

2023 Cloud Nine III Small Group Menu

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

Sesame Crusted Chicken w/ Teriyaki Glaze
Skewered Chicken w/ Chipotle Sauce (GF)
Mini Chicken Parmesan Sliders
Grilled Chicken, Spinach & Feta Empanadas
Chicken Satay w/ Honey Balsamic Reduction (GF)
Caribbean Chicken & Mango in Mini Tart Shell
Macadamia Crusted Chicken w/ Pineapple Glaze
Coconut Chicken w/ Citrus Glaze
Chicken Dumplings w/ Soy Ginger Reduction
Buffalo Chicken Empanada w/ Blue Cheese Mousse
Chicken & Cheese Quesadillas
Chicken & Waffles w/Jalapeno Maple Syrup
Caribbean Fruit Kebobs w/ Honey Yogurt (GF) (V)
Prosciutto Wrapped Asparagus (GF)
Vegetable Spring Rolls w/ Soy Ginger Glaze
Stuffed Mushrooms w/Garlic and Herbs
Potato Pancakes w/ Apple Sauce
Roasted Beet Lollipop w/Goat Cheese Mousse and Candied Pecans (GF)
Mini Assorted Pizzas
Wild Mushroom Duxelles Tartlets w/Caramelized Onions, Garlic & Minced Mushrooms
Sweet Potato Pancakes w/Sunflower Seeds, Apple Puree and Sour Cream
Antipasto Skewers with Salami, Artichoke, Fresh Mozzarella & Calamata Olive
Mini Pesto and Provolone Grilled Cheese Triangles
BLT Sliders w/ Aioli
Steamed Vegetable Dumplings w/ Oriental Sauce (V)
Barbecued Beef Skewers
Steak & Cheese Quesadillas
Sesame Beef Skewers w/ Ponzu Sauce
Barbecue Mini Beef Sliders w/ Vermont Cheddar
Cocktail Franks in Puff Pastry w/ Spicy Mustard
Mini Beef Sliders w/ Pickle
Mini Meatballs w/ Spicy Marinara
Mini Grilled Reubens w/ Thousand Island Sauce
Mini Cuban Paninis w/ Ham
Pulled Pork Mini Sliders
Shrimp Dumplings w/ Ginger Soy Sauce
Blackened Shrimp Kabobs w/ Horseradish Crème
Sesame Seared Tuna on Wonton Chip w/ Thai Glaze
Grilled Scallops w/ Bacon
Coconut Shrimp w/ Citrus Sauce
Mahi Mahi Tacos w/ Sour Cream
Tandoori Lamb Kebobs w/ Yogurt Sauce

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

New Zealand Baby Lamb Chops w/ Apricot Mint Jelly (\$7.00)
Maryland Crab Cakes w/ Remoulade Sauce (\$4.00)
Crab Cake Slider w/Meyer Lemon Aioli & Mango Chutney (\$5.00)
Roasted Duck & Scallion Quesadillas (\$5.00)
Marinated Jumbo Shrimp Cocktail (\$5.00)
Sliced Filet Mignon w/ Horseradish Cream on Baguette (\$6.00)
Smoked Salmon Crostini w/ Capers (\$4.00)
Bacon Wrapped Filet Mignon (6.00)
Mini Lobster Rolls (\$7.00)

Salad (Select 1)

Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette (GF) (V)
Baby Spinach w/ Bacon and Mushroom in Balsamic Vinaigrette (GF)

Crispy Wedge Salad w/ Bacon, Diced Tomato, Blue Cheese Crumble w/ Blue Cheese Dressing
Classic Caesar w/ Homemade Croutons & Anchovy Dressing
Mixed Greens w/ Strawberry, Feta Cheese, Candied Pecans and Pomegranate Vinaigrette
Greek Salad with Feta, Tomato, Kalamata Olives & Dressing (\$3.00) (GF)
Mixed Greens, Oranges, Avocados and Dried Fruit w/ Raspberry Vinaigrette (\$3.00) (GF)

Pasta (Select 1)

(Select either Marinara, Ala Vodka, Pesto or Alfredo)
Served with Parmesan Cheese and Red Pepper

Penne
Farfalle
Rigatoni
Four Cheese Tortellini
Linguini

Entrée (Select 1) (Additional selections @ \$22 per person)

Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil
Asian Grilled Chicken w/ Pineapple Slaw
Chicken Provencal w/ Plum Tomato, Garlic, Olives & White Wine
Chicken Parmesan
Seared Chicken w/ Artichoke, Capers and Lemon Cream Sauce
Chicken Marsala w/Mushrooms & Shallots
Chicken Francese w/ Lemon, Butter, & White Wine
Marinated London Broil w/ Chimichurri Sauce (GF)
Grilled Hanger Steak w/ Romesco Sauce, Garlic, Red Pepper & Olive Oil (GF)
NY Shell Steak w/Porcini Truffle Cream Sauce (GF)
Marinated Flank Steak w/ Asian Slaw
Herb Crusted Tenderloin of Pork w/ Fruit Chutney (GF)
Oven Roasted Turkey w/ Cranberry Relish, Country (GF)
Filet of Salmon w/Lemon Wine Sauce (GF)
Sweet and Spicy Glazed Salmon Filets
Grilled Salmon w/ Pineapple and Mango Salsa
Herb Crusted Tilapia w/ Citrus Sauce
Parmesan Crusted Tilapia w/ Tomato Beurre Blanc
Macadamia Crusted Mahi Mahi w/ Papaya Salsa
Eggplant Parmesan
Penne Primavera w/ Garlic & Oil
Pecan Crusted Salmon w/ Roasted Red Pepper Aioli
Roasted Vegetable Lasagna w/Roasted Confit Tomatoes

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 Display
Assorted Gourmet Cookies
Mini Pastry Bites
Ice Cream & Sorbet
Brownies
Assorted Gourmet Cakes

Additional Stations (May be added to menus)

Charcuterie Board

(Additional \$9 per person)

Gourmet Display Station with an Assortment of Imported & Domestic Cheeses, Crisp Crackers & Bread, Fresh Fruit, Vegetable Crudité w/Dip. Salami, Prosciutto, Pepperoni, Assorted Gourmet Olives, Marinated Vegetables, Vine Ripe Tomato w/Mozzarella & Fresh Basil

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, Mushrooms, Shredded Carrots, Steamed Broccoli, Melted Butter, Gravy, Salsa, Pesto Sauce.

Asian Fusion Station

(Additional \$15 per person)

Served in Chinese Take-Out containers & chopsticks)

Vegetable Spring rolls

Chicken w/Oriental Vegetables & White Rice

Sweet and Spicy Glazed Salmon

Fulton Fish Market Seafood Station

(Additional \$44 per person)

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

Slider Station

(Additional \$15 per person)

Beef Burgers, Cheese Burgers, California Veggie Burger on Soft Buns with your choice of toppings to include: American Cheese, Swiss Cheese, Bacon, Cooked Onion, Shredded Lettuce, Sliced tomatoes, Pickles, Mustard and Ketchup, Home Made Cole Slaw, Fresh Macaroni and Cheese, and Baked Potato Wedges

Coney Island Station

(Additional \$8 per person)

Hot Dog Table Cart with Umbrella includes Steamed Hot dogs

Baked Waffle Potato Wedges, Large Deli Pretzels

Rolls, Sauerkraut, Mustard, Ketchup & Relish

NY Deli Station

(Additional \$14 Per Person)

Chicken and Waffles, Mini Reubens

Corned Beef & Pastrami Sandwiches Served on Rye and Pumpernickel Bread, Potato Knishes, Pickles and Fresh Cole Slaw

Caribbean Station

(Additional \$14 Per Person)

Mini Cuban Paninis

Pollo Guisado Ropa Viega

Arroz Con Gandules Platanos Fritos

Cloud 9 Pub Station

(Additional \$ 9 per person)

Buffalo Chicken Wings w/ Blue Cheese Dressing, Baked Waffle Fries, Bistro Beef Sliders, Stuffed Potato Skins w/ Bacon and Cheddar

Mexican Fiesta Station

(Additional \$16 per person)

Cheese Quesadillas, Nachos with Guacamole and Salsa

Hard shells and Soft Tortillas, Ground Beef, Chicken Strips, Shredded Lettuce, Cheese, Onions, Chopped Tomatoes, Cheddar Cheese, Guacamole, Sour Cream, and Street Corn Niblets

Little Italy Station

(Additional \$14 per person)

Assorted Mini Pizzas

Chicken Parmesan Sliders

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

Penne Alla Vodka

Farfalle with Fresh pesto

Penne with Bolognese Sauce

Linguini w/ White Clam Sauce

Four Cheese Ravioli w/Blush Cream Sauce

Tortellini w/ Carbonara

Ice Cream Sundae Station

(Additional \$9 per person)

Vanilla, Chocolate, Sorbet, Assorted Nuts, Sprinkles, Candies, Cherries, Fruits, Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Cookie Pieces, Brownies and Fresh Whipped Cream

Viennese Dessert Station

(Additional \$19 per person)

Assortment of Gourmet Cookies, Fresh Pies, Assorted Gourmet Cakes, Display of Fresh Fruit, Miniature Italian & French Pastry, Brownies, Blondies, Petite Fours, Sorbet, Ice Cream & Fresh Cream Includes, Espresso, Cappuccino and After Dinner Cordials

Popcorn Station

(Additional \$7 per person)

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