2023 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 (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

Mesclun Greens w/tomato, Cucumber & Balsamic Vinaigrette (GF) (V)

Charcuterie Display Included

Gourmet Display Station, with an Assortment of Imported Cheeses, Crisp Crackers & Bread. Fresh Fruit, Vegetable Crudite With Dip. Salami, Prosciutto, Pepperoni, Assorted Olives, Marinated Vegetables, Mozzarella & Tomato Platter with Fresh Basil

(Select 1 Additional Display from Below

Slider Station

Beef Burgers, Cheese Burgers, California Veggie Burger 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, Home Made Cole Slaw, Fresh Macaroni and Cheese, and French Fries.

Mexican Fiesta Station

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 Nibletts

Little Italy Station

Assorted Mini Pizzas Chicken Parm Sliders

(Select any 2 served with Crusty Italian bread & Imported Grated Cheese)
Penne Alla Vodka
Penne with Bolognese Sauce
Four Cheese Ravioli w/Blush Cream Sauce
Formula Sauce
Formula Sauce Formula Sauce
Formula Sauce Formula Sauce Formula Sauce Formula Sauce

Asian Fushion Station

Served in Chinese take-out Containers & Chopsticks)

Vegetable Spring Rolls

Chicken w/Oriental Vegetables & White Rice

Sweet and Spicy Glazed Salmon

<u>Dessert (Select 1)</u> (Includes Fresh Brewed Coffee & Selected Teas)

Assorted Gourmet Cookies Mini Pastry Bites Brownies

(Additional Selections Price Per Person) (Additional \$8.00 pp)

Miniature New York Cheesecakes Assorted Mini French and Italian Pastries Chocolate Dipped Strawberries Fresh Fruit Display

<u> 2023 Cloud Nine Cocktail Party Menu II</u>

(Additional \$18 per person) (Select 6)

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)

Crispy Wedge Salad with Bacon, Diced tomato, Blue Cheese Crumbles and Creamy Dressing

Mesclun Greens w/tomato, Cucumber & Balsamic Vinaigrette (GF) (V)

Charcuterie Display Included

Gourmet Display Station, with an Assortment of Imported Cheeses, Crisp Crackers & Bread. Fresh Fruit, Vegetable Crudite with Dip. Salami, Prosciutto, Pepperoni, Assorted Olives, Marinated Vegetables, Mozzarella & Tomato Platter with Fresh Basil

(Select 2 Additional Display from Below

Slider Station

Beef Burgers, Cheese Burgers, Veggie Burgers 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, Home Made Cole Slaw, Fresh Macaroni and Cheese, and French Fries.

Little Italy Station

Assorted Mini Pizzas Mini Chicken Parm 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

4 cheese Ravioli Blush Cream Sauce

Caribbean Station

Tortellini with Carbonara

Mini Cuban Paninis
Pollo Guisado Ropa Viega
Arroz Con Gandules Platanos Fritos

Asian Fushion Station

Served in Chinese take out containers & chopsticks)

Vegetable Spring rolls

Chicken w/Oriental Vegetables & White Rice

Sweet and Spicy Glazed Salmon

<u>Dessert (Select 2)</u> (Includes Fresh Brewed Coffee & Selected Teas)

Assorted Gourmet Cookies Mini Pastry Bites Brownies

(Additional Selections Price Per Person) (Additional \$8.00 pp)

Miniature New York Cheesecakes
Assorted Mini French and Italian Pastries
Chocolate Dipped Strawberries
Fresh Fruit Display

2023 Cloud Nine Cocktail Party Menu III

(Additional \$28 per person) Includes Deluxe Open Bar

Hors D'Oeuvres, Passed Butler Style (Select 6)

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

New Zealand Baby Lamb Chops w/ Apricot Mint Jelly

Maryland Crab Cakes w/ Remoulade Sauce

Crab Cake Slider w/Meyer Lemon Aioli & Mango Chutney

Cake Silder Wilvieger Lernon Alon & Mango Chulhey

Roasted Duck & Scallion Quesadillas

Marinated Jumbo Shrimp Cocktail

Sliced Filet Mignon w/ Horseradish Cream on Baguette

Smoked Salmon Crostini w/ Capers

Bacon Wrapped Filet Mignon

Mini Lobster Rolls

Salad (Select 1)

Crispy Wedge Salad w/ Bacon, Diced tomato, Blue Cheese Crumbles & Creamy Dressing

Mesclun Greens w/tomato, Cucumber & Balsamic Vinaigrette (GF) (V)

Charcuterie Display Included

Gourmet Display Station, with an Assortment of Imported Cheeses, Crisp Crackers & Bread. Fresh Fruit, Vegetable Crudite with Dip. Salami, Prosciutto, Pepperoni, Assorted Olives, Marinated Vegetables, Mozzarella & Tomato Platter with Fresh Basil

(Select 2 Additional Display from Below Slider Station

Beef Burgers, Cheese Burgers 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, Home Made Cole Slaw, Fresh Macaroni and Cheese, and French Fries.

Mexican Fiesta Station

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 Corn Salad

Little Italy Station

Assorted Mini Pizzas Mini Chicken Parm 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 with Marinara

Caribbean Station

Mini Cuban Paninis Pollo Guisado Ropa Viega Arroz Con Gandules Platanos Fritos

Cloud 9 Pub Station

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

Asian Fushion Station

Served in Chinese take-out containers & chopsticks)

Vegetable Spring rolls

Chicken w/Oriental Vegetables & White Rice

Sweet and Spicy Glazed Salmon

Dessert (Select 2)

(Includes Fresh Brewed Coffee & Selected Teas)
Assorted Gourmet Cookies
Mini Pastry Bites
Brownies

(Additional Selections \$8 Per Person)

Miniature New York Cheesecakes Assorted Mini French and Italian Pastries Fresh Fruit Display

Additional Stations (May be added to menus)

Charcuterie Board

(Additional \$9 per person)

Gourmet Display Station, with an Assortment of Imported Cheeses, Crisp Crackers & Bread. Fresh Fruit, Vegetable Crudite with Dip. Salami, Prosciutto, Pepperoni, Assorted Olives, Marinated Vegetables, Mozzarella and Tomato.

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 Dumplings
Chicken w/Oriental Vegetables & White Rice
Sweet and Spicy Glazed Salmon

Sushi Station

(Additional \$32 per person)

Station to include (Crab, Tuna, Salmon, Shrimp), Maki (Tuna, Futo, Cucumber) & Rolls (California, Salmon, Crab). Ginger, Wasabi and Sauces

Fulton Fish Market Seafood Station

(Additional \$44per 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, Mini Lobster Rolls, Cocktail Sauce & Lemon Wedges.

Slider Station

(Additional \$15 per person)

Beef Burgers, Cheese Burgers 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, Home Made Cole Slaw, Fresh Macaroni and Cheese, and French Fries.

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

Corned Beef, Pastrami, Reubens, Potato Knishes, Pickles, Fresh Cole Slaw. Served on Rye and Pumpernickle Bread

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 with Bacon and cheddar

Mexican Fiesta Station

(Additional \$16 per person)

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 Corn Salad

Little Italy Station

(Additional \$14 per person)
Assorted Mini Pizzas
Mini Chicken Parm 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

Tortellini with Marinara

Four Cheese Ravioli w/ Blush Cream Sauce

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 & Torts, Display of Fresh Fruit, Miniature Italian & French Pastry, Fruit Tarts, Brownies, Blondies, Petite Fours, Chocolate Dipped Strawberries, Sorbet, Ice Cream & Fresh Cream Includes, Espresso, Cappuccino and After Dinner Cordials

Chocolate Fountain (minimum of 50 guests)

(Additional \$14 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 (minimum of 50 guests)

(Additional \$12 per person)

Custom 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 \$7 per person)

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