

## 2014 Cloud Nine Cocktail Party Menu II

*(Additional \$15 Per Person)*

### *Hors D'Oeuvres, Passed Butler Style*

*(Select 7, 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)*

- Coconut Shrimp w/ Apricot Glaze (\$5.00)*
- New Zealand Lamb Chops w/ Mint Jelly(\$7.00)*
- Lobster Cakes w/ Roasted Tomato Salsa (\$6.00)*
- Long Island Duck Tartlet w/ Roasted Fennel (\$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)*

### **Stationary Display**

*(Select 2)*

- Assortment of International & Domestic Cheeses*
- Fresh sliced Fruit*
- Antipasto Platter of Assorted Sliced Meats, Olives & Roasted Red Peppers*
- Crudités of Vegetable w/ Assorted dipping Sauces*
- Vine Ripe Tomato, Mozzarella & Fresh Basil w/ Infused Oils*

*(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 2)*

- 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 \$18 pp)*

*Roasted Prime Rib Au Jus*

*Filet Mignon w/ Creamy Horseradish 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 (Select 2)**

*(Includes Fresh Brewed Coffee & Selected Teas)*

*Assorted Gourmet Cookies*

*Assorted Cake Pops*

*New York Cheesecake Bites*

*Brownies and Blondies*

*Fresh Fruit Skewers*

*Assorted Mini Pastries*

*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 \$10.00 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.

## 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

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### Hot Smorgasbord Station

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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 Almonds.

### Sushi Station

(Additional \$32 per person)

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

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### Smoked Fish Station

(Additional \$16 per person)

Includes Nova Scotia Salmon, Gravlox, Sturgeon & Trout with Accompaniments

### 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

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### 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, 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*