

# *Cloud Nine Buffet Package II*

*(Additional \$10 more per person)*

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

*(Select 7, Each Additional \$2.00pp)*

*Maryland Crab Cakes w/ Spicy Remoulade*

*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*

*Nut Crusted Chicken Kebob w/ Pineapple Glaze*

*Skewered Coconut Chicken*

*Bruschetta w/ Tomatoes, Eggplant, Fresh Basil and Mozzarella*

*Skewered Blackened Chicken w/ Creole Sauce*

*Assorted Mini Quiche*

*Swedish Meatballs with Spicy Marinara*

*Crostini with Sun Dried Tomato, Gorgonzola & Fresh Basil*

*Assorted Vegetable Tempura with Oriental Sauce*

*Vegetable Spring Rolls w/ Soy Ginger Glaze*

*Potato Pancakes w/ Crème Fraiche*

*Smoked Salmon on Garlic Bread w/ Onions and Capers*

*Crispy Calamari with Spicy Marinara Sauce*

*Scallops Wrapped with Bacon*

*Phyllo Triangles w/ Spinach & Feta Cheese*

*Skewered Tortellini & Sundried Tomatoes w/ Garlic Aioli*

*Seafood Salad & Dill Tartlet*

*Crab & Dill on Fennel*

*Brie, Almonds & Raspberry in Phyllo Cups*

*Marinated Fruit Kebobs with Honey Yogurt*

*Caribbean Chicken & Mango in Phyllo Cups*

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

*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 Baquettes (\$6.00)*

*Broiled Lemon Pepper Scallops w/ Clarified Butter (\$5.00)*

*Blackened Tuna on Cucumber Rounds w/ Spicy Creole Sauce (\$8.00)*

**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)***

*Hot Smorgasbord Station (\$14.00)*

*Jumbo Shrimp Display (\$12.00)*

*Snow Crab Claws (\$15.00)*

*Lobster Tails (Market Price)*

*Japanese Sushi Display (\$15.00)*

*Japanese Sushi Station with Chef (\$22.00)*

*Deluxe Seafood Display of Crab Claws, Clams, Oysters & Shrimp (\$30.00)*

*Caviar Station (Market Price)*

**Salad**

***(Select 1)***

*Mesclun Greens w/ Sun Dried Tomato, Cucumber & Balsamic Vinaigrette*

*Classic Caesar w/ Homemade Croutons & Anchovy Dressing*

*Baby Spinach w/ Mushrooms, Bacon & Roasted Shallot Dressing*

*Greek Salad with Lettuce, Tomato, Olives & Feta Cheese*

*Oriental Salad with Lettuce, Oranges, Walnuts and Ginger Sauce*

*Caribbean Salad with Mixed Greens, Avocado, Mangoes and Citrus Dressing*

*Mixed Greens w/ Tomato, Cucumber, & Italian Vinaigrette*

**Pasta**

***(Select 1)***

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

*Penne*

*Farfalle*

*Rigatoni*

*Tri Color Rotini*

**Entrée**  
**(Select 3)**

*Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil*  
*Sautéed Chicken Breast with Proscuitto, Roasted Peppers and Fresh Mozzarella*  
*Balsamic Chicken with Fried Leeks*  
*Chicken Chasseur w/ Artichoke, Mushroom, Tomato & Red Wine*  
*Chicken Marsala w/ Wild Mushrooms & Shallots*  
*Chicken Francese w/ Lemon, Butter, & White Wine*  
*Roasted Cornish Hen with Orange Sauce*  
*Black Angus Top Round w/ Rosemary Au Jus or Mushroom Demi Glace*  
*Sirloin of Beef w/ Bordelaise Sauce or Creamy Horseradish Sauce*  
*Marinated London Broil with Bordelaise Sauce*  
*Margarita Marinated Flank Steak*  
*Hibachi Beef with Scallions, Red & Yellow Peppers*  
*Herb Crusted Tenderloin of Pork w/ Cabernet Reduction*  
*Oven Roasted Turkey w/ Cranberry Relish & Country Gravy*  
*Honey Apricot Glazed Ham w/ Honey Mustard Sauce*  
*Filet of Salmon w/ Lemon Wine Sauce*  
*Sweet and Spicy Glazed Salmon Filets*  
*Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc*  
*Tilapia w/ Fresh Herbs and Lemon Butter Sauce*  
*Parmesan Crusted Tilapia w/ Sun Dried Tomatoes & Garlic Aioli*

***(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*  
*Crispy Red Snapper with Fried Leeks and Ginger*  
*Filet of Flounder with Baby Shrimp Cream Sauce*  
*Seafood Newburg w/ Shrimp, Scallop & Crab*  
*Seared Monkfish with Fresh Herbs*  
*Sesame Crusted Tuna with Citrus and Ginger Sauce*  
*Parmesan Crusted Halibut w/ Lemon Caper Buerre Blanc*  
*Crabmeat Stuffed Filet of Sole w/ Lemon Butter Sauce*  
*Swordfish w/ Pineapple & Mango Salsa*  
*Shrimp Stuffed with Crab Meat & Lemon Aioli*

**Accompaniments**

***(Select 2)***

*Vegetables Du Jour*

*Rosemary & Garlic Roasted Potatoes*

*Mashed Red Skin Potatoes w/ Caramelized Onions*

*Garlic Mashed Red Skin Potatoes*

*Wild & White Rice Pilaff*

*Herbed Rice*

**Dessert**

***(Select 2)***

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

*Decorated Occasion Cake*

*Fresh Seasonal Fruit Display*

*Assorted Gourmet Cookies*

*Apple Streudel*

*Brownies & Blondie's*

*Assorted Gourmet Cakes (Carrot, Chocolate, Cheese)*

*Ice Cream & Sorbet*

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

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

*Mini Assorted Cheesecake Tartlets*

*Tiramisu & Cappuccino Cake*

*Assorted Mini Pastries*

*Fresh Fruit and Ice Cream in French Crepes*

*Ice Cream & Sorbet Sundae Station*

*Assorted Petit Fours*

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

*Viennese Display of Cakes, Pastries, Cookies, Ice Cream, Liquors etc (Add \$12.00pp)*

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

***Custom Menus are also available***