

## Cloud Nine Wedding Buffet Package

### Butlered Hors D'Oeuvres

*(White Glove Service)*

*(Select any 8, Each Additional \$2.00 pp)*

*Cheese & Herb Stuffed Mushrooms*  
*Sesame Crusted Chicken w/ Teriyaki Glaze*  
*Grilled Beef Skewers with a Soy Marinade*  
*Beef or Chicken Satay w/ Spicy Peanut Sauce*  
*Marinated Chicken Kebob w/ Tomatoes, Onions and Bell Peppers*  
*Bruschetta w/ Tomatoes, Garlic, Fresh Basil and Gorgonzola*  
*Assorted Mini Quiche*  
*Maryland Crab Cakes w/ Spicy Remoulade*  
*Nut Crusted Chicken Kebob w/ Amaretto Dipping Sauce*  
*Skewered Coconut Chicken*  
*Skewered Blackened Chicken w/ Creole Sauce*  
*Crostini with Sun Dried Tomato, Fontina & Fresh Basil*  
*Assorted Vegetable Tempura with Oriental Sauce*  
*Vegetable Spring Rolls w/ Soy Ginger Glaze*  
*Swedish Meatballs with Stroganoff Sauce*  
*Smoked Salmon on Garlic Bread w/ Onions and Capers*  
*Crispy Calamari with Spicy Marinara Sauce*  
*Phyllo Triangles w/ Spinach & Feta Cheese*  
*Jumbo Fried Cheese Ravioli with Spicy Marinara*  
*Brie, Almonds & Raspberry in Phyllo Cups*  
*Marinated Fruit Kebobs with Honey Yogurt*  
*Caribbean Chicken & Mango in Tarts*  
*Franks in Blanket w/ Spicy Mustard*  
*Crab Salad on Endive Points*  
*Prosciutto Wrapped Asparagus Spears*

### These items may be substituted at an Additional Price Per Person

*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)*  
*Orange Roasted Long Island Duck Canapé (\$5.00)*  
*Lime Marinated Jumbo Shrimp Cocktail (\$5.00)*  
*Sliced Filet Mignon w/ Horseradish Cream on Baguettes (\$6.00)*  
*Broiled Scallops w/ Raspberry (\$5.00)*  
*Blackened Tuna on Cucumber Rounds w/ Spicy Chili Sauce (\$5.00)*  
*Sliced Filet Mignon w/ Shitake Mushrooms and Horseradish on Baguettes (\$6.00)*

**Stationary Displays**

*(Select 2)*

*(Additional items \$5.00 per person)*

*Assortment of International & Domestic Cheeses*

*Fresh Sliced Fruit*

*Crudités of Vegetable w/ Assorted dipping Sauces*

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

*Creamy Spinach & Caramelized Onion Dip with Tortillas*

*Basket of Italian Breads w/ Infused Oils*

*Black Bean Salsa with Cilantro Sour Cream & Crispy Chips*

*Roasted Corn & Tomato Salsa with Tri-Colored Tortillas*

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

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

*Marinated Grilled Vegetable Platter (\$6.00)*

*Jumbo Shrimp Display (\$12.00)*

*Snow Crab Claws (\$15.00)*

*Lobster Tails (Market Price)*

*Japanese Sushi Display (\$15.00)*

*Japanese Sushi Station with Chef & Kimono Assistant (\$22.00)*

*Deluxe Seafood Display of Crab Claws, Clams, Oysters & Shrimp (\$30.00)*

*Caviar (Market Price)*

**Salad**

*(Select 1)*

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

*Classic Caesar w/ Homemade Croutons & Anchovy Dressing*

*Mixed Greens w/ Sun Dried Tomato, Olives, & Italian Vinaigrette*

*Baby Spinach w/ Mushrooms, Crumbled Bacon and Roasted Shallot Dressing*

*Greek Salad with Feta, Tomato, Kalamata Olives and Greek Dressing (2.00)*

*Caribbean Salad with Spring Greens, Avocado, Mangoes & Shaved Reggiano (2.00)*

*California Salad with Mixed Greens, Sliced Oranges, Avocados and Dried Fruit*

*Dressed with Key Lime Dressing (3.00)*

**Pasta**

*(Select 1)*

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

*Penne*

*Farfalle*

*Rigatoni*

## Entrée

*(Select 3)*

*Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil*  
*Chicken Provencal w/ Plum Tomato, Garlic & White Wine*  
*Chicken Chasseur w/ Artichoke, Mushroom, Tomato & Red Wine*  
*Chicken Marsala w/ Wild Mushrooms & Shallots*  
*Chicken Francese w/ Lemon, Butter, & White Wine*  
*Chicken Putenesca (Olives Tomatoes and Capers)*  
*Balsamic Chicken with Fried Leeks*  
*Margarita Marinated Chicken Breast*  
*Hibachi Beef with Scallions, Red & Yellow Peppers*  
*Black Angus Top Round w/ Rosemary Au Jus or Mushroom Demi Glace*  
*Black Angus Sirloin w/ Bordelaise Sauce*  
*Chili Crusted Flank Steak*  
*Marinated London Broil w/ Herb Demi*  
*Roasted Cornish Hen with Orange Sauce*  
*Stuffed Pork Loin*  
*Herb Crusted Tenderloin of Pork w/ Cabernet Reduction*  
*Oven Roasted Turkey w/ Cranberry Relish & Country Gravy*  
*Honey Apricot Glazed Ham w/ Dijon Mustard*  
*Filet of Salmon w/ Lemon Wine Sauce*  
*Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc*  
*Sweet and Spicy Glazed Salmon Filets*  
*Broiled Tilapia w/ Lemon Butter & White Wine*  
*Nut Crusted Tilapia with Citrus Sauce*

*(These Items May be Substituted or Added on at an Additional Price  
Per Person)*

*(Substitute \$8.00pp, Add on \$10.00pp)*

*Rosemary & Garlic Roasted Leg of Lamb*  
*Chateau Briand w/ Béarnaise Sauce*  
*Seafood Newburg w/ Shrimp, Scallop & Crab*  
*Black Angus Roasted Prime Rib w/ Au Jus*  
*Filet Mignon w/ Bordelaise Sauce*  
*Pepper Crusted Beef Tenderloin w/ Infused Garlic*  
*Crispy Red Snapper with Fried Leeks and Ginger*  
*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)*

*Vegetable Du Jour*

*Rosemary & Garlic Roasted Potatoes*

*Garlic & Herb Potatoes*

*Mashed Potatoes w/ Caramelized Onions*

*Herbed White Rice*

*Wild & White Rice Pilaf*

**Dessert**

*(Select 2)*

*(Includes Fresh Brewed Coffee & Selected Teas)*

*Three Tiered Wedding Cake (Choice of Filling & Cake)*

*Fresh Fruit Display*

*Assorted Gourmet Cookies*

*Ice Cream and sorbet*

*Assorted Gourmet Cakes*

*Mini Fruit Tarts*

*Brownies and Blondies*

*(These Items May be Substituted at an Additional \$5 Per Person)*

*New York Cheesecake w/Fresh Berries*

*Assorted Mini Pastries*

*Chocolate Covered Strawberries*

*Petit Fours*

*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)*

*Fri & Sunday \$111 per person*

*\$96 per person (Afternoon 12-4 PM)*

*Saturday \$121 per person*

*\$96 per person (Afternoon 12-4 PM)*

*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! We pride ourselves in Serving you and your Special Guests, the Freshest Food you will Find.*

*Sales tax 8.375% is additional, 20% Service fee is additional*

*Dockage Fees are Additional*

## *Cloud Nine Wedding Bar Packages*

### *Premium Bar \$24.50 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</i>	<i>Coffee Liqueur</i>
<i>Schnapps</i>		<i>Peach</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: Papiro Cabernet Sauvignon, Chardonnay and Merlot*

*Beer: Budweiser, Coors Light*

### *Deluxe Bar \$29.50 Each*

<i>Grey Goose Vodka</i>	<i>Dewars Scotch Whiskey</i>	<i>Triple Sec</i>
<i>Liqueur</i>		
<i>Absolut Vodka</i>	<i>Johnnie Walker Red &amp; Black</i>	<i>Peach</i>
<i>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>Kettle One Vodka</i>	<i>Drambuie</i>	<i>Baileys Irish Creme</i>
<i>Tanqueray Gin</i>	<i>Early Times Whiskey</i>	
<i>Kahlua Liqueur</i>		
<i>Gordon's Gin</i>	<i>Tequila</i>	<i>Cuervo Gold</i>
<i>Malt Scotches</i>		<i>Single</i>
<i>Bacardi Rum- light</i>	<i>Jaigermeister</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: Papiro Cabernet Sauvignon, Chardonnay and Merlot*

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

### *Cordials \$6 each*

<i>Remy Martin</i>	<i>Hennessey</i>	<i>Frangelica</i>
<i>Kahlua</i>	<i>Alize</i>	<i>DiSaronno</i>
<i>Amaretto</i>		
<i>Grand Marnier</i>	<i>Courvossier VSOP</i>	<i>Bailey's Irish</i>
<i>Cream</i>		

*Specialty Martini Bar*

*\$650.00 per station- Includes Bartender*

*Served in Martini Glasses:*

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