

## 2014 Cloud Nine Buffet Menu II

*(Additional \$15 per person)*

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

*Cheese & Herb Stuffed Mushrooms*  
*Sesame Crusted Chicken w/ Teriyaki Glaze*  
*Skewered Chicken w/ Chipotle Sauce*  
*Chicken Satay w/ Spicy Peanut Sauce*  
*Caribbean Chicken & Mango in Phyllo Cups*  
*Marinated Chicken Kebob w/ Pineapple*  
*Skewered Blackened Chicken w/ Creole Sauce*  
*Honey Barbecue Chicken Skewers*  
*Bruschetta w/ Tomatoes, Garlic, Fresh Basil and Mozzarella*  
*Brie, Raspberry & Almonds in Phyllo Cups*  
*Vegetable Spring Rolls w/ Soy Ginger Glaze*  
*Potato Pancakes w/ Apple Sauce*  
*Mini Assorted Pizzas*  
*Asparagus w/ Prosciutto*  
*Franks in Blanket w/ Spicy Mustard*  
*Hibachi Beef Skewers with Asian Sauce*  
*Barbecued Beef Skewers*  
*Assorted Canape*  
*Hummus with Pita Chips*  
*Swedish Meatballs w/ Creamed Demi Glaze*  
*Italian Mini meatballs with Spicy Marinara*  
*Sesame Beef w/ Teriyaki Glaze*  
*Beef Negamaki*  
*Beef Skewers w/ Fresh Pineapple*  
*Marinated Beef Kebobs w/ Bell Pepper*  
*Crispy Calamari with Spicy Marinara Sauce*  
*Smoked Salmon Rolled Asparagus*  
*Smoked Salmon on Garlic Bread w/ Onions and Capers*  
*Hot Shrimp Tart*  
*Baby Shrimp salad on Seedless Cucumber*  
*Smoked Salmon on Seedless Cucumber*  
*Maryland Crab Cakes w/ Remoulade Sauce*  
*Mini Spanikopita w/ Spinach & Feta Cheese*  
*Assorted Mini Vegetable and Cheese Quiche*  
*Potato Bites with Sour Cream*  
*Steamed Vegetable Dumplings w/ Oriental Sauce*  
*Fried Mini Cheese Ravioli w/ Spicy Marinara Sauce*  
*Marinated Fruit Kebobs w/ Honey Yogurt*

***(These Items May be Substituted at an Additional Price Per Person)***

- Coconut Shrimp w/ Apricot Glaze (\$5.00)*
- New Zealand Lamb Chops w/ Mint Jelly(\$7.00)*
- Long Island Duck Tartlet (\$5.00)*
- Marinated Jumbo Shrimp Cocktail (\$5.00)*
- Sliced Filet Mignon w/ Horseradish Cream on Baquettes(\$6.00)*
- Broiled Lemon Pepper Scallops w/ Clarified Butter (\$5.00)*
- Blackened Tuna on Cucumber Rounds w/ Spicy Creole Sauce (\$7.00)*
- Grilled Scallops with Bacon (\$5.00)*
- Mini Sweet Potato Croquettes (\$3.00)*
- Sliced Beef Sliders (\$4.00)*
- Sliced Chicken Sliders (\$3.00)*

***Stationary Displays (Select 2)******(Additional items \$5.00 per person)***

- Assortment of International & Domestic Cheeses & Crackers*
- Fresh Sliced Seasonal Fruit*
- Crudités of Vegetable w/ Assorted dipping Sauces*
- Antipasto Platter of Assorted Sliced Meats, & Olives*
- Marinated Assorted Vegetables*
- Vine Ripe Tomato, Mozzarella & Fresh Basil w/ Infused Oils*

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

- Jumbo Shrimp Display (\$12.00)*
- Snow Crab Claws (\$15.00)*
- Lobster Tails (Market Price)*
- Japanese Sushi Display (\$15.00)*

***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*
- Seasonal Greens w/Tomato, Cucumber, Shaved Reggiano & Italian Vinaigrette*
- Greek Salad with Feta, Tomato, Kalamata Olives and Greek Dressing (\$3.00)*
- Caribbean Salad with Spring Greens, Avocado, Mangoes & Shaved Reggiano (\$3.00)*
- California Salad with Mixed Greens, Sliced Oranges, Avocados and Dried Fruit  
Dressed with Key Lime Dressing (\$3.00)*

**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*

*Linguini*

**Entrée (Select 3)**

*Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil*

*Sautéed Chicken Breast with Proscuitto, Roasted Peppers and Fresh Mozzarella*

*Chicken Provencal w/ Plum Tomato, Garlic & White Wine*

*Chicken or Eggplant Parmesan*

*Chicken Chasseur w/ Artichoke, Mushroom, Tomato & Red Wine*

*Chicken Marsala w/ Wild Mushrooms & Shallots*

*Chicken Francese w/ Lemon, Butter, & White Wine*

*Black Angus Top Round w/ Rosemary Au Jus or Mushroom Demi Glace*

*Black Angus Sirloin w/ Bordelaise Sauce*

*Marinated London Broil w/ Herb Demi*

*Sliced Pepper Steak*

*Steak Au Poivre*

*Herb Crusted Tenderloin of Pork w/ Cabernet Reduction*

*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*

*Sweet and Spicy Glazed Salmon Filets*

*Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc*

*Herb Crusted Tilapia w/ Citrus Sauce*

*Tilapia w/ Lemon Wine Sauce*

*Vegetable Moussaka*

*Ratatouille*

*Eggplant Rollatini*

***(Items May be Substituted or Added on at an Additional Price Per Person)***

***(Substitute \$10.00pp, Add on \$18.00pp)***

*Black Angus Roasted Prime Rib w/ Au Jus*

*Black Angus Filet Mignon w/ Bordelaise Sauce or Bernaise Sauce*

*Seafood Newburg w/ Shrimp, Scallop & Crab*

*Sesame Crusted Tuna with Citrus and Ginger Sauce*

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*Vegetable Stuffed Filet of Sole w/ Lemon Butter Sauce*  
*Rolled filet of Flounder with Lemon Wine Sauce*

**Accompaniments**

***(Select 2)***

*Vegetable Du Jour*

*Rosemary & Garlic Roasted Potatoes*

*Mashed Red Skin Potatoes w/ Caramelized Onions*

*Wild & White Rice Pilaf*

*Herbed Rice*

**Dessert (Select 2)**

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

*Occasion Cake*

*Fresh Seasonal Fruit Display*

*Assorted Gourmet Cookies*

*Ice Cream & Sorbet*

*Brownies & Blondie's*

*Assorted Gourmet Cakes*

*Assorted Pies*

***(Additional Selections Price Per Person)***

***(Additional \$5.00 pp)***

*Miniature New York Cheesecakes*

*Assorted Mini Pastries*

*Ice Cream & Sorbet Sundae Bar*

*Vanilla or Chocolate Mousse Cups*

*Chocolate Fountain w/ Assorted Tropical Fruits & Snacks (Add \$8 pp)*

*Viennese Display of Cakes, Pastries, Cookies, Liquors (Add \$13.00pp)*

*Gourmet Popcorn Machine (Add \$5.00pp)*

*Cappuccino & Espresso (Add \$3.00pp)*

***Premium Open Bar Included, Deluxe Open Bar (Add \$10.00 pp)***

## 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.

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### Mini Burger Bar

(Additional \$12 per person)

Sirloin of Beef, Veggie Sliders and Pulled Pork on Soft Buns with you 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

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### 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