

# **2025 Cloud Nine Wedding Menu I**

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

Sesame Crusted Chicken w/ Teriyaki Glaze  
Skewered Chicken w/ Chipotle Sauce (GF)  
Mini Chicken Parmesan Sliders  
Grilled Chicken, Spinach & Feta Empanadas  
Chicken Satay w/ Honey Balsamic Reduction (GF)  
Caribbean Chicken & Mango in Mini Tart Shell  
Macadamia Crusted Chicken w/ Pineapple Glaze  
Coconut Chicken w/ Citrus Glaze  
Chicken Dumplings w/ Soy Ginger Reduction  
Buffalo Chicken Empanada w/ Blue Cheese Mousse  
Chicken & Cheese Quesadillas  
Chicken & Waffles w/Jalapeno Maple Syrup  
Caribbean Fruit Kebobs w/ Honey Yogurt (GF) (V)  
Prosciutto Wrapped Asparagus (GF)  
Vegetable Spring Rolls w/ Soy Ginger Glaze  
Stuffed Mushrooms w/Garlic and Herbs  
Potato Pancakes w/ Apple Sauce  
Roasted Beet Lollipop w/Goat Cheese Mousse and Candied Pecans (GF)  
Mini Assorted Pizzas  
Wild Mushroom Duxelles Tartlets w/Caramelized Onions, Garlic & Minced Mushrooms  
Sweet Potato Pancakes w/Sunflower Seeds, Apple Puree and Sour Cream  
Antipasto Skewers with Salami, Artichoke, Fresh Mozzarella & Calamata Olive  
Mini Pesto and Provolone Grilled Cheese Triangles  
BLT Sliders w/ Aioli  
Steamed Vegetable Dumplings w/ Oriental Sauce (V)  
Barbecued Beef Skewers  
Steak & Cheese Quesadillas  
Sesame Beef Skewers w/ Ponzu Sauce  
Barbecue Mini Beef Sliders w/ Vermont Cheddar  
Cocktail Franks in Puff Pastry w/ Spicy Mustard  
Mini Beef Sliders w/ Pickle  
Mini Meatballs w/ Spicy Marinara  
Mini Grilled Reubens w/ Thousand Island Sauce  
Mini Cuban Paninis w/ Ham  
Pulled Pork Mini Sliders  
Shrimp Dumplings w/ Ginger Soy Sauce  
Blackened Shrimp Kabobs w/ Horseradish Crème  
Sesame Seared Tuna on Wonton Chip w/ Thai Glaze  
Grilled Scallops w/ Bacon  
Coconut Shrimp w/ Citrus Sauce  
Mahi Mahi Tacos w/ Sour Cream  
Tandoori Lamb Kebobs w/ Yogurt Sauce

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

New Zealand Baby Lamb Chops w/ Apricot Mint Jelly (\$7.00)  
Maryland Crab Cakes w/ Remoulade Sauce (\$4.00)  
Crab Cake Slider w/Meyer Lemon Aioli & Mango Chutney (\$5.00)  
Roasted Duck & Scallion Quesadillas (\$5.00)  
Marinated Jumbo Shrimp Cocktail (\$5.00)  
Sliced Filet Mignon w/ Horseradish Cream on Baguette (\$6.00)  
Smoked Salmon Crostini w/ Capers (\$4.00)

Bacon Wrapped Filet Mignon (6.00)  
Mini Lobster Rolls (\$7.00)

**(These Items are Additional Price Per Person)**  
**(See Separate Station Menus for other Options)**

Jumbo Shrimp Display (\$18.00)  
Snow Crab Claws (Market Price)  
Lobster Tails (Market Price)  
Japanese Sushi Display (\$32.00)

**Stationery Display Included**

Gourmet Display Station, with an Assortment of Imported Cheeses, Crisp Crackers, Assorted Olives, Marinated Red Peppers, Artichoke Hearts, Pepperoncini Peppers, Giardiniera Vegetables.

**Salad (Select 1)**

Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette (GF) (V)  
Baby Spinach w/ Bacon and Mushroom in Balsamic Vinaigrette (GF)  
Crispy Wedge Salad w/ Bacon, Diced Tomato, Blue Cheese Crumble w/ Blue Cheese Dressing  
Classic Caesar w/ Homemade Croutons & Anchovy Dressing  
Mixed Greens w/ Strawberry, Feta Cheese, Candied Pecans and Pomegranate Vinaigrette  
Chopped Romaine w/ Grapes, Gorgonzola Cheese, Sunflower seeds and Cherry Vinaigrette (GF)  
Greek Salad with Feta, Tomato, Kalamata Olives & Dressing (\$3.00) (GF)  
Caribbean Salad with Avocado, Mangoes & Reggiano (\$3.00) (GF)  
Mixed Greens, Oranges, Avocados and Dried Fruit w/ Raspberry Vinaigrette (\$3.00) (GF)

**Pasta (Select 1)**

(Select either Marinara, Ala Vodka, Pesto or Alfredo) (additional sauces @\$5 per person)

Served with Parmesan Cheese and Red Pepper

Penne  
Farfalle  
Rigatoni  
Four Cheese Tortellini  
Linguini

(Vegan Pasta is available upon request)

**Entrée (Select 2)**

Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil  
Asian Grilled Chicken w/ Pineapple Slaw  
Chicken Provencal w/ Plum Tomato, Garlic, Olives & White Wine  
Chicken Parmesan  
Seared Chicken w/ Artichoke, Capers and Lemon Cream Sauce  
Chicken Marsala w/Mushrooms & Shallots  
Chicken Francese w/ Lemon, Butter, & White Wine  
Marinated London Broil w/ Chimichurri Sauce (GF)  
Grilled Hanger Steak w/ Romesco Sauce, Garlic, Red Pepper & Olive Oil (GF)  
NY Shell Steak w/Porcini Truffle Cream Sauce (GF)  
Marinated Flank Steak w/ Asian Slaw  
Herb Crusted Tenderloin of Pork w/ Fruit Chutney (GF)  
Oven Roasted Turkey w/ Cranberry Relish, Country (GF)  
Filet of Salmon w/Lemon Wine Sauce (GF)

Sweet and Spicy Glazed Salmon Filets  
Grilled Salmon w/ Pineapple and Mango Salsa  
Herb Crusted Tilapia w/ Citrus Sauce  
Parmesan Crusted Tilapia w/ Tomato Beurre Blanc  
Macadamia Crusted Mahi Mahi w/ Papaya Salsa  
Eggplant Parmesan  
Penne Primavera w/ Garlic & Oil  
Pecan Crusted Salmon w/ Roasted Red Pepper Aioli  
Roasted Vegetable Lasagna w/Roasted Confit Tomatoes

**(Items Substituted @\$18 pp or Added@\$22 pp)**

Black Angus Roasted Prime Rib Au Jus (GF)  
Seafood Paella w/Clams, Mussels, Shrimp & Chicken (GF)  
Black Angus Filet Mignon w/ Bordelaise Sauce (GF)  
Pan Seared Halibut w/ Garlic and White Wine  
Sesame Crusted Tuna w/ Thai Basil Glaze  
Crab Stuffed Filet of Flounder w/ Lemon Wine Sauce  
Crab Stuffed Shrimp w/Scampi Sauce

**Accompaniments (Select 2)**

Fresh Roasted Vegetable Medley (GF)  
Rosemary & Garlic Roasted Red Potatoes (GF)  
Mashed Red Skin Potatoes w/ Caramelized Onions (GF)  
Wild & White Rice Pilaf  
Herbed Rice (GF)

**Dessert (Select 1)**

**(Includes Fresh Brewed Coffee & Selected Teas)**

3 Tier Wedding Cake  
Fresh Seasonal Fruit Display  
Assorted Gourmet Cookies  
Mini Pastry Bites  
Ice Cream & Sorbet  
Brownies  
Assorted Gourmet Cakes

**(Additional Selections Price Per Person)**

**(Additional \$8.00 pp)**

Miniature New York Cheesecakes  
Assorted Mini French and Italian Pastries  
Chocolate Dipped Strawberries

Cappuccino & Espresso **(Add \$5.00pp)**

***(See last pages of menu for additional stations that can be added onto any menu)***

## **2025 Cloud Nine Wedding Menu II**

(Additional \$18 per person)

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

Sesame Crusted Chicken w/ Teriyaki Glaze  
Skewered Chicken w/ Chipotle Sauce (GF)  
Mini Chicken Parmesan Sliders  
Grilled Chicken, Spinach & Feta Empanadas  
Chicken Satay w/ Honey Balsamic Reduction (GF)  
Caribbean Chicken & Mango in Mini Tart Shell  
Macadamia Crusted Chicken w/ Pineapple Glaze  
Coconut Chicken w/ Citrus Glaze  
Chicken Dumplings w/ Soy Ginger Reduction  
Buffalo Chicken Empanada w/ Blue Cheese Mousse  
Chicken & Cheese Quesadillas  
Chicken & Waffles w/Jalapeno Maple Syrup  
Caribbean Fruit Kebobs w/ Honey Yogurt (GF) (V)  
Prosciutto Wrapped Asparagus (GF)  
Vegetable Spring Rolls w/ Soy Ginger Glaze  
Stuffed Mushrooms w/Garlic and Herbs  
Potato Pancakes w/ Apple Sauce  
Roasted Beet Lollipop w/Goat Cheese Mousse and Candied Pecans (GF)  
Mini Assorted Pizzas  
Wild Mushroom Duxelles Tartlets w/Caramelized Onions, Garlic & Minced Mushrooms  
Sweet Potato Pancakes w/Sunflower Seeds, Apple Puree and Sour Cream  
Antipasto Skewers with Salami, Artichoke, Fresh Mozzarella & Calamata Olive  
Mini Pesto and Provolone Grilled Cheese Triangles  
BLT Sliders w/ Aioli  
Steamed Vegetable Dumplings w/ Oriental Sauce (V)  
Barbecued Beef Skewers  
Steak & Cheese Quesadillas  
Sesame Beef Skewers w/ Ponzu Sauce  
Barbecue Mini Beef Sliders w/ Vermont Cheddar  
Cocktail Franks in Puff Pastry w/ Spicy Mustard  
Mini Beef Sliders w/ Pickle  
Mini Meatballs w/ Spicy Marinara  
Mini Grilled Reubens w/ Thousand Island Sauce  
Mini Cuban Paninis w/ Ham  
Pulled Pork Mini Sliders  
Shrimp Dumplings w/ Ginger Soy Sauce  
Blackened Shrimp Kabobs w/ Horseradish Crème  
Sesame Seared Tuna on Wonton Chip w/ Thai Glaze  
Grilled Scallops w/ Bacon  
Coconut Shrimp w/ Citrus Sauce

Mahi Mahi Tacos w/ Sour Cream  
Tandoori Lamb Kebobs w/ Yogurt Sauce

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

New Zealand Baby Lamb Chops w/ Apricot Mint Jelly (\$7.00)  
Maryland Crab Cakes w/ Remoulade Sauce (\$4.00)  
Crab Cake Slider w/Meyer Lemon Aioli & Mango Chutney (\$5.00)  
Roasted Duck & Scallion Quesadillas (\$5.00)  
Marinated Jumbo Shrimp Cocktail (\$5.00)  
Sliced Filet Mignon w/ Horseradish Cream on Baquettes (\$6.00)  
Smoked Salmon Crostini w/ Capers (\$4.00)  
Bacon Wrapped Filet Mignon (6.00)  
Mini Lobster Rolls (\$7.00)

**(These Items are Additional Price Per Person)**

**(See Separate Station Menus for other Options)**

Jumbo Shrimp Display (\$18.00)  
Snow Crab Claws (Market Price)  
Lobster Tails (Market Price)  
Japanese Sushi Display (\$32.00)

**Charcuterie Display Included**

Gourmet Display Station, with an Assortment of Imported Cheeses, Crisp Crackers, Fresh Fruit Display, Vegetable Crudite with Dip. Salami, Prosciutto, Pepperoni, Assorted Olives, Marinated Red Peppers, Artichoke Hearts, Pepperoncini Peppers, Giardiniera Vegetables, Fresh Mozzarella & Tomato Platter with Fresh Basil and Balsamic Glaze.

**Salad (Select 1)**

Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette (GF) (V)  
Baby Spinach w/ Bacon and Mushroom in Balsamic Vinaigrette (GF)  
Crispy Wedge Salad with Bacon, Diced Tomato, Blue Cheese Crumble w/ Blue Cheese Dressing  
Classic Caesar w/ Homemade Croutons & Anchovy Dressing  
Mixed Greens w/ Strawberry, Feta Cheese, Candied Pecans and Pomegranate Vinaigrette  
Chopped Romaine w/ Grapes, Gorgonzola Cheese, Sunflower seeds and Cherry Vinaigrette (GF)  
Greek Salad with Feta, Tomato, Kalamata Olives & Dressing (\$3.00) (GF)  
Caribbean Salad with Avocado, Mangoes & Reggiano (\$3.00) (GF)  
Mixed Greens, Oranges, Avocados and Dried Fruit w/ Raspberry Vinaigrette (\$3.00) (GF)

**Pasta (Select 1)**

(Select either Marinara, Ala Vodka, Pesto or Alfredo) (additional sauces @\$5 per person)

Served with Parmesan Cheese and Red Pepper

Penne

Farfalle

Rigatoni

Four Cheese Tortellini

Linguini

(Vegan Pasta available upon request)

**Entrée (Select 3)**

Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil  
Asian Grilled Chicken w/ Pineapple Slaw

Chicken Provencal w/ Plum Tomato, Garlic, Olives & White Wine  
Chicken Parmesan  
Seared Chicken w/ Artichoke, Capers and Lemon Cream Sauce  
Chicken Marsala w/Mushrooms & Shallots  
Chicken Francese w/ Lemon, Butter, & White Wine  
Marinated London Broil w/ Chimichurri Sauce (GF)  
Grilled Hanger Steak w/ Romesco Sauce, Garlic, Red Peppers & Olive Oil (GF)  
NY Shell Steak w/Porcini Truffle Cream Sauce (GF)  
Marinated Flank Steak w/ Asian Slaw  
Herb Crusted Tenderloin of Pork w/ Fruit Chutney (GF)  
Oven Roasted Turkey w/ Cranberry Relish, Country Gravy (GF)  
Honey Apricot Glazed Ham w/ Mustard (GF)  
Filet of Salmon w/Lemon Wine Sauce  
Sweet and Spicy Glazed Salmon Filets  
Grilled Salmon w/ Pineapple and Mango Salsa  
Herb Crusted Tilapia w/ Citrus Sauce  
Parmesan Crusted Tilapia w/ Tomato Beurre Blanc  
Macadamia Crusted Mahi Mahi w/ Papaya Salsa  
Eggplant Parmesan  
Penne Primavera w/ Garlic & Oil  
Pecan Crusted Salmon w/ Roasted Red Pepper Aioli  
Roasted Vegetable Lasagna w/Roasted Confit Tomatoes

**(Items Substituted @\$18 pp or Added@\$22 pp)**

Black Angus Roasted Prime Rib Au Jus (GF)  
Seafood Paella w/Clams, Mussels, Shrimp & Chicken (GF)  
Black Angus Filet Mignon w/ Bordelaise Sauce (GF)  
Pan Seared Halibut w/ Garlic and White Wine  
Sesame Crusted Tuna w/ Thai Basil Glaze  
Crab Stuffed Filet of Flounder w/ Lemon Wine Sauce  
Crab Stuffed Shrimp w/Scampi Sauce

**Accompaniments (Select 2)**

Fresh Roasted Vegetable Medley (GF)  
Rosemary & Garlic Roasted Red Potatoes (GF)  
Mashed Red Skin Potatoes w/ Caramelized Onions (GF)  
Wild & White Rice Pilaf  
Herbed Rice (GF)

**Dessert (Select 1)**

**(Includes Fresh Brewed Coffee & Selected Teas)**

3 Tier Wedding Cake  
Fresh Seasonal Fruit Display  
Assorted Gourmet Cookies  
Mini Pastry Bites  
Ice Cream & Sorbet  
Brownies  
Assorted Gourmet Cakes

**(Additional Selections Price Per Person)**

**(Additional \$8.00 pp)**

Miniature New York Cheesecakes

Assorted Mini French & Italian Pastries  
Chocolate Dipped Strawberries

Cappuccino & Espresso **(Add \$5.00pp)**

*(See last pages of menu for additional stations that can be added onto any menu)*

## **2025 Cloud Nine Wedding Menu III**

(Additional \$45 per person) **(Deluxe Open Bar Included)**

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

Sesame Crusted Chicken w/ Teriyaki Glaze  
Skewered Chicken w/ Chipotle Sauce (GF)  
Mini Chicken Parmesan Sliders  
Grilled Chicken, Spinach & Feta Empanadas  
Chicken Satay w/ Honey Balsamic Reduction (GF)  
Caribbean Chicken & Mango in Mini Tart Shell  
Macadamia Crusted Chicken w/ Pineapple Glaze  
Coconut Chicken w/ Citrus Glaze  
Chicken Dumplings w/ Soy Ginger Reduction  
Buffalo Chicken Empanada w/ Blue Cheese Mousse  
Chicken & Cheese Quesadillas  
Chicken & Waffles w/Jalapeno Maple Syrup  
Caribbean Fruit Kebobs w/ Honey Yogurt (GF) (V)  
Prosciutto Wrapped Asparagus (GF)  
Vegetable Spring Rolls w/ Soy Ginger Glaze  
Stuffed Mushrooms w/Garlic and Herbs  
Potato Pancakes w/ Apple Sauce  
Roasted Beet Lollipop w/Goat Cheese Mousse and Candied Pecans (GF)  
Mini Assorted Pizzas  
Wild Mushroom Duxelles Tartlets w/Caramelized Onions, Garlic & Minced Mushrooms  
Sweet Potato Pancakes w/Sunflower Seeds, Apple Puree and Sour Cream  
Antipasto Skewers with Salami, Artichoke, Fresh Mozzarella & Calamata Olive  
Mini Pesto and Provolone Grilled Cheese Triangles  
BLT Sliders w/ Aioli  
Steamed Vegetable Dumplings w/ Oriental Sauce (V)  
Barbecued Beef Skewers  
Steak & Cheese Quesadillas  
Sesame Beef Skewers w/ Ponzu Sauce  
Barbecue Mini Beef Sliders w/ Vermont Cheddar  
Cocktail Franks in Puff Pastry w/ Spicy Mustard  
Mini Beef Sliders w/ Pickle

Mini Meatballs w/ Spicy Marinara  
Mini Grilled Reubens w/ Thousand Island Sauce  
Mini Cuban Paninis w/ Ham  
Pulled Pork Mini Sliders  
Shrimp Dumplings w/ Ginger Soy Sauce  
Blackened Shrimp Kabobs w/ Horseradish Crème  
Sesame Seared Tuna on Wonton Chip w/ Thai Glaze  
Grilled Scallops w/ Bacon  
Coconut Shrimp w/ Citrus Sauce  
Mahi Mahi Tacos w/ Sour Cream  
Tandoori Lamb Kebobs w/ Yogurt Sauce  
New Zealand Baby Lamb Chops w/Apricot Mint Jelly  
Maryland Crab Cakes w/Remoulade Sauce  
Roasted Duck & Scallion Quesadillas  
Marinated Jumbo Shrimp Cocktail  
Sliced Filet Mignon w/Horseradish Cream on Baquettes  
Smoked Salmon Crostini w/Capers  
Bacon Wrapped Filet Mignon  
Mini Lobster Rolls

**(These Items are Additional Price Per Person)  
(See Separate Station Menus for other Options)**

Jumbo Shrimp Display (\$18.00)  
Snow Crab Claws (Market Price)  
Lobster Tails (Market Price)  
Japanese Sushi Display (\$32.00)

**Charcuterie Display Included**

Gourmet Display Station, with an Assortment of Imported Cheeses, Crisp Crackers, Fresh Fruit Display, Vegetable Crudite with Dip. Salami, Prosciutto, Pepperoni, Assorted Olives, Marinated Red Peppers, Artichoke Hearts, Pepperoncini Peppers, Giardiniera Vegetables, Fresh Mozzarella & Tomato Platter with Fresh Basil and Balsamic Glaze.

**Salad (Select 1)**

Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette (GF) (V)  
Baby Spinach w/ Bacon and Mushroom in Balsamic Vinaigrette (GF)  
Crispy Wedge Salad with Bacon, Diced Tomato, Blue Cheese Crumble w/ Blue Cheese Dressing  
Classic Caesar w/ Homemade Croutons & Anchovy Dressing  
Mixed Greens w/ Strawberry, Feta Cheese, Candied Pecans and Pomegranate Vinaigrette  
Chopped Romaine w/ Grapes, Gorgonzola Cheese, Sunflower seeds and Cherry Vinaigrette (GF)  
Greek Salad with Feta, Tomato, Kalamata Olives & Dressing (\$3.00) (GF)  
Caribbean Salad with Avocado, Mangoes & Reggiano (\$3.00) (GF)  
Mixed Greens, Oranges, Avocados and Dried Fruit w/ Raspberry Vinaigrette (\$3.00) (GF)

**Pasta (Select 1)**

(Select either Marinara, Ala Vodka, Pesto or Alfredo) (additional sauces @\$5 per person)

Served with Parmesan Cheese and Red Pepper

Penne  
Farfalle  
Rigatoni  
Four Cheese Tortellini



Linguini  
(Vegan Pasta available upon request)

**Entrée (Select 3)**

Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil  
Asian Grilled Chicken w/ Pineapple Slaw  
Chicken Provencal w/ Plum Tomato, Garlic, Olives & White Wine  
Chicken Parmesan  
Seared Chicken w/ Artichoke, Capers and Lemon Cream Sauce  
Chicken Marsala w/Mushrooms & Shallots  
Chicken Francese w/ Lemon, Butter, & White Wine  
Marinated London Broil w/ Chimichurri Sauce (GF)  
Grilled Hanger Steak w/ Romesco Sauce, Garlic, Red Pepper & Olive Oil (GF)  
NY Shell Steak w/Porcini Truffle Cream Sauce (GF)  
Marinated Flank Steak w/ Asian Slaw  
Herb Crusted Tenderloin of Pork w/ Fruit Chutney (GF)  
Oven Roasted Turkey w/ Cranberry Relish, Country Gravy (GF)  
Honey Apricot Glazed Ham w/ Mustard (GF)  
Filet of Salmon w/Lemon Wine Sauce (GF)  
Sweet and Spicy Glazed Salmon Filets  
Grilled Salmon w/ Pineapple and Mango Salsa  
Herb Crusted Tilapia w/ Citrus Sauce  
Parmesan Crusted Tilapia w/ Tomato Beurre Blanc  
Macadamia Crusted Mahi Mahi w/ Papaya Salsa  
Eggplant Parmesan  
Penne Primavera w/ Garlic & Oil  
Pecan Crusted Salmon w/ Roasted Red Pepper Aioli  
Roasted Vegetable Lasagna w/Roasted Confit Tomatoes  
Black Angus Roasted Prime Rib Au Jus (GF)  
Seafood Paella w/Clams, Mussels, Shrimp & Chicken (GF)  
Pan Seared Halibut w/ Garlic and White Wine  
Sesame Crusted Tuna w/ Thai Basil Glaze  
Crab Stuffed Filet of Flounder w/ Lemon Wine Sauce  
Crab Stuffed Shrimp w/Scampi Sauce

**Accompaniments (Select 2)**

Fresh Roasted Vegetable Medley (GF)  
Rosemary & Garlic Roasted Red Potatoes (GF)  
Mashed Red Skin Potatoes w/ Caramelized Onions (GF)  
Wild & White Rice Pilaf  
Herbed Rice (GF)

**Dessert (Select 2)**

**(Includes Fresh Brewed Coffee & Selected Teas)**

3 Tier Wedding Cake  
Fresh Seasonal Fruit Display  
Assorted Gourmet Cookies  
Mini Pastry Bites  
Ice Cream & Sorbet  
Brownies  
Assorted Gourmet Cakes

**(Additional Selections Price Per Person)**

**(Additional \$8.00 pp)**

Miniature New York Cheesecakes  
Assorted Mini French & Italian Pastries  
Chocolate Dipped Strawberries

Cappuccino & Espresso **(Add \$5.00pp)**

*(See last pages of menu for additional stations that can be added onto any menu)*

## **Additional Stations (May be added to menus)**

### **Charcuterie Board**

(Additional \$12 per person)

Gourmet Display Station, with an Assortment of Imported Cheeses, Crisp Crackers, Fresh Fruit Display, Vegetable Crudite with Dip. Salami, Prosciutto, Pepperoni, Assorted Olives, Marinated Red Peppers, Artichoke Hearts, Pepperoncini Peppers, Giardiniera Vegetables, Fresh Mozzarella & Tomato Platter with Fresh Basil and Balsamic Glaze.

### **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, Mushrooms, Shredded Carrots, Steamed Broccoli, Melted Butter, Gravy, Salsa, Pesto Sauce.

### **Asian Fusion Station**

(Additional \$15 per person)

Served in Chinese Take-Out containers & chopsticks)

Vegetable Spring rolls

Chicken w/Oriental Vegetables & White Rice

Sweet and Spicy Glazed Salmon

### **Sushi Station**

(Additional \$32 per person)

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

**Fulton Fish Market Seafood Station**

(Additional \$44 per person)

Display of Gulf Shrimp, Baked Salmon with Dill Sauce, Little Neck Clams, Oysters on ½ shell, Sautéed Calamari with Marinara. Assorted Seafood Salad, Hot Baked Clams, Scallops & Bacon, Mini Lobster Rolls, Cocktail Sauce & Lemon Wedges

**Slider Station**

(Additional \$15 per person)

Beef Burgers, Cheese Burgers, California Veggie Burger on Soft Buns with your choice of toppings to include: American Cheese, Swiss Cheese, Bacon, Cooked Onion, Shredded Lettuce, Sliced tomatoes, Pickles, Mustard and Ketchup, Home Made Cole Slaw, Fresh Macaroni and Cheese, and Baked Potato Wedges

**Coney Island Station**

(Additional \$8 per person)

Hot Dog Table Cart with Umbrella includes Steamed Hot dogs  
Baked Waffle Potato Wedges, Large Deli Pretzels  
Rolls, Sauerkraut, Mustard, Ketchup & Relish

**NY Deli Station**

(Additional \$14 Per Person)

Chicken and Waffles, Mini Reubens  
Corned Beef & Pastrami Sandwiches Served on Rye and Pumpernickel Bread, Potato Knishes,  
Pickles and Fresh Cole Slaw

**Caribbean Station**

(Additional \$14 Per Person)

Mini Cuban Paninis  
Pollo Guisado      Ropa Vieja  
Arroz Con Gandules      Platanos Fritos

**Cloud 9 Pub Station**

(Additional \$9 per person)

Buffalo Chicken Wings w/ Blue Cheese Dressing, Baked Waffle Fries, Bistro Beef Sliders,  
Stuffed Potato Skins w/ Bacon and Cheddar

**Mexican Fiesta Station**

(Additional \$16 per person)

Cheese Quesadillas, Nachos with Guacamole and Salsa  
Hard shells and Soft Tortillas, Ground Beef, Chicken Strips, Shredded Lettuce, Cheese, Onions,  
Chopped Tomatoes, Cheddar Cheese, Guacamole, Sour Cream, and Street Corn Niblets

**Little Italy Station**

(Additional \$14 per person)

Assorted Mini Pizzas  
Chicken Parmesan Sliders  
(Select any 2 served with Crusty Italian bread & Imported Grated Cheese)  
Penne Alla Vodka      Farfalle with Fresh pesto  
Penne with Bolognese Sauce      Linguini w/ White Clam Sauce  
Four Cheese Ravioli w/Blush Cream Sauce      Tortellini w/ Carbonara

**Ice Cream Sundae Station**

(Additional \$9 per person)

Vanilla, Chocolate, Sorbet, Assorted Nuts, Sprinkles, Candies, Cherries, Fruits, Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Cookie Pieces, Brownies and Fresh Whipped Cream

**Viennese Dessert Station**

(Additional \$19 per person)

Assortment of Gourmet Cookies, Fresh Pies, Assorted Gourmet Cakes, Display of Fresh Fruit, Miniature Italian & French Pastry, Brownies, Blondies, Petite Fours, Sorbet, Ice Cream & Fresh Cream Includes,  
Espresso, Cappuccino and After Dinner Cordials

**Chocolate Fountain (minimum of 50 guests)**

(Additional \$14 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 (minimum of 50 guests)**

(Additional \$12 per person)

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

**Popcorn Station**

(Additional \$7 per person)

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