

## **2018 Cloud Nine Sit Down Menu**

### **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 Kebebab w/Mushroom & Green pepper  
Sliced Beef on Baguette with horseradish cream sauce  
Smoked Salmon Rolled Asparagus  
Smoked Salmon on Toast Points w/ Onions and Capers  
Smoked Salmon on Seedless Cucumber  
Maryland Crab Cakes w/Remoulade Sauce

#### **(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)  
Skewered Coconut Shrimp w/Ginger Aioli (\$4.00)

#### **Stationary Displays (Select 2)**

##### **(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

**(These Items are Additional Price Per Person)  
(See Separate Station Menus for other Options)**

Jumbo Shrimp Display (\$12.00)  
Snow Crab Claws (\$15.00)  
Lobster Tails (Market Price)  
Japanese Sushi Display (\$15.00)

**Salad  
(Select 1)**

Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette  
Baby Spinach w/Bacon and Mushroom in Balsamic Vinaigrette  
Baby Field Greens w/ Fennel and Raspberry Vinaigrette  
Classic Caesar w/ Homemade Croutons & Anchovy Dressing  
Seasonal Greens w/Tomato, Cucumber, Reggiano & Vinaigrette  
Greek Salad with Feta, Tomato, Kalamata Olives & Dressing (\$3.00)  
Caribbean Salad with Avocado, Mangoes & Reggiano (\$3.00)

**Entrée (Select 2)**

Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil  
Chicken Provencal w/ Plum Tomato, Garlic & White Wine  
Chicken Chasseur w/ Artichoke, Mushroom, Tomato & Red Wine  
Chicken Marsala w/ Wild Mushrooms & Shallots  
Chicken Francese w/ Lemon, Butter, & White Wine  
Black Angus Sirloin w/ Rosemary Au Jus or Mushroom Demi Glace  
Marinated London Broil w/ Herb Demi  
Cornish Game Hen with Sweet and Sour Sauce  
Herb Crusted Tenderloin of Pork w/ Cabernet Reduction  
Oven Roasted Turkey w/ Cranberry Relish, Country Gravy & Stuffing  
Filet of Salmon w/Lemon Wine Sauce or Dill cream sauce  
Sweet and Spicy Glazed Salmon Filets  
Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc  
Herb Crusted Tilapia w/ Citrus Sauce  
Fresh Tilapia w/Lemon Wine Sauce  
Filet of Sole W/Lemon Butter and Wine Sauce

**(Items Substituted @\$10 pp or Added@\$18 pp)**

Black Angus Roasted Prime Rib w/ Au Jus  
Black Angus Filet Mignon w/ Bordelaise Sauce or Bernaise Sauce  
Sesame Crusted Tuna with Citrus and Ginger Sauce  
Crabmeat Stuffed Filet of Sole

**Accompaniments  
(Select 2)**

Vegetable Du Jour  
Rosemary & Garlic Roasted Red Potatoes  
Mashed Red Skin Potatoes w/ Caramelized Onions  
Wild & White Rice Pilaf  
Herbed Rice

**Dessert (Select 1)  
(Includes Fresh Brewed Coffee & Selected Teas)  
Occasion Cake**

Fresh Seasonal Fruit Martini with Fresh Cream  
Assorted Gourmet Cookies  
Mini Bites of Petit Fours, Eclairs, Napoleons  
Ice Cream & Sorbet  
Brownies & Blondie's  
Assorted Gourmet Cakes  
Assorted Pies

**(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

Chocolate Fountain w/ Assorted Fruits & Snacks **(Add \$8 pp)**  
Viennese Display of Cakes, Pastries, Cookies, **(Add \$13.00pp)**  
Gourmet Popcorn Machine **(Add \$5.00pp)**  
Cappuccino & Espresso **(Add \$3.00pp)**

**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.