



LOTS OF YACHTS



LOTS OF SPOTS

TOLL FREE: 1-800-773-2812

NEW YORK: 917-691-5688

Lotsyachts@gmail.com

Cloud Nine Cocktail Small Group Menu

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 & Feta Empanadas

Chicken Satay with Honey Balsamic Reduction

Caribbean Chicken & Mango in Mini Tart Shell

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 Empanada with Blue Cheese Mousse

Chicken & Cheese Quesadillas

Chicken & Waffles with Jalapeno 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 Slider & 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 Sauce

Mini Cuban Paninis with Ham

Shrimp Dumplings with Ginger Soy Sauce

Blackened Shrimp Kebabs with Horseradish Crème

Coconut Shrimp with Citrus Sauce

Mahi Mahi Tacos with Sour Cream

Lamb Kebabs with Yogurt Sauce

(These Items Can Be Added At An Additional Price Per Person)

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

Stationary Displays (Additional Per Choice)

Assortment of International & Domestic Cheeses & Crackers
Fresh Sliced Seasonal Fruit & Fruit Kebabs
Crudités of Vegetables with Assorted Dipping Sauces
Marinated Assorted Vegetables
Vine Ripe Tomatoes, Mozzarella & Fresh Basil with Infused Oils
Hummus with Pita Chips
Tri Color Nacho Basket with Salsa & Guacamole Dip
Bruschetta with Tomatoes, Garlic, Fresh Basil, Mozzarella & Crostini

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

Jumbo Shrimp Display
Snow Crab Claws
Lobster Tails
Japanese Sushi Display

Salad | (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 Tomatoes, Cucumber, Reggiano & Vinaigrette
Greek Salad with Feta, Tomato, Kalamata Olives & Dressing
Caribbean Greek Salad with Avocado, Mangos & Reggiano
Mixed Greens, Oranges, Avocados & Dried Fruit with Raspberry Vinaigrette

Pasta | (Select 1)

(Select Either Marinara, Ala Vodka, Pesto or Alfredo)
Served with Parmesan Cheese & Red Pepper

Penne Farfalle
Rigatoni Tri Color Rotini
Linguini

Entree | (Select 1)

Chicken Bruschetta with Fresh Tomatoes, Garlic & Basil
Asian Grilled Chicken with Pineapple Slaw
Chicken Provencal with Plum Tomatoes, 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 Chimichuri 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
Sweet & Spicy Glazed Salmon Filets
Grilled Salmon with Pineapple & Mango Salsa
Herb Crusted Tilapia with Citrus Sauce
Parmesan Crusted Tilapia with Beurre Blanc
Macadami Crusted Mahi Mahi with Papaya Salsa
Eggplant Parmesan
Penne Primavera with Garlic & Oil
Pecan Crusted Salmon with Roasted Red Pepper Aioli

(These Items May Be Substituted)

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 & White Wine
Sesame Crusted Tuna with Thai Basil
Miso Glazed Chilean Sea Bass
Crab Stuffed Filet of Founder with Lemon Wine Sauce

Accompaniments | (Select 2)

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

Dessert | (Select 1)

(Includes Fresh Brewed Coffee & Select Teas)

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

