

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