

Cloud Nine Formal Sit-Down Menu

(Additional \$15 per person)

Butlered Hors D'Oeuvres

(White Glove Service)

(Select any 6, Each Additional \$2.00 pp)

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
Scallops Wrapped in Bacon
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
Poached Salmon on Cucumber Rounds w/ Dill Sauce
Wild Mushroom Tartlet w/ Garlic Aioli
Phyllo Triangles w/ Spinach & Feta Cheese
Cocktail Franks in Puff Pastry w/ Spicy Mustard
Skewered Tortellini with Alfredo Cream Sauce
California Roll with Wasabi Aioli

Specialty Hors D'Oeuvres

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)
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 (\$7.00)
Blackened Tuna on Cucumber Rounds w/ Spicy Creole Sauce (\$7.00)
Tangy BBQ Shrimp (\$5.00)



Stationary Displays

(Select 2)

(Additional items \$5.00 per person)

Assortment of International & Domestic Cheeses

Fresh Sliced Fruit

Crudités of Vegetable w/ Assorted dipping Sauces

Antipasto Platter of Assorted Sliced Meats, Olives & Roasted Red Peppers

Vine Ripe Tomato, Mozzarella & Fresh Basil w/ Infused Oils

Creamy Spinach & Caramelized Onion Dip with Tortillas

Basket of Italian Breads w/ Infused Oils

Black Bean Salsa with Cilantro Sour Cream & Crispy Chips

Roasted Corn & Tomato Salsa with Tri-Colored Tortillas

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

Marinated Grilled Vegetable Platter (\$6.00)

Jumbo Shrimp Display (\$12.00)

Snow Crab Claws (\$15.00)

Lobster Tails (Market Price)

Japanese Sushi Display (\$15.00)

Japanese Sushi Station with Chef & Kimono Assistant (\$22.00)

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

Caviar (Market Price)

Salad

(Select 1)

Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette

Classic Caesar w/ Homemade Croutons & Garlic Anchovy Dressing

Wilted Baby Spinach w/ Cremini Mushroom & Roasted Shallot Dressing

Mixed Greens w/ Sun Dried Tomatoes, Shaved Reggiano & Bacon Ranch Dressing

Appetizer

(Select 1)

Fresh Fruit w/ Mint & Toasted Coconut

Penne Alla Vodka

Beefsteak Tomato & Fresh Mozzarella w/ Infused Rosemary Oil

Farfalle Primavera w/ Pesto Cream Sauce

Cold Poached Salmon w/ Mango Cilantro Chutney

Cheese Ravioli w/ Alfredo Sauce

Entrée

(Select 2 Choices or a Dual Plate)

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
Herb Crusted Tenderloin of Pork w/ Cabernet Reduction
Oven Roasted Turkey w/ Cranberry Relish & Country Gravy
Honey Apricot Glazed Ham w/ Dijon Mustard
Black Angus Top Round w/ Wild Mushroom Demi
Marinated London Broil w/ Herb Demi
Filet of Salmon w/ Dill Cream Sauce
Herb Crusted Tilapia Filet with Citrus Sauce
Whole Red Snapper
Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc

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

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

Roasted Prime Rib w/ Au Jus
Filet Mignon w/ Bordelaise Sauce
Pepper Crusted Tenderloin w/ Infused Garlic
Chateau Briand w/ Béarnaise Sauce
Rosemary & Garlic Roasted Leg of Lamb
Seafood Newburg w/ Shrimp, Scallop & Crab

Accompaniments

(Select 2)

Vegetable Du Jour
Rosemary & Garlic Toasted Potatoes
Garlic & Herb Potatoes
Mashed Potatoes w/ Caramelized Onions
Wild & White Rice Pilaf

Dessert

*(Includes Fresh Brewed Coffee & Selected Teas)
(Select 2)*

*Occasion Cake
Fresh Fruit Display
Assorted Gourmet Cookies
Brownies & Blondies*

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

(Additional \$5.00 pp)

*Chocolate Mousse Cake
New York Cheesecake
Assorted Mini Pastries
Raspberry Truffle Cheesecake
Ice Cream Sundae Bar*

Chocolate Fountain w/ Assorted Tropical Fruits (Add \$8.00 pp)

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

Cappuccino & Espresso (Add \$3.00pp)

Custom menus also available