

2020 Cloud Nine Small Group Menu

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

Sesame Crusted Chicken w/ Teriyaki Glaze
Skewered Chicken w/ Chipotle Sauce
Mini Chicken Parmesan Sliders
Grilled Chicken, Spinach & Feta Empanadas
Chicken Satay w/ Honey Balsamic Reduction
Caribbean Chicken & Mango in Mini Tart Shell
Macadamia Crusted Chicken w/ Pineapple Glaze
Coconut Chicken w/ Citrus Glaze
Chicken Dumplings w/ Soy Ginger Reduction
Horseradish & Pistachio Chicken Sate w/ Orange Marmalade
Buffalo Chicken Empanada w/ Blue Cheese Mousse
Chicken & Cheese Quesadillas
Chicken & Waffles w/ Jalapeno Maple Syrup
Marinated Fruit Kebobs w/ Honey Yogurt
Vegetable Spring Rolls w/ soy Ginger Glaze
Stuffed Mushrooms w/ Blue cheese & Bacon
Potato Pancakes w/ Apple Sauce
Mini Assorted Pizzas
Mini Pesto and Provolone Grilled Cheese Triangles
Mini Spanikopita w/ Spinach & Feta Cheese
BLT Sliders w/ Aioli
Steamed Vegetable Dumplings w/ Oriental Sauce
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
Shrimp Dumplings w/ Ginger Soy Sauce
Blackened Shrimp Kabobs w/ Horseradish Creme
Coconut Shrimp w/ Citrus sauce
Mahi Mahi Tacos w/ Sour Cream
Lamb Kebobs w/ Yogurt Sauce

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

New Zealand Baby Lamb Chops w/ Mint Jelly (\$9.00)
Maryland Crab Cakes w/ Remoulade Sauce (\$6.00)
Roasted Duck & Scallion Quesadillas (\$7.00)
Marinated Jumbo Shrimp Cocktail (\$7.00)
Sliced Filet Mignon w/ Horseradish Cream on Baquettes (\$8.00)
Smoked Salmon Crostini w/ Capers (\$6.00)
Prosciutto wrapped Asparagus (\$5.00)
Sesame Seared Tuna on Wonton Chip w/ Thai Glaze (\$9.00)
Grilled Scallops w/ Bacon (\$7.00)
Lobster and Corn Cakes w/ Mango Salsa (\$8.00)
Mini Lobster & Avocado Rolls (\$9.00)

Stationary Displays (Additional \$10 per person for Each Selection)

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

Crudités of Vegetable w/ Assorted dipping Sauces
Marinated Assorted Vegetables
Vine Ripe Tomato, Mozzarella & Fresh Basil w/ Infused Oils
Hummus with Pita Chips
Tri Color Nacho Basket with Salsa & Guacamole dip
Bruschetta w/ Tomatoes, Garlic, Fresh Basil, Mozzarella and Crostini

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

Jumbo Shrimp Display (\$16.00)
Snow Crab Claws (\$19.00)
Lobster Tails (Market Price)
Japanese Sushi Display (\$19.00)

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
Mixed Greens w/ Strawberry, Feta Cheese, Candied Pecans and Pomegranate Vinaigrette
Chopped Romaine w/ Grapes, Gorgonzola Cheese, Sunflower seeds and Cherry Vinaigrette
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)
Mixed Greens, Oranges, Avocados and Dried Fruit w/ Raspberry Vinaigrette (\$3.00)

Pasta (Select 1)

(Select either Marinara, Ala Vodka, Pesto or Alfredo) (additional sauces @\$5 per person)
Served with Parmesan Cheese and Red Pepper

Penne
Farfalle
Rigatoni
Tri Color Rotini
Linguini

Entrée (Select 1) (Additional selections @ \$12 p 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
Black Angus Sirloin w/ Rosemary Au Jus
Black Angus Sirloin w/ Creamy Horseradish
Marinated London Broil w/ Chimichurri Sauce
Marinated Flank Steak w/ Asian Slaw
Herb Crusted Tenderloin of Pork w/ Fruit Chutney
Oven Roasted Turkey w/ Cranberry Relish, Country Gravy & Stuffing
Honey Apricot Glazed Ham w/ Mustard
Filet of Salmon w/ Lemon Wine Sauce or Dill cream sauce
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

(Items Substituted @\$18 pp or Added@\$22pp)

Black Angus Roasted Prime Rib Au Jus
Seafood Paella w/Clams, Mussels, Shrimp & Chicken
Black Angus Filet Mignon w/ Bordelaise Sauce
Pan Seared Halibut w/ Garlic and White Wine
Sesame Crusted Tuna w/ Thai Basil Glaze
Miso Glazed Chilean Sea Bass
Crab Stuffed Filet of Flounder w/ Lemon Wine Sauce

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 Bites of Petit Fours, Eclairs, Napoleons
Ice Cream & Sorbet
Brownies & Blondie's
Assorted Gourmet Cakes
Assorted Pies