

Cloud Nine Cocktail Party Menu

Hors D'Oeuvres, Passed Butler Style (Select 8, Each Additional \$2.00pp)

Oven Baked Clams w/ Garlic
Maryland Crab Cakes w/ Spicy Remoulade
Cheese & Herb Stuffed Mushrooms
Sesame Crusted Chicken w/ teriyaki glaze
Beef or Chicken Satay w/ Spicy Peanut Sauce
Bruschetta w/ Plum Tomatoes, Garlic & Fresh Basil
Blackened Chicken w/ Creole Sauce
Skewered Tortellini w/ Alfredo Cream Sauce
Assorted Mini Quiche
Swedish Meatballs w/ Stroganoff Sauce
Vegetable Spring Rolls w/ Soy Ginger Glaze
Potato Pancakes w/ Sour Cream & Apple Chutney
Grilled Pita w/ Roasted Red Pepper & Hummus
Smoked Salmon on Garlic Bread w/ Onions and Capers
Wild Mushroom Tartlet w/ Garlic Aioli
Phyllo Triangles w/ Spinach & Feta Cheese
Cocktail Franks in Puff Pastry w/ Spicy Mustard

(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 Rack of Lamb 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 (\$5.00)
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 (\$5.00)
Tangy BBQ Shrimp (\$5.00)

Stationary Display

(Select 1)

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 & Kimono Assistant (\$22.00)

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

(These Items May be Substituted for \$8 pp or Additional \$10 pp)

Roasted Prime Rib Au Jus

Filet Mignon w/ Bordelaise Sauce

Pepper Crusted Beef Tenderloin w/ Infused Garlic

Chateau Briand w/ Béarnaise Sauce

Rosemary & Garlic Roasted Leg of Lamb

Pan Seared Lobster Caked w/ Avocado Corn Relish

Pasta Station

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

Penne Ala Vodka

Farfalle Primavera w/ Fresh Basil & Garlic

Rigatoni Alfredo

Linguini w/ White Clam Sauce

Bowtie w/ Asparagus Tips & Pesto Cream Sauce

Rigatoni Bolognese

Dessert

(Includes Fresh Brewed Coffee & Selected Teas)

Assorted Gourmet Cookies & Brownies

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

Assorted Gourmet Cakes

New York Cheesecake W/Fresh Berries

Assorted Mini Pastries & Tarts

Chocolate Covered Strawberries

Ice Cream Sundae Bar

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

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

Cappuccino & Espresso (Add \$3.00pp)