

## Cloud 9 Bar/Bat Mitzvah & Sweet 16 Menu

### Hors D'Oeuvres, Passed Butler Style (Select 6, Each Additional \$2.00pp)

Breaded Mozzarella Sticks  
Jalapeno Poppers  
Mini Focaccia Pizza  
Cheese & Herb Stuffed Mushrooms  
Marinated Beef or Chicken Kebobs  
Mini Potato Pancakes w/Sweet Apple Chutney  
Coconut Crusted Chicken Skewers  
Plum Tomato Bruschetta  
Sesame Crusted Chicken w/Marmalade Glaze  
Assorted Mini Quiche  
Swedish Meatballs w/ Stroganoff Sauce  
Vegetable Spring Rolls w/ Soy Ginger Glaze  
Gruyere Cheese Puffs  
Pizza Bagels  
Beef or Chicken Satay w/ Spicy Peanut Sauce  
Phyllo Triangles w/ Spinach & Feta Cheese  
Cocktail Franks in Puff Pastry w/ Spicy Mustard  
Mini Pork Egg Rolls w/ Plum Sauce

### *(These Items are an Additional Price Per Person)*

New Zealand Rack of Lamb w/ Fresh Mint (\$7.00)  
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 (\$5.00)  
Blackened Tuna on Cucumber rounds w/ Spicy Creole Sauce (\$5.00)  
Tangy BBQ Shrimp (\$5.00)  
Blackened Tuna w/Spicy Creole Sauce (\$5.00)

**Stationary Displays**

**(Select 1)**

**(Additional items \$5.00 per person)**

*Assortment of International & Domestic Cheeses*

*Fresh Sliced Seasonal Fruit*

*Crudites of Vegetable w/ Assorted Dipping Sauces*

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

*Salsa & Guacamole Dip with Tortillas*

*Marinated Vegetables with Flatbreads*

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

**(These Items are an 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)*

**Salad**

**(Select 1)**

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

*Classic Caesar w/ Homemade Croutons & Garlic Anchovy Dressing*

*Mixed Greens w/ Sun Dried Tomatoes, & Raspberry Vinaigrette*

**Pasta**

**(Select 1)**

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

*Penne*

*Farfalle*

*Rigatoni*

*Tri Color Rotini*

**Entrée**  
**(Select 2)**

Sausage & Peppers  
Eggplant w/Roasted Red Peppers & Mozzarella  
Chicken Parmesan  
Chicken Fingers w/Honey Marmalade Dipping Sauce  
Chicken Marsala w/Mushrooms  
Chicken Francese w/Lemon, Butter, & White Wine  
Baked Ziti  
Herb Crusted Tenderloin of Pork w/ Cabernet Reduction  
Oven Roasted Turkey w/ Cranberry Relish & Country Gravy  
Honey Apricot Glazed Ham w/Spicy Mustard  
Black Angus Top Round w/ Wild Mushroom Demi  
Black Angus Sirloin of Beef w/ Horseradish Sauce  
Marinated London Broil w/Bordelaise Sauce  
Sweet and Spicy Glazed Salmon Filets  
Filet of Sole w/ Lemon Butter & White Wine  
Roasted Atlantic Salmon w/Sun Dried Tomato Buerre Blanc

***(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 Beef Tenderloin w/ Infused Garlic  
Rosemary & Garlic Roasted Leg of Lamb  
Sesame Crusted Tuna with Citrus and Ginger Sauce  
Seafood Newburg w/ Shrimp, Scallop & Crab

**Accompaniments**

**(Select 2)**

Vegetable Du Jour  
French Fried Potatoes  
Rosemary & Garlic Roasted Potatoes  
Garlic & Herb Roasted Potatoes  
Mashed Red Skin Potatoes w/ Caramelized Onions  
Wild Rice Pilaf

**Dessert**

***(Select 1)***

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

*Occasion Cake*

*Fresh Seasonal Fruit Display*

*Assorted Gourmet Cookies*

*Brownies & Blondies*

*Ice Cream & Sorbet*

***(These Items are an Additional Price Per Person)***

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

*Petit Fours*

*Mini New York Cheesecakes*

*Assorted Mini Pastries*

*Assorted Gourmet Cakes*

*Ice Cream Sundae Bar*

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

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

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

***Custom Menus are also available***