

# **2026 Cloud Nine Cocktail Party Menu I**

## **Hors D'Oeuvres, Passed Butler Style (Select 5)**

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  
Mini Assorted Pizzas  
Wild Mushroom Tartlets w/Caramelized Onions, Garlic & Mushrooms  
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)

### **Salad**

Mesclun Greens w/tomato, Cucumber & Balsamic Vinaigrette (GF) (V)



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  
 Mini Assorted Pizzas  
 Wild Mushroom Tartlets w/Caramelized Onions, Garlic & Mushrooms  
 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)**

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 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)

**Salad (Select 1)**

Crispy Wedge Salad with Bacon, Diced tomato, Blue Cheese Crumbles and Creamy Dressing  
 Mesclun Greens w/tomato, Cucumber & Balsamic Vinaigrette (GF) (V)

**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.

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**(Select 2 Additional Display from Below**

**Slider Station**

Beef Burgers, Cheese Burgers, Veggie Burgers 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, Home Made Cole Slaw, Fresh Macaroni and Cheese, and French Fries.

**Little Italy Station**

Assorted Mini Pizzas  
Mini Chicken Parm 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  
4 cheese Ravioli Blush Cream Sauce              Tortellini with Carbonara

**Caribbean Station**

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

**Asian Fushion Station**

Served in Chinese take out containers & chopsticks)  
Vegetable Spring rolls  
Chicken w/Oriental Vegetables & White Rice  
Sweet and Spicy Glazed Salmon

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**Dessert (Select 2)**

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

Assorted Gourmet Cookies  
Mini Pastry Bites and Brownies

**(Additional Selections Price Per Person)**

**(Additional \$8.00 pp)**

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

**2026 Cloud Nine Cocktail Party Menu III**

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

**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  
 Mini Assorted Pizzas  
 Wild Mushroom Tartlets w/Caramelized Onions, Garlic & Mushrooms  
 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  
 Crab Cake Slider w/Meyer Lemon Aioli & Mango Chutney  
 Roasted Duck & Scallion Quesadillas  
 Marinated Jumbo Shrimp Cocktail  
 Sliced Filet Mignon w/ Horseradish Cream on Baguette  
 Smoked Salmon Crostini w/ Capers  
 Bacon Wrapped Filet Mignon  
 Mini Lobster Rolls

**Salad (Select 1)**

Crispy Wedge Salad w/ Bacon, Diced tomato, Blue Cheese Crumbles & Creamy Dressing  
 Mesclun Greens w/tomato, Cucumber & Balsamic Vinaigrette (GF) (V)

**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.



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 Dumplings

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 \$44per person)

Display of Gulf Shrimp, Baked Salmon with Dill Sauce, Little Neck Clams, Smoked Salmon Rolls, Oysters on ½ shell, Sauteed 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 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, Home Made Cole Slaw, Fresh Macaroni and Cheese, and French Fries.

**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

Comed Beef, Pastrami, Reubens, Potato Knishes, Pickles, Fresh Cole Slaw. Served on Rye and Pumpernickle Bread

**Caribbean Station**

(Additional \$14 Per Person)

Mini Cuban Paninis

Pollo Guisado      Ropa Viega

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 with Bacon and cheddar

**Mexican Fiesta Station**

(Additional \$16 per person)

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 Corn Salad

**Little Italy Station**

(Additional \$14 per person)

Assorted Mini Pizzas

Mini Chicken Parm 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 with Marinara

**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 & Torts, Display of Fresh Fruit, Miniature Italian & French Pastry, Fruit Tarts, Brownies, Blondies, Petite Fours, Chocolate Dipped Strawberries, 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 & 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 \$7 per person)

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