



Sit Down Dinner Menu

Wedding Menu

Evening Cocktail Reception Champagne Greeting upon Arrival

Verdi Asti Spumante Champagne*
Fresh Strawberries

*Contains Gluten

& Infused Water with Cucumber and Lemons
Hot Apple Cider for Fall Wedding

SkyView's Selection Hot and Cold Hors D'Oeuvres Passed Butler Style

Chicken Tempura with Sweet Chili Sauce
Coconut Shrimp with Mango Rum Sauce
Bite Size Cheddar Frankfurters with Spicy Mustard
Mini Crab Cakes
Beef Tenderloin Crostini
Bruschetta on Garlic Toast Points
Cheese Steak Quesadilla
Kale Potstickers with Teriyaki Sauce
Buffalo Chicken Spring Rolls
Tomato Mozzarella Skewers with Balsamic Reduction
Bistro Meatballs

*Seasonal selections may be added to this list of hors d'oeuvres

From the Fiery Chafing Dishes (choice of three)

Baked Brie en Croute with Figs and Apricot Glaze
Chicken Hawaiian Topped with Pineapple, Scallion and Sesame Seeds
Eggplant Rollatini
Friend Calamari (Tradition or Thai Chili)
Herb Crusted Tilapia Oreganata with Garlic Cream Sauce
Lasagna Roulettes
Seafood Fra Diavolo
Seafood Bouillabaisse in a Light Tomato Broth with Fennel and Celery
Swedish or Italian Meatballs
Sausage and Peppers
Broccoli Rabe and Cannellini Beans with Garlic and Capers
Linguini in Clam Sauce
Ale Poached Mussels
Potato Au Gratin
Beef and Vegetable Stir-Fry
Homemade Five Cheese Mac & Cheese

Live Stations Prepared Before Your Guests (Choice of Two Stations)

Fresh Mozzarella Station

Sliced & Served Over Italian Bread, Fresh Basil, Sun Dried Tomatoes, Roasted Peppers, Sliced Fresh Tomatoes and Onions, Balsamic Vinegar, Virgin Olive Oil, and Balsamic Reduction

All American Potato Bar

Homemade Mashed Potatoes Presented in Sundae Glasses and Oven Roasted Potato Skins with Choice of Toppings
Toppings Include: Shredded Cheddar, Bacon Bits, Scallions, Sour Cream, Jalapeños, and Broccoli Florets
Oven Roasted Sweet Potato Wedges, Seasoned French Fries with Assorted Flavored Dipping Sauces

Pasta Station

Pasta: Tri-Color Tortellini, Orecchiette and Penne
Sauces: Alfredo; Marinara or Pesto and Vodka
Served with Homemade Garlic Bread

Mexican Taco Station

Build Your Own Tacos or Quesadillas with Marinated Beef and Chicken on Soft Flour Tortillas
Sautéed Peppers and Onions, Shredded Lettuce, Diced Tomatoes, Onions, Cheddar Cheese, Guacamole, Jalapeños and Sour Cream

Oriental Station

Vegetable Fried Rice, Sweet and Sour Chicken, Egg Rolls and Fortune Cookies

Pub Station

Buffalo Chicken Wings with Blue Cheese Dip, Crispy "Red Hot" Shrimp with Chipotle Aioli, Jumbo Onion Rings, Mozzarella Sticks with Marinara
Seasonal IPA Beer Display

Polish Station

Kielbasa Sliced to Order
Served with Sauerkraut, Stuffed Cabbage, and Potato Pierogies

Oktoberfest Station

Bratwurst Hoagies Made to Order with Sauerkraut and Mustard Accompaniments
Homemade German Potato Salad
Sauerbraten with Braised Red Cabbage

Latin America Station

Roasted Pork Pernil Style Served with Chimichurri Sauce
Sweet Candied Plantains
Homemade Beef Empanadas

Greek Gyro Station

Lamb and Beef Gyros Made to Order with Sliced Lettuce & Tomatoes,
Cucumbers and Tzatziki Sauce on Warm Pita Bread with Selection of:
Tabouli: Cracked Wheat with Parsley, Tomatoes, Cucumbers and Couscous
Hummus: Chick Pea Puree with Garlic, Parsley and Lemon Juice
Served with Toasted Pita Chips

Slider Station

Make Your Own Angus Beef Burger or Cheeseburger,
Portobello Mushroom Caps and Pulled Pork Sliders
Assortments of Coleslaw and Assorted Aiolis, Lettuce, Tomato, and Sliced Onions
All Prepared to Order by Uniformed Chef

Philly Cheese Steak Station

Made to Order by Uniformed Chef with Accompaniments of Caramelized
Onion, Roasted Peppers, and Cheese Fondue on Italian Bread

Additional Stations

(All additional stations can be added to your menu for an additional charge)

Sushi Display

Salmon Roll, Tuna Roll, Spicy Tuna Roll, Crab Meat Roll
and California Roll with Steamed Edamame

Caviar Display

Black and Red Caviar, Chopped Onions and Eggs, Capers Sour Cream and
Herring in Wine Sauce Accompanied by Assorted Chilled Flavored Vodka
Display on a Magnificent Luge Ice Carving

Seafood Display

Jumbo Shrimp, Blue Point Oysters, and Littleneck Clams

Deluxe Seafood Display

Includes Seafood Display, plus Chilled 1/2 Lobsters and Lump Crab

Portuguese Station

Baby Shrimp in Scampi Sauce
Pan Fried Chorizo (Portuguese Sausage)
Paella

Flambé Steak Au Poivre

Flambéed in Front of your Guests by Uniformed Chef

Strip Steak Coated with Tri-Colored Peppercorns
and Flambé with Premium Cognac
Served on Garlic Bread and Topped with a Grilled Portobello Mushroom

Carving Station (Choice of One)

Thinly Carved and Served by Uniformed Chef

Oven Roasted Turkey with Cranberry-Mandarin Sauce
Apricot Glazed Ham with Honey Mustard Sauce
Honey Glazed Corned Beef with Honey Mustard
Grilled Marinated Loin of Pork with Tropical Salsa
Oak Hickory Smoked Pastrami with Deli Mustard
Roasted Top Round of Beef with Au Jus
Whole Roasted Suckling Pig with Chimichurri Sauce
London Broil with Cream Horseradish Sauce
Seared Ahi Tuna with Sesame Ginger Sauce

Upgraded Carving Selection at Market Price

Roasted Leg of Lamb with Port Wine Sauce and Mint Jelly
Mesquite Marinated Flank Steak with Rosemary Demi-Glace
Braised Pork Belly with Apple Cranberry Relish

Cold Hors D'Oeuvres Platters (Choice of Three)

Poached Norwegian Salmon
Artisanal Cheese Display
Farmers Market Vegetable Crudit 
Assorted Deviled Eggs Platter
Deluxe Antipasto Platter
Display of Fresh Fruit in Season
Fresh Mozzarella Platter
Mediterranean Grilled Vegetable Platter with Hummus
Melons Wrapped with Prosciutto Platter

Main Course

Appetizer

(Choice of One) Accompanied with Petite Dinner Rolls with Butter

- Melons Wrapped with Prosciutto
- Penne Ala Vodka
- Fresh Mozzarella with Tomato, Roasted Peppers, Basil and Balsamic Vinegar Reduction
- Wild Mushroom Ravioli with a Sun Dried Tomato Basil Sauce
- Rainbow Mesclun Salad with Honey Balsamic Vinaigrette, Sun Dried Cranberries and Chopped Walnuts–Passed
- Caesar Salad with Caesar Dressing, Parmesan Cheese and Homemade Golden Croutons–Passed
- Crisp Kale Salad with Sesame Ginger Dressing Parmesan Cheese and Homemade Golden Croutons–Passed
- Tri-Color Salad of Endive, Radicchio and Arugula with Champagne Vinaigrette, Crumbled Feta, and Fresh Orange Segments–Passed

Entrée

Chateaubriand with Bordelaise Sauce
and Choice of Chicken

Chicken Francaise, Chicken Piccata, Roasted Chicken in a Brandy White
Mushroom Cream, Herb Stuffed Chicken with Roasted Peppers,
Prosciutto and Provolone in a White Wine Mushroom Sauce, Stuffed
Chicken Florentine Topped with Béchamel Sauce
Accompanied by Bouquetière of Seasonal Vegetables

Choice of Potato:

Roasted Red Bliss Potatoes or Twice Baked Potatoes

Alternate Meals Available:

Vegetarian Guests – We Offer a Grilled Vegetable Strudel
with Roasted Red Pepper Coulis and Fresh Basil

Vegan Meal Available – Red Quinoa Croquettes with Sun Dried Tomato,
Pine Nuts, Olives with Roasted Red Pepper Coulis

Kids Meal – Chicken Tenders and French Fries

Gluten Free – Main Entrée Selection is Modified

Dessert

Painted Plate Dessert Sampler

Includes Slice of Wedding Cake, Pastry Cup with French Vanilla Ice Cream and
Assortment of Berries OR Chocolate Covered Strawberries

Or

Parisienne Table Available at an Additional Cost

Custom Wedding Cake by Le Petit Gateau - A Little Cake

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Fine Herb Teas

Bar Service

Unlimited Premium Brand Liquors

House Selection of Red, White and White Zinfandel Wines

Verdi Asti Spumante Champagne,

Unlimited and Assorted Regular and Light Beers,

Assorted Sodas and Juices

Late Night To-Go Menu

S'more Dessert

- at the firepit
- add: reeses peanut butter cups, kit kats, Caramel chocolates
- chocolate covered pretzels
- brownies

Late Night Breakfast Treats

- coffee to go
- hot chocolate w/ marshmallow, whipped cream, shaved chocolate
- different milks, creamers, sweeteners for coffee
- assorted donuts
- Taylor Ham Egg and Cheese
- Tater Tots

Pork & Pretzels

- pretzels
- assorted mustards
- pulled pork sliders
- homemade pickles/coleslaw/ jalapeño
- hot dogs

At the Movies

- Popcorn (different flavors)
- Caramel Corn
- Nachos w/ Cheese
- M&Ms
- Swedish Fish
- Coca Cola Glass Bottles To-go

Classic Sandwiches

- grilled cheese sandwiches
- assorted cheeses
- Peanut Butter and Jelly Sandwiches (strawberry and grape)
- Rosemary Homemade Potato chips
- pickles

When in Cuba

- Cuban Sandwiches
- Beef Empanadas
- Plantain chips

New Orleans Style Po' Boys

- Cajun Fried Shrimp
- Smoked Pastrami
- Dressed with Shredded Lettuce, Tomatoes, Mayo & Onions