cordials

**Chocolate Fountain**

(Additional \$8 per person)

Delicious melted chocolate cascading down the fountain. Dip your favorite fruit and snacks. Included are Cookies, Marshmallows, Pretzels, Sugar Wafers, Crispy Rice, Strawberries and Assorted Fruit

**Candy Station**

(Additional \$8 per person)

Premium wrapped and unwrapped candy in Apothecary Jars & Decorative glass Vases, which are personally created in a variety of styles, colors and Themes to match the event. Jelly beans, gummies, m&m's, lollipops, mints, chewy candy, Chocolates, any kind of sweets. Includes custom decorations with cellophane bags for guests to take home.

**Popcorn Station**

(Additional \$5 per person)

Old Fashioned popcorn machine with gourmet popcorn. Complete with bags to take home.