

Cloud Nine Buffet Package I

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

Cheese & Herb Stuffed Mushrooms
Sesame Crusted Chicken or Beef w/ Teriyaki Glaze
Hibachi Beef Skewers with a Soy Marinade
Beef or Chicken Satay w/ Spicy Peanut Sauce
Marinated Chicken Kebob w/ Pineapple
Bruschetta w/ Tomatoes, Garlic, Fresh Basil and Mozzarella
Skewered Blackened Chicken w/ Creole Sauce
Assorted Mini Quiche
Assorted Vegetable Tempura with Oriental Sauce
Vegetable Spring Rolls w/ Soy Ginger Glaze
Potato Pancakes w/ Crème Fraiche
Marinated Vegetables & Cheese in Phyllo
Smoked Salmon on Garlic Bread w/ Onions and Capers
Crispy Calamari with Spicy Marinara Sauce
Wild Mushroom, Spinach & Cheese in Pastry Shell
Phyllo Triangles w/ Spinach & Feta Cheese
Skewered Tortellini & Sundried Tomatoes w/ Garlic Aioli
Seafood Salad & Dill Tart
Marinated Fruit Kebobs w/ Honey Yogurt
Franks in Blanket w/ Spicy Mustard
Caribbean Chicken & Mango in Phyllo Cups

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

Crispy Phyllo Wrapped Asparagus with Asiago (\$3.00)
Coconut Shrimp w/ Apricot Glaze (\$5.00)
New Zealand Rack of Lamb 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 Baguettes (\$6.00)
Broiled Lemon Pepper Scallops w/ Clarified Butter (\$5.00)
Blackened Tuna on Cucumber Rounds w/ Spicy Creole Sauce (\$5.00)

Salad

(Select 1)

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

Pasta

(Select 1)

(Served w/ Marinara, Ala Vodka, Alfredo or Pesto Sauce)

Penne

Farfalle

Rigatoni

Tri Color Rotini

Entrée

(Select 2)

Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil
Chicken Provencal w/ Plum Tomato, Garlic & White Wine
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
Herb Crusted Tenderloin of Pork w/ Cabernet Reduction
Oven Roasted Turkey w/ Cranberry Relish & Country Gravy
Honey Apricot Glazed Ham w/ Dijon Mustard
Filet of Salmon w/ Dill Cream Sauce
Filet of Salmon w/ Lemon Wine Sauce
Sweet and Spicy Glazed Salmon Filets
Parmesan Crusted Tilapia Filets
Tilapia Filets with Citrus Sauce
Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc

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

(Substitute \$8.00pp, Add on \$10.00pp)

Black Angus Roasted Prime Rib w/ Au Jus

Filet Mignon w/ Bordelaise Sauce

Pepper Crusted Beef Tenderloin w/ Infused Garlic

Rosemary & Garlic Roasted Leg of Lamb

Seafood Newburg w/ Shrimp, Scallop & Crab

Sesame Crusted Tuna with Citrus and Ginger Sauce

Crabmeat Stuffed Filet of Sole w/ Lemon Butter Sauce

Accompaniments

(Select 2)

Vegetable Du Jour

Rosemary & Garlic Roasted Potatoes

Mashed Red Skin Potatoes w/ Caramelized Onions

Wild & White Rice Pilaff

Herbed Rice

Dessert

(Select 1)

(Includes Fresh Brewed Coffee & Selected Teas)

Occasion Cake

Fresh Seasonal Fruit Display

Assorted Gourmet Cookies

Assorted Gourmet Cakes (Carrot, Chocolate, Cheese)

Ice Cream & Sorbet

Brownies & Blondie's

(Additional Selections Price Per Person)

(Additional \$5.00 pp)

Miniature New York Cheesecakes

Assorted Mini Pastries

Ice Cream & Sorbet Sundae Bar

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

Viennese Display of Cakes, Pastries, Cookies, Liquors (Add \$12.00pp)

Cappuccino & Espresso (Add \$3.00pp)