

Cloud Nine Formal Sit-Down Menu

(Additional \$11.00 per person)

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
Wild Mushroom, Spinach & Cheese in Pastry Shell
Scallops Wrapped with Bacon
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
Spinach, Mushroom & Gorgonzola Cheese Tartlet
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 Baquettes(\$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)

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

Maryland Crab Cakes with Spicy Remoulade

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
Spinach Stuffed Filet of Sole w/ Lemon Butter & White Wine
Lightly breaded Flounder Filets with Lemon Garlic Aioli
Filet of Flounder with Baby Shrimp Cream Sauce
Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc
Tilapia w/ Fresh Herbs and Lemon Butter Sauce
Parmesan Crusted Tilapia w/ Sun Dried Tomatoes & Garlic Aioli*

(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
Black Angus 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 1)

Decorated Occasion Cake

Fresh Seasonal Fruit Display

Assorted Gourmet Cookies

Apple Streudel

Brownies & Blondie's

Assorted Gourmet Cakes (Carrot, Chocolate, Cheese)

Ice Cream & Sorbet

(Additional Selections Price Per Person)

(Additional \$5.00 pp)

Mini Assorted Cheesecake Tartlets

Tiramisu & Cappuccino Cake

Assorted Mini Pastries

Fresh Fruit and Ice Cream in French Crepes

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)

Custom menus also available

Additional Stations (May be added to menus)

Stationery Cold Hors D'oeuvres Station

(Additional \$8 per person)

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

Hot Smorgasbord Station

(Additional \$14 per person)

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

Sushi Station

(Additional \$22 per person)

Station including Sushi Chef (Crab, Tuna, Salmon, Shrimp), Maki (Tuna, Futo, Oshinko, Cucumber) & Rolls (California, Salmon, Crab).

Cold Seafood Station

(Additional \$30 per person)

Display of Gulf Shrimp, Baked Salmon with Dill Sauce, Little Neck Clams, Smoked Salmon Rolls, Oysters, Fried Calamari with Marinara. Assorted Seafood Salad, Pasta Salad, Salmon Mousse with Black Bread. Cocktail Sauce & Lemon Wedges.

Smoked Fish Station

(Additional \$15 per person)

Includes Nova Scotia Salmon, Gravlox, Sturgeon & Trout with Accompaniments

Caviar Station

(Priced Accordingly)

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

Antipasto Station

(Additional \$8 per person)

Fresh Mozzarella and Tomato Salad, Marinated Vegetables, Sliced Pepperoni, Cappicola, Mortadella, Salami, Proscuitto, Olives, Assorted Cheese, Grilled Red Peppers & Mini Ravioli

Taco Nacho Station

(Additional \$4 per person)

Tender Beef, Shredded Lettuce, Cheese, Onions, Tomatoes & Taco Shells, Tortilla Chips,
Melted Cheese, Guacamole, Sour Cream, Salsa & Refried Beans

Pasta Station

(Additional \$8 per person) (Select any 2 served with Crusty Italian bread & Imported Grated Cheese)

Penne Alla Vodka Bow Ties with Basil
Penne with Bolognese Sauce Shells with Red Clam Sauce
Pasta Primavera with Vegetables Pasta Alfredo
Tortellini with Sun Dried Tomatoes and Artichokes

Ice Cream Sundae Station

(Additional \$5 per person)

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

Viennese Dessert Station

(Additional \$12 per person)

Assortment of Gourmet Cookies, Fresh Pies, Luscious Cakes & Tarts, Display of Fresh
Fruit, Miniature Italian & French Pastry, Fruit Tarts, Brownies, Blondies, Petite Fours,
White & Dark Chocolate Fondue, Chocolate Dipped Strawberries, Sorbet, Ice Cream &
Fresh Cream Includes Irish coffee, Spanish Coffee, Espresso, Cappuccino and After Dinner
Cordials

Chocolate Fountain

(Additional \$8 per person)

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