

## **2020 Cloud Nine Buffet Menu II**

(Additional \$18 per person)

### **Hors D'Oeuvres, Passed Butler Style (Select 6)**

Sesame Crusted Chicken w/ Teriyaki Glaze  
Skewered Chicken w/ Chipotle Sauce  
Mini Chicken Parmesan Sliders  
Grilled Chicken, Spinach & Feta Empanadas  
Chicken Satay w/ Honey Balsamic Reduction  
Caribbean Chicken & Mango in Mini Tart Shell  
Macadamia Crusted Chicken w/ Pineapple Glaze  
Coconut Chicken w/ Citrus Glaze  
Chicken Dumplings w/ Soy Ginger Reduction  
Horseradish & Pistachio Chicken Sate w/ Orange Marmalade  
Buffalo Chicken Empanada w/ Blue Cheese Mousse  
Chicken & Cheese Quesadillas  
Chicken & Waffles w/ Jalapeno Maple Syrup  
Marinated Fruit Kebobs w/ Honey Yogurt  
Vegetable Spring Rolls w/ soy Ginger Glaze  
Stuffed Mushrooms w/ Blue cheese & Bacon  
Potato Pancakes w/ Apple Sauce  
Mini Assorted Pizzas  
Mini Pesto and Provolone Grilled Cheese Triangles  
Mini Spanikopita w/ Spinach & Feta Cheese  
BLT Sliders w/ Aioli  
Steamed Vegetable Dumplings w/ Oriental Sauce  
Barbecued Beef Skewers  
Steak & Cheese Quesadillas  
Sesame Beef Skewers w/ Ponzu Sauce  
Barbecue Mini Beef Sliders w/ Vermont Cheddar  
Cocktail Franks in Puff Pastry w/ Spicy Mustard  
Mini Beef Sliders w/ Pickle  
Mini meatballs w/ Spicy Marinara  
Mini Grilled Reubens w/ Thousand Island Sauce  
Mini Cuban Paninis w/ Ham  
Shrimp Dumplings w/ Ginger Soy Sauce  
Blackened Shrimp Kabobs w/ Horseradish Creme  
Coconut Shrimp w/ Citrus sauce  
Mahi Mahi Tacos w/ Sour Cream  
Lamb Kebobs w/ Yogurt Sauce

### **(These Items May be Added @ Additional Price Per Person)**

New Zealand Baby Lamb Chops w/ Mint Jelly (\$7.00)  
Maryland Crab Cakes w/ Remoulade Sauce (\$4.00)  
Roasted Duck & Scallion Quesadillas (\$5.00)  
Marinated Jumbo Shrimp Cocktail (\$5.00)  
Sliced Filet Mignon w/ Horseradish Cream on Baquettes (\$6.00)  
Smoked Salmon Crostini w/ Capers (\$4.00)  
Prosciutto wrapped Asparagus (\$3.00)  
Sesame Seared Tuna on Wonton Chip w/ Thai Glaze (\$7.00)  
Grilled Scallops w/ Bacon (\$5.00)  
Lobster and Corn Cakes w/ Mango Salsa (\$6.00)  
Mini Lobster & Avocado Rolls (\$7.00)

**Stationary Displays (Select 2)**  
**(Additional items \$7.00 per person)**

Assortment of International & Domestic Cheeses & Crackers  
Fresh Sliced Seasonal Fruit & Fruit Kebobs  
Crudités of Vegetable w/ Assorted dipping Sauces  
Antipasto Platter of Assorted Sliced Meats, & Olives (\$4.00)  
Marinated Assorted Vegetables  
Vine Ripe Tomato, Mozzarella & Fresh Basil w/ Infused Oils  
Hummus with Pita Chips  
Tri Color Nacho Basket with Salsa & Guacamole dip  
Bruschetta w/ Tomatoes, Garlic, Fresh Basil, Mozzarella and Crostini

**(These Items are Additional Price Per Person)**  
**(See Separate Station Menus for other Options)**

Jumbo Shrimp Display (\$12.00)  
Snow Crab Claws (\$15.00)  
Lobster Tails (Market Price)  
Japanese Sushi Display (\$15.00)

**Salad (Select 1)**

Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette  
Baby Spinach w/ Bacon and Mushroom in Balsamic Vinaigrette  
Baby Field Greens w/ Fennel and Raspberry Vinaigrette  
Classic Caesar w/ Homemade Croutons & Anchovy Dressing  
Mixed Greens w/ Strawberry, Feta Cheese, Candied Pecans and Pomegranate Vinaigrette  
Chopped Romaine w/ Grapes, Gorgonzola Cheese, Sunflower seeds and Cherry Vinaigrette  
Seasonal Greens w/ Tomato, Cucumber, Reggiano & Vinaigrette  
Greek Salad with Feta, Tomato, Kalamata Olives & Dressing (\$3.00)  
Caribbean Salad with Avocado, Mangoes & Reggiano (\$3.00)  
Mixed Greens, Oranges, Avocados and Dried Fruit w/ Raspberry Vinaigrette (\$3.00)

**Pasta (Select 1)**

(Select either Marinara, Ala Vodka, Pesto or Alfredo) (additional sauces @\$5 per person)  
Served with Parmesan Cheese and Red Pepper

Penne  
Farfalle  
Rigatoni  
Tri Color Rotini  
Linguini

**Entrée (Select 3)**

Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil  
Asian Grilled Chicken w/ Pineapple Slaw  
Chicken Provencal w/ Plum Tomato, Garlic, Olives & White Wine  
Chicken Parmesan  
Seared Chicken w/ Artichoke, Capers and Lemon Cream Sauce  
Chicken Marsala w/ Mushrooms & Shallots  
Chicken Francese w/ Lemon, Butter, & White Wine  
Black Angus Sirloin w/ Rosemary Au Jus  
Black Angus Sirloin w/ Creamy Horseradish  
Marinated London Broil w/ Chimichurri Sauce  
Marinated Flank Steak w/ Asian Slaw  
Herb Crusted Tenderloin of Pork w/ Fruit Chutney

Oven Roasted Turkey w/ Cranberry Relish, Country Gravy & Stuffing  
Honey Apricot Glazed Ham w/ Mustard  
Filet of Salmon w/Lemon Wine Sauce or Dill cream sauce  
Sweet and Spicy Glazed Salmon Filets  
Grilled Salmon w/ Pineapple and Mango Salsa  
Herb Crusted Tilapia w/ Citrus Sauce  
Parmesan Crusted Tilapia w/ Tomato Beurre Blanc  
Macadamia Crusted Mahi Mahi w/ Papaya Salsa  
Eggplant Parmesan  
Penne Primavera w/ Garlic & Oil  
Pecan Crusted Salmon w/ Roasted Red Pepper Aioli

**(Items Substituted @\$12 pp or Added@\$18 pp)**

Black Angus Roasted Prime Rib Au Jus  
Seafood Paella w/Clams, Mussels, Shrimp & Chicken  
Black Angus Filet Mignon w/ Bordelaise Sauce  
Pan Seared Halibut w/ Garlic and White Wine  
Sesame Crusted Tuna w/ Thai Basil Glaze  
Miso Glazed Chilean Sea Bass  
Crab Stuffed Filet of Flounder w/ Lemon Wine Sauce

**Accompaniments (Select 2)**

Vegetable Du Jour  
Rosemary & Garlic Roasted Red Potatoes  
Mashed Red Skin Potatoes w/ Caramelized Onions  
Wild & White Rice Pilaf  
Herbed Rice

**Dessert (Select 2)**

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

Occasion Cake  
Fresh Seasonal Fruit Display  
Assorted Gourmet Cookies  
Mini Bites of Petit Fours, Eclairs, Napoleons  
Ice Cream & Sorbet  
Brownies & Blondie's  
Assorted Gourmet Cakes  
Assorted Pies

**(Additional Selections Price Per Person)**

**(Additional \$5.00 pp)**

Miniature New York Cheesecakes  
Assorted Mini Pastries  
Chocolate Dipped Strawberries  
Ice Cream & Sorbet Sundae Bar  
Vanilla or Chocolate Mousse Cups

Chocolate Fountain w/Assorted Fruits & Snacks **(Add \$9 pp) (50 guest minimum)**

Viennese Display of Cakes, Pastries, Cookies, **(Add \$15.00pp)**

Gourmet Popcorn Machine **(Add \$5.00pp)**

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

**Additional Stations (May be added to menus)**

**Stationery Cold Hors D'oeuvres Station**

(Additional \$9 per person)

Massive Gourmet Display Station, which is filled with an Assortment of Imported Cheeses, Marinated Vegetables, Crisp Crackers & Bread. Decorated with Fresh Colorful Seasonal Vegetables and Assorted Dips. Garnished with Whole Fruit.

**Hot Mashed Potato Martini Station**

(Additional \$12 per person) Select any 6 toppings

Fresh Mashed Potatoes with a choice of toppings. Olives, Tortillas, Sour Cream, Bacon, Chives, Red Onions, Shredded Cheddar Cheese, Pepper Jack Cheese, Diced Ham, Corn, Mushrooms, Shredded Carrots, Steamed Broccoli, Melted Butter, Gravy, Salsa, Pesto Sauce.

**Oriental Wok Station**

(Additional \$12 per person) Served in Chinese take out containers & chopsticks)

Chicken w/Oriental Vegetables with Snow Peas, Mini Corn, and Water Chestnuts  
Beef and Broccoli or Beef LoMein  
White Rice

**Hot Smorgasbord Station**

(Additional \$15 per person)

Carving Station of Roasted Turkey Breast or Honey Glazed Ham, with Appropriate Sauces. Includes Chafing Dishes of: Small Shell Pasta with Vegetables, Sliced Beef Teriyaki & Oriental Vegetables, Rice with Vegetables and Almonds.

**Sushi Station (minimum of 75 guests)**

(Additional \$32 per person)

Station to include Sushi Chef (Crab, Tuna, Salmon, Shrimp), Maki (Tuna, Futo, Cucumber) & Rolls (California, Salmon, Crab). Ginger, Wasabi and Sauces

**Seafood Station**

(Additional \$39 per person)

Display of Gulf Shrimp, Baked Salmon with Dill Sauce, Little Neck Clams, Smoked Salmon Rolls, Oysters on ½ shell, Fried Calamari with Marinara. Assorted Seafood Salad, Hot Baked Clams, Scallops & Bacon, Cocktail Sauce & Lemon Wedges.

**Slider Station**

(Additional \$12 per person)

Beef Burgers, Cheese Burgers on Soft Buns with you choice of toppings to include: American Cheese, Swiss Cheese, Bacon, Cooked Onion, Shredded Lettuce, Sliced tomatoes, Pickles, Mustard and Ketchup, Home Made Cole Slaw, French Fries.

**Hot Dog Cart**

(Additional \$5 per person)

Hot Dog Table Cart with Umbrella includes Steamed Hot dogs  
Rolls, Sauerkraut, Mustard & Relish

**Caviar Station**

(Priced Accordingly)

Red Salmon Roe, Sturgeon Caviar, Beluga, Osetra or Sevruga. Garnished With Onions, Capers, Lemon, Crème Fraiche, Chopped Eggs & Toast Points,

**Italian Antipasto Station**

(Additional \$9 per person)

Fresh Mozzarella and Tomato Salad, Marinated Vegetables, Sliced Pepperoni, Cappicola, Mortadella, Salami, Prosciutto, Olives, Assorted Cheese, Roasted Red Peppers

**Carving Station**

(Additional \$12 per person)

(Select 2 Meats)

Turkey Breast, Honey Glazed Ham, Corned Beef, Pastrami, Sirloin of Beef, London Broil,  
Tenderloin of Pork, Prime Rib (\$3 add), Leg of Lamb (\$3 add),  
Filet Mignon (\$5 add.)

**Taco Station**

(Additional \$12 per person)

Hard shells and soft tortillas, Ground Beef , Chicken strips, Shredded Lettuce, Cheese, Onions,  
Chopped Tomatoes, Cheddar Cheese, Guacamole, Sour Cream, Salsa & Refried Beans and  
sliced Jalapenos

**Pasta Station**

(Additional \$8 per person)

(Select any 2 served with Crusty Italian bread & Imported Grated Cheese)

Penne Alla Vodka	Farfalle with Fresh pesto
Penne with Bolognese Sauce	Linguini w/ White Clam Sauce
Tri Color w/Vegetables	Fettuccini Alfredo
Tortellini with Sun Dried Tomatoes and Artichokes	

**Ice Cream Sundae Station**

(Additional \$6 per person)

Vanilla, Chocolate, Sorbet, Assorted Nuts, Sprinkles, Candies, Cherries, Fruits, Chocolate Sauce,  
Caramel Sauce, Strawberry Sauce, Fresh Whipped Cream

**Viennese Dessert Station**

(Additional \$15 per person)

Assortment of Gourmet Cookies, Fresh Pies, Assorted Gourmet Cakes & Torts, Display of Fresh  
Fruit, Miniature Italian & French Pastry, Fruit Tarts, Brownies, Blondies, Petite Fours, Chocolate  
Dipped Strawberries, Sorbet, Ice Cream & Fresh Cream Includes,  
Espresso, Cappuccino and After Dinner Cordials

**Chocolate Fountain (minimum of 50 guests)**

(Additional \$9 per person)

Delicious melted chocolate cascading down the fountain. Dip your favorite fruit and snacks.  
Included are Cookies, Marshmallows, Pretzels, Sugar Wafers, Crispy Rice, Strawberries and  
Assorted Fruit

**Candy Station (minimum of 50 guests)**

(Additional \$8 per person)

Premium wrapped and unwrapped candy in Apothecary Jars & Decorative glass Vases, which  
are personally created in a variety of styles, colors and Themes to match the event. Jelly beans,  
gummies, m&m's, lollipops, mints, chewy candy, Chocolates, any kid of sweets. Includes custom  
decorations with cellophane bags for guests to take home.

**Popcorn Station**

(Additional \$5 per person)

Old Fashioned popcorn machine with gourmet popcorn. Complete with bags to take home