

## 2014 Cloud Nine Hot Lunch Menu

### Hors D'Oeuvres, Passed Butler Style

*(Select 4, Each Additional \$2.00pp)*

*Cheese & Herb Stuffed Mushrooms  
Sesame Crusted Chicken w/ Teriyaki Glaze  
Caribbean Chicken & Mango in Phyllo Cups  
Marinated Chicken Kebob w/ Pineapple  
Honey Barbecue Chicken Skewers  
Bruschetta w/ Tomatoes, Garlic, Fresh Basil and Mozzarella  
Vegetable Spring Rolls w/ Soy Ginger Glaze  
Mini Pizzas  
Franks in Blanket w/ Spicy Mustard  
Barbecued Beef Skewers  
Swedish Meatballs w/ Spicy Marinara  
Sesame Beef w/ Teriyaki Glaze  
Beef Satay w/ Spicy Peanut Sauce  
Marinated Beef Kebobs With Bell Pepper  
Smoked Salmon on Garlic Bread w/ Onions and Capers  
Spanikopita w/ Spinach & Feta Cheese  
Assorted Mini Vegetable and Cheese Quiche  
Marinated Fruit Kebobs w/ Honey Yogurt*

*(These Items May be Substituted at an Additional Price Per Person)*

*Coconut Shrimp w/ Apricot Glaze (\$5.00)  
New Zealand Lamb Chops w/ Mint Jelly (\$7.00)  
Lobster Cakes w/ Roasted Tomato Salsa (\$6.00)  
Long Island Duck Tartlet w/ Roasted Fennel (\$5.00)  
Marinated Jumbo Shrimp Cocktail (\$5.00)  
Sliced Filet Mignon w/ Horseradish Cream on Baguettes (\$6.00)  
Broiled Lemon Pepper Scallops w/ Clarified Butter (\$5.00)  
Blackened Tuna on Cucumber Rounds w/ Spicy Creole Sauce (\$7.00)  
Grilled Scallops with Bacon (\$5.00)*

### Salad

*(Select 1)*

*Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette  
Classic Caesar w/ Homemade Croutons & Anchovy Dressing  
Seasonal Greens w/ Tomato, Cucumber, Shaved Reggiano & Italian Vinaigrette*

**Pasta**

**(Select 1)**

*(Served w/ Marinara)*

*Served with Grated Pecorino Romano Cheese and Red Pepper*

*Penne*

*Rigatoni*

*Tri Color Rotini*

**Entrée (Select 1) (Additional entrees \$10 per person**

*Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil*

*Chicken Marsala w/ Wild Mushrooms & Shallots*

*Chicken Francese w/ Lemon, Butter, & White Wine*

*Black Angus Top Round w/ Rosemary Au Jus or Mushroom Demi Glace*

*Black Angus Sirloin w/ Bordelaise Sauce*

*Marinated London Broil w/ Herb Demi*

*Herb Crusted Tenderloin of Pork w/ Cabernet Reduction*

*Oven Roasted Turkey w/ Cranberry Relish & Country Gravy*

*Honey Apricot Glazed Ham w/ Dijon Mustard*

*Filet of Salmon w/ Lemon Wine Sauce*

*Sweet and Spicy Glazed Salmon Filets*

*Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc*

*Herb Crusted Tilapia w/ Citrus Sauce*

*Tilapia w/ Lemon Wine Sauce*

***(Items May be Added on at an Additional Price Per Person)***

***(Add on \$18.00pp)***

*Filet of Sole w/ Lemon Butter & White Wine*

*Baked Flounder Filets with Lemon Garlic Aioli*

*Black Angus Roasted Prime Rib w/ Au Jus*

*Black Angus Filet Mignon w/ Bordelaise Sauce*

*Pepper Crusted Beef Tenderloin w/ Infused Garlic*

*Seafood Newburg w/ Shrimp, Scallop & Crab*

*Sesame Crusted Tuna with Citrus and Ginger Sauce*

*Crabmeat Stuffed Filet of Sole w/ Lemon Butter Sauce*

**Accompaniments (Select 2)**

*Vegetable Du Jour*

*Rosemary & Garlic Roasted Potatoe*

*Wild & White Rice Pilaf*

*Herbed Rice*

**Dessert (Select 1)**

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

*Occasion Cake*  
*Fresh Seasonal Fruit Display*  
*Assorted Gourmet Cookies*  
*Ice Cream & Sorbet*  
*Brownies & Blondie's*  
*Apple Streudel*

***(Additional Selections Price Per Person)***

***(Additional \$5.00 pp)***

*Assorted Gourmet Cakes*  
*Miniature New York Cheesecakes*  
*Assorted Mini Pastries*  
*Ice Cream & Sorbet Sundae Bar*

*Chocolate Fountain w/ Assorted Tropical Fruits & Snacks (Add \$8 pp)*

*Viennese Display of Cakes, Pastries, Cookies, Liquors (Add \$13.00pp)*

*Gourmet Popcorn Machine (Add \$5.00pp)*

*Cappuccino & Espresso (Add \$3.00pp)*

***Premium Open Bar Included, Deluxe Open Bar (Add \$10.00 pp)***