

2026 Cloud Nine Buffet 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
Buffalo Chicken Empanada w/ Blue Cheese Mousse
Chicken & Cheese Quesadillas
Chicken & Waffles w/ Jalapeno Maple Syrup
Caribbean Fruit Kebobs w/ Honey Yogurt (GF) (V)
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/ Onions, Garlic & Minced Mushrooms
Antipasto Skewers with Salami, Artichoke, Fresh Mozzarella & Calamata Olive
Mini Pesto and Provolone Grilled Cheese Triangles
Bacon lettuce and tomato Sliders w/ Aioli
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
Coconut Shrimp w/ Citrus Sauce
Smoked Salmon Crostini w/ Capers
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)
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
Caribbean Salad with Avocado, Mangoes & Reggiano
Mixed Greens, Oranges, Avocados and Dried Fruit w/ Raspberry Vinaigrette

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

(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 with choice of filling and design
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)

2026 Cloud Nine Buffet 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
 Buffalo Chicken Empanada w/ Blue Cheese Mousse
 Chicken & Cheese Quesadillas
 Chicken & Waffles w/Jalapeno Maple Syrup
 Caribbean Fruit Kebobs w/ Honey Yogurt (GF) (V)
 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/Onions, Garlic & Minced Mushrooms
 Antipasto Skewers with Salami, Artichoke, Fresh Mozzarella & Calamata Olive
 Mini Pesto and Provolone Grilled Cheese Triangles
 Bacon lettuce and tomato Sliders w/ Aioli
 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
 Coconut Shrimp w/ Citrus Sauce
 Smoked Salmon Crostini w/ Capers
 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)
 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
Caribbean Salad with Avocado, Mangoes & Reggiano
Mixed Greens, Oranges, Avocados and Dried Fruit w/ Raspberry Vinaigrette

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

(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 with choice of filling and design
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)

2026 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)
 Vegetable Spring Rolls w/ Soy Ginger Glaze
 Stuffed Mushrooms w/Garlic and Herbs
 Potato Pancakes w/ Apple Sauce
 Mini Assorted Pizzas
 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
Caribbean Salad with Avocado, Mangoes & Reggiano
Mixed Greens, Oranges, Avocados and Dried Fruit w/ Raspberry Vinaigrette

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)
Filet Mignon with creamy horseradish
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 with choice of filling and design
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 \$48 per person)

Display of Gulf Shrimp, Baked Salmon with Dill Sauce, Little Neck Clams, 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, 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 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 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 \$15 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