2026 NYC 9 Cocktail Party Menu I

Hors D'Oeuvres, Passed Butler Style (Select 5)

Sesame Crusted Chicken w/ Teriyaki Glaze
Skewered Chicken w/ Chipotle Sauce (GF)
Mini Chicken Parmesan Sliders
Grilled Chicken, Spinach & Feta Empanadas
Chicken Satay w/ Honey Balsamic Reduction (GF)
Caribbean Chicken & Mango in Mini Tart Shell
Macadamia Crusted Chicken w/ Pineapple Glaze
Coconut Chicken w/ Citrus Glaze
Chicken Dumplings w/ Soy Ginger Reduction
Buffalo Chicken Empanada w/ Blue Cheese Mousse
Chicken & Cheese Quesadillas
Chicken & Waffles w/Jalapeno Maple Syrup
Caribbean Fruit Kebobs w/ Honey Yogurt (GF) (V)
Prosciutto Wrapped Asparagus (GF)
Vegetable Spring Rolls w/ Soy Ginger Glaze
Stuffed Mushrooms w/Garlic and Herbs
Potato Pancakes w/ Apple Sauce
Mini Assorted Pizzas
Wild Mushroom Tartlets w/Caramelized Onions, Garlic & Mushrooms
Antipasto Skewers with Salami, Artichoke, Fresh Mozzarella & Calamata Olive
Mini Pesto and Provolone Grilled Cheese Triangles
BLT Sliders w/ Aioli
Steamed Vegetable Dumplings w/ Oriental Sauce (V)
Barbecued Beef Skewers
Steak & Cheese Quesadillas
Sesame Beef Skewers w/ Ponzu Sauce
Barbecue Mini Beef Sliders w/ Vermont Cheddar
Cocktail Franks in Puff Pastry w/ Spicy Mustard
Mini Beef Sliders w/ Pickle
Mini Meatballs w/ Spicy Marinara
Mini Grilled Reubens w/ Thousand Island Sauce
Mini Cuban Paninis w/ Ham
Pulled Pork Mini Sliders
Shrimp Dumplings w/ Ginger Soy Sauce
Blackened Shrimp Kabobs w/ Horseradish Crème
Sesame Seared Tuna on Wonton Chip w/ Thai Glaze
Grilled Scallops w/ Bacon
Coconut Shrimp w/ Citrus Sauce
Mahi Mahi Tacos w/ Sour Cream
Tandoori Lamb Kebobs w/ Yogurt Sauce

(These Items May be Added @ Additional Price Per Person)
New Zealand Baby Lamb Chops w/ Apricot Mint Jelly ($10.00)
Maryland Crab Cakes w/ Remoulade Sauce ($7.00)
Crab Cake Slider w/Meyer Lemon Aioli & Mango Chutney ($8.00)
Roasted Duck & Scallion Quesadillas ($8.00)
Marinated Jumbo Shrimp Cocktail ($8.00)
Sliced Filet Mignon w/ Horseradish Cream on Baguette ($9.00)
Smoked Salmon Crostini w/ Capers ($7.00)
Bacon Wrapped Filet Mignon ($10.00)
Mini Lobster Rolls ($10.00)

Salad

Mesclun Greens w/tomato, Cucumber & Balsamic Vinaigrette (GF) (V)

Stationery Display Included

Gourmet Display Station, with an Assortment of Imported Cheeses, Crisp Crackers, Assorted Olives, Marinated Red Peppers, Artichoke Hearts, Pepperoncini Peppers, Giardiniera Vegetables.

Select 1 Additional Display from Below

Slider Station

Beef Burgers, Cheese Burgers , California Veggie Burger on Soft Buns with your choice of toppings to include: American Cheese, Swiss Cheese, Bacon, Cooked Onion, Shredded Lettuce, Sliced tomatoes, Pickles, Mustard and Ketchup, Home Made Cole Slaw, Fresh Macaroni and Cheese, and French Fries.

Mexican Fiesta Station

Cheese Quesadillas, Nachos with Guacamole and Salsa
Hard shells and soft tortillas, Ground Beef, Chicken Strips, Shredded Lettuce, Cheese, Onions, Chopped Tomatoes, Cheddar Cheese, Guacamole, Sour Cream and Street Corn Nibletts

Little Italy Station

Assorted Mini Pizzas
Chicken Parm Sliders
(Select any 2 served with Crusty Italian bread & Imported Grated Cheese)

Penne Alla Vodka	Farfalle with Fresh pesto
Penne with Bolognese Sauce	Linguini w/ White Clam Sauce
Four Cheese Ravioli w/Blush Cream Sauce	Tortellini with Marinara

Asian Fushion Station

Served in Chinese take-out Containers & Chopsticks)
Vegetable Spring Rolls
Chicken w/Oriental Vegetables & White Rice
Sweet and Spicy Glazed Salmon

Dessert (Select 1)

(Includes Fresh Brewed Coffee & Selected Teas)

Assorted Gourmet Cookies
Mini Pastry Bites and Brownies

(Additional Selections Price Per Person)

(Additional $15.00 pp)

Miniature New York Cheesecakes
Assorted Mini French and Italian Pastries
Chocolate Dipped Strawberries
Fresh Fruit Display

2026 NYC 9 Cocktail Party Menu II

(Select 6)

Sesame Crusted Chicken w/ Teriyaki Glaze
Skewered Chicken w/ Chipotle Sauce (GF)
Mini Chicken Parmesan Sliders
Grilled Chicken, Spinach & Feta Empanadas
Chicken Satay w/ Honey Balsamic Reduction (GF)
Caribbean Chicken & Mango in Mini Tart Shell
Macadamia Crusted Chicken w/ Pineapple Glaze
Coconut Chicken w/ Citrus Glaze
Chicken Dumplings w/ Soy Ginger Reduction
Buffalo Chicken Empanada w/ Blue Cheese Mousse
Chicken & Cheese Quesadillas
Chicken & Waffles w/Jalapeno Maple Syrup
Caribbean Fruit Kebobs w/ Honey Yogurt (GF) (V)
Prosciutto Wrapped Asparagus (GF)
Vegetable Spring Rolls w/ Soy Ginger Glaze
Stuffed Mushrooms w/Garlic and Herbs
Potato Pancakes w/ Apple Sauce
Mini Assorted Pizzas
Wild Mushroom Tartlets w/Caramelized Onions, Garlic & Mushrooms
Antipasto Skewers with Salami, Artichoke, Fresh Mozzarella & Calamata Olive
Mini Pesto and Provolone Grilled Cheese Triangles
BLT Sliders w/ Aioli
Steamed Vegetable Dumplings w/ Oriental Sauce (V)
Barbecued Beef Skewers
Steak & Cheese Quesadillas
Sesame Beef Skewers w/ Ponzu Sauce
Barbecue Mini Beef Sliders w/ Vermont Cheddar
Cocktail Franks in Puff Pastry w/ Spicy Mustard
Mini Beef Sliders w/ Pickle
Mini Meatballs w/ Spicy Marinara
Mini Grilled Reubens w/ Thousand Island Sauce
Mini Cuban Paninis w/ Ham
Pulled Pork Mini Sliders
Shrimp Dumplings w/ Ginger Soy Sauce
Blackened Shrimp Kabobs w/ Horseradish Crème
Sesame Seared Tuna on Wonton Chip w/ Thai Glaze
Grilled Scallops w/ Bacon
Coconut Shrimp w/ Citrus Sauce
Mahi Mahi Tacos w/ Sour Cream
Tandoori Lamb Kebobs w/ Yogurt Sauce

(These Items May be Added @ Additional Price Per Person)

New Zealand Baby Lamb Chops w/ Apricot Mint Jelly ($10.00)
Maryland Crab Cakes w/ Remoulade Sauce ($7.00)
Crab Cake Slider w/Meyer Lemon Aioli & Mango Chutney ($8.00)
Roasted Duck & Scallion Quesadillas ($8.00)
Marinated Jumbo Shrimp Cocktail ($8.00)
Sliced Filet Mignon w/ Horseradish Cream on Baguette ($9.00)

Smoked Salmon Crostini w/ Capers ($7.00)
Bacon Wrapped Filet Mignon ($10.00)
Mini Lobster Rolls ($10.00)

Salad (Select 1)

Crispy Wedge Salad with Bacon, Diced tomato, Blue Cheese Crumbles and Creamy Dressing
Mesclun Greens w/tomato, Cucumber & Balsamic Vinaigrette (GF) (V)

Charcuterie Display Included

Gourmet Display Station, with an Assortment of Imported Cheeses, Crisp Crackers, Fresh Fruit Display, Vegetable Crudite with Dip. Salami, Prosciutto, Pepperoni, Assorted Olives, Marinated Red Peppers, Artichoke Hearts, Pepperoncini Peppers, Giardiniera Vegetables, Fresh Mozzarella & Tomato Platter with Fresh Basil and Balsamic Glaze.

Select 2 Additional Display from Below

Slider Station

Beef Burgers, Cheese Burgers, Veggie Burgers on Soft Buns with you choice of toppings to include: American Cheese, Swiss Cheese, Bacon, Cooked Onion, Shredded Lettuce, Sliced tomatoes, Pickles, Mustard and Ketchup, Home Made Cole Slaw, Fresh Macaroni and Cheese, and French Fries.

Little Italy Station

Assorted Mini Pizzas
Mini Chicken Parm Sliders
(Select any 2 served with Crusty Italian bread & Imported Grated Cheese)

Penne Alla Vodka	Farfalle with Fresh pesto
Penne with Bolognese Sauce	Linguini w/ White Clam Sauce
4 cheese Ravioli Blush Cream Sauce	Tortellini with Carbonara

Caribbean Station

Mini Cuban Paninis

Pollo Guisado	Ropa Viega
Arroz Con Gandules	Plátanos Fritos

Asian Fusion Station

Served in Chinese take out containers & chopsticks)
Vegetable Spring rolls
Chicken w/Oriental Vegetables & White Rice
Sweet and Spicy Glazed Salmon

Dessert (Select 2)

(Includes Fresh Brewed Coffee & Selected Teas)

Assorted Gourmet Cookies
Mini Pastry Bites and Brownies

(Additional Selections Price Per Person)
(Additional $15.00 pp)
Miniature New York Cheesecakes
Assorted Mini French and Italian Pastries
Chocolate Dipped Strawberries
Fresh Fruit Display

2026 NYC 9 Cocktail Party Menu III

Hors D'Oeuvres, Passed Butler Style (Select 6)

Sesame Crusted Chicken w/ Teriyaki Glaze
Skewered Chicken w/ Chipotle Sauce (GF)
Mini Chicken Parmesan Sliders
Grilled Chicken, Spinach & Feta Empanadas
Chicken Satay w/ Honey Balsamic Reduction (GF)
Caribbean Chicken & Mango in Mini Tart Shell
Macadamia Crusted Chicken w/ Pineapple Glaze
Coconut Chicken w/ Citrus Glaze
Chicken Dumplings w/ Soy Ginger Reduction
Buffalo Chicken Empanada w/ Blue Cheese Mousse
Chicken & Cheese Quesadillas
Chicken & Waffles w/Jalapeno Maple Syrup
Caribbean Fruit Kebobs w/ Honey Yogurt (GF) (V)
Prosciutto Wrapped Asparagus (GF)
Vegetable Spring Rolls w/ Soy Ginger Glaze
Stuffed Mushrooms w/Garlic and Herbs
Potato Pancakes w/ Apple Sauce
Mini Assorted Pizzas
Wild Mushroom Tartlets w/Caramelized Onions, Garlic & Mushrooms
Antipasto Skewers with Salami, Artichoke, Fresh Mozzarella & Calamata Olive
Mini Pesto and Provolone Grilled Cheese Triangles
BLT Sliders w/ Aioli
Steamed Vegetable Dumplings w/ Oriental Sauce (V)
Barbecued Beef Skewers
Steak & Cheese Quesadillas
Sesame Beef Skewers w/ Ponzu Sauce
Barbecue Mini Beef Sliders w/ Vermont Cheddar
Cocktail Franks in Puff Pastry w/ Spicy Mustard
Mini Beef Sliders w/ Pickle
Mini Meatballs w/ Spicy Marinara
Mini Grilled Reubens w/ Thousand Island Sauce
Mini Cuban Paninis w/ Ham
Pulled Pork Mini Sliders
Shrimp Dumplings w/ Ginger Soy Sauce
Blackened Shrimp Kabobs w/ Horseradish Crème
Sesame Seared Tuna on Wonton Chip w/ Thai Glaze
Grilled Scallops w/ Bacon
Coconut Shrimp w/ Citrus Sauce
Mahi Mahi Tacos w/ Sour Cream
Tandoori Lamb Kebobs w/ Yogurt Sauce
New Zealand Baby Lamb Chops w/ Apricot Mint Jelly
Maryland Crab Cakes w/ Remoulade Sauce

Crab Cake Slider w/Meyer Lemon Aioli & Mango Chutney
Roasted Duck & Scallion Quesadillas
Marinated Jumbo Shrimp Cocktail
Sliced Filet Mignon w/ Horseradish Cream on Baguette
Smoked Salmon Crostini w/ Capers
Bacon Wrapped Filet Mignon
Mini Lobster Rolls

Salad (Select 1)

Crispy Wedge Salad w/ Bacon, Diced tomato, Blue Cheese Crumbles & Creamy Dressing
Mesclun Greens w/tomato, Cucumber & Balsamic Vinaigrette (GF) (V)

Charcuterie Display Included

Gourmet Display Station, with an Assortment of Imported Cheeses, Crisp Crackers, Fresh Fruit Display, Vegetable Crudite with Dip. Salami, Prosciutto, Pepperoni, Assorted Olives, Marinated Red Peppers, Artichoke Hearts, Pepperoncini Peppers, Giardiniera Vegetables, Fresh Mozzarella & Tomato Platter with Fresh Basil and Balsamic Glaze.

(Select 3 Additional Display from Below

Slider Station

Beef Burgers, Cheese Burgers on Soft Buns with you choice of toppings to include: American Cheese, Swiss Cheese, Bacon, Cooked Onion, Shredded Lettuce, Sliced Tomatoes, Pickles, Mustard and Ketchup, Home Made Cole Slaw, Fresh Macaroni and Cheese, and French Fries.

Mexican Fiesta Station

Quesadillas, Nachos with Guacamole and Salsa
Hard shells and soft tortillas, Ground Beef, Chicken strips, Shredded Lettuce, Cheese, Onions, Chopped Tomatoes, Cheddar Cheese, Guacamole, Sour Cream and Corn Salad

Little Italy Station

Assorted Mini Pizzas
Mini Chicken Parm Sliders
(Select any 2 served with Crusty Italian bread & Imported Grated Cheese)

Penne Alla Vodka — Farfalle with Fresh pesto
Penne with Bolognese Sauce — Linguini w/ White Clam Sauce
Four Cheese Ravioli w/Blush Cream Sauce — Tortellini with Marinara

Caribbean Station

Mini Cuban Paninis
Pollo Guisado — Ropa Viega
Arroz Con Gandules — Plátanos Fritos

Cloud 9 Pub Station

Buffalo Chicken Wings w/ Blue Cheese Dressing, Baked Waffle Fries, Bistro Beef Sliders, Stuffed Potato Skins with Bacon and cheddar

Asian Fusion Station

Served in Chinese take-out containers & chopsticks)
Vegetable Spring rolls
Chicken w/Oriental Vegetables & White Rice

Sweet and Spicy Glazed Salmon

Dessert (Select 2)
(Includes Fresh Brewed Coffee & Selected Teas)
Assorted Gourmet Cookies
Mini Pastry Bites and Brownies

(Additional Selections $8 Per Person)
Miniature New York Cheesecakes
Assorted Mini French and Italian Pastries
Fresh Fruit Display

Additional Stations (May be added to menus)

Charcuterie Board
(Additional $16 per person)
Gourmet Display Station, with an Assortment of Imported Cheeses, Crisp Crackers, Fresh Fruit Display, Vegetable Crudite with Dip. Salami, Prosciutto, Pepperoni, Assorted Olives, Marinated Red Peppers, Artichoke Hearts, Pepperoncini Peppers, Giardiniera Vegetables, Fresh Mozzarella & Tomato Platter with Fresh Basil and Balsamic Glaze.

Hot Mashed Potato Martini Station
(Additional $16 per person) Select any 6 toppings
Fresh Mashed Potatoes with a choice of toppings. Olives, Tortillas, Sour Cream, Bacon, Chives, Red Onions, Shredded Cheddar Cheese, Pepper Jack Cheese, Diced Ham, Corn, Mushrooms, Shredded Carrots, Steamed Broccoli, Melted Butter, Gravy, Salsa, Pesto Sauce.

Asian Fusion Station
(Additional $20 per person)
Served in Chinese take out containers & chopsticks)
Vegetable Spring rolls, Chicken Dumplings
Chicken w/Oriental Vegetables & White Rice
Sweet and Spicy Glazed Salmon

Sushi Station
(Additional $45 per person)
Station to include (Crab, Tuna, Salmon, Shrimp), Maki (Tuna, Futo, Cucumber) & Rolls (California, Salmon, Crab). Ginger, Wasabi and Sauces

Fulton Fish Market Seafood Station
(Additional $60 per person)
Display of Gulf Shrimp, Baked Salmon with Dill Sauce, Little Neck Clams, Smoked Salmon Rolls, Oysters on ½ shell, Sauteed Calamari with Marinara. Assorted Seafood Salad, Hot Baked Clams, Scallops & Bacon, Mini Lobster Rolls, Cocktail Sauce & Lemon Wedges.

Slider Station

(Additional $21 per person)

Beef Burgers, Cheese Burgers on Soft Buns with you choice of toppings to include: American Cheese, Swiss Cheese, Bacon, Cooked Onion, Shredded Lettuce, Sliced tomatoes, Pickles, Mustard and Ketchup, Home Made Cole Slaw, Fresh Macaroni and Cheese, and French Fries.

Coney Island Station

(Additional $12 per person)

Hot Dog Table Cart with Umbrella includes Steamed Hot dogs
Baked Waffle Potato Wedges, Large Deli Pretzels
Rolls, Sauerkraut, Mustard , ketchup & Relish

NY Deli Station

(Additional $18 Per Person)

Chicken and Waffles
Corned Beef, Pastrami, Reubens, Potato Knishes, Pickles, Fresh Cole Slaw. Served on Rye and Pumpernickel Bread

Caribbean Station

(Additional $18 Per Person)

Mini Cuban Paninis
Pollo Guisado Ropa Viega
Arroz Con Gandules Plátanos Fritos

Pub Station

(Additional $15 (Per Person)

Buffalo Chicken Wings w/ Blue Cheese Dressing, Baked Waffle Fries, Bistro Beef Sliders, Stuffed Potato Skins with Bacon and cheddar

Mexican Fiesta Station

(Additional $23 per person)

Quesadillas, Nachos with Guacamole and Salsa
Hard shells and soft tortillas, Ground Beef, Chicken strips, Shredded Lettuce, Cheese, Onions, Chopped Tomatoes, Cheddar Cheese, Guacamole, Sour Cream, and Corn Salad

Little Italy Station

(Additional $24 per person)

Assorted Mini Pizzas
Mini Chicken Parm Sliders
(Select any 2 served with Crusty Italian bread & Imported Grated Cheese)
Penne Alla Vodka Farfalle with Fresh pesto
Penne with Bolognese Sauce Linguini w/ White Clam Sauce
Four Cheese Ravioli w/ Blush Cream Sauce Tortellini with Marinara

Ice Cream Sundae Station

(Additional $15 per person)

Vanilla, Chocolate, Sorbet, Assorted Nuts, Sprinkles, Candies, Cherries, Fruits, Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Cookie Pieces, Brownies and Fresh Whipped Cream

Viennese Dessert Station

(Additional $28 per person)

Assortment of Gourmet Cookies, Fresh Pies, Assorted Gourmet Cakes & Torts, Display of Fresh Fruit, Miniature Italian & French Pastry, Fruit Tarts, Brownies, Blondies, Petite Fours, Chocolate Dipped Strawberries, Sorbet, Ice Cream & Fresh Cream Includes,
Espresso, Cappuccino and After Dinner Cordials

Chocolate Fountain

(Additional $21 per person)

Delicious melted chocolate cascading down the fountain. Dip your favorite fruit and snacks. Included are Cookies, Marshmallows, Pretzels, Sugar Wafers, Crispy Rice, Strawberries and Assorted Fruit

Candy Station

(Additional $18 per person)

Custom Premium wrapped and unwrapped candy in Apothecary Jars & Decorative glass Vases, which are personally created in a variety of styles, colors and Themes to match the event. Jelly beans, gummies, m&m's, lollipops, mints, chewy candy, chocolates, any kind of sweets. Includes custom decorations with cellophane bags for guests to take home.

Popcorn Station

(Additional $15 per person)

Old Fashioned popcorn machine with gourmet popcorn. Complete with bags to take home