

Cloud Nine 2007 Cocktail Party Menu

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

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
Marinated Chicken Kebob w/ Pineapple
Bruschetta w/ Tomatoes, Garlic, Fresh Basil and Mozzarella
Skewered Blackened Chicken w/ Creole Sauce
Assorted Mini Quiche
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
Wild Mushroom, Spinach & Cheese in Pastry Shell
Phyllo Triangles w/ Spinach & Feta Cheese
Skewered Tortellini & Sundried Tomatoes w/ Garlic Aioli
Seafood Salad & Dill Tart
Marinated Fruit Kebobs w/ Honey Yogurt
Franks in Blanket w/ Spicy Mustard
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)
Marinated Jumbo Shrimp Cocktail (\$5.00)
Sliced Filet Mignon w/ Horseradish Cream on Baguettes (\$6.00)
Broiled Lemon Pepper Scallops w/ Clarified Butter (\$5.00)
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)

(See Separate Station Menus for other Options)

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)

Carving Station

(Select 1)

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
Margarita Marinated Flank Steak
Black Angus Top Round w/ Bordelaise
Marinated London Broil w/ Herb Demi

(These Items May be Substitued 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

Pasta Station

(Select 2)

Includes Crusty Italian Breads & Imported Grated Cheese)

Penne Ala Vodka

Farfalle Primavera w/ Fresh Basil & Garlic

Tortellini Alfredo

Penne w/ Artichokes & Sundried Tomatoes

Linguini w/ White Clam Sauce

Bowtie w/ Asparagus Tips & Pesto Cream Sauce

Rigatoni Bolognese

Tri Color Rotini w/ Sun Dried Tomatoes & Olives

Dessert

(Includes Fresh Brewed Coffee & Selected Teas)

(Select 1)

Assorted Gourmet Cookies

Assorted Mini Pastries

Brownies & Blondies

Marinated Fruit Kebobs w/ Honey Yogurt Dipping Sauce

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

(Additional \$5.00 pp)

Assorted Gourmet Cakes

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)

Custom Menus Also Available