

Cloud Nine Formal Sit-Down

Wedding Menu 2009

Hors D'Oeuvres, Passed Butler Style

(Select 8, 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

Marinated Vegetables & Cheese in Phyllo

Smoked Salmon on Garlic Bread w/ Onions and Capers

Crispy Calamari with Spicy Marinara Sauce

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)

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)

Sliced Filet Mignon w/ Horseradish Cream on Baguettes (\$6.00)

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

Scallops w/ Bacon (\$3.00)

Blackened Tuna on Cucumber Rounds w/ Spicy Creole Sauce (\$5.00)

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)

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, Shaved Reggiano & Italian Vinaigrette

Appetizer

(Select 1)

Fresh Fruit w/ Mint & Toasted Coconut

Grilled Portabello Mushroom

Beefsteak Tomato & Fresh Mozzarella w/ Infused Rosemary Oil

Seafood Vol Au Vent

Cold Poached Salmon w/ Mango Chutney Sauce

Lobster Ravioli w/ Alfredo Sauce

Glazed Tilapia Filet w/ Citrus Sauce

Jumbo Shrimp Cocktail \$5.00

Entrée

(Select 3 Choices or a Dual Plate)

Sautéed Chicken Breast with Proscuitto, Roasted Peppers and Fresh Mozzarella
Balsamic Chicken with Fried Leeks
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
Herb Crusted Tenderloin of Pork w/ Cabernet Reduction
Filet of Salmon w/ Lemon Wine Sauce
Sweet and Spicy Glazed Salmon Filets
Herb crusted Red Snapper w/ Herb Butter
Whole Red Snapper with Citrus Sauce
Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc
Tilapia w/ Fresh Herbs and Mango Salsa
Parmesan Crusted Tilapia w/ Lemon Wine Sauce

(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
Rosemary & Garlic Roasted Leg of Lamb
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

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
Rice Pilaf

Dessert

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

*Decorated Three Tiered Wedding Cake
Fresh Seasonal Fruit Display
Assorted Gourmet Cookies
Brownies & Blondie's
Assorted Gourmet Cakes (Carrot, Chocolate, Cheese)
Ice Cream & Sorbet*

(Additional Selections Price Per Person)

(Additional \$5.00 pp)

Mini Assorted Cheesecakes

Assorted Mini Pastries

Ice Cream & Sorbet Sundae Station

Assorted Petit Fours

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

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

Cappuccino & Espresso (Add \$3.00pp)

Fri & Sunday Evening \$131 Each

Afternoon 12-4 PM \$107 Each

Saturday Evening \$142 Each

Afternoon 12-4 PM 107 Each

All Wedding Menus Include: Yacht Rental, Custom Menu, Chinaware, Silverware, Professional Service Staff, Choice of Linen Color, Three Tier Wedding Cake, Champagne Toast

All Food is Prepared Aboard the Yacht on the day of the Event!

Sales Tax 8.375% is Additional

Service Fee 20% is Additional

Dockage is Additional (Current Rate)