



# 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, Cantaloupe, 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 Tabbouleh  
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

Your Wedding Cake Sliced Along with SkyView's Dessert Grazing Platter  
Served Family Style

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

(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*

Teremana Blanco

### *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