

2014 Cloud Nine Cocktail Party Menu I

Hors D'Oeuvres, Passed Butler Style (Select 6, Each Additional \$2.00pp)

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 Cream Sauce
Mini Pizzas
Asparagus Prosciutto
Franks in Blanket w/Spicy Mustard
Hibachi Beef Skewers with a Soy Marinade
Barbecued Beef Skewers
Swedish Meatballs w/Spicy Marinara
Sesame Beef w/Teriyaki Glaze
Beef Satay w/Spicy Peanut Sauce
Marinated Beef Kebobs With Bell Pepper
Smoked Salmon on Garlic Bread w/ Onions and Capers
Seafood Salad & Dill Tart
Smoked Salmon on Seedless Cucumber
Endive Spears filled with Shrimp Salad
Baby Shrimp Salad on Seedless Cucumber
Maryland Crab Cakes w/Remoulade Sauce
Spanikopita w/Spinach & Feta Cheese
Prosciutto & Honey Dew Melon Kebobs
Assorted Mini Vegetable and Cheese Quiche
Potato Bites with Salmon Caviar & Sour Cream
Steamed Vegetable Dumplings w/Oriental Sauce
Skewered Tortellini & Sundried Tomatoes w/ Garlic Aioli
Mini Cheese Ravioli w/Spicy Marinara Sauce
Marinated Fruit Kebobs w/ Honey Yogurt

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

Scallops Wrapped in Bacon (\$5.00)
Coconut Shrimp w/ Apricot Glaze (\$5.00)
New Zealand Lamb Chops w/ Fresh Mint (\$7.00)
Lobster Cakes w/ Roasted Tomato Salsa (\$6.00)
Long Island Duck Tartlet w/ Roasted Fennel (\$5.00)
Yellow Fin Tuna on Cucumber rounds w/ Pickled Ginger (\$8.00)
Marinated Jumbo Shrimp Cocktail (\$5.00)
Sliced Filet Mignon w/ Scallion Horseradish Cream (\$6.00)
Broiled Lemon Pepper Scallops w/ Clarified Butter (\$5.00)
Blackened Tuna w/ Spicy Creole Sauce (\$8.00)
Tangy BBQ Shrimp (\$5.00)

(These Items may be Added for an Additional Price Per Person)

Jumbo Shrimp Display (\$12.00)
Snow Crab Claws (\$15.00)
Lobster Tails (Market Price)
Japanese Sushi Display (\$15.00)
Japanese Sushi Station with Chef (\$32.00)
Deluxe Seafood Display of Crab Claws, Clams, Oysters & Shrimp (\$30.00)
Caviar (Market Price)

Carving Station

(Select 1)

Black Angus Top Round w/ Rosemary Au Jus
Herb Crusted Tenderloin of Pork w/ Glazed Apples Au Jus
Oven Roasted Turkey w/ Cranberry Relish & Country Gravy
Honey Apricot Glazed Ham w/ Dijon Mustard
Black Angus Top Round w/ Wild Mushroom Demi Glace
Marinated London Broil w/ Herb Demi Glace
Corned Beef with Deli Mustard

(These Items May be Substituted for \$10 pp or Additional \$18pp)

Roasted Prime Rib Au Jus
Filet Mignon w/ Bordelaise Sauce
Pepper Crusted Beef Tenderloin w/ Infused Garlic
Chateau Briand w/ Béarnaise Sauce

Pasta Station

(Select 2, Includes Crusty Italian Breads & Imported Grated Cheese)

Penne Ala Vodka

Farfalle Primavera w/ Fresh Basil & Garlic

Tortellini Alfredo

Linguini w/ White Clam Sauce

Bowtie w/ Pesto Cream Sauce

Rigatoni Marinara

Dessert

(Includes Fresh Brewed Coffee & Selected Teas)

Assorted Gourmet Cookies

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

Assorted Gourmet Cakes

Brownies and Blondies

New York Cheesecake W/Fresh Berries

Assorted Mini Pastries & Tarts

Chocolate Covered Strawberries

Ice Cream & Sorbet

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

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

Gourmet Popcorn Machine (Add \$5.00 pp)

Cappuccino & Espresso (Add \$3.00pp)

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

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 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 Serrugs. 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