

2015 Cloud Nine Buffet Menu II

(Additional \$15 per person)

Hors D'Oeuvres, Passed Butler Style (Select 6)

Sesame Crusted Chicken w/ Teriyaki Glaze
Skewered Chicken w/Chipotle Sauce
Chicken Satay w/ Thai Peanut Sauce
Caribbean Chicken & Mango in Mini Tart Shell
Coconut Chicken w/ Citrus Glaze
Skewered Blackened Chicken w/ Creole Sauce
Chicken & Cheese Quesadillas
Bruschetta w/Tomatoes, Garlic, Fresh Basil and Mozzarella
Fried Mini Cheese Ravioli w/Spicy Marinara Sauce
Marinated Fruit Kebobs w/ Honey Yogurt
Vegetable Spring Rolls w/ Soy Ginger Glaze
Cheese & Herb Stuffed Mushrooms
Mini Antipasto with Olive, Cheese, Salami in Mini Tart Shell
Potato Pancakes w/ Apple Sauce
Mini Assorted Pizzas
Mini Grilled Cheese Triangles
Asparagus wrapped w/Prosciutto
Mini Spanikopita w/Spinach & Feta Cheese
Assorted Mini Vegetable and Cheese Quiche
Steamed Vegetable Dumplings w/Oriental Sauce
Franks in Blanket w/Spicy Mustard
Hibachi Beef Skewers with Asian Sauce
Barbecued Beef Skewers
Mini Beef Sliders w/ pickle
Mini meatballs with Spicy Marinara
Sesame Beef w/Teriyaki Glaze
Pepper Steak Quesadillas
Mini Beef Kebob w/Mushroom & Green pepper
Sliced Beef on Baguette with horseradish cream sauce
Smoked Salmon Rolled Asparagus
Smoked Salmon on Toast Points w/ Onions and Capers
Smoked Salmon on Seedless Cucumber
Calamari with Spicy Marinara Sauce
Maryland Crab Cakes w/Remoulade Sauce

(These Items May be Added @ Additional Price Per Person)

New Zealand Baby Lamb Chops w/ Mint Jelly(\$7.00)
Roasted Duck & Scallion Quesadillas (\$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 w/ Spicy Creole Sauce (\$7.00)
Grilled Scallops with Bacon (\$5.00)
Skewered Coconut Shrimp w/Ginger Aioli (\$4.00)

Stationary Displays (Select 2)

(Additional items \$5.00 per person)

Assortment of International & Domestic Cheeses & Crackers
Fresh Sliced Seasonal Fruit & Fruit Kebobs
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
Hummus with Pita Chips
Tri Color Nacho Basket with Salsa & Guacamole dip

(These Items are Additional Price Per Person)

(See Separate Station Menus for other Options)

Jumbo Shrimp Display (\$12.00)
Snow Crab Claws (\$15.00)
Lobster Tails (Market Price)
Japanese Sushi Display (\$15.00)

Salad (Select 1)

Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette
Baby Spinach w/Bacon and Mushroom in Balsamic Vinaigrette
Baby Field Greens w/ Fennel and Raspberry Vinaigrette
Classic Caesar w/ Homemade Croutons & Anchovy Dressing
Seasonal Greens w/Tomato, Cucumber, Reggiano & Vinaigrette
Greek Salad with Feta, Tomato, Kalamata Olives & Dressing (\$3.00)
Caribbean Salad with Avocado, Mangoes & Reggiano (\$3.00)
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, Pesto or Alfredo)
Served with Grated Pecorino Romano Cheese and Red Pepper

Penne
Farfalle
Rigatoni
Tri Color Rotini
Linguini

Entrée (Select 3)

Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil
Sautéed Chicken Breast w/ Prosciutto, Peppers & Fresh Mozzarella
Chicken Provencal w/ Plum Tomato, Garlic & White Wine
Chicken or Eggplant Parmesan
Chicken Chasseur w/ Artichoke, Mushroom, Tomato & Red Wine
Chicken Marsala w/ Wild Mushrooms & Shallots
Chicken Francese w/ Lemon, Butter, & White Wine
Black Angus Sirloin w/ Rosemary Au Jus or Mushroom Demi Glace
Black Angus Sirloin w/ Bordelaise Sauce or Creamy Horseradish
Marinated London Broil w/ Herb Demi
Sliced Pepper Steak
Steak Au Poivre with Cracked Peppercorns
Herb Crusted Tenderloin of Pork w/ Cabernet Reduction
Pork Tenderloin with Fruit Chutney
Oven Roasted Turkey w/ Cranberry Relish, Country Gravy & Stuffing
Glazed Ham w/ Dijon Mustard
Filet of Salmon w/Lemon Wine Sauce or Dill cream sauce
Sweet and Spicy Glazed Salmon Filets
Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc
Herb Crusted Tilapia w/ Citrus Sauce
Fresh Tilapia w/Lemon Wine Sauce
Eggplant Rollatini

(Items Substituted @\$10 pp or Added@\$18 pp)

Black Angus Roasted Prime Rib w/ Au Jus
Black Angus Filet Mignon w/ Bordelaise Sauce or Bernaise Sauce
Seafood Newburg w/ Shrimp, Scallop & Crab
Sesame Crusted Tuna with Citrus and Ginger Sauce

Vegetable Stuffed Filet of Sole w/ Lemon Butter Sauce
Rolled filet of Flounder with Lemon Wine Sauce

Accompaniments

(Select 2)

Vegetable Du Jour
Rosemary & Garlic Roasted Red Potatoes
Mashed Red Skin Potatoes w/ Caramelized Onions
Wild & White Rice Pilaf
Herbed Rice

Dessert (Select 2)

(Includes Fresh Brewed Coffee & Selected Teas)

Occasion Cake
Fresh Seasonal Fruit Display
Assorted Gourmet Cookies
Mini Bites of Petit Fours, Eclairs, Napoleons
Ice Cream & Sorbet
Brownies & Blondie's
Assorted Gourmet Cakes
Assorted Pies

(Additional Selections Price Per Person)

(Additional \$5.00 pp)

Miniature New York Cheesecakes
Assorted Mini Pastries
Chocolate Dipped Strawberries
Ice Cream & Sorbet Sundae Bar
Vanilla or Chocolate Mousse Cups

Chocolate Fountain w/ Assorted Fruits & Snacks **(Add \$8 pp)**
Viennese Display of Cakes, Pastries, Cookies, **(Add \$13.00pp)**
Gourmet Popcorn Machine **(Add \$5.00pp)**
Cappuccino & Espresso **(Add \$3.00pp)**

Additional Stations (May be added to menus)

Stationery Cold Hors D'oeuvres Station

(Additional \$9 per person)

Massive Gourmet Display Station, which is filled with an Assortment of Imported Cheeses, Marinated Vegetables, Crisp Crackers & Display Bread. Decorated

with Fresh Colorful Seasonal Vegetables and Assorted Dips. Garnished with Delectable Whole Fruit.

Hot Mashed Potato Martini Station

(Additional \$12 per person) Select any 6 toppings

Fresh Mashed Potatoes with a choice of toppings. Olives, Tortillas, Sour Cream, Bacon, Chives, Red Onions, Shredded Cheddar Cheese, Pepper Jack Cheese, Diced Ham, Corn, Chili, Artichoke Hearts, Sundried Tomatoes, Mushrooms, Shredded Carrots, Steamed Broccoli, Peppers, Popcorn Chicken, Melted Butter, Gravy, Salsa, Pesto Sauce.

Hot Smorgasbord Station

(Additional \$15 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 Vegetables and Almonds.

Sushi Station

(Additional \$32 per person)

Station to include Sushi Chef (Crab, Tuna, Salmon, Shrimp), Maki (Tuna, Futo, Cucumber) & Rolls (California, Salmon, Crab). Ginger, Wasabi and Sauces

Seafood Station

(Additional \$39 per person)

Display of Gulf Shrimp, Baked Salmon with Dill Sauce, Little Neck Clams, Smoked Salmon Rolls, Oysters on ½ shell, Fried Calamari with Marinara. Assorted Seafood Salad, Hot Baked Clams, Scallops & Bacon, Pasta Salad, Salmon Mousse with Black Bread. Cocktail Sauce & Lemon Wedges.

Slider Station

(Additional \$12 per person)

Sirloin of Beef, Corned Beef, Chicken breast and Pulled Pork on Soft Buns with you choice of toppings to include: American Cheese, Swiss Cheese, Bacon, Cooked Onion, Shredded Lettuce, Sliced tomatoes, Pickles, Mustard and Ketchup, Sauerkraut, Home Made Cole Slaw, Crisp French Fries.

Hot Dog Cart

(Additional \$5 per person)

Hot Dog Table Cart with Umbrella includes Steamed Hot dogs and Sausages. Rolls, Sauerkraut, Mustard & Relish complete with a Bucket of Ice Cold Beers.

Caviar Station

(Priced Accordingly)

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

Antipasto Station

(Additional \$9 per person)

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

Carving Station

(Additional \$12 per person)

Select 3 Meats

Turkey Breast, Honey Glazed Ham, Corned Beef, Pastrami, Sirloin of Beef,
London Broil, Tenderloin of Pork, Prime Rib (\$3 add), Leg of Lamb (\$3 add),
Filet Mignon (\$5 add.)

Taco Station

(Additional \$5 per person)

Hard shells and soft tortillas, Tender Beef, Chicken breast strips, Shredded
Lettuce, Cheese, Onions, Chopped Tomatoes, Cheddar Cheese, Guacamole,
Sour Cream, Salsa & Refried Beans and sliced Jalapenos

Pasta Station

(Additional \$8 per person)

(Select any 2 served with Crusty Italian bread & Imported Grated Cheese)

Penne Alla Vodka
Penne with Bolognese Sauce
Tri Color w/Vegetables
Tortellini with Sun Dried Tomatoes and Artichokes

Farfalle with Fresh pesto
Shells with Red Clam Sauce
Fettuccini Alfredo

Ice Cream Sundae Station

(Additional \$6 per person)

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

Viennese Dessert Station

(Additional \$13 per person)

Assortment of Gourmet Cookies, Fresh Pies, Luscious Cakes & Torts, 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, Sugar Wafers, Crispy Rice, Strawberries and Assorted Fruit

Candy Station

(Additional \$8 per person)

Premium wrapped and unwrapped candy in Apothecary Jars & Decorative glass Vases, which are personally created in a variety of styles, colors and Themes to match the event. Jelly beans, gummies, m&m's, lollipops, mints, chewy candy, Chocolates, any kid of sweets. Includes custom decorations with cellophane bags for guests to take home.

Popcorn Station

(Additional \$5 per person)

Old Fashioned popcorn machine with gourmet popcorn. Complete with bags to take home.