

2018 Cloud Nine Cocktail Party Menu I

Hors D'Oeuvres, Passed Butler Style (Select 5)

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
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 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)
Prosciutto wrapped Asparagus (\$3.00)
Blackened Tuna on Cucumber w/ Spicy Creole Sauce (\$7.00)
Grilled Scallops with Bacon (\$5.00)

Stationary Displays (Select 1)

(Additional items \$5.00 per person)

Assortment of International & Domestic Cheeses & Crackers
Fresh Sliced Seasonal Fruit & Fruit Kebobs
Crudités 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

Carving Station (Served on Small 7"plates)

Select 1

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 2 served with Crusty Italian bread & Grated Cheese)

Penne Alla Vodka	Farfalle with Fresh pesto
Penne with Bolognese Sauce	Shells with Red Clam Sauce
Tri Color w/Vegetables	Fettuccini Alfredo

Dessert (Select 1)

(Includes Fresh Brewed Coffee & Selected Teas)

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
Fresh Fruit Display
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.

Oriental Wok Station

(Additional \$15 per person) Served in Chinese take out containers & chopsticks)

Chicken w/Oriental Vegetables of Snow Peas, Mini Corn, and Water Chestnuts
Beef and Broccoli with onions
White Rice

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.

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.

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.

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

Carving Station

(Additional \$12 per person)

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.)

Taco Station

(Additional \$9 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

Pasta Station

(Additional \$8 per person)

(Select any 2 served with Crusty Italian bread & Imported Grated Cheese)

Penne Alla Vodka	Farfalle with Fresh pesto
Penne with Bolognese Sauce	Shells with Red Clam Sauce
Tri Color w/Vegetables	Fettuccini Alfredo
Tortellini with Sun Dried Tomatoes and Artichokes	

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 (minimum of 50 guests)

(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 kid 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.