



Cocktail Reception

Sky View's Seasonal Selection

of

Hors D'Oeuvres

Passed Butler Style

"Farm to Table" Presentation

(All Inclusive)

Deluxe Antipasto

Prosciutto de Parma, Capicola, Soppressata, Salami, Marinated Artichokes, Banana Peppers, Stuffed Cherry Peppers, Grilled Vegetables, Bean Salad, Marinated Olives, Roasted Tomatoes with Garlic, Hummus, Bread Sticks, Marinated Feta Cheese, Cornichons

Fresh Fruit

Pineapple, Watermelon, Grapes, Honeydew, Canteloupe, Mango, Kiwi, Strawberries, Blueberries
Yogurt Dipping Sauce

Artisanal Cheese

Vermont Cheddar, Asiago, Cave Aged Blue Cheese, Porter Cheddar, Smoked Gouda, Mozzarella Balls, Dried and Fresh Fruit, Almonds, Fig Jam, Brandy Cherries, Everything Flat Bread, Herbed Focaccia, Grapes, Walnut Raisin Bread

Smoked Salmon Platter

Thinly Sliced Smoked Salmon with Traditional Accompaniments

From the Fiery Chafing Dishes

(Choice of Three)

Eggplant Rollatini

Korean Style Beef Tips with Snow Peas, Scallions and Lime

Baked Meatball Parmesan

Homemade Mac and Cheese

Garlic Butter Steamers with Lemon and Thyme

Chicken Hawaiian topped with Pineapple, Scallion and Sesame Seeds

Seafood Paella with Saffron, Chorizo, and Chicken

Fried Calamari with Marinara, Garlic Aioli and Thai Chili Sauce

Baked Brie en Croute with Figs, Apricot Glaze, and Almonds

Sweet Italian Sausage and Peppers

Broccoli Rabe and Cannellini Beans with Garlic and Capers

Seafood Fra Diavolo

Teriyaki Beef and Vegetable Stir-fry with Cashews, Pineapple, and Bamboo Shoots

Grilled Jerk Style Chicken with Lime and Plantains

Live Stations Prepared Before Your Guests

(Choice of Two)

Pub Station

Chicken Wings with Bleu Cheese, Buffalo Hot, Korean Barbeque, and Sweet Chili Sauces
Coconut Shrimp with Orange Marmalade,
Soft Pretzel Bites with Cheddar Cheese Fondue and Mustard
Mozzarella Sticks with Marinara
Goose IPA Beer Display

Fresh Mozzarella

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

Potato and Bacon Bar

Garlic Mashed Potatoes, Roasted Sweet Potatoes , Jersey Shore Fries
Bacon and Chive Potato Salad, Thick Cut Country Bacon, Potato Skins with Crispy Bacon
Jalapenos, Chives, Sour Cream, Cheese Fondue, Broccoli, Caramelized Onions, Bacon Gravy

Italian Pasta Bar

Choice of Three

Cavatelli: Broccoli, Garlic, Crushed Red Pepper, Extra Virgin Olive Oil
Farfalle: Pomodoro Sauce with Garlic, Olive Oil, Basil and Tomato
Penne: Vodka Sauce, Prosciutto and Peas
Rigatoni: "Sunday Sauce" with Italian Sausage
Mushroom Ravioli with Truffle Cream Sauce and Roasted Mushrooms
Tricolor Tortellini: Creamy Alfredo Sauce
Served with Homemade Garlic Bread

Mexican Tacos

Beef Barbacoa and Blackened Chicken
Served on Soft Corn and Flour Tortillas
Onions, Pico de Gallo, Salsa, Cilantro, Fresh Lime
Cheddar Cheese, Guacamole, Cholula Hot Sauce and Sour Cream
Corn Tortilla Chips

Oriental

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

Polish Station

Kielbasa Sliced to Order Served with Sauerkraut,
Potato Pierogies with Caramelized Onion and Sour Cream
Beef and Tomato Stuffed Cabbage

The Berkshire Pig Roast

Accompanied with Onion Marmalade, Hot Sauce, Guinness BBQ Sauce
Corn Bread and Hawaiian Rolls

German Market

Bratwurst Hoagies with Sauerkraut and Mustard Accompaniments
Sauerbraten with Braised Red Cabbage
Homemade German Potato Salad
German Beer Display

Latin American

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

Mediterranean

Grilled Chicken Souvlaki, Yogurt Marinated Chicken with Cilantro and Lime on Skewers
Served with Hummus, Tzatziki, Baba Ghanoush and Tabouleh
Marinated Olives and Home-Made Pita Chips
Accompanied with Feta Cheese, Sliced Cucumber, Diced Tomatoes Lettuce and Red Onion.

Slider Station

Made to Order Black Angus Beef Burger or Cheeseburger on a Brioche Slider,
Pulled Pork Sliders with Pickles and Coleslaw
Truffle Aioli, Tomato Jam, BBQ Sauce, Ketchup
Jalapeno, Caramelized Onion
Bacon and Pimento Cheese, Cheddar, American, Pepperjack

Philly "Food Scene"

Traditional Philly Cheese Steak
Made to Order with Accompaniments of Caramelized Onions, Roasted Red Peppers, Roasted
Mushrooms and Cheese Fondue on Italian Bread
Philadelphia Beer Display

Carving Station

Thinly Carved and Served by Uniformed Chef
(Choice of One)

French Boned Herbed **Turkey** Breast with Rosemary Gravy and Cranberry Compote

Brown Sugar Glazed **Ham** with Grilled Pineapple and Pomegranate

Honey Glazed **Corned Beef** with Honey Mustard

Garlic Marinated **Pork Roast** with White Bean Cassoulet

Hickory Smoked **Pastrami** with Deli Mustard and Rye Bread

Chili Lime marinated **Flank Steak** with Roasted Tomato & Cilantro

Seared Ahi **Tuna** with Sesame Ginger Sauce

Lavender and Honey Roasted **Leg of Lamb**

Specialty and Seafood Stations

(At Market Price)

Sushi Display

Salmon Roll, Tuna Roll, Spicy Tuna Roll, Crabmeat Roll and California Roll with Steamed Edamame

Caviar and Vodka Station

Black and Red Caviar

Chopped Onions, Eggs, Capers, Sour Cream, and Petit Toasts

Accompanied by Chilled Vodka Display on a Magnificent Luge Ice Carving

Poached Shrimp Cocktail

Jumbo Shrimp Display

Horseradish, Lemons, Cocktail Sauce

Seafood Arrangement

Jumbo Shrimp Cocktail, Blue Point Oysters, and Littleneck Clams on the Half Shell

Deluxe Seafood Display

Jumbo Shrimp Cocktail, Blue Point Oysters, and Littleneck Clams on the Half Shell
Chilled 1/2 Lobsters and Lump Crab

(Seafood Stations all include an Ice Carving)

Appetizer

served with Artisanal Rolls and Butter
(Choice of One)

Rainbow Mesclun Salad

Honey Balsamic Vinaigrette
Dried Cranberries and Sliced Almonds

Caesar Salad

Caesar Dressing
Parmesan Cheese and Homemade Golden Croutons

Tri-Color Salad

Endive, Radicchio and Arugula with Champagne Vinaigrette
Crumbled Feta and Fresh Orange Segments

Tuscan Panzanella Salad

Fresh Mozzarella, Heirloom Tomatoes, Herbs, and Croutons

Penne Alla Vodka

Entrée

Fire Roasted and Hand Sliced *Chateaubriand*
with a Red Wine and Shallot Demi Glace

And

Choice of Chicken:

Grilled Chicken Breast, Roasted Red Peppers, Capicola and Mozzarella Cheese with a Garlic
Herb Alfredo Sauce,

Chicken Francaise- White Wine Lemon Butter Sauce

Chicken Picatta- Lemon Caper Butter Sauce

Grilled Chicken with Roasted Mushrooms in a Truffle Brandy Cream Sauce

Stuffed Chicken Florentine, Spinach and Ricotta Cheese with Parmesan Cream Sauce

Accompanied by:

Bouquetiere of Butter Poached Baby Carrots and Haricot Verts

and

Lemon and Rosemary Roasted Yukon Gold Potatoes

Alternate Meals Available:

Vegetarian and Vegans-Special Chefs Creation

Kids Meal - Chicken Tenders and French Fries

Gluten Free- Main Entree selection is modified

Dessert

Slice of your Wedding Cake, Pastry Cup with French Vanilla Ice Cream
and Chocolate Covered Strawberries

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fine Herb Teas

Parisienne Table

(At an Additional Charge)

Flambe Bananas Foster

Fresh Candied Bananas Flambeed with Premium Liqueur, Topped with Freshly Squeezed Citrus
Presented over French Vanilla Ice Cream

Dessert Crepes

Homemade Crepes Prepared to Order
Fruit Compotes, , Fresh Sliced Strawberries, Bananas, Blueberries, Raspberry Coulis, Nutella, Candied Walnuts, Whipped Cream, Chocolate Syrup, Powdered Sugar, Toasted Coconut, and Almonds

Gourmet Cake Display

Tiramisu, Cheesecake, Triple Chocolate Torte, Carrot Cake,
Your Wedding Cake

Ice Cream Sundae Bar

Create Your Own Sundaes with a Choice of French Vanilla or Chocolate Ice Cream
Assortment of Toppings Include: MGM's, Crushed Oreos, Rainbow Sprinkles, Reese's Pieces, Brownie Bites, Marshmallows, Gummy Bears, Maraschino Cherries, Whipped Cream, Chocolate, Caramel, Strawberry, and Raspberry Syrups

Chocolate Covered Strawberries and Pretzels

Displayed with Assorted Varieties

Assorted Mini pastries

Petit Fours, Cannoli's and Eclairs

Flambe International Coffees

Premium Liqueur Flambeed in the presence of Guests into glasses topped off with fresh Whipped Cream
Mexican Coffee (Kahlua), Jamaican Coffee (Tia Maria), Italian Coffee (amaretto), Irish Coffee (Bushmill's Irish Whiskey, baileys, Crème de Menthe)

Cordial bar

Display of After Dinner Liqueur:
Frangelico, Baileys, Kahlua, Grand Marnier, Sambuca, Port Wine, Hennessy, Godiva chocolate Liquors, Limoncello

Late Night To-Go Menu

(At an Additional Charge)

New Jersey Breakfast

Taylor Ham, Egg and Cheese Sandwiches, Tator Tots
Donut Display
Coffee and Hot Chocolate
Milk, Cream, and Sugars

Pork and Pretzels

Pulled Pork Sliders, Hot Dogs, Soft Pretzels
Homemade Pickles, Coleslaw, Jalapenos, Assorted Mustards

When In Cuba

Cuban Sandwiches, Beef Empanadas, Plantain chips

Classic Sandwiches

Grilled Cheese and Peanut Butter and Jelly Sandwiches
Assorted Cheeses and Jellies
Homemade Rosemary Potato chips and Pickles

New Orleans Style Po' Boys

Cajun Fried Shrimp, Smoked pastrami
Lettuce, Tomato, Mayonnaise, and Onions

At the Movies

Varieties of Popcorn and Kettle Corn
Nachos with Cheese
MGMs and Swedish Fish
Classic Coca Cola Bottles

S'more Dessert at the Fire Pit

Graham Crackers, Marshmallows, Regular and Caramel Chocolates, Reese's Peanut
Butter Cups, Kit Kats
Chocolate Covered Pretzels
Brownies

(All Stations Start 30 Minutes Prior to the End of Your Reception and are Served with Ice Cold Water
Bottles)

Bar Service

Vodka

Tito's, Ketel One, Grey Goose

Rum

Bacardi, Captain Morgan, Malibu

Gin

Tanqueray

Whiskey and Bourbon

Jack Daniels, Jameson, Jim Beam, Seagram's 7, Seagram's VO

Scotch

Dewar's, Johnnie Walker Red Label

Tequila

Jose Cuervo

Bottled Beers

Budweiser, Bud Light, Coors Light, Corona Extra, Heineken, Miller Lite

Draft Beers

Bud Light, Blue Moon, Goose Island Goose IPA, Heineken, Michelob Ultra

Sam Adam's Seasonal, Stella Artois, Yuengling

Additional Seasonal Options Will Change Through Out the Year

Wine and Champagne

Copper Ridge: Cabernet Sauvignon, Chardonnay, Merlot, pinot Grigio, and White Zinfandel
verdi and Wycliff Champagne