

Cloud Nine Buffet Package I

Hors D'Oeuvres, Passed Butler Style

(Select 5, Each Additional \$2.00pp)

Oven Baked Clams w/ Garlic
Maryland Crab Cakes w/ Spicy Remoulade
Cheese & Herb Stuffed Mushrooms
Marinated Beef or Chicken Kebobs
Sesame Crusted Chicken w/ Marmalade Glaze
Beef or Chicken Satay w/ Spicy Peanut Sauce
Bruschetta w/ Plum Tomatoes, Garlic & Fresh Basil
Blackened Chicken w/ Creole Sauce
Scallops wrapped in Bacon
Assorted Mini Quiche
Swedish Meatballs w/ Stroganoff Sauce
Vegetable Spring Rolls w/ Soy Ginger Glaze
Potato Pancakes w/ Sour Cream & Apple Chutney
Gruyere Cheese Puffs
Grilled Pita w/ Roasted Red Pepper & Scallion Hummus
Smoked Salmon on Garlic Bread w/ Onion Caper Relish
Poached Salmon on Cucumber Rounds w/ Dill Sauce
Wild Mushroom Tartlet w/ Wasabi Aioli
Phyllo Triangles w/ Spinach & Feta Cheese
Cocktail Franks in Puff Pastry w/ Spicy Mustard
Grilled Chicken & Cranberry Tartlet
Salmon Mousse on Water Crackers
Mini Pork Egg Rolls w/ Plum Sauce
California Roll w/ Wasabi Aioli

(These Items May be Substituted at an Additional Price Per Person)

Coconut Shrimp w/ Apricot Glaze (\$5.00)
New Zealand Rack of Lamb w/ Fresh Mint (\$7.00)
Lobster Cakes w/ Roasted Tomato Salsa (\$6.00)
Long Island Duck Tartlet w/ Roasted Fennel (\$5.00)
Marinated Jumbo Shrimp Cocktail (\$5.00)
Sliced Filet Mignon w/ Scallion Horseradish Cream (\$6.00)
Broiled Lemon Pepper Scallops w/ Clarified Butter (\$5.00)
Blackened Tuna w/ Spicy Creole Sauce (\$5.00)
Blackened Tuna on Cucumber rounds w/ Spicy Creole Sauce (\$5.00)
Tangy BBQ Shrimp (\$5.00)

Salad

(Select 1)

Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette
Classic Caesar w/ Homemade Croutons & Garlic Anchovy Dressing
Wilted Baby Spinach w/ Cremini Mushroom & Roasted Shallot Dressing
Mixed Greens w/ Sun Dried Tomatoes, Shaved Reggiano & Bacon Ranch Dressing

Pasta

(Select 1)

(Served w/ Marinara, Ala Vodka or Pesto Cream Sauce)

Penne

Farfalle

Rigatoni

Vermicelli

Tortellini

Entrée

(Select 2)

Chicken Provencal w/ Plum Tomato, Garlic & White Wine
Chicken Chasseur w/ Artichoke, Mushroom, Tomato & Red Wine
Chicken Marsala w/ Wild Mushrooms & Shallots
Chicken Francese w/ Lemon, Butter, & White Wine
Black Angus Top Round w/ Rosemary Au Jus
Herb Crusted Tenderloin of Pork w/ Cabernet Reduction
Oven Roasted Turkey w/ Cranberry Relish & Country Gravy
Honey Apricot Glazed Ham w/ Dijon Mustard
Black Angus Top Round w/ Wild Mushroom Demi
Marinated Frank Steak w/ Herb Demi
Filet of Salmon w/ Dill Cream Sauce
Filet of Sole w/ Lemon Butter & White Wine
Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc

(Items May be Substituted or Added on at an Additional Price Per Person)

(Substitute \$8.00pp, Add on \$10.00pp)

Roasted Prime Rib w/ Au Jus

Filet Mignon w/ Bordelaise Sauce

Pepper Crusted Beef Tenderloin w/ Infused Garlic

Chateau Briand w/ Béarnaise Sauce

Rosemary & Garlic Roasted Leg of Lamb

Pan Seared Lobster Caked w/ Avocado Corn Relish

Seafood Newburg w/ Shrimp, Scallop & Crab

Accompaniments

(Select 2)

Vegetable Du Jour

Honey Glazed Carrots

Green Beans w/ Garlic & White Wine

Roasted Zucchini w/ Herb Butter

Rosemary & Garlic Roasted Potatoes

Garlic & Herb Potatoes

Mashed Potatoes w/ Caramelized Onions

Wild Rice Pilaf

Dessert

(Select 1)

(Includes Fresh Brewed Coffee & Selected Teas)

Occasion Cake

Fresh Fruit Display

Assorted Gourmet Cookies

Brownies & Blondies

(These Items May be Substituted at an Additional Price Per Person)

(Additional \$5.00 pp)

Chocolate Mousse Cake

New York Cheesecake

Assorted Mini Pastries

Raspberry Truffle Cheesecake

Ice Cream Sundae Bar

Chocolate Fountain w/ Assorted Tropical Fruits & Snacks (Add \$8 pp)

Viennese Display of Cakes, Pastries & Cookies (Add \$12.00pp)

Cappuccino & Espresso (Add \$3.00pp)

Custom Menus are also available

Cloud Nine Buffet Package II

(Additional \$10.00 per person)

Hors D'Oeuvres, Passed Butler Style

(Select 6, Each Additional \$2.00pp)

Oven Baked Clams w/ Garlic
Maryland Crab Cakes w/ Spicy Remoulade
Cheese & Herb Stuffed Mushrooms
Marinated Beef or Chicken Kebobs
Sesame Crusted Chicken w/ Marmalade Glaze
Beef or Chicken Satay w/ Spicy Peanut Sauce
Bruschetta w/ Plum Tomatoes, Garlic & Fresh Basil
Blackened Chicken w/ Creole Sauce
Scallops Wrapped in Bacon
Assorted Mini Quiche
Swedish Meatballs w/ Stroganoff Sauce
Vegetable Spring Rolls w/ Soy Ginger Glaze
Potato Pancakes w/ Sour Cream & Apple Chutney
Gruyere Cheese Puffs
Grilled Pita w/ Roasted Red Pepper & Scallion Hummus
Smoked Salmon on Garlic Bread w/ Onion Caper Relish
Poached Salmon on Cucumber Rounds w/ Dill Sauce
Wild Mushroom Tartlet w/ Wasabi Aioli
Phyllo Triangles w/ Spinach & Feta Cheese
Cocktail Franks in Puff Pastry w/ Spicy Mustard
Grilled Chicken & Cranberry Tartlet
Salmon Mousse on Water Crackers
Mini Pork Egg Rolls w/ Plum Sauce
California Rolls w/ Wasabi aioli

(These Items May be Substituted at an Additional Price Per Person)

New Zealand Rack of Lamb w/ Fresh Mint (\$7.00)
Lobster Cakes w/ Roasted Tomato Salsa (\$6.00)
Long Island Duck Tartlet w/ Roasted Fennel (\$5.00)
Marinated Jumbo Shrimp Cocktail (\$5.00)
Sliced Filet Mignon w/ Scallion Horseradish Cream (\$6.00)
Broiled Lemon Pepper Scallops w/ Clarified Butter (\$5.00)
Blackened Tuna w/ Spicy Creole Sauce (\$5.00)
Blackened Tuna on Cucumber Rounds w/ Spicy Creole Sauce (\$5.00)
Tangy BBQ Shrimp (\$5.00)

Stationary Displays

(Select 1)

(Additional items \$5.00 per person)

Assortment of International & Domestic Cheeses

Fresh Sliced Fruit

Crudités of Vegetable w/ Assorted dipping Sauces

Antipasto Platter of Assorted Sliced Meats, Olives & Roasted Red Peppers

Creamy Spinach & Caramelized Onion Dip with Tortillas

Basket of Italian Breads w/ Infused Oils

Black Bean Salsa with Cilantro Sour Cream & Crispy Chips

Roasted Corn & Tomato Salsa with Tri-Colored Tortillas

Vine Ripe Tomato, Mozzarella & Fresh Basil w/ Infused Oils

(These Items may be Substituted at an Additional Price Per Person)

Marinated Grilled Vegetable Platter (\$6.00)

Jumbo Shrimp Display (\$12.00)

Snow Crab Claws (\$15.00)

Lobster Tails (Market Price)

Japanese Sushi Display (\$15.00)

Japanese Sushi Station with Chef & Kimono Assistant (\$22.00)

Deluxe Seafood Display of Crab Claws, Clams, Oysters & Shrimp (\$30.00)

Caviar (Market Price)

Salad

(Select 1)

Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette

Classic Caesar w/ Homemade Croutons & Garlic Anchovy Dressing

Wilted Baby Spinach w/ Cremini Mushroom & Roasted Shallot Dressing

Mixed Greens w/ Sun Dried Tomatoes, Shaved Reggiano & Bacon Ranch Dressing

Pasta

(Select 1)

(Served w/ Marinara, Ala Vodka or Pesto Cream Sauce)

Penne

Farfalle

Rigatoni

Vermicelli

Tortellini

Entrée
(Select 3)

Chicken Provençal w/ Plum Tomato, Garlic & White Wine
Chicken Chasseur w/ Artichoke, Mushroom, Tomato & Red Wine
Chicken Marsala w/ Wild Mushrooms & Shallots
Chicken Francese w/ Lemon, Butter, & White Wine
Black Angus Top Round w/ Rosemary Au Jus
Herb Crusted Tenderloin of Pork w/ Cabernet Reduction
Oven Roasted Turkey w/ Cranberry Relish & Country Gravy
Honey Apricot Glazed Ham w/ Dijon Mustard
Black Angus Top Round w/ Wild Mushroom Demi
Marinated Frank Steak w/ Herb Demi
Filet of Salmon w/ Dill Cream Sauce
Filet of Sole w/ Lemon Butter & White Wine
Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc

(These Items May be Substituted or Added on at an Additional Price Per Person)
(Substitute \$8.00pp, Add on \$10.00pp)

Roasted Prime Rib w/ Au Jus
Filet Mignon w/ Bordelaise Sauce
Pepper Crusted Beef Tenderloin w/ Infused Garlic
Chateau Briand w/ Béarnaise Sauce
Rosemary & Garlic Roasted Leg of Lamb
Pan Seared Lobster Caked w/ Avocado Corn Relish
Seafood Newburg w/ Shrimp, Scallop & Crab

Accompaniments
(Select 2)

Vegetable Du Jour
Honey Glazed Carrots
Green Beans w/ Garlic & White Wine
Roasted Zucchini w/ Herb Butter
Rosemary & Garlic Roasted Potatoes
Garlic & Herb Potatoes
Mashed Potatoes w/ Caramelized Onions
Wild Rice Pilaf

Dessert

*(Includes Fresh Brewed Coffee & Selected Teas)
(Select 1)*

*Occasion Cake
Fresh Fruit Display
Assorted Gourmet Cookies
Brownies & Blondies*

*(These Items May be Substituted at an Additional Price Per Person)
(Additional \$5.00 pp)*

*Chocolate Mousse Cake
New York Cheesecake
Assorted Mini Pastries
Raspberry Truffle Cheesecake
Ice Cream Sundae Bar*

Chocolate Fountain w/ Assorted Tropical Fruits & Snacks (Add \$8 pp)

Viennese Display of Cakes, Pastries & Cookies (Add \$12.00pp)

Cappuccino & Espresso (Add \$3.00pp)

Custom Menus are Also Available

Cloud Nine Cocktail Party Menu

Hors D'Oeuvres, Passed Butler Style
(Select 8, Each Additional \$2.00pp)

Oven Baked Clams w/ Garlic
Maryland Crab Cakes w/ Spicy Remoulade
Cheese & Herb Stuffed Mushrooms
Marinated Beef or Chicken Kebobs
Sesame Crusted Chicken w/ Marmalade Glaze
Beef or Chicken Satay w/ Spicy Peanut Sauce
Bruschetta w/ Plum Tomatoes, Garlic & Fresh Basil
Blackened Chicken w/ Creole Sauce
Scallops Wrapped in Bacon
Assorted Mini Quiche
Swedish Meatballs w/ Stroganoff Sauce
Vegetable Spring Rolls w/ Soy Ginger Glaze
Potato Pancakes w/ Sour Cream & Apple Chutney
Gruyere Cheese Puffs
Grilled Pita w/ Roasted Red Pepper & Scallion Hummus
Smoked Salmon on Garlic Bread w/ Onion Caper Relish
Poached Salmon on Cucumber Rounds w/ Dill Sauce
Wild Mushroom Tartlet w/ Wasabi Aioli
Phyllo Triangles w/ Spinach & Feta Cheese
Cocktail Franks in Puff Pastry w/ Spicy Mustard
Grilled Chicken & Cranberry Tartlet
Salmon Mousse on Water Crackers
Mini Pork Egg Rolls w/ Plum Sauce
California Rolls w/ Wasabi Aioli

(These Items May be Substituted at an Additional Price Per Person)

New Zealand Rack of Lamb w/ Fresh Mint (\$7.00)
Lobster Cakes w/ Roasted Tomato Salsa (\$6.00)
Long Island Duck Tartlet w/ Roasted Fennel (\$5.00)
Marinated Jumbo Shrimp Cocktail (\$5.00)
Sliced Filet Mignon w/ Scallion Horseradish Cream (\$6.00)
Broiled Lemon Pepper Scallops w/ Clarified Butter (\$5.00)
Blackened Tuna w/ Spicy Creole Sauce (\$5.00)
Blackened Tuna on Cucumber Rounds w/ Spicy Creole Sauce (\$5.00)
Tangy BBQ Shrimp (\$5.00)

Stationary Display

(Select 1)

(Additional items \$5.00 per person)

Assortment of International & Domestic Cheeses

Fresh Sliced Fruit

Antipasto Platter of Assorted Sliced Meats, Olives & Roasted Red Peppers

Crudités of Vegetable w/ Assorted dipping Sauces

Creamy Spinach & Caramelized Onion Dip with Tortillas

Basket of Italian Breads w/ Infused Oils

Black Bean Salsa with Cilantro Sour Cream & Crispy Chips

Roasted Corn & Tomato Salsa with Tri-Colored Tortillas

Vine Ripe Tomato, Mozzarella & Fresh Basil w/ Infused Oils

(These Items may be Substituted at an Additional Price Per Person)

Marinated Grilled Vegetable Platter (\$6.00)

Jumbo Shrimp Display (\$12.00)

Snow Crab Claws (\$15.00)

Lobster Tails (Market Price)

Japanese Sushi Display (\$15.00)

Deluxe Seafood Display of Crab Claws, Clams, Oysters & Shrimp (\$30.00)

Japanese Sushi Station with Chef & Kimono Assistant (\$22.00)

Caviar (Market Price)

Carving Station

(Select 1)

Black Angus Top Round w/ Rosemary Au Jus

Herb Crusted Tenderloin of Pork w/ Cabernet Reduction

Oven Roasted Turkey w/ Cranberry Relish & Country Gravy

Honey Apricot Glazed Ham w/ Dijon Mustard

Black Angus Top Round w/ Wild Mushroom Demi

Marinated London Broil w/ Herb Demi

(These Items May be Substituted or Added on at an Additional Price Per Person)

(Substitute \$8.00pp, Add on \$10.00pp)

Roasted Prime Rib w/ Au Jus

Filet Mignon w/ Bordelaise Sauce

Pepper Crusted Beef Tenderloin w/ Infused Garlic

Chateau Briand w/ Béarnaise Sauce

Rosemary & Garlic Roasted Leg of Lamb

Pan Seared Lobster Caked w/ Avocado Corn Relish

Pasta Station

(Select 2)

Includes Crusty Italian Breads & Imported Grated Cheese)

Penne Ala Vodka

Farfalle Primavera w/ Fresh Basil & Garlic

Tortellini Alfredo

Linguini w/ White Clam Sauce

Bowtie w/ Asparagus Tips & Pesto Cream Sauce

Rigatoni Bolognese

Dessert

(Includes Fresh Brewed Coffee & Selected Teas)

(Select 1)

Assorted Gourmet Cookies

Brownies & Blondies

Marinated Fruit Kebobs w/ Honey Yogurt Dipping Sauce

Chocolate Tartlet Shell w/ Gran Marnier Mousse

(These Items May be Substituted at an Additional Price Per Person)

(Additional \$5.00 pp)

Chocolate Mousse Cake

New York Cheesecake

Assorted Mini Pastries

Raspberry Truffle Cheesecake

Ice Cream Sundae Bar

Chocolate Fountain w/ Assorted Tropical Fruits (Add \$8 pp)

Viennese Display of Cakes, Pastries & Cookies (Add \$12.00pp)

Cappuccino & Espresso (Add \$3.00pp)

Custom Menus Also Available

Cloud Nine Wedding Buffet Package

Butlered Hors D'Oeuvres

(White Glove Service- Select any 6)

Oven Baked Clams w/ Garlic
Maryland Crab Cakes w/ Spicy Remoulade
Cheese & Herb Stuffed Mushrooms
Marinated Beef or Chicken Kebobs
Sesame Crusted Chicken w/ Marmalade Glaze
Beef or Chicken Satay w/ Spicy Peanut Sauce
Bruschetta w/ Plum Tomatoes, Garlic & Fresh Basil
Blackened Chicken w/ Creole Sauce
Scallops Wrapped in Bacon
Assorted Mini Quiche
Swedish Meatballs w/ Stroganoff Sauce
Vegetable Spring Rolls w/ Soy Ginger Glaze
Potato Pancakes w/ Sour Cream & Apple Chutney
Gruyere Cheese Puffs
Grilled Pita w/ Roasted Red Pepper & Scallion Hummus
Smoked Salmon on Garlic Bread w/ Onion Caper Relish
Poached Salmon on Cucumber Rounds w/ Dill Sauce
Wild Mushroom Tartlet w/ Wasabi Aioli
Phyllo Triangles w/ Spinach & Feta Cheese
Cocktail Franks in Puff Pastry w/ Spicy Mustard
Grilled Chicken & Cranberry Tartlet
Salmon Mousse on Water Crackers
Mini Pork Egg Rolls w/ Plum Sauce
California Roll with Wasabi Aioli

Specialty Hors D'Oeuvres

New Zealand Rack of Lamb w/ Fresh Mint (\$7.00)
Lobster Cakes w/ Roasted Tomato Salsa (\$6.00)
Long Island Duck Tartlet w/ Roasted Fennel (\$5.00)
Marinated Jumbo Shrimp Cocktail (\$5.00)
Sliced Filet Mignon w/ Scallion Horseradish Cream (\$6.00)
Broiled Lemon Pepper Scallops w/ Clarified Butter (\$5.00)
Blackened Tuna w/ Spicy Creole Sauce (\$5.00)
Blackened Tuna on Cucumber Rounds w/ Spicy Creole Sauce (\$5.00)
Tangy BBQ Shrimp (\$5.00)



Stationary Displays

(Select 1)

(Additional items \$5.00 per person)

Assortment of International & Domestic Cheeses

Fresh Sliced Fruit

Crudités of Vegetable w/ Assorted dipping Sauces

Antipasto Platter of Assorted Sliced Meats, Olives & Roasted Red Peppers

Creamy Spinach & Caramelized Onion Dip with Tortillas

Basket of Italian Breads w/ Infused Oils

Black Bean Salsa with Cilantro Sour Cream & Crispy Chips

Roasted Corn & Tomato Salsa with Tri-Colored Tortillas

Vine Ripe Tomato, Mozzarella & Fresh Basil w/ Infused Oils

(These Items may be Substituted at an Additional Price Per Person)

Marinated Grilled Vegetable Platter (\$6.00)

Jumbo Shrimp Display (\$12.00)

Snow Crab Claws (\$15.00)

Lobster Tails (Market Price)

Japanese Sushi Station with Chef & Kimono Assistant (\$22.00)

Deluxe Seafood Display of Crab Claws, Clams, Oysters & Shrimp (\$30.00)

Caviar (Market Price)

Salad

(Select 1)

Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette

Classic Caesar w/ Homemade Croutons & Garlic Anchovy Dressing

Wilted Baby Spinach w/ Cremini Mushroom & Roasted Shallot Dressing

Mixed Greens w/ Sun Dried Tomatoes, Shaved Reggiano & Bacon Ranch

Dressing

Pasta

(Select 1)

(Served w/ Marinara, Ala Vodka or Pesto Cream Sauce)

Penne

Farfalle

Rigatoni

Vermicelli

Tortellini

Carving Station

(Select 1)

Black Angus Top Round w/ Rosemary Au Jus
Herb Crusted Tenderloin of Pork w/ Cabernet Reduction
Oven Roasted Turkey w/ Cranberry Relish & Country Gravy
Honey Apricot Glazed Ham w/ Dijon Mustard
Black Angus Top Round w/ Wild Mushroom Demi
Marinated London Broil w/ Herb Demi

Entrée

(Select 2)

Chicken Provençal w/ Plum Tomato, Garlic & White Wine
Chicken Chasseur w/ Artichoke, Mushroom, Tomato & Red Wine
Chicken Marsala w/ Wild Mushrooms & Shallots
Chicken Francese w/ Lemon, Butter, & White Wine
Filet of Salmon w/ Dill Cream Sauce
Filet of Sole w/ Lemon Butter & White Wine
Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc

(These Items May be Substituted or Added on at an Additional Price Per Person)

(Substitute \$8.00pp, Add on \$10.00pp)

Roasted Prime Rib w/ Au Jus
Filet Mignon w/ Bordelaise Sauce
Pepper Crusted Beef Tenderloin w/ Infused Garlic
Chateau Briand w/ Béarnaise Sauce
Rosemary & Garlic Roasted Leg of Lamb
Pan Seared Lobster Caked w/ Avocado Corn Relish
Seafood Newburg w/ Shrimp, Scallop & Crab

Accompaniments

(Select 2)

Vegetable Du Jour
Honey Glazed Carrots
Green Beans w/ Garlic & White Wine
Roasted Zucchini w/ Herb Butter
Rosemary & Garlic Roasted Potatoes
Garlic & Herb Potatoes
Mashed Potatoes w/ Caramelized Onions
Wild Rice Pilaf

Dessert

(Select 2)

(Includes Fresh Brewed Coffee & Selected Teas)

Three Tiered Standard Wedding Cake (Choice of Filling & Cake)

Fresh Fruit Display

Assorted Gourmet Cookies

Brownies & Blondies

(These Items May be Substituted at an Additional Price Per Person)

(Additional \$5.00 pp)

Chocolate Mousse Cake

New York Cheesecake

Assorted Mini Pastries

Raspberry Truffle Cheesecake

Ice Cream Sundae Bar

Chocolate Fountain w/ Assorted Tropical Fruits (Add \$8 pp)

Viennese Display of Cakes, Pastries & Cookies (Add \$12.00pp)

Cappuccino & Espresso (Add \$3.00pp)

Fri & Sunday \$111 per person

\$96 per person (Afternoon 12-4 PM)

Saturday \$121 per person

\$96 per person (Afternoon 12-4 PM)

Cloud 9 III 60 guest minimum

Cloud 9 IV 110 guests minimum

All Wedding Menus Include: Yacht Rental, Custom Menu, Chinaware, Silverware, Professional Service Staff, Choice of Linen Color, Three Tier Wedding Cake, Champagne Toast

All Food is Prepared Aboard the Yacht on the day of the Event! We pride ourselves in Serving you and your Special Guests, the Freshest Food you will Find.

(Custom Menus Also Available)

Wedding Bar & Beverage Packages

Limited Open Bar

A limited open bar consists of Unlimited Domestic Beers, Wine, Soda and Juice for the entire period of the cruise. A large variety of mixers, condiments, ice supplies, cocktail napkins and Bartender Service.

\$19.50 per person

Premium Open Bar

A premium open bar consists of unlimited drinks during the entire period of the cruise. These include quality name brands of Scotch, Vodka, Gin, Rum, Bourbon, Vermouth, Domestic and non-alcoholic Beer, Red and White Wine. A large variety of Mixers, Sodas, Juice, condiments, ice supplies, cocktail napkins and Bartender Service

\$21.50 per person

Deluxe Open Bar

A deluxe open bar consists of all of the above items listed in the premium open bar, plus deluxe brands of Scotch, Vodka, Gin, Bourbon, Domestic, and Imported Beers. Also included are blended and specialty drinks such as Piña Coladas and Daiquiris.

\$24.50 per person

Cordials

Such as Hennessy, Amaretto, Sambucca, Single Malt Scotch, Cognacs, etc.

\$ 4.00 per person



8.375% Sales Tax and 20% Service Fees are additional.

Cloud Nine

Formal Sit-Down Wedding Menu

Hors D'Oeuvres, Passed Butler Style

(Select 6, Each Additional \$2.00pp)

- Oven Baked Clams w/ Garlic*
 - Maryland Crab Cakes w/ Spicy Remoulade*
 - Cheese & Herb Stuffed Mushrooms*
 - Marinated Beef or Chicken Kebobs*
 - Sesame Crusted Chicken w/ Marmalade Glaze*
 - Beef or Chicken Satay w/ Spicy Peanut Sauce*
 - Bruschetta w/ Plum Tomatoes, Garlic & Fresh Basil*
 - Blackened Chicken w/ Creole Sauce*
 - Scallops Wrapped in Bacon*
 - Assorted Mini Quiche*
 - Swedish Meatballs w/ Stroganoff Sauce*
 - Vegetable Spring Rolls w/ Soy Ginger Glaze*
 - Potato Pancakes w/ Sour Cream & Apple Chutney*
 - Gruyere Cheese Puffs*
 - Grilled Pita w/ Roasted Red Pepper & Scallion Hummus*
 - Smoked Salmon on Garlic Bread w/ Onion Caper Relish*
 - Poached Salmon on Cucumber Rounds w/ Dill Sauce*
 - Wild Mushroom Tartlet w/ Wasabi Aioli*
 - Phyllo Triangles w/ Spinach & Feta Cheese*
 - Cocktail Franks in Puff Pastry w/ Spicy Mustard*
 - Grilled Chicken & Cranberry Tartlet*
 - Salmon Mousse on Water Crackers*
 - Mini Pork Egg Rolls w/ Plum Sauce*
 - California Rolls with Wasabi Aioli*
- (These Items May be Substituted at an Additional Price Per Person)***
- New Zealand Rack of Lamb w/ Fresh Mint (\$7.00)*
 - Lobster Cakes w/ Roasted Tomato Salsa (\$6.00)*
 - Long Island Duck Tartlet w/ Roasted Fennel (\$5.00)*
 - Marinated Jumbo Shrimp Cocktail (\$5.00)*
 - Sliced Filet Mignon w/ Scallion Horseradish Cream (\$6.00)*
 - Broiled Lemon Pepper Scallops w/ Clarified Butter (\$5.00)*
 - Blackened Tuna w/ Spicy Creole Sauce (\$5.00)*
 - Blackened Tuna on Cucumber Rounds w/ Spicy Creole Sauce (\$5.00)*
 - Tangy BBQ Shrimp (\$5.00)*

Stationary Displays
(Select 1)
(Additional items \$5.00 per person)

Assortment of International & Domestic Cheeses
Fresh Sliced Fruit
Crudités of Vegetable w/ Assorted dipping Sauces
Antipasto Platter of Assorted Sliced Meats, Olives & Roasted Red Peppers
Vine Ripe Tomato, Mozzarella & Fresh Basil w/ Infused Oils
Creamy Spinach & Caramelized Onion Dip with Tortillas
Basket of Italian Breads w/ Infused Oils
Black Bean Salsa with Cilantro Sour Cream & Crispy Chips
Roasted Corn & Tomato Salsa with Tri-Colored Tortillas

(These Items may be Substituted at an Additional Price Per Person)

Marinated Grilled Vegetable Platter (\$6.00)
Jumbo Shrimp Display (\$12.00)
Snow Crab Claws (\$15.00)
Lobster Tails (Market Price)
Japanese Sushi Station with Chef & Kimono Assistant (\$22.00)
Deluxe Seafood Display of Crab Claws, Clams, Oysters & Shrimp (\$30.00)
Caviar (Market Price)

Salad
(Select 1)

Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette
Classic Caesar w/ Homemade Croutons & Garlic Anchovy Dressing
Wilted Baby Spinach w/ Cremini Mushroom & Roasted Shallot Dressing
Mixed Greens w/ Sun Dried Tomatoes, Shaved Reggiano & Bacon Ranch Dressing

Appetizer
(Select 1)

Fresh Fruit w/ Mint & Toasted Coconut
Penne Ala Vodka
Beefsteak Tomato & Fresh Mozzarella w/ Infused Rosemary Oil
Farfalle Primavera w/ Pesto Cream Sauce
Cold Poached Salmon w/ Mango Cilantro Chutney
Cheese Ravioli w/ Alfredo Sauce

Entrée
(Select 3)

Chicken Provencal w/ Plum Tomato, Garlic & White Wine
Chicken Chasseur w/ Artichoke, Mushroom, Tomato & Red Wine
Chicken Marsala w/ Wild Mushrooms & Shallots
Chicken Francese w/ Lemon, Butter, & White Wine
Black Angus Top Round w/ Rosemary Au Jus
Herb Crusted Tenderloin of Pork w/ Cabernet Reduction
Oven Roasted Turkey w/ Cranberry Relish & Country Gravy
Honey Apricot Glazed Ham w/ Dijon Mustard
Black Angus Top Round w/ Wild Mushroom Demi
Marinated London Broil w/ Herb Demi
Filet of Salmon w/ Dill Cream Sauce
Filet of Sole w/ Lemon Butter & White Wine
Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc

(These Items May be Substituted or Added on at an Additional Price Per Person)

(Substitute \$8.00pp, Add on \$10.00pp)

Roasted Prime Rib w/ Au Jus
Filet Mignon w/ Bordelaise Sauce
Pepper Crusted Tenderloin w/ Infused Garlic
Chateau Briand w/ Béarnaise Sauce
Rosemary & Garlic Roasted Leg of Lamb
Pan Seared Lobster Caked w/ Avocado Corn Relish
Seafood Newburg w/ Shrimp, Scallop & Crab

Accompaniments

(Select 2)

Vegetable Du Jour
Honey Glazed Carrots
Green Beans w/ Garlic & White Wine
Roasted Zucchini w/ Herb Butter
Rosemary & Garlic Toasted Potatoes
Garlic & Herb Potatoes
Mashed Potatoes w/ Caramelized Onions
Wild Rice Pilaf

Dessert

(Select 1)

(Includes Fresh Brewed Coffee & Selected Teas)

Three Tiered Wedding Standard Cake (Choice of Filling & Cake)

Fresh Fruit Display

Assorted Gourmet Cookies

Brownies & Blondies

(These Items May be Substituted at an Additional Price Per Person)

(Additional \$5.00 pp)

Chocolate Mousse Cake

New York Cheesecake

Standard Wedding Cake

Assorted Mini Pastries

Raspberry Truffle Cheesecake

Ice Cream Sundae Bar

Chocolate Fountain w/ Assorted Tropical Fruits (Add \$8.00 pp)

Viennese Display of Cakes, Pastries & Cookies (Add \$12.00pp)

Cappuccino & Espresso (Add \$3.00pp)

Fri & Sunday \$122 per person

\$107 per person (Afternoon 12-4 PM)

Saturday \$132 per person

\$107 per person (Afternoon 12-4 PM)

Cloud 9 III 50 guest minimum

Cloud 9 IV 110 guest minimum

All Wedding Menus Include: Yacht Rental, Custom Menu, Chinaware, Silverware, Professional service Staff, Choice of Linen Color, Three Tier Wedding Cake, Champagne Toast.

All food is Prepared Aboard the yacht on the day of the Event! We pride ourselves in Serving you and your special Guests, the Freshest Food you will find.

(Custom Menus Also Available)

Cloud 9 Bar/Bat Mitzvah & Sweet 16 Menu

Hors D'Oeuvres, Passed Butler Style (Select 5, Each Additional \$2.00pp)

Breaded Mozzarella
Jalapeno Poppers
Mini Focaccia Pizza
Cheese & Herb Stuffed Mushrooms
Marinated Beef or Chicken Kebobs
Mini Potato Pancakes w/Sweet Apple Chutney
Coconut Crusted Chicken Skewers
Plum Tomato Bruschetta
Sesame Crusted Chicken w/Marmalade Glaze
Assorted Mini Quiche
Swedish Meatballs w/Stroganoff Sauce
Vegetable Spring Rolls w/Soy Ginger Glaze
Gruyere Cheese Puffs
Beef or Chicken Satay w/Spicy Peanut Sauce
Phyllo Triangles w/Spinach & Feta Cheese
Cocktail Franks in Puff Pastry w/Spicy Mustard
Mini Pork Egg Rolls w/Plum Sauce

(These Items May be Substituted at an Additional Price Per Person)

New Zealand Rack of Lamb w/ Fresh Mint (\$7.00)
Lobster Cakes w/ Roasted Tomato Salsa (\$6.00)
Long Island Duck Tartlet w/ Roasted Fennel (\$5.00)
Marinated Jumbo Shrimp Cocktail (\$5.00)
Sliced Filet Mignon w/ Scallion Horseradish Cream (\$6.00)
Broiled Lemon Pepper Scallops w/ Clarified Butter (\$5.00)
Blackened Tuna w/ Spicy Creole Sauce (\$5.00)
Blackened Tuna on Cucumber rounds w/ Spicy Creole Sauce (\$5.00)
Tangy BBQ Shrimp (\$5.00)
Blackened Tuna w/Spicy Creole Sauce (\$5.00)

Stationary Displays

(Select 1)

(Additional items \$5.00 per person)

Assortment of International & Domestic Cheeses

Fresh Sliced Fruit

Crudites of Vegetable w/ Assorted Dipping Sauces

Antipasto Platter of Assorted Sliced Meats, Olives, & roasted red peppers

Creamy spinach & Caramelized Onion dip with Tortillas

Basket of Italian Breads w/ Infused Oils

Black Bean Salsa with Cilantro Sour Cream & Crispy Chips

Roasted Corn & Tomato Salsa with Tri Colored Tortillas

Vine Ripe Tomato, Mozzarella & Fresh Basil w/ Infused Oils

(These Items may be Substituted at an Additional Price Per Person)

Marinated Grilled Vegetable Platter (\$6.00)

Jumbo Shrimp Display (\$12.00)

Snow Crab Claws (\$15.00)

Lobster Tails (Market Price)

Japanese Sushi Display (\$15.00)

Japanese Sushi Station with Chef & Kimono Assistant (\$22.00)

Deluxe Seafood Display of Crab Claws, Clams, Oysters & Shrimp (\$30.00)

Caviar (Market Price)

Salad

(Select 1)

Mesclun Greens w/ Tomato, Cucumber & Balsamic Vinaigrette

Classic Caesar w/ Homemade Croutons & Garlic Anchovy Dressing

Wilted Baby Spinach w/ Cremini Mushroom & Roasted Shallot Dressing

Mixed Greens w/ Sun Dried Tomatoes, Shaved Reggiano & Bacon Ranch Dressing

Pasta

(Select 1)

(Served w/ Marinara, Ala Vodka or Pesto Cream Sauce)

Penne

Farfalle

Rigatoni

Vermicelli

Tortellini

Entrée

(Select 2)

Sausage & Peppers
Eggplant w/ Roasted Red Peppers & Mozzarella
Chicken Parmesan
Chicken Fingers w/ Honey Marmalade Dipping Sauce
Chicken Marsala w/ Wild Mushrooms & Shallots
Chicken Francese w/ Lemon, Butter, & White Wine
Herb Crusted Tenderloin of Pork w/ Cabernet Reduction
Oven Roasted Turkey w/ Cranberry Relish & Country Gravy
Honey Apricot Glazed Ham w/ Dijon Mustard
Black Angus Top Round w/ Wild Mushroom Demi
Marinated London Broil w/ Herb Demi
Filet of Salmon w/ Dill Cream Sauce
Filet of Sole w/ Lemon Butter & White Wine
Roasted Atlantic Salmon w/ Sun Dried Tomato Buerre Blanc

(Items May be Substituted or Added on at an Additional Price Per Person)

(Substitute \$8.00pp, Add on \$10.00pp)

Roasted Prime Rib w/ Au Jus
Filet Mignon w/ Bordelaise Sauce
Pepper Crusted Beef Tenderloin w/ Infused Garlic
Chateau Briand w/ Béarnaise Sauce
Rosemary & Garlic Roasted Leg of Lamb
Pan Seared Lobster Caked w/ Avocado Corn Relish
Seafood Newburg w/ Shrimp, Scallop & Crab

Accompaniments

(Select 2)

Vegetable Du Jour
Honey Glazed Carrots
Green Beans w/ Garlic & White Wine
Roasted Zucchini w/ Herb Butter
Rosemary & Garlic Roasted Potatoes
Garlic & Herb Potatoes
Mashed Potatoes w/ Caramelized Onions
Wild Rice Pilaf

Dessert

(Select 1)

(Includes Fresh Brewed Coffee & Selected Teas)

Occasion Cake

Fresh Fruit Display

Assorted Gourmet Cookies

Brownies & Blondies

(These Items May be Substituted at an Additional Price Per Person)

(Additional \$5.00 pp)

Chocolate Mousse Cake

New York Cheesecake

Assorted Mini Pastries

Raspberry Truffle Cheesecake

Ice Cream Sundae Bar

Chocolate Fountain w/ Assorted Tropical Fruits & Snacks (Add \$8 pp)

Viennese Display of Cakes, Pastries & Cookies (Add \$12.00pp)

Cappuccino & Espresso (Add \$3.00pp)

***Custom Menus are also available
\$11 per person more for Sit Down Service***