

2020 Cloud Nine Wedding Buffet Menu I

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

Sesame Crusted Chicken w/ Teriyaki Glaze
Skewered Chicken w/ Chipotle Sauce
Mini Chicken Parmesan Sliders
Grilled Chicken, Spinach & Feta Empanadas
Chicken Satay w/ Honey Balsamic Reduction
Caribbean Chicken & Mango in Mini Tart Shell
Macadamia Crusted Chicken w/ Pineapple Glaze
Coconut Chicken w/ Citrus Glaze
Chicken Dumplings w/ Soy Ginger Reduction
Horseradish & Pistachio Chicken Sate w/ Orange Marmalade
Buffalo Chicken Empanada w/ Blue Cheese Mousse
Chicken & Cheese Quesadillas
Chicken & Waffles w/ Jalapeno Maple Syrup
Marinated Fruit Kebobs w/ Honey Yogurt
Vegetable Spring Rolls w/ soy Ginger Glaze
Stuffed Mushrooms w/ Blue cheese & Bacon
Potato Pancakes w/ Apple Sauce
Mini Assorted Pizzas
Mini Pesto and Provolone Grilled Cheese Triangles
Mini Spanikopita w/ Spinach & Feta Cheese
BLT Sliders w/ Aioli
Steamed Vegetable Dumplings w/ Oriental Sauce
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
Shrimp Dumplings w/ Ginger Soy Sauce
Blackened Shrimp Kabobs w/ Horseradish Creme
Coconut Shrimp w/ Citrus sauce
Mahi Mahi Tacos w/ Sour Cream
Lamb Kebobs w/ Yogurt Sauce

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

New Zealand Baby Lamb Chops w/ Mint Jelly (\$7.00)
Maryland Crab Cakes w/ Remoulade Sauce (\$4.00)
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)
Prosciutto wrapped Asparagus (\$3.00)
Sesame Seared Tuna on Wonton Chip w/ Thai Glaze (\$7.00)
Grilled Scallops w/ Bacon (\$5.00)
Lobster and Corn Cakes w/ Mango Salsa (\$6.00)
Mini Lobster & Avocado Rolls (\$7.00)

Stationary Displays (Select 1)
(Additional items \$7.00 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 (\$4.00)
Marinated Assorted Vegetables
Vine Ripe Tomato, Mozzarella & Fresh Basil w/ Infused Oils
Hummus with Pita Chips
Tri Color Nacho Basket with Salsa & Guacamole dip
Bruschetta w/ Tomatoes, Garlic, Fresh Basil, Mozzarella and Crostini

**(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
Mixed Greens w/ Strawberry, Feta Cheese, Candied Pecans and Pomegranate Vinaigrette
Chopped Romaine w/ Grapes, Gorgonzola Cheese, Sunflower seeds and Cherry Vinaigrette
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)
Mixed Greens, Oranges, Avocados and Dried Fruit w/ Raspberry Vinaigrette (\$3.00)

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
Tri Color Rotini
Linguini

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
Black Angus Sirloin w/ Rosemary Au Jus
Black Angus Sirloin w/ Creamy Horseradish
Marinated London Broil w/ Chimichurri Sauce
Marinated Flank Steak w/ Asian Slaw
Herb Crusted Tenderloin of Pork w/ Fruit Chutney
Oven Roasted Turkey w/ Cranberry Relish, Country Gravy & Stuffing
Honey Apricot Glazed Ham w/ Mustard
Filet of Salmon w/ Lemon Wine Sauce or Dill cream 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 @\$12 pp or Added@\$18 pp)

Black Angus Roasted Prime Rib Au Jus
Seafood Paella w/Clams, Mussels, Shrimp & Chicken
Black Angus Filet Mignon w/ Bordelaise Sauce
Pan Seared Halibut w/ Garlic and White Wine
Sesame Crusted Tuna w/ Thai Basil Glaze
Miso Glazed Chilean Sea Bass
Crab Stuffed Filet of Flounder w/ 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 1)

(Includes Fresh Brewed Coffee & Selected Teas)

Custom Wedding 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 \$9 pp) (50 guest minimum)**

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

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 & 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