



SkyView



Wedding Reception Menu





COCKTAIL RECEPTION

*SkyView's Seasonal Selection of Hors D'Oeuvres
Passed Butler Style*

Farm to Table Presentation

Deluxe Charcuterie

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

Fresh Fruit

*Pineapple, Watermelon, Grapes, Honeydew,
Cantaloupe, Kiwi, Strawberries, Blueberries*

Artisanal Cheese

*Vermont Cheddar, Asiago, Smoked Gouda, Fresh Mozzarella,
Dried and Fresh Fruit, Almonds, Brandied Cherries,
Everything Flatbread, Herbed Focaccia, Grapes*

Jumbo Shrimp Cocktail

Traditional Accompaniments



Chafing Dishes

CHOICE OF 3



Eggplant Rollatini

Tomato Sauce, Mozzarella, Basil

Baked Meatball Parmesan

Ricotta Cheese and Herbs

Chicken Francaise

White Wine Lemon Butter Sauce

Garlic Butter Steamers

Lemon and Thyme

Chicken Hawaiian

Pineapple, Scallion and Sesame Seeds

Seafood Paella

Saffron, Chorizo, and Chicken

Ricotta & Potato Gnocchi

*Sage, Brown Butter,
Hazelnuts, Sweet Potato*

Grilled Swordfish

*Capers, Olives, Lemon,
Salsa Verde, White Rice*

Korean Style Beef Tips

Snow Peas, Scallions, Lime, Crispy Wontons

Eight Layer Lasagna

Ricotta, Bechamel, Bolognese, Mozzarella

Grilled Jerk Style Chicken

Lime and Plantains

Smoked Salmon Orzo

French Beans, Scallion, Tomato

Broccoli Rabe and Cannellini Beans

Garlic and Capers

Teriyaki Beef and Vegetable Stir-fry

Cashews, Pineapple, and Bamboo Shoots

Seafood Fra Diavolo

*Shrimp, Clams, Mussels,
Scallops, Chili, Tomato, and Basil*

Baked Brie en Croute

*Figs, Apricot Glaze, Almonds,
Served with French Bread Crostini*

Sweet Italian Sausage and Peppers





Live Stations

CHOICE OF 2



Mediterranean Region

Yogurt and Dill Marinated Chicken and Beef Kabobs

*Maze of Hummus, Tzatziki, Baba Ghanoush, Tabbouleh, Feta Cheese,
Stuffed Grape Leaves, Roasted Tomatoes, Marinated Olives,*

Roasted Cipollini Onions and Marinated Cucumbers

Served with Warm Pita, Naan, and Olive Loaf with Extra Virgin Olive Oil

*Nicoise Salad with Confit Tuna, Greek Salad, Israeli Couscous with Lemon and Pistachio
Vegetable and Herb Falafel with Green Goddess Dipping Sauce*

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 and Homemade Meatballs

Mushroom Ravioli with Truffle Cream Sauce and Roasted Mushrooms

Tricolor Tortellini: Creamy Alfredo Sauce

Served with Homemade Garlic Knots

Potato and Bacon Bar

Homestyle Mashed Potatoes with Roasted Garlic and Butter,

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





Live Stations

Southern Seafood

Seafood Boil

*Shrimp, Mussels, Clams, Andouille Sausage, Corn, Potatoes, Cajun Butter
Fried Shrimp Po' Boys "Dressed" with Lettuce, Tomato,
Onion, Pickles, and Mayonnaise on French Bread
Hush Puppies and Cole Slaw*

The Berkshire Pig Roast

*Onion Marmalade, Hot Sauce, Guinness BBQ Sauce, Chimichurri
Corn Bread and Hawaiian Rolls
Pulled Pork
Cucumber Mint Salad
Corn with Lime Butter*

Mexican Tacos

*Beef Barbacoa and Blackened Chicken Tacos
Chorizo Quesadillas
Served on Soft Corn and Flour Tortillas
Onions, Pico de Gallo, Salsa, Cilantro, Fresh Lime
Cheddar Cheese, Cholula Hot Sauce, Sour Cream
Corn Tortilla Chips
Fresh Guacamole served in a Molcajete*



Live Stations

Oktoberfest

Corned Beef Brisket Sliders on Pretzel Buns
Pork Schnitzel with Capers and Lemon
Sauerbraten with Red Cabbage, Apples, and Carrots
Pumpkin Soup with Spiced Pepitas

Coastal Cravings

Lobster Rolls on Buttered New England Buns with Tarragon Mayo and Caviar
New England Style Clam Chowder
Fried Calamari with Marinara
Fried Mahi Mahi with Mango Salsa
Old Bay Potato Chips

Streets of Latin America

Roasted Pork-Pernil Style Served with Chimichurri Sauce
Sweet Candied Plantains
Homemade Beef Empanadas
Cilantro White Rice and Black Beans
Mexican Street Corn Salad with Cotija Cheese and Smoked Paprika

Slider Station

Made to Order Black Angus Burger 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, and Pepper Jack Cheese



Carving Station

CHOICE OF 1



French Boned Herbed Turkey Breast

Rosemary Gravy, Cranberry Compote, Cornbread Stuffing

Brown Sugar Glazed Ham

Pineapple Compote, Hawaiian Rolls

Corned Beef Brisket

Parsley Potatoes, Horseradish Cream

Garlic Marinated Pork Roast

White Bean Cassoulet

Chili Lime Marinated Flank Steak

Montreal Steak Fries

Sesame Crusted Tuna

Carved on Himalayan Pink Salt

Wakimi, Ginger, Wasabi,

Spicy Peanut Soba Noodle Salad

Prime Rib

Natural Jus, Garlic Smashed Potatoes

Lavender and Honey Roasted Leg of Lamb

Olive Tapenade





Seafood Stations

AT MARKET PRICE

Sushi Display

*Salmon Roll, Tuna Roll, Spicy Tuna Roll,
Shrimp Tempura Roll and California Roll
Steamed Edamame
Soy Sauce, Wasabi, Ginger*

Deluxe Seafood

*Displayed on a Personalized Ice Sculpture
Blue Point Oysters, Littleneck Clams on the Half Shell
Chilled ½ Lobsters and Lump Crab Meat
Lemons, Cocktail Sauce, Sesame Seaweed Salad
Grilled Pulpo Salad*

Tuna Poke and Shrimp Ceviche

*Whole Tuna Loin Cut Tableside
Marinated with Soy Sauce and Sesame Oil
Accompaniments of: Edamame, Cucumber, Carrots, Pineapple,
Macadamia Nuts, Green Onion, Wakami Salad,
Spicy Mayo, and Sesame Seeds
Shrimp Ceviche: Lemon Lime Marinated Shrimp,
Tomato, Red Onion, Avocado, Cilantro
Tri-Color Tortilla Chips*



MAIN COURSE

Appetizer

SERVED WITH ARTISAN ROLLS AND BUTTER
CHOICE OF 1



Rainbow Mesclun Salad

Honey White Balsamic Vinaigrette

Dried Cranberries and Sliced Almonds

Spinach Salad

Caramelized Pecans, Apples, Gorgonzola

Apple Cider Vinaigrette

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 Vodka

Prosciutto and Peas

Burrata and Grilled Peaches

Preset Salad

Heirloom Tomato, Burrata, Arugula, Grilled Bread, Drizzled with Hot Honey





Entree

DUET PAIRING OF Chateaubriand

*Choice of One: Red Wine and Shallot Demi-Glace,
Peppercorn, or Bearnaise*

AND COUPLES CHOICE OF CHICKEN

Italian Sausage and Herb
Stuffed Chicken
White Wine Garlic Butter Sauce

Garlic and Honey Baked
French Boned Chicken
Sesame Seeds and Scallions

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

Chicken Picatta
Lemon Caper Butter Sauce

Marinated and Grilled Chicken Breast with Sun Dried Tomatoes,
Pesto, and Mozzarella Cheese
Garlic Herb Alfredo Sauce

SERVED WITH

*Butter Poached Haricot Verts and Carrots
Lemon Rosemary Roasted Yukon Gold Potatoes*

FISH ENTREE

CHOICE OF 1

Pan Seared Halibut

Grilled Wild Caught Salmon
Served with Ratatouille and Wilted Spinach

Blackened Swordfish

Alternate Meals Available:

Vegetarian and Vegans- Seasonal Risotto

Kids Meal- Chicken Tenders and French Fries

Dairy Free and Gluten Free- Main Entree Selection is Modified

Dessert

Your Wedding Cake and Mini Gourmet Petit Fours

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





Parisienne Table

AT AN ADDITIONAL CHARGE
ALL INCLUSIVE DISPLAY



Assorted Mini Pastries

Petit Fours, Cannolis and Eclairs

Chocolate Covered Strawberries and Pretzels

Displayed with Assorted Varieties

Gourmet Cake Display

(Choice of 4)

Tiramisu, Cheesecake, Chocolate Overload, Carrot, S'mores, Chocolate Salted Caramel Banana, Milk & Cookies, Cannoli, Funfetti, Strawberry Shortcake, Lemon Coconut, Cookies and Cream, Cappuccino, Blueberry Cheesecake

Ice Cream Sundae Bar

French Vanilla, Chocolate, Strawberry, Mint Chocolate Chip Ice Cream

Assortment of Toppings Include: M&M's, Crushed Oreos, Rainbow Sprinkles, Reese's Pieces, Brownie Bites, Marshmallows, Maraschino Cherries, Whipped Cream, Chocolate, Caramel, Strawberry, and Raspberry Syrups

Dessert Crepes

Fruit Compotes, Fresh Berries, Raspberry Coulis, Nutella, Whipped Cream, Chocolate Syrup, Powdered Sugar, Toasted Almonds

Bananas Foster

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

Cordial and Dessert Martini Bar

*Display of After Dinner Liqueur: Frangelico, Five Farms Irish Cream, Kahlua, Grand Marnier, Sambuca, Port Wine, Hennessy, Godiva Chocolate Liquors, Limoncello
Martinis: Espresso, Chocolate Peanut Butter, White Chocolate Raspberry, Tiramisu*

International Coffees

Mexican Coffee (Kahlua), Jamaican Coffee (Tia Maria), Italian Coffee (Disaronno), Irish Coffee (Irish Whiskey, Five Farms Irish Cream, Crème de Menthe)



Late Night To-Go Menu

AT AN ADDITIONAL CHARGE
CHOICE OF 1
SERVED WITH ICE COLD WATER BOTTLES

At the Movies

Popcorn with a Variety of Seasonings

Nachos with Cheese

Candy Bar: M&Ms, Peanut M&Ms, Swedish Fish,

Sour Patch Kids, Hershey Kisses, Twizzlers

Classic Coca-Cola Bottles

When In Cuba

Cuban Sandwiches, Beef Empanadas, Caramelized Plantains with Queso Fresco

Coconut Water and Non-Alcoholic Mojitos

Pub Station

Jumbo Chicken Wings Tossed in Buffalo Sauce with Ranch and Bleu Cheese

Soft Bavarian Pretzel Bites with Mustard

Mozzarella Sticks with Marinara

Slider Station

Black Angus Burger on a Brioche Slider,

Pulled Pork Sliders with Pickles, Coleslaw, and BBQ Sauce,

Ketchup, Mayonnaise, Cheddar, American

New Jersey Breakfast

Taylor Ham, Egg and Cheese Sandwiches, Tator Tots, Donut Display

Coffee with Milk, Cream, Sugars

Stadium Concessions

Hot Dogs, Soft Pretzels, Cracker Jacks, Peanuts

Classic Coca-Cola Bottles

SkyView's Fat Sandwich

Chicken Fingers, Mozzarella Sticks, French Fries, Cheese Steak, American, Cheddar,

Bacon, and Barbeque Sauce on a Hoagie Roll



Bar Service

Vodka

Tito's, Ketel One, Grey Goose, Stolichnoff Flavors

Rum

Bacardi, Captain Morgan, Malibu

Gin

Tanqueray

Whiskey and Bourbon

Jack Daniels, Jameson, Bulleit, Seagram's 7, Seagram's VO

Scotch

Dewar's, Johnnie Walker Black Label

Tequila

Teremana Blanco

Bottled Beers

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

Draft Beers

Blue Moon, Goose Island Goose IPA, Heineken, Michelob Ultra, Stella Artois, Yuengling
Additional Seasonal Options Will Change Through Out the Year

Wine and Champagne

Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, White Zinfandel
Verdi and Verdi Rosa, Wycliff Champagne
