

## 2014 Cloud 9 Bar/Bat Mitzvah & Sweet 16 Menu

### Hors D'Oeuvres, Passed Butler Style (Select 5, Each Additional \$2.00pp)

Mozzarella Sticks with Spicy Marinara  
Jalapeno Poppers  
Mini Focaccia Pizza  
Cheese & Herb Stuffed Mushrooms  
Marinated Beef or Chicken Kebobs  
Potato Pancakes w/ Apple Cream Sauce  
Coconut Crusted Chicken Skewers  
Bruschetta with Fresh Tomato, Basil and Mozzarella Cheese  
Sesame Crusted Chicken w/Teriyaki Glaze  
Assorted Mini Quiche  
Swedish Meatballs w/ Spicy Marinara Sauce  
Vegetable Spring Rolls w/ Soy Ginger Glaze  
Beef or Chicken Satay w/ Spicy Peanut Sauce  
Phyllo Triangles w/ Spinach & Feta Cheese  
Cocktail Franks in Puff Pastry w/ Spicy Mustard  
Mini Pizza Bagels

### Stationary Displays (Select 1)

(Additional items \$5.00 per person)

Assortment of International & Domestic Cheeses  
Fresh Sliced Fruit  
Crudites of Vegetable w/ Assorted Dipping Sauces  
Antipasto Platter of Assorted Sliced Meats, Olives, & roasted red peppers  
Creamy spinach & Caramelized Onion dip with Tortillas  
Basket of Italian Breads w/ Infused Oils  
Roasted Corn & Tomato Salsa with Tri Colored Tortillas

### Salad (Select 1)

Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette  
Classic Caesar w/ Homemade Croutons & Garlic Anchovy Dressing  
Mixed Greens w/ Sun Dried Tomatoes, & Italian Vinaigrette

**Pasta (Select 1)**

*Penne al a vodka*  
*Rigatoni with Marinara Sauce*  
*Classic Macaroni and Cheese*  
*Baked Ziti*

**Entrée (Select 2)**

*Eggplant w/Roasted Red Peppers & Mozzarella*  
*Chicken Parmesan*  
*Chicken Fingers w/Honey Mustard and BBQ Dipping Sauce*  
*Chicken Marsala w/Wild Mushrooms & Shallots*  
*Chicken Francese w/ Lemon, Butter, & White Wine*  
*Herb Crusted Tenderloin of Pork w/ Cabernet Reduction*  
*Oven Roasted Turkey w/ Cranberry Relish & Country Gravy*  
*Honey Apricot Glazed Ham w/ Dijon Mustard*  
*Black Angus Top Round w/ Mushroom Demi*  
*Black Angus Sirloin of Beef w/ Bordelaise Sauce*  
*Marinated London Broil w/ Herb Demi*  
*Filet of Salmon w/ Lemon Wine Sauce (\$5 additional)*  
*Filet of Sole w/ Lemon Butter & White Wine (\$8 additional)*

**Accompaniments (Select 2)**

*Vegetable Du Jour*  
*Rosemary & Garlic Roasted Potatoes*  
*Herbed Rice*  
*Wild and White Rice Pilaf*

**Dessert (Select 1)**

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

*Occasion Cake*  
*Fresh Fruit Display*  
*Assorted Gourmet Cakes*  
*Assorted Gourmet Cookies*  
*Brownies and Blondies*  
*Ice Cream Station*

***(These Items May be Added for \$5.00 pp)***

*New York Cheesecake w/Assorted Berries*  
*Assorted Mini Pastries & Tarts*

## 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 Exquisitely 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.

### 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 including Sushi Chef (Crab, Tuna, Salmon, Shrimp), Maki (Tuna, Futo, Oshinko, Cucumber) & Rolls (California, Salmon, Crab).

### Seafood Station

(Additional \$30 per person)

Display of Gulf Shrimp, Baked Salmon with Dill Sauce, Little Neck Clams, Smoked Salmon Rolls, Oysters, Fried Calamari with Marinara. Assorted Seafood Salad, Hot Baked Clams, Scallops & Bacon, Stuffed Shrimp, Pasta Salad, Salmon Mousse with Black Bread. Cocktail Sauce & Lemon Wedges.

## Mini Burger Bar

(Additional \$12 per person)

Sirloin of Beef, Veggie Sliders and Pulled Pork on Soft Buns with your choice of toppings to include: Cheddar Cheese, American Cheese, Bacon, Carmelized Onion, Shredded Lettuce, Sliced tomatoes, Pickles, Mustard and Ketchup, Home Made Cole Slaw

## 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, Proscuitto, 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 Leg (\$3 add), Filet Mignon(\$5 add.)

## Taco Nacho Station

(Additional \$5 per person)

Tender Beef, Shredded Lettuce, Cheese, Onions, Tomatoes & taco Shells, Tortilla Chips, Melted Cheese, Guacamole, Sour Cream, Salsa & Refried Beans

## Pasta Station

(Additional \$8 per person) (Select any 2 served with Crusty Italian bread & Imported Grated Cheese)

Penne Alla Vodka      Bow Ties with Basil

Penne with Bolognese Sauce      Shells with Red Clam Sauce

Pasta Primavera with Vegetables      Pasta Alfredo

Tortellini with Sun Dried Tomatoes and Artichokes

## Ice Cream Sundae Station

(Additional \$6 per person)

Vanilla, Chocolate, Sorbet, Assorted Nuts, Sprinkles, Cherries, Fruits, Chocolate Sauce, Strawberry Sauce, Fresh Whipped Cream

## Viennese Dessert Station

(Additional \$13 per person)

Assortment of Gourmet Cookies, Fresh Pies, Luscious Cakes & Tarts, 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

(Additional \$8 per person)

Delicious melted chocolate cascading down the fountain. Dip your favorite fruit and snacks. Included are Cookies, Marshmallows, Pretzels, and Assorted Fruit

