



LOTS OF YACHTS



LOTS OF SPOTS

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Cloud Nine Buffet Menu I

Hor D'Oeuvres | Passed Butler Style (Select 6)

Sesame Crusted Chicken with Teriyaki Glaze

Skewered Chicken with Chipotle Sauce

Mini Chicken Parmesan Sliders

Grilled Chicken, Spinach, and Feta Empanadas

Chicken Satay with Honey Balsamic Reduction

Caribbean Chicken & Mango in Mini Tart Shells

Macadamia Crusted Chicken with Pineapple Glaze

Coconut Chicken with Citrus Glaze

Chicken Dumplings with Soy Ginger Reduction

Horseradish & Pistachio Chicken Satay with Orange Marmalade

Buffalo Chicken Empanadas with Blue Cheese Mousse

Chicken & Cheese Quesadillas

Chicken & Waffles with Jalapeño Maple Syrup

Marinated Fruit Kebabs with Honey Yogurt

Vegetable Spring Rolls with Soy Ginger Glaze

Stuffed Mushrooms with Blue Cheese & Bacon

Potato Pancakes with Apple Sauce

Mini Assorted Pizzas

Mini Pesto & Provolone Grilled Cheese Triangles

Mini Spanakopita with Spinach & Feta Cheese

BLT Sliders with Aioli

Steamed Vegetable Dumplings with Oriental Sauce

Barbequed Beef Skewers

Steak & Cheese Quesadillas

Sesame Beef Skewers with Ponzu Sauce

Barbeque Mini Beef Sliders with Vermont Cheddar

Cocktail Franks in Puff Pastry with Spicy Mustard

Mini Beef Sliders with Pickles

Mini Meatballs with Spicy Marinara

Mini Grilled Reubens with Thousand Island Dressing

Mini Cuban Paninis with Ham

Shrimp Dumplings with Soy Ginger Sauce

Blackened Shrimp Kebabs with Horseradish Crème

Coconut Shrimp with Citrus Sauce

Mahi Mahi Tacos with Sour Cream

Lamb Kebabs with Yogurt Sauce

(These Item Can Be Added At An Additional Cost Per Person)

New Zealand Lamb Chops with Mint Jelly
Maryland Crab Cakes with Remoulade Sauce
Roasted Duck & Scallion Quesadillas
Marinated Jumbo Shrimp Cocktail
Sliced Filet Mignon with Horseradish Cream on Baguettes
Smoked Salmon Crostini with Capers
Prosciutto Wrapped Asparagus
Sesame Seared Tuna on Wonton Chips with Thai Glaze
Grilled Scallops with Mango Salsa
Lobster & Corn Cakes with Mango Salsa
Mini Lobster & Avocado Rolls

Stationary Displays | (Select 2)

Assortment of Fresh International & Domestic Cheeses & Crackers
Fresh Sliced Seasonal Fruit & Fruit Kebabs
Crudité of Vegetable with Assorted Dipping Sauces
Antipasto Platter of Sorted Sliced Meats & Olives
Marinated Assorted Vegetables
Vine Ripe Tomatoes, Mozzarella & Fresh Basil with Infused Oils
Hummus with Pita Chips
Tri Colored Nacho Basket with Salsa & Guacamole Dip
Bruschetta with Tomatoes, Garlic, Fresh Basil, Mozzarella & Crostini

(These Items Are Additional Price Per Person)

Jumbo Shrimp Display
Snow Crab Claws
Lobster Tails
Japanese Shushi Display

Salads | (Select 1)

Mesclun Greens with Tomato, Cucumber & Balsamic Vinaigrette
Baby Spinach with Bacon & Mushrooms in Balsamic Vinaigrette
Baby Field Greens with Fennel & Raspberry Vinaigrette
Classic Caesar with Homemade Croutons & Anchovy Dressing
Mixed Greens with Strawberry, Feta Cheese, Candied Pecans & Pomegranate Vinaigrette
Chopped Romaine with Grapes, Gorgonzola Cheese, Sunflower Seeds & Cherry Vinaigrette
Seasonal Greens with Tomato, Cucumber, Reggiano & Vinaigrette
Greek Salad with Feta, Tomato, Kalamata Olives & Dressing
Caribbean Salad with Avocados, Mangos & Reggiano
Mixed Greens, Oranges, Avocadoes & Dried Fruit with Raspberry Vinaigrette

Pastas | (Select 1)

(Please select either Marinara, Ala Vodka, Pesto, or Alfredo sauce)
Served with Parmesan Cheese and Red Pepper

Penne
Farfelle
Rigatoni
Tri Color Rotini
Linguini

Entrees | (Select 3)

Chicken Bruschetta with Fresh Tomatoes, Garlic & Basil
Asian Grilled Chicken with Pineapple Slaw
Chicken Provencal with Plum Tomato, Garlic, Olives & White Wine
Chicken Parmesan
Seared Chicken with Artichoke, Capers & Lemon Cream Sauce
Chicken Marsala with Mushrooms & Shallots
Chicken Francese with Lemon, Butter & White Wine
Black Angus Sirloin with Rosemary Au Jus
Black Angus Sirloin with Creamy Horseradish
Marinated London Broil with Chimichurri Sauce
Marinated Flank Steak with Asian Slaw
Herb Crusted Tenderloin of Pork with Fruit Chutney
Oven Roasted Turkey with Cranberry Relish, Country Gravy & Stuffing
Honey Apricot Glazed Ham with Mustard
Filet of Salmon with Lemon Wine Sauce or Dill Cream Sauce
Sweet & Spicy Glazed Salmon Filets
Grilled Salmon with Pineapple & Mango Salsa
Herb Crusted Tilapia with Citrus Sauce
Parmesan Crusted Tilapia with Tomato Beurre Blanc
Macadamia Crusted Mahi Mahi with Papaya Salsa
Eggplant Parmesan
Penne Primavera with Garlic & Oil
Pecan Crusted Salmon with Roasted Red Pepper Aioli

(Other Entrees Available At An Additional Price)

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

Accompaniments | (Select 2)

Vegetable De Jour
Rosemary & Garlic Roasted Red Potatoes
Mashed Red Skin Potatoes with Caramelized Onions
Wild & White Rice Pilaf
Herbed Rice

Desserts | (Select 2)

(Includes Fresh Brewed Coffee & Selected Teas)

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

Additional Desserts (Priced Per Person)

Miniature New York Cheesecakes
Assorted Mini Pastries
Chocolate Dipped Strawberries
Ice Cream & Sorbet Sundae Bar
Vanilla or Chocolate Mousse Cups
Chocolate Fountain with Assorted Fruits & Snacks
Viennese Display of Cakes, Pasties & Cookies
Gourmet Popcorn Machine
Cappuccino & Espresso

Additional Stations (May Be Added To Menus)

Stationary Cold Hor D'oeuvres

Massive Gourmet Display Station, which is filled with an Assortment of Imported Cheeses, Marinated Vegetables, Crisp Crackers & Bread. Filled with Fresh Colorful Seasonal Vegetables and Assorted Dips & Garnished with Whole Fruit

Hot Mashed Potato Martini Station | (Select 6 Toppings)

Fresh Mashed Potatoes with 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

Chicken with Oriental Vegetables: Snow Peas, Mini Corn & Water Chestnuts with Beef & Broccoli or Beef Lo Mein & White Rice
(Served in Chinese Takeout Containers with Chopsticks)

Hot Smorgasbord Station

Carving Station of Roasted Turkey Breast or Honey Ham with Appropriate Sauces. Includes Chafing Dishes of Small Shell Pasta with Vegetables, Sliced Beef Teriyaki & Oriental Vegetables, Rice with Vegetables & Almonds

Sushi Station

Station to include Sushi Chef (Crab, Tuna, Salmon, Shrimp) Maki (Tuna, Futo, Cucumber) & Rolls (California, Salmon, Crab) Served with Ginger, Wasabi & Sauces

Seafood Station

Display of Gulf Shrimp, Baked Salmon with Dill Sauce, Little Neck Clams, Smoked Salmon Rolls, Oysters on the ½ Shell, Fried Calamari with Marinara, Assorted Seafood Salad, Hot Baked Clams, Scallops & Bacon served with Cocktail Sauce & Lemon Wedges

Slider Station

Beef Burgers & Cheese Burgers on Soft Buns with Toppings: American Cheese, Swiss Cheese, Bacon, Cooked Onions, Sliced Lettuce, Sliced Tomatoes, Pickles, Mustard & Ketchup, Homemade Cole Slaw & French Fries

Hot Dog Cart

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

Caviar Station

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

Italian Antipasto Station

Fresh Mozzarella & Tomato Salad, Marinated Vegetables, Sliced Pepperoni, Capicola, Mortadella, Salami, Prosciutto, Olives, Assorted Cheeses & Roasted Red Peppers

Carving Station | (Select 2)

Turkey Breast, Honey Glazed Ham, Corned Beef, Pastrami, Sirloin of Beef, London Broil, Tenderloin of Pork, Prime Rib, Leg of Lamb, Filet Mignon

Taco Station

Hard Shells & Soft Tortillas, Ground Beef, Chicken Strips, Shredded Lettuce, Cheese, Onions, Chopped Tomatoes, Cheddar Cheese, Guacamole, Sour Cream, Salsa & Refried Beans, Sliced Jalapenos

Pasta Station | (Select 2)

(Served with Crusty Italian Bread & Imported Grated Cheese)

Penne Ala Vodka	Farfalle with Fresh Pesto
Penne with Bolognese Sauce	Linguini with White Clam Sauce
Tri Color with Vegetables	Fettuccini Alfredo
Tortellini with Sundried Tomatoes & Artichokes	

Ice Cream Sundae Station

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

Viennese Dessert Station

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 & After Dinner Cordials)

Chocolate Fountain

Delicious Melted Chocolate Cascading Down the Fountain. Dip your favorite fruits and snacks. Includes: Cookies, Marshmallows, Pretzels, Sugar Wafers, Crispy Rice, Strawberries & Assorted Fruits

Candy Station

Premium Wrapped & Unwrapped Candy in Apothecary Jars & Decorative Glass Vases, which are personally created in a variety of styles, colors, and themes to match your event. Includes: Jelly Beans, 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

Old Fashioned Popcorn Machine with Gourmet Popcorn. Complete with Bags to Take Home