

# **2018 Cloud Nine Sweet16/Mitzvah**

## **Hors D'Oeuvres, Passed Butler Style (Select 4)**

Mozzarella sticks with Spicy Marinara  
Sesame Crusted Chicken w/ Teriyaki Glaze  
Skewered Chicken w/Chipotle Sauce  
Coconut Chicken w/ Citrus Glaze  
Skewered Blackened Chicken w/ Creole Sauce  
Bruschetta w/Tomatoes, Garlic, Fresh Basil and Mozzarella  
Fried Mini Cheese Ravioli w/Spicy Marinara Sauce  
Vegetable Spring Rolls w/ Soy Ginger Glaze  
Mini Assorted Pizzas  
Mini Grilled Cheese Triangles  
Assorted Mini Vegetable and Cheese Quiche  
Steamed Vegetable Dumplings w/Oriental Sauce  
Franks in Blanket w/Spicy Mustard  
Barbecued Beef Skewers  
Mini meatballs with Spicy Marinara  
Sesame Beef w/Teriyaki Glaze  
Beef Negamaki (served on tasting spoons)  
Mini Beef Kebob w/Mushroom & Green pepper

### **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  
Vine Ripe Tomato, Mozzarella & Fresh Basil w/ Infused Oils  
Hummus with Pita Chips  
Tri Color Nacho Basket with Salsa & Guacamole dip

### **Salad**

**(Select 1)**

Baby Field Greens w/ Fennel and Raspberry Vinaigrette  
Classic Caesar w/ Homemade Croutons & Anchovy Dressing  
Seasonal Greens w/Tomato, Cucumber, Reggiano & Vinaigrette

### **Pasta**

**(Select 1)**

(Served w/ Marinara, Ala Vodka, Pesto or Alfredo)  
Served with Grated Pecorino Romano Cheese and Red Pepper

Penne  
Farfalle  
Rigatoni  
Tri Color Rotini

**Entrée (Select 2)**

Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil  
Baked Ziti  
Chicken Parmesan  
Fried Chicken Strips with sides of Ketchup, honey mustard  
Marinated London Broil w/ Herb Demi  
Sliced Pepper Steak  
Oven Roasted Turkey w/ Cranberry Relish, Country Gravy & Stuffing  
Glazed Ham w/ Dijon Mustard  
Filet of Salmon w/Lemon Wine Sauce or Dill cream sauce  
Herb Crusted Tilapia w/ Citrus Sauce  
Fresh Tilapia w/Lemon Wine Sauce  
Eggplant Rollatini

**Accompaniments  
(Select 2)**

Vegetable Du Jour  
Rosemary & Garlic Roasted Red Potatoes  
French Fries  
Wild & White Rice Pilaf  
Herbed Rice

**Dessert (Select 1)**

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

Occasion Cake  
Fresh Seasonal Fruit Display  
Assorted Gourmet Cookies  
Mini Bites of Petit Fours, Eclairs, Napoleons  
Ice Cream Sundae Station  
Brownies & Blondie's

**(Additional Selections Price Per Person)  
(Additional \$5.00 pp)**

Miniature New York Cheesecakes  
Assorted Mini Pastries  
Chocolate Dipped Strawberries  
Vanilla or Chocolate Mousse Cups

Chocolate Fountain w/ Assorted Fruits & Snacks **(Add \$8 pp) minimum of 50 guests**  
Viennese Display of Cakes, Pastries, Cookies, **(Add \$13.00pp)**  
Gourmet Popcorn Machine **(Add \$5.00pp)**

**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