

# *Cloud Nine 2007*

## *Wedding Buffet Package*

*Hors D'Oeuvres, Passed Butler Style*  
*(White Glove Service)*

*(Select 8) (Each Additional Selection \$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 Cups*  
*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)*  
*Marinated Jumbo Shrimp Cocktail (\$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*

## Pasta

*(Select 1)*

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

*Penne*

*Farfalle*

*Rigatoni*

*Tri Color Rotini*

Entrée  
(Select 3)

*Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil*  
*Sautéed Chicken Breast with Proscuitto, Roasted Peppers and Fresh Mozzarella*  
*Balsamic Chicken with Fried Leeks*  
*Chicken Chasseur w/ Artichoke, Mushroom, Tomato & Red Wine*  
*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*  
*Marinated London Broil with Bordelaise Sauce*  
*Margarita Marinated Flank Steak*  
*Hibachi Beef with Scallions, Red & Yellow Peppers*  
*Herb Crusted Tenderloin of Pork w/ Cabernet Reduction*  
*Oven Roasted Turkey w/ Cranberry Relish & Country Gravy*  
*Honey Apricot Glazed Ham w/ Honey Mustard Sauce*  
*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*  
*Shrimp Stuffed with Crab Meat & Lemon Aioli*

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

*(Select 2)*

*(Includes Fresh Brewed Coffee & Selected Teas)*

*Three Tiered Wedding 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 & Snacks (Add \$8 pp)*

*Viennese Display of Cakes, Pastries, Cookies, Ice Cream, Liquors etc (Add \$12.00pp)*

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

*Fri & Sunday Evening \$111 Each*

*Afternoon 12-4 PM \$96 Each*

*Saturday Evening \$121 Each*

*Afternoon 12-4 PM \$96 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)*

# Cloud Nine Wedding Bar Packages

## Premium Bar \$21.50 Each

<i>Finlandia Vodka</i>	<i>Tequila</i>	<i>Triple Sec Liqueur</i>
<i>Smirnoff Vodka</i>	<i>Sour Apple Pucker</i>	<i>Amaretto</i>
<i>Gordon's Gin</i>	<i>Sabroso Coffee Liqueur</i>	<i>Peach Schnapps</i>
<i>Bacardi Rum- light</i>	<i>Martini &amp; Rossi Sweet Vermouth</i>	
<i>Dewars Scotch Whiskey</i>	<i>Martini &amp; Rossi Extra Dry Vermouth</i>	
<i>Early Times Whiskey</i>		
<i>Seagrams 7</i>		

House Wine: Papi Cabernet Sauvignon and Chardonnay

Beer: Budweiser, Coors Light

## Deluxe Bar \$24.50 Each

<i>Grey Goose Vodka</i>	<i>Dewars Scotch Whiskey</i>	<i>Triple Sec Liqueur</i>
<i>Absolut Vodka</i>	<i>Johnnie Walker Red &amp; Black</i>	<i>Peach Schnapps</i>
<i>Sky Vodka</i>	<i>Chivas Regal</i>	<i>Sour Apple Pucker</i>
<i>Finlandia Vodka</i>	<i>Seagrams 7</i>	<i>DiSaronno Amaretto</i>
<i>Smirnoff Vodka</i>	<i>Jack Daniels</i>	<i>Sabroso Liqueur</i>
<i>Tanqueray Gin</i>	<i>Early Times Whiskey</i>	<i>Kahlua Liqueur</i>
<i>Gordon's Gin</i>	<i>Tequila</i>	<i>Single Malt Scotches</i>
<i>Bacardi Rum- light</i>		
<i>Martini &amp; Rossi Extra Dry Vermouth</i>		
<i>Martini &amp; Rossi Sweet Vermouth</i>		
<i>Frozen Piña Coladas and Strawberry Daquiris</i>		

House Wine: Papi Cabernet Sauvignon and Chardonnay

Beer: Budweiser, Coors Light, Heineken, Corona, O'Douls (non-alcoholic)

## Cordials \$4 each

<i>Drambuie</i>	<i>Hennessey</i>	<i>Sambuca Romano</i>
<i>Kahlua</i>	<i>Alize</i>	<i>DiSaronno Amaretto</i>
<i>Grand Mariner</i>	<i>Courvossier VSOP</i>	<i>Bailey's Irish Cream</i>

## Specialty Martini Bar

\$650.00 per station- Includes Bartender

*Served in Martini Glasses:*

*Apple, Raspberry, Mango, Watermelon, Cosmopolitan, Mango, Espresso, Chocolate*

## 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, Gravlax, Sturgeon & Trout with Accompaniments

### Caviar Station

(Priced Accordingly)

Red Salmon Roe, Sturgeon Caviar, Beluga, Osetra or Sedrugs. 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