



# CLOUD NINE CATERING

A division of the Down to Earth Group, LLC  
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[www.cloudnynecatering.net](http://www.cloudnynecatering.net)

## 2019 Summer – Fall Menu

**Passed Hors d'oeuvres** - choose 6 and we'll add a seasonal hors d'oeuvre as a wonderful surprise for you and your guests

French onion soup bruschetta (V)  
Skewered honey mustard kielbasa  
Grilled peach and Bleu crostini (V)  
Coconut chicken in a crispy cup with a mango/banana salsa  
Grilled tequila lime skewered shrimp  
Sliced tomato, basil and fresh mozzarella crostini (V)  
Filet and horseradish in a crispy cup  
Gyro skewered meatballs with Tzatziki  
Endive stuffed with Chevre, honey and toasted walnuts (V, GF)  
Mini fig, caramelized onion and Chevre grilled cheese (V)  
Risotto balls with a lemon aioli (V, GF)  
California veggie roll ups (V)  
Tomato soup shooter with a four-cheese grilled cheese (V)  
Seared sesame tuna on a crispy wonton with seaweed salad

### Salad or Soup and Bread

Grilled romaine with ranch drizzle, bacon, grilled onions and tomato  
Mesclun greens with shaved fennel and sour cherry vinaigrette and toasted pistachios and chevre  
Arugula, shaved Parmesan and lemon vinaigrette  
Caprese with native tomatoes over baby greens and basil oil drizzle - (August-October 10)  
Summer soups New England clam chowder, Summer traditional Gazpacho or Fire and ice melon  
Fabled Foods Ancienne baguette, ciabatta and cranberry walnut bread basket served with herbed oil and sweet butter

### Served dinner choice of: (pick 2 and one of our many vegetarian choices)

Tenderloin topped with demi-glace served with roasted fingerlings and grilled veggies  
Ginger crusted salmon over pilaf with grilled asparagus  
Lobster ravioli with tomato cream reduction, braised chard  
Marmalade glazed corned beef with rosemary potatoes, sweet and sour cabbage  
Chicken Mirabella-Roasted chicken with olives, sweet potato, orange and prunes, served over an herbed rice pilaf  
Bourbon brined Stadler breast over cranberry baked rice and roasted cauliflower  
Prime rib with horseradish sauce, roasted garlic red mashers and roasted veggies  
Seared sea scallops with warm Mediterranean orzo and butternut mash  
Vegetarian selections: Creamy shiitake and asparagus lasagna, Summer ratatouille with couscous and parsley gremolata, Curried veggies with jasmine rice and lentil mint salad, Creamy lemon veggie pot pie, Veggie stack with fresh mozzarella

### Buffet style cake and coffee

Wedding Cake with buttercream frosting and luscious mousse filling  
Or 2-tiered cutting cake with assorted yummys  
Coffee, Decaf, Assorted Tea

### Extras:

Mussels (saffron tomato broth) course including extra rentals: \$8 pp  
Harvest table add \$8 per person  
Additional course of soup or salad: \$6 per person  
Fruit with warm chocolate dip \$3 pp

\$60 per person for food only Price does not include on site staff, rentals, or alcoholic bar 6.35% sales tax 20% off premise admin charge are applied to all full serviced events (Prices per person will increase under 75pp!)  
Prices are subject to change 01/02/19