

Cloud Nine Catering 256 Boston Post Rd, Old Saybrook CT 06475



## Dinner Menu options on The Adventure

### Cocktail Party

#### Stationary Hors D'oeuvres

Fresh vegetable crudité's with roasted pepper dip  
Domestic and imported cheeses with assorted crackers  
Smoked salmon with pumpernickel and herbed cheese  
Baker's selection of tea bread with flavored cream cheese

#### Passed Hors D'oeuvres ~ *choose 4*

Scallops wrapped in sugar bacon  
Spanakopita  
Fig and Chevre tartlets,  
Cajun chicken tenders with cool ranch sauce  
Seasonal bruschetta  
Tequila lime shrimp  
Honey mustard kielbasa  
Mini beef tacos

Pulled pork sliders  
Stuffed mushrooms  
Risotto balls  
Seared tuna on wonton with seaweed salad  
Mushroom and Brie tartlets  
Raspberry and Brie tartlets  
Tapenade stuffed cherry tomatoes  
Crab cakes with chipotle remoulade

\$37.95 per guest includes food, labor and paper goods *Minimum 25 people for this price*

### ~ Cocktail Party Menu Enhancements ~

Antipasto platter ~ \$1.95 per person

Baked brie ~ \$49.00 each

Shrimp cocktail ~ \$2.00 per shrimp (16-20)

Beef slider served in a basket with our favorite chips ~ \$5.50 per person

Italian sliders (chicken, roasted peppers and provolone or eggplant, fresh mozzarella and tomato on foccacia with fried bowties served in a basket ~ \$5.95 per person

#### Self serve Pasta Bar

Your pre selected pasta, sauce and add in combinations from the following:

Choose 2 types of Pasta: Penne, Bowties, Cavatapi, or Tortellini

Choose 2 types of sauce: marinara, Alfredo, Basil pesto cream, Vodka pink

Choose 3 add ins: sausage, grilled chicken, tiny shrimp, Italian ham, broccoli, mixed veggies, sweet peas, artichoke hearts, roasted tomato, sautéed mushrooms

Served with Italian Cheese and Fresh ground Black Pepper

Served with Baguette

\$10.95 per person

Assorted finger desserts \$2.95 per person

~Bakers choice may include cookies, brownies, bars, mini cannolis, mini fruit tarts, mini bread puddings etc

All pricing is subject to a 20% service charge and 6.35% CT sales tax Prices are subject to change

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**Hors D'oeuvres and a Light Dinner Buffet**

**Passed Hors D'oeuvres ~ choose 3**

Scallops wrapped in sugar bacon  
Spanakopita  
Fig and Chevre tartlets,  
Cajun Chicken tenders with cool ranch sauce  
Seasonal bruschetta  
Tequila lime shrimp  
Honey mustard kielbasa  
Mini beef tacos

Pulled pork sliders  
Stuffed mushrooms  
Risotto balls  
Seared tuna on wonton with seaweed salad  
Mushroom and Brie tartlets  
Raspberry and Brie Tartlets  
Tapenade stuffed cherry tomatoes  
Crab cakes

**Dinner Buffet**

**Entrée #1 ~ choose 1**

Grilled lemon basil chicken breasts, Sliced bourbon brined turkey, Ginger jalapeño pork Loin, Country ham

**Entrée #2 ~ choose 1**

Ginger crusted salmon, Braised short ribs, Filet mignon with horseradish sauce

**Veggie ~ choose 1**

Roasted veggies, Grilled veggies, Seasonal squash

**Starch ~ choose 1**

Mediterranean orchietta salad, Mashed potatoes, Mac n cheese, Tomato basil pasta salad, Butternut and craisin orzo,  
Citrus white and wild rice

**Salad ~ choose 1**

Baby green salad with raspberry vinaigrette, Arugula with lemon vinaigrette and shaved Italian cheese, Caesar salad

**Bread Display ~ choose 1**

Dinner rolls or French bread or Assorted Fabled Food breads served with butter

**Served dessert- Choose 1**

Fresh fruit tart  
Apple Crumb Pie  
Mom's cheesecake  
Strawberry shortcake  
Chocolate, chocolate mousse cake

*\$48 per guest includes food, labor and paper goods. Minimum 25 people for this price*

**~ Dinner Buffet Party Menu Enhancements ~**

Harvest Table ~ \$10.00 per person  
Antipasto ~ \$2.95 per person  
Baked Brie ~ \$49 each  
Cheese platter ~ \$2.95 per person  
Veggie platter ~ \$2.50 per person  
Shrimp cocktail ~ \$2.00 per shrimp (16-20) served with Cloud Nine's own cocktail sauce  
Additional Passed hors d'oeuvres ~ \$3.00 per person per type  
Warm plated pasta course ~ \$6.00 per person (Penne a la vodka or Marinara and Romano cheese)  
Additional served course of soup or salad ~ \$6 per person  
Soup: Tomato Shallot Bisque, Butternut bisque, Chicken noodle soup New England clam or shrimp and corn chowder  
Add third entrée choice ~ \$8.95 per person  
Wedding cake ~ additional \$7.50 pp (replaces listed menu desserts)  
Mini cupcakes ~ \$15 per dozen  
Custom cake ~ Priced individually  
Freshly brewed coffee, decaf, and select teas \$3 pp