

# **2020 Cloud Nine Sweet16/Mitzvah**

## **Hors D'Oeuvres, Passed Butler Style (Select 4)**

Mozzarella sticks with Spicy Marinara  
Sesame Crusted Chicken w/ Teriyaki Glaze  
Skewered Chicken w/Chipotle Sauce  
Coconut Chicken w/ Citrus Glaze  
Mini Chicken Parmesan Sliders  
Skewered Blackened Chicken w/ Creole Sauce  
Chicken & Cheese Quesadillas  
Fried Mini Cheese Ravioli w/Spicy Marinara Sauce  
Vegetable Spring Rolls w/ Soy Ginger Glaze  
Mini Assorted Pizzas  
Pesto and Provolone Grilled Cheese Triangles  
Mini Grilled Cheese Triangles  
Assorted Mini Vegetable and Cheese Quiche  
Steamed Vegetable Dumplings w/Oriental Sauce  
Franks in Blanket w/Spicy Mustard  
BLT Sliders w/ Aioli  
Steak & Cheese Quesadillas  
Barbecued Beef Skewers  
Mini meatballs with Spicy Marinara  
Sesame Beef w/Ponzu Sauce  
Coconut shrimp  
Shrimp Dumplings w/ Ginger Soy Sauce

### **Stationary Display**

Tri Color Nacho Basket with Salsa & Guacamole dip

### **Salad**

#### **(Select 1)**

Baby Field Greens w/ Fennel and Raspberry Vinaigrette  
Classic Caesar w/ Homemade Croutons & Anchovy Dressing  
Seasonal Greens w/Tomato, Cucumber, Reggiano & Vinaigrette

### **Pasta**

#### **(Select 1)**

(Select either Marinara, Ala Vodka, Pesto or Alfredo)  
Served with Grated Parmesan Cheese and Red Pepper

Penne  
Farfalle  
Rigatoni  
Tri Color Rotini

**Entrée (Select 2)**

Chicken Bruschetta with Fresh Tomatoes, Garlic and Basil  
Baked Ziti  
Chicken Parmesan  
Fried Chicken Strips with sides of Ketchup, Honey mustard  
Chicken Francaise with Lemon Sauce  
Marinated London Broil w/ Chimichurri Sauce  
Marinated Flank Steak  
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  
Herb Crusted Tilapia w/ Citrus Sauce  
Fresh Tilapia w/Lemon Wine Sauce  
Eggplant Parmesan  
Penne Primavera w/ Garlic & Oil

**Accompaniments**

**(Select 2)**

Vegetable Du Jour  
Rosemary & Garlic Roasted Red Potatoes  
Fries  
Wild & White Rice Pilaf  
Herbed Rice

**Dessert (Select 1)**

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

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

**(Additional Selections Price Per Person)**

**(Additional \$5.00 pp)**

Miniature New York Cheesecakes  
Assorted Mini Pastries  
Chocolate Dipped Strawberries  
Vanilla or Chocolate Mousse Cups

Chocolate Fountain w/ Assorted Fruits & Snacks **(Add \$9 pp) minimum of 50 guests**

Viennese Display of Cakes, Pastries, Cookies, **(Add \$15.00pp)**

Gourmet Popcorn Machine **(Add \$5.00pp)**

## **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 & Bread. Decorated with Fresh Colorful Seasonal Vegetables and Assorted Dips. Garnished with 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, Mushrooms, Shredded Carrots, Steamed Broccoli, Melted Butter, Gravy, Salsa, Pesto Sauce.

### **Oriental Wok Station**

(Additional \$12 per person) Served in Chinese take out containers & chopsticks

Chicken w/Oriental Vegetables with Snow Peas, Mini Corn, and Water Chestnuts  
Beef and Broccoli or Beef LoMein  
White Rice

### **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, Sliced Beef Teriyaki & Oriental Vegetables, Rice with Vegetables and Almonds.

### **Sushi Station (minimum of 75 guests)**

(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, Cocktail Sauce & Lemon Wedges.

### **Slider Station**

(Additional \$12 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, French Fries.

### **Hot Dog Cart**

(Additional \$5 per person)

Hot Dog Table Cart with Umbrella includes Steamed Hot dogs  
Rolls, Sauerkraut, Mustard & Relish

### **Caviar Station**

(Priced Accordingly)

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

### **Italian Antipasto Station**

(Additional \$9 per person)

Fresh Mozzarella and Tomato Salad, Marinated Vegetables, Sliced Pepperoni, Cappicola, Mortadella, Salami, Prosciutto, Olives, Assorted Cheese, Roasted Red Peppers

**Carving Station**

(Additional \$12 per person)

(Select 2 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 \$12 per person)

Hard shells and soft tortillas, Ground Beef , Chicken 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

Farfalle with Fresh pesto

Penne with Bolognese Sauce

Linguini w/ White Clam Sauce

Tri Color w/Vegetables

Fettuccini Alfredo

Tortellini with Sun Dried Tomatoes and Artichokes

**Ice Cream Sundae Station**

(Additional \$6 per person)

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

**Viennese Dessert Station**

(Additional \$15 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 \$9 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 \$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