



Skyline Catering

~Menu~

Skyline Catering has built its reputation on our commitment to providing you with outstanding and freshly prepared food, personal and timely service, and competitive pricing. We pay attention to the details and we have delivered on this commitment since 1997.

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~Appetizer Menu~

Are you thinking about having a retirement party or entertaining clients in the office? Maybe you have to plan a grand fundraiser or open house? We can present a casual set up or we can do a formal set up. Whatever your budget may be, we can work with you to please your guests.

Party Appetizer Packages

To Make your job easier and give you more of a selection, we have created the following appetizer packages for you. Simply choose the price range/package you prefer and then choose an assortment of your favorite appetizers. Generally, you will get 7-10 appetizer pieces per person when ordering a package deal. For descriptions of all of the following appetizers, please refer to our a la carte page. (V=Vegetarian)

If you want to import an item from one of the higher priced packages into your selections of a lower priced package, we will need to charge between \$1 and \$2 extra per person.

"Simply Delicious Package" \$12.95 per person

Choose 5 selections from the list below

- English cucumbers with smoked salmon mousse
- Caprese skewers (Fresh baby mozzarella, basil, and grape tomato)(V)
- Spanikopita (Phyllo dough stuffed with spinach and feta cheese, baked golden brown)(V)
- Fresh seasonal fruit kabobs (V)
- Layered taco dip with lemon El Rey chips (V)
- Variety of domestic cheese, sausage, and fruit (Can be V)
- Bourbon/BBQ glazed meatballs
- Fresh vegetable display with dip (V)
- Applewood bacon wrapped water chestnuts with a teriyaki glaze
- Miniature stuffed rolls (with cracked pepper turkey, baked ham, or sliced roast beef)
- Spinach and artichoke stuffed mushroom caps (V)
- Chips, salsa, & guacamole (V)
- Assorted Brownie bites (V)
- Franks in a Blanket
- Bruschetta (V)

"A Step Above Package" \$15.95 per person

Choose 6 selections from either the "Simply Delicious" menu or from the "Step Above" menu; mix and match as you please.

- Assorted mini sandwiches on bakery buns, turkey, ham & beef.
- Stuffed seafood or roast vegetables rolls (V)
- Chicken quesadillas
- Chef's choice artisan cheese and sausage platter (Can be V)
- Fresh roasted vegetables with a curry dip (V)
- Fresh seasonal fruit and berry display (V)
- Sausage stuffed mushroom caps
- Antipasta display or skewers (olive variety, pepper variety, artichoke hearts, Italian cheeses, Genoa, grape tomatoes) (Can be V)
- Asparagus and prosciutto rolls
- Assortment of mini sweets (Assorted bars, cream puffs, éclairs, and petit fours) (V)
- Jamaican Jerk chicken or Thai satay chicken skewers
- Gorgonzola stuffed peppadew peppers rolled in crushed pistachio nuts
- Chevre and roasted red pepper served on Belgian endive with balsamic vinegar
- Hand made chicken tenders

"The Ultimate Package" \$18.95 per person

Choose 7 selections from either the "Simply Delicious," the "Step Above," or the "Ultimate" Packages. Mix and match how you want from the three packages.

- Toasted parmesan baguettes with sliced tenderloin and a horseradish aioli
- Sushi grade Ahi tuna on Belgian endive
- Maki rolls (California, Spicy Tuna, or Spicy Crab) (Can be V)
- Seafood stuffed mushroom caps
- Mini pan seared crab cakes with curry aioli
- Spicy buffalo seafood dip with pita chips
- Miniature quiche
- Gulf shrimp with cocktail sauce
- Grilled Cajun or Jerk shrimp with a citrus aioli
- Flatbread pizza, Traditional or Mediterranean style (Can be V)
- Miniature specialty sandwiches on Focaccia bread, Ciabatta, and Croissants. Includes Italian style, roasted veggie, cracked pepper turkey, tarragon chicken salad, and seafood salad.
- Hibachi tenderloin skewers
- Portabella mushroom and Baby Mozzarella wrap bites (V)
- Snow crab claws with cocktail sauce
- Parmesan toasted baguettes with choice of smoked salmon mousse or Mediterranean hummus, caramelized onion/cranberry or rubeen toppings (Can be V)
- Miniature tenderloin sandwiches made on artisan rolls
- Brie with sweet pears & toasted almonds in a fillo dough (V)
- Miniature sweet display with truffles, cheese cakes, specialty cupcakes, and chocolate covered strawberries (V)

À La Carte Cold Appetizers

Assorted Mini Sandwiches \$29.00 per dozen

Your choice of roast turkey, baked ham, or roast beef on fresh baked buns with cheese, lettuce, and tomato

Miniature Tenderloin Sandwiches \$48.00 per dozen

Roasted tenderloin with lettuce & tomato served on Artisan rolls with a horseradish aioli on the side

Miniature Croissant, Focaccia and Ciabatta Sandwiches \$31.00 per dozen

Choose from turkey, ham, beef, or homemade tarragon chicken salad, albacore tuna salad, seafood salad, Italian style and Cracked pepper turkey

Miniature Tortilla Wrap Roll-ups \$13.00 per dozen

Choice of roasted turkey, baked ham or roast beef

Miniature executive Tortilla Roll-ups \$15.00 per dozen

Choice of cracked pepper turkey, seafood salad, roasted veggies, portabella mushroom and baby mozzarella or Italian style

Snack Basket \$1.50 per person

Mixture of granola and fruit bars, nuts, specialty chips, cookies, candy bars, etc.

Domestic Cheese & Sausage Tray \$29.00 Sml 8-12

Widmers yellow brick, Cheddar, aged provolone, pepper jack and baby \$49.00 Md 15-20

Swiss with summer sausage and garnished with grapes. Served with \$89.00 Lg 30-50
crackers

Artisan Cheese & Sausage Tray \$49.00 Sml 8-12

Private reserve 4 year sharp cheddar, Irish Ballyshannon, Danish dill \$79.00 Md 15-20

Havarti, Premium Bleu, Carr Valley Apple smoked cheddar, Chevre \$129.00 Lg 30-50
and our chef's choice of one other Artisan cheese with naturally
hardwood smoked and cured sausages, fruits and nuts. Served with
crackers.

Antipasto Tray \$39.00 Sml 8-12

Variety of olives, peppers, baby mozzarella, cured sausages, grape \$69.00 Md 15-20

tomatoes, artichoke hearts and prosciutto wrapped asparagus, sprinkled \$99.00 Lg 30-50
with olive oil and grated parmesan cheese.

Vegetable Display with Ranch Dip \$23.00 Sml 8-12

Variety of carrots, celery, cherry tomatoes, pea pods, cucumbers, broccoli \$43.00 Md 15-20

and yellow squash served with ranch dip. \$73.00 Lg 30-50

Roasted Vegetable Tray with Curry Dip	\$32.00 Sml 8-12
<i>Roasted asparagus, carrots, portabella mushrooms, broccoli, pea-pods, and summer squash and red bell peppers served with curry dip</i>	\$59.00 Md 15-20
	\$89.00 Lg 30-50
Fresh Seasonal Fruit Tray	\$29.00 Sml 8-12
<i>We pick the best fruits of the season and arrange them in a nice display.</i>	\$49.00 Md 15-25
	\$79.00 Lg 30-50
Taco Tray with El Rey Chips	\$24.00 Sml 8-12
<i>Layered taco dip served with lemon seasoned chips</i>	\$39.00 Md 15-25
Chips, Salsa & Guacamole	\$28.00 Sml 8-12
<i>Seasoned chips with salsa and homemade guacamole</i>	\$45.00 Md 15-20
	\$79.00 Lg 30-50
Assorted Cookies and Brownies	\$1.25 per person
Mini frosted fudge brownie bites	\$6.00 per dozen
<i>With different toppings</i>	
Assorted Dessert Bars	\$1.50 per person
Assorted Mini Sweets (includes 2-3 minis per person)	\$2.95 per person
<i>Sweets may include cream puffs, éclairs, petit fours, fudge brownie bites, chocolate cups, mini cheesecakes, mini specialty cupcakes mini bars, and chocolate covered strawberries</i>	

**NOTE: Unless otherwise noted, prices for all
of the below appetizers are per 25 pieces**

Large Gulf Shrimp w/ Cocktail Sauce (P) <i>Perfectly cooked and peeled, served with homemade cocktail sauce</i>	\$37.50
Seafood Dip (P) <i>Homemade seafood spread served with specialty crackers</i>	\$18.00 per pound
Smoked Salmon Mousse (P) <i>Delicious hand made mousse served with parmesan toasted baguettes</i>	\$18.00 per pound
English Cucumbers (P) <i>Topped with smoked salmon mousse</i>	\$29.00
Fruit Kabobs (P)(V) <i>Seasonal fruit skewers</i>	\$23.00
Caprese Skewers (P)(V) <i>Combination of baby mozzarella, fresh basil, and grape tomatoes with an olive oil drizzle</i>	\$27.00
Antipasto Skewers (P) <i>Artichoke heart, roasted red pepper, asiago cheese, and cured sausage sprinkled with olive oil and Parmesan cheese.</i>	\$27.00
Bruschetta (P) (V) <i>Toasted baguettes with fresh tomato & basil</i>	\$18.00 per pound
Whole Smoked Salmon <i>Served with cherry peppers, cucumber slices, and caper dip</i>	\$19.00 per pound (Average size 4-6 lbs)
Prosciutto & Asparagus Wraps (P) <i>Cured prosciutto ham wrapped around roasted asparagus and aged provolone cheese</i>	\$29.00
Prosciutto & Melon Wraps (P) <i>Cured prosciutto ham wrapped around ripe melon</i>	\$27.00
Spicy Crab / Spicy Tuna Maki (P) <i>Maki roll pieces with spicy tuna & spicy crab served with a dash of soy & wasabi</i>	\$35.00
Ahi Endive (P) <i>Fresh Belgium endive with seared sushi grade ahi tuna, sesame, Cusabi dressing, and teriyaki glaze</i>	\$39.00

Tenderloin Baguettes (P)	\$48.00
<i>Parmesan toasted baguettes with thin sliced tenderloin and a fresh garlic aioli</i>	
Gorgonzola Peppadews (P)(V)	\$25.00
<i>Peppadew peppers stuffed with gorgonzola cheese and rolled in chopped pistachio nuts</i>	
Mediterranean Baguettes (P) (V)	\$25.00
<i>Parmesan toasted baguettes with roasted red pepper & garlic hummus, topped with Mediterranean tapenade</i>	
Chevre & Endive (P)(V)	\$29.00
<i>Belgium endive with roasted red pepper and chevre cheese topped with a touch of balsamic vinegar</i>	
Antipasto Skewers (P)(Can be V)	\$29.00
<i>Cured sausage, artichoke heart, kalamata olive, roasted red pepper and aged parmesan cheese</i>	
Canadian Snow Crab Claws	\$49.00
<i>Delicate cocktail claws served with cocktail sauce</i>	

(P) Indicates great for passing, (V) Indicates vegetarian

À La Carte Hot Appetizers

(P) Indicates great for passing, (V) Indicates vegetarian
NOTE: All Appetizer prices are per 25 pieces unless otherwise noted.

Seafood Mushrooms	\$29.00
<i>Our sweet seafood stuffed button mushrooms</i>	
	\$29.00
Sausage Mushrooms	
<i>Italian sausage & cheese stuffed button mushrooms</i>	
	\$29.00
Spinach Artichoke Mushrooms (V)	
<i>Spinach, artichoke, and cheese stuffed mushrooms</i>	
	\$39.00
Stuffed Artichoke Hearts (P) (V)	
<i>Artichoke hearts stuffed with chevre cheese and baked in a parmesan crust</i>	
Bourbon / BBQ Glazed Meatballs (P)	\$19.00
<i>Perfectly baked meatballs smothered in our own sauce</i>	
Applewood Bacon Wrapped Water Chestnut (P)	\$29.00
<i>Our most popular appetizer</i>	
Bacon Wrapped Sea Scallops (P)	\$39.00
<i>Sea scallops wrapped in bacon with a teriyaki drizzle</i>	
Crab Cakes (P)	\$39.00
<i>Miniature crab cakes served with a tangy curry aioli</i>	
Cajun Shrimp (P)	\$39.00
<i>Jumbo shrimp lightly Cajun dusted and broiled with a lime aioli</i>	
Jamaican Jerk Shrimp (P)	\$39.00
<i>Large gulf shrimp Jerk seasoned and served with a citrus aioli</i>	
Thai Chicken Skewers (P)	\$32.00
<i>Grilled chicken breast with a mildly spicy Thai peanut sauce</i>	
Jamaican Jerk Chicken Skewers (P)	\$32.00
<i>Grilled Jerk seasoned chicken breast with a citrus aioli</i>	
Pigs In A Blanket (P)	\$29.00
<i>Miniature smokies wrapped in a puff pastry served with mustard</i>	

Hibachi Beef (P) <i>Tender beef wrapped around red pepper, green onion, and mozzarella cheese, topped with a teriyaki glaze</i>	\$48.00
Cranberry/Onion Baguette (P) (V) <i>Parmesan toasted baguettes with caramelized onion, brie cheese, and cranberry</i>	\$29.00
Chicken Quesadillas (P) <i>Miniature quesadillas with chicken, cheese, and cilantro</i>	\$34.00
Homemade Chicken Tenders <i>Hand breaded and served with BBQ sauce or honey mustard sauce</i>	\$29.00
Buffalo Chicken Wings <i>A little spicy, but a lot tasty</i>	\$29.00
Miniature Quiche (P)(Can be V) <i>Variety of miniature quiche in a pastry shell</i>	\$34.00
Hot Crab Dip Buffalo Style <i>Served with toasted baguettes</i>	\$29.00 per pound
Flat Bread Pizza Squares (P) (V) (only served at attended parties) <i>Italian sausage or Mediterranean style</i>	\$29.00
Rueben Baguette <i>Parmesan toasted baguette with tender corned beef, Swiss cheese, kraut and 1000 island dressing</i>	\$38.00
Potato Skins (P) (Can be V) <i>Miniature baked potato skins filled with Wisconsin cheddar cheese and crumbled bacon served with sour cream and salsa</i>	\$25.00
Spanakopita (V) <i>Filo dough stuffed with spinach and feta cheese</i>	\$29.00

Appetizer Stations

50 person minimum

These stations are intended to be with a variety of other appetizers

There will be a \$75.00 chef charge per station

Carving Station \$6.95 per person

We carve whole pork tenderloin, roast turkey, and baked ham and serve them with fresh bakery rolls and condiments (To include beef tenderloin, we will add \$2.00 per person)

Mashed Potato Bar \$6.95 per person

Fill your cup with hot mashed potatoes and then top it yourself with any of our toppings – seafood bisque, homemade gravy, bacon, gorgonzola cheese, sour cream, green onions, roasted veggies and served with Fresh bread sticks and butter

South of the Border Station \$6.95 per person

We will make cheese and chicken quesadillas right in front of you and serve them with our homemade guacamole, salsa, and sour cream

Build Your Own Nachos \$7.95 per person

El Ray chips, nacho cheese and seasoned ground beef served with shredded lettuce, diced tomatoes, sliced black olives, chopped green onions, jalapeño, sour cream and salsa. Guacamole (\$1.00 extra)

Baguette Variety \$7.95 per person

Start with parmesan toasted baguettes and choose from all of the following toppings...Tenderloin with horseradish aioli, smoked salmon mousse, bruschetta, roasted red pepper hummus with Mediterranean veggies, caramelizes onion and cranberry with brie cheese, corned beef with kraut, Swiss cheese and 1000 island.

Flat Bread Pizza Station \$6.95 per person

Come get fresh squares of our "cooked on site" flat bread pizzas. Italian sausage and three cheese blend, buffalo chicken and Gorgonzola cheese, Mediterranean with kalamata olives, red peppers, artichoke hearts and feta cheese and tomato with basil flat breads.

Mini Sweets Station \$4.95 per person

An assortment of nicely displayed mini cheesecakes, petit fours, fudge brownie bites with toppings, chocolate covered strawberries, mini cupcakes, dessert bars, cream puffs and chef's special selections.

~*Breakfast Menu*~

We know how important starting your day off right can be. Allow us to serve you a hearty and healthy breakfast any time you would like. We can get it to you as early as 5:30 a.m.!

À La Carte Breakfast

All costs per person

Fresh Fruit Tray	\$2.75	Homemade Fruit Parfaits with Granola	\$2.25-5 oz \$3.50-8 oz
Fresh Fruit in proportioned cups	\$1.75	Homemade Granola Bars	\$1.75
Mixed Berries Only	\$3.95	Large Bagels, Muffins, Croissants, or Scones with condiments.	\$2.25
Whole Fruit	\$1.50	Donuts, Breakfast Breads, & Pastries	\$1.75
Breakfast Sandwiches <i>(Egg, ham, bacon, or sausage with cheese on a croissant or bagel)</i>	\$4.95	Assorted Healthy Cereal & Milk	\$2.95
Assorted Yogurt/Granola	\$1.75	Assorted Bottled Juices	\$1.75
Assorted Greek Yogurt with Granola	\$2.50	Fresh Brewed Coffee or Decaf	\$2.75

Hot Breakfast

(Minimum of 15 guests)

Scrambled Breakfast Deluxe \$11.95 or \$10.95 without coffee

Scrambled eggs, apple wood bacon, sausage links, and home fried potatoes served with soft-shells, shredded cheese, and salsa for making breakfast burritos. Served with fresh seasonal cut fruit, breakfast pastries, breakfast breads, muffins & bagels, assorted juices, coffee & decaf.*

Country Breakfast \$11.50 or 10.50 without coffee

Scrambled eggs, sausage, home fried potatoes, biscuits & country gravy, fresh seasonal cut fruit, assorted juice, coffee & decaf.*

Skyline Hot Breakfast \$11.95 or \$10.95 without coffee

Scrambled eggs, apple wood bacon, sausage, home fried potatoes, French toast, fresh seasonal cut fruit, assorted juices, coffee & decaf.*

Breakfast Frittata \$10.95 or \$9.50 without coffee

This classic Italian baked egg dish combines spinach, mushroom, onions, roasted red skin potatoes, and cheese, also with homemade Pico de gallo on the side. Served with fresh seasonal cut fruit, muffins, assorted juices, coffee & decaf.*

Quiche Breakfast \$11.50 or \$10.25 without coffee

Homemade quiche (ham & cheese, roasted vegetable or smoked chicken) served with pico de gallo, fresh seasonal cut fruit, bagels, muffins & pastries, assorted juices, coffee & decaf.*

Breakfast Sandwiches \$11.95 or \$10.95 without coffee

Served on either bagels, ciabatta bread or croissants, with egg, ham, bacon or sausage, and cheese, served with fresh seasonal cut fruit, yogurt and granola, assorted juice, coffee & decaf.*

Stuffed Breakfast Potato Skins \$10.25 or \$9.25 without coffee

Idaho potato skins stuffed with fresh scrambled eggs, Wisconsin cheddar cheese, and crumbled bacon. Served with salsa, assorted donuts, fresh seasonal cut fruit, assorted juices, coffee & decaf.*

*Note: Seasonal whole fruit may be substituted for cut fruit on any breakfast.

~ We will adjust or customize any menu for you! ~

Continental Breakfast

*~We deliver on time, set up, supply disposable dishware,
and pick up the next day ~*

Skyline Continental \$8.95 or \$7.95 without coffee

Fresh baked pastries, breads, bagels, and muffins served with seasonal cut fruit*, assorted bottled juices, and brewed coffee & decaf

Skyline Continental Extra \$9.95 or \$8.95 without coffee

Fresh baked pastries, breads, bagels, and muffins served with seasonal cut fruit*, assorted yogurt with granola, assorted bottled juices, and brewed coffee & decaf

Skyline Continental Deluxe \$11.95 or \$10.95 without coffee/tea

Fresh baked pastries, muffins, breakfast breads bagels, seasonal cut fruit*, yogurt & granola, homemade breakfast bars, assorted bottled fruit smoothies, assorted bottled juices, and brewed coffee & decaf and teas

***Note:** Seasonal whole fruit may be substituted for cut fruit on any breakfast.

~Box Lunch Menu~

Our hearty box lunches are labeled and served with condiments on the side in a convenient eco- friendly container. **All box lunches are served with chips and a homemade cookie.**

Please ask us about what we can do for "Gluten Free" diets.

Budget box-**\$7.50**
Box with one side salad-**\$8.95**
Box with two side salads-**\$9.95**

Side Choices include:

- American potato salad
- Garden veggie pasta
- German potato salad
- Marinated veggie salad
- Fresh cut fruit or whole fruit
- Four bean salad
- Broccoli/cauliflower salad
- Asian pasta salad
- Red skin potato salad
- Coleslaw
- Mediterranean Quinoa salad

Sandwiches

We only use the finest choice and prime meats, Wisconsin cheeses and artisan breads when making your sandwiches. All condiments are on the side and we will substitute any breads at no charge with the exception of croissants or gluten free bread which are \$0.75 extra.

Please ask us what we can do for "Gluten Free" diets

Turkey - Oven roasted turkey breast with provolone cheese on premium white bread

Ham - Baked ham with Swiss on a fresh baked Kaiser roll

Roast Beef - Tender roast beef and cheddar on 8-grain bread

Pastrami-Cooked to perfection just like a New York Deli served with Swiss on caraway rye bread

Carnivore- (1.50 extra) Roast beef, baked ham, apple wood bacon and pepper jack cheese with a side of chipotle ranch served on a fresh baked Kaiser roll

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Chicken Salad - Homemade all white meat chicken salad with provolone cheese on premium white bread

BLT - Apple wood bacon, lettuce, and tomato on 8-grain

Egg Salad - Fresh homemade egg salad on premium white bread

Braunschweiger-A little "old school" Milwaukee served on caraway rye bread

Salami - Cotto salami and genoa with provolone cheese on a fresh baked Kaiser roll

Italian(\$1.50 extra) - Italian Genoa, cotto salami, capicola, and spiced ham with provolone cheese and Italian seasonings served on parmesan basil focaccia bread

Tuna -White Albacore tuna (The best on the market) and cheddar on 8-grain bread

Veggie - Vegetarian sandwich with hummus, spring greens, roasted asparagus, portabella mushrooms, and fresh vegetables with cheddar and provolone cheese on 8-grain bread

Chicken Breast - Seasoned chicken breast, sautéed and served with provolone cheese on a Kaiser roll

Tenderloin (\$2.50 extra) - Tenderloin of beef served with lettuce and tomato on ciabatta bread

Wraps

Enjoy our delicious garden wraps filled with the freshest ingredients. Any of our sandwiches can be done as wraps too!

Chicken Caesar - Sliced chicken breast done Caesar style with romaine, Parmesan cheese and classic Caesar dressing in a seasoned tortilla wrap

Southwestern Chicken - Sliced chicken breast done southwestern style with pico de gallo, green leaf lettuce, and Chipotle sauce in a seasoned tortilla wrap

Thai Turkey-Sliced oven browned turkey with broccoli slaw and a Thai peanut sauce

Club - Club sandwich with oven roasted turkey, Virginia baked ham, apple wood bacon, cheddar and provolone cheese in a seasoned tortilla wrap

Buffalo - Buffalo style chicken breast with shredded lettuce, bacon, gorgonzola, red hot and ranch sauce

Asian - Asian toasted sesame chicken served with almonds, pea pods, mandarin oranges, and shredded lettuce

Greek - Sliced chicken breast with Romaine lettuce, fresh cucumbers, tomatoes, kalamata olives, and gorgonzola cheese with Cusabi dressing

Cobb - Sliced chicken breast with gorgonzola, bacon, tomato, and scallions with ranch dressing

Strawberry Gorgonzola - Mixed greens with strawberries, sliced chicken breast, gorgonzola cheese, cucumber, and a raspberry vinaigrette

Roast Portabella – Roasted portabella with tomato, basil, baby mozzarella, spring greens, and a balsamic drizzle

Box Lunch Full Salads

We use only the freshest locally sourced produce to create our salads. These salads are designed to be a full meal. If you would like to substitute grilled salmon or a flat iron steak in place of the chicken breast, we can do that for \$3.00 extra. We can also substitute any dressings at no charge. All box salads come with a homemade cookie.

Please ask us what we can do for "Gluten Free" diets.

Strawberry Gorgonzola \$9.95 per box (\$7.25 without chicken)

Gourmet greens tossed with a grilled chicken breast, fresh strawberries, cucumbers, toasted almonds, and Gorgonzola cheese served with raspberry vinaigrette dressing

Roasted Vegetable \$10.95 per box (\$8.25 without chicken)

Fresh greens tossed with chilled roasted vegetables, pearl cous cous, chevre cheese, roasted pistachios, and tomatoes topped with a grilled chicken breast and our cranberry vinaigrette dressing

Buffalo Chicken Salad \$9.95 per box

Fresh tossed greens with grape tomatoes, cucumbers, Gorgonzola cheese, bacon, and roasted chicken breast tossed with our buffalo sauce and served with ranch dressing

Greek Salad \$9.95 per box

Romaine lettuce with cucumber, tomato, kalamata olives, feta cheese and a grilled chicken breast served with our own Greek dressing

Cobb Salad \$10.95 per box

Fresh tossed greens topped with grilled chicken, apple wood bacon, grape tomatoes, cucumbers, and Gorgonzola cheese. Dressing choices include ranch, light French, balsamic vinaigrette, raspberry vinaigrette, and Italian

Garden Veggie Salad \$8.95 per box

Mixed greens topped with a garden full of fresh veggies and a hard boiled egg, served with Italian dressing

Fresh Fruit \$9.50 per box

Generous portions of seasonal fresh fruit served with yogurt and granola

Chef Salad \$9.50 per box

Roasted pepper turkey, baked ham, cheddar and Swiss cheese, with lots of toppings, makes this a healthy lunch. Dressing choices include ranch, light French, balsamic vinaigrette, raspberry vinaigrette and Italian (substitute chicken breast for meat – add \$1.50 per box)

Chicken Caesar Salad \$9.50 per box

Fresh romaine tossed with a grilled chicken breast, parmesan cheese served with croutons and Caesar dressing

Mandarin Chicken Salad \$9.95 per box

Fresh gourmet greens and grilled chicken breast tossed with tomatoes, cucumbers, pea pods, mandarin oranges, toasted almonds, and sesame dressing on the side.

Tuna Salad \$9.50 per box

Homemade albacore tuna salad on a bed of lettuce with fresh vegetables, a hardboiled egg, and ranch dressing

Chicken Salad \$9.50 per box

All white meat tarragon chicken salad served on a bed of lettuce, fresh vegetables, a hard boiled egg, and ranch dressing

Tossed Salad \$5.95 per box

Fresh tossed gourmet greens with cucumber, tomato, bell pepper, and a hard boiled egg. Dressing choices include, light French, ranch, balsamic vinaigrette, raspberry vinaigrette, and Italian

All salads can be served without meat for \$2.50 less.

~Build Your Own Lunch & Cold Lunch Menu~

Build Your Own Lunch

These buffet lunches are designed to let the guest have a little say in what they choose. We supply generous portions and ample variety to keep everyone satisfied.

(Minimum of 15 guests)

Add Homemade Soup to Any Lunch \$3.25 per person

All lunches include homemade cookies and/or brownies

Build Your Own Taco Bar \$11.95 per person

Skyline Catering provides generous portions of seasoned chicken and ground beef for filling soft and hard shells along with small tossed salad greens, plus your favorite toppings (shredded cheese, shredded lettuce, diced tomatoes, diced green onions, sliced black olives, sliced jalapenos, sour cream, and taco sauce), tortilla chips, salsa, guacamole, Spanish rice, and vegetarian refried beans.

(Ground Beef Only - \$10.95 per person)

(Substitute Carnita pulled pork with salsa verde for chicken or beef \$12.95 per person)

Build-Your-Own Fajita Bar \$12.95 per person

This delicious buffet offers tender seasoned steak and chicken breast sautéed with red bell peppers, onions, and mushrooms served with soft shells, your favorite toppings, red beans and rice, tossed salad, tortilla chips, salsa and guacamole.

Build-Your-Own-Sandwich Buffet (minimum of 10 guests) \$10.95 per person or \$9.95 with one salad

Choose three of the following—oven roasted turkey, cracked pepper turkey, Virginia baked ham, tender roast beef, pastrami, homemade all white meat chicken salad, albacore tuna, Genoa or cotto salami. Piled generously with lettuce, tomato, cheese, condiments and pickle spears. Served with a variety of Artisan breads, ciabatta bread, and kaiser rolls. Comes with two side salads (choose from fresh fruit, pasta salad, American or red skinned potato salad, tossed or Caesar salad, and marinated vegetable salad) and kettle or bagged chips.

Build-Your-Own Chef Salad Lunch (Minimum of 10 guests) \$11.95 per person
Start with a bowl of fresh gourmet greens and crisp romaine lettuce and make your own salad with the following toppings: oven roasted cracked pepper turkey breast, Virginia baked ham, Monterrey jack/cheddar cheese blend, ripe grape tomatoes, cucumbers, garbanzo beans, red bell peppers, sliced mushrooms, crumbled bacon, sliced eggs, croutons and three dressings (choose from: ranch, light French, balsamic vinaigrette, raspberry vinaigrette and Italian). On the side you may choose a bowl of all white meat chicken salad or albacore tuna salad served with fresh baked rolls Upgrade to the deluxe BYO Chef salad and get the following toppings as well-Gorgonzola cheese, pickled beets, toasted almonds, sunflower seeds, pea pods, mandarin oranges and artichoke hearts for \$13.95 per person

Build-Your-Own Pasta Bar \$12.95 per person
At this catered pasta bar, there are two types of pasta along side Alfredo sauce and marinara sauce with meatballs. Served with roasted vegetables, sliced chicken breast, parmesan cheese, Caesar salad, and Italian bread & butter

Build-Your-Own Potato Bar \$11.95 per person
Assemble your own large baked potato with your favorite toppings (butter, green onions, shredded cheese, sour cream, and bacon). Served with homemade chili, tossed salad, bakery rolls & butter
\$1.00 per person extra to add vegetarian chili

Build-Your-Own-Chicago-Style Hot Dog or Bratwurst \$10.95 per person
Choose either Skyline Catering's black Angus ¼# hot dog with chili or 1/3# Johnsonville Bratwursts with sauerkraut and load it with your favorite toppings. Served with potato salad, coleslaw, baked beans, pickle spears, and chips (\$11.95 for both brats & dogs)

Build-Your-Own-Black Angus Burger \$11.95 per person
Skyline Catering serves these third pound burgers with your favorite toppings, semmel rolls, potato salad, pasta salad, baked beans, pickles, chips

Build-Your-Own-Chicken Breast Sandwich \$11.95 per person
Your choice of sautéed and/or breaded chicken breast, with your favorite toppings. Served with pico de gallo, pasta salad, fresh fruit, pickle spears, chips, and your choice of dessert

Build-Your-Own-Meatball Sandwich, Italian Sausage Sandwich, or Both \$11.95 per person
Your choice of sandwich served with hoagie buns, marinara sauce, sautéed onion and peppers, pepperocinis, shredded cheese, pasta salad, potato salad, kettle chips

Cold Lunches

Add assorted beverage to any lunch for \$1.50 each
or specialty root beer/Calypto lemonades/Arizona tea for \$2.00 each

Homemade cookies and/or brownies come with all lunches

Please ask us what we can do for "Gluten Free" diets

Deluxe Deli Sandwich or Wrap Lunch \$10.50 per person or \$9.50 with only one salad

Choose from Skyline Catering's assortment of generous deli sandwiches, wraps or both. This lunch comes with two deli salads of your choice, and kettle or bagged chips.

Soup, Salad & Sandwich Lunch \$11.95 per person

Choose from Skyline Catering 's variety of deli sandwiches and we will pair it up with our soup of the day, your choice of one of our deli salads and kettle or bagged chips.

Soup & Sandwich Lunch \$10.25 per person

Choose from Skyline Catering 's variety of deli sandwiches and we will serve them with our soup of the day and kettle or bagged chips.

Light Lunch \$7.50 per person

Assortment of deli sandwiches and kettle or bagged chips

Sandwich Only \$4.95

Executive Cold Lunch (minimum of 10 guests) \$13.95 per person

An assortment of fancy deli sandwiches (tenderloin, chicken breast, cracked pepper turkey, albacore tuna, chicken wraps, club wraps, and Italian sandwiches) served with a Caesar salad, fresh fruit, red skin potato salad, caprese salad, pickles and kettle chips

Side Salads to choose from

- Tossed Salad
- Caesar Salad
- Fruit Salad or whole fruit
- Garden Pasta Salad
- American Potato Salad
- Roasted Red Skinned Potato Salad
- German Potato Salad
- Marinated Vegetable Salad
- Mediterranean Quinoa Salad
- Broccoli & Cauliflower Salad
- Asian Pasta Salad

~Hot Lunch Menu~

- All of Skyline Catering's entrees are served with fresh baked rolls or Italian bread, butter, tossed or Caesar salad, wild rice, roasted or mashed potatoes (unless otherwise noted), and homemade cookies or brownies.
- Add fresh cut mixed veggies, orange glazed baby carrots, green beans, or buttered corn to any catered entrée for \$1.25 per person.
- Quality disposable ware is provided with all meals.
- Dessert bars or assorted miniature sweets may be substituted for \$1.25 extra or for that special occasion, check out our Special Gourmet Desserts.
- Minimum of 15 servings of each entrée required
- Please ask us what we can do for "Gluten Free" diets
- If you would like to combine two entrees, you may do so at \$2.00 per person extra. This will allow us to prepare a little extra of each entrée to accommodate the overflow.
- Any lunch entree can be served as a dinner entree for an additional \$3.00 per guest

Beef & Pork

Each entree comes with starch of your choice (Mashed potatoes, garden blend wild rice, pasta, roasted red potatoes, or red beans and rice), fresh baked rolls & butter, tossed or Caesar salad, and dessert. Add mixed vegetable, green beans, glazed baby carrots, or buttered corn for \$1.50 extra per person.

Serve any of these entrees as a dinner for an additional \$3.00 per guest. If you would like to combine two entrees, you may do so at \$2.00 per person extra. This will allow us to prepare a little extra of each entrée to accommodate the overflow.

Sliced Roast Beef \$9.50 per person

Slow roasted and sliced beef with a rich au jus gravy. By request, this lunch can also be served as a hot sandwich lunch with buns for making sandwiches, with pasta or potato salad, pickles, chips and dessert

Sirloin Tips \$11.95 per person

Choice braised tender sirloin tips with a mushroom sauce.

Beef Stroganoff \$11.95 per person

Traditional recipe with mushrooms, onions, and a rich beef au jus with sour cream.

General Tso's Beef and Broccoli \$11.95 per person

Tender steak, fresh broccoli with waterchestnuts and baby corn with General Tso sauce and egg rolls.

Whole Tenderloin \$16.95 per person

Roasted whole and thin sliced with au jus and béarnaise sauce

Sloppy Joes \$9.50 per person

Traditional sloppy joes served with fresh bakery buns, pickles, chips, and side salad of your choice

Roasted Pork Loin \$10.95 per person

Whole roasted tender pork loin sliced thin and served with flavorful pork gravy

Baked Pit Ham- \$9.95 per person

Baked slow roasted pit ham served with horseradish and mustard. Choose between au gratin or scalloped potatoes.

BBQ Shredded Pork \$9.95 per person

Slow roasted pulled pork smothered in our sweet BBQ sauce and served with semmel rolls, large dill pickle spears, pasta salad, potato salad, chips, and dessert

Chicken & Turkey

All entrees are served with your choice of starch (mashed potatoes, garden blend wild rice, pasta, roasted red skinned potatoes, or red beans and rice), bakery rolls and butter, tossed or Caesar salad, and dessert. You may add mixed vegetables, glazed baby carrots, green beans, or buttered corn for \$1.50 extra per person.

Serve any of these entrees as a dinner for an additional \$3.00 per guest. If you would like to combine two entrees, you may do so at \$2.00 per person extra. This will allow us to prepare a little extra of each entrée to accommodate the overflow.

Parmesan Artichoke Chicken \$11.95 per person

Baked boneless breast of chicken served with an aged Parmesan cheese and artichoke heart sauce

Chicken Cordon Bleu \$11.95 per person

This classic recipe of seasoned boneless chicken breast stuffed with ham and Swiss cheese is topped with a light lemon, parmesan cream sauce.

Bourbon Glazed Chicken \$11.95 per person

Parmesan seared chicken breast with our bourbon sauce goes great with mashed potatoes and baby carrots.

Chicken Picatta \$11.95 per person

We lightly dust and season boneless chicken breasts and serve it with lemon and caper sauce.

Primavera Chicken \$11.95 per person

Baked boneless breast of chicken topped with fresh broccoli, mushrooms, tomatoes, and zucchini. Finished with a Monterrey Jack/cheddar cheese blend.

Sesame Ginger Chicken \$11.95 per person

Grilled Chicken breast served with coconut rice pilaf and a sesame, orange ginger sauce

Sweet and Sour Chicken Stir Fry \$10.95 per person

Stir fry chicken with broccoli, carrots, onion, red bell pepper, pea pods, and water chestnuts served in a sweet and sour sauce. Served with egg rolls

Mediterranean Chicken \$11.95 per person

Baked boneless breast of chicken in a roasted red pepper sauce topped with kalamata olives

Marinara Chicken \$11.50 per person

Breaded and baked boneless breast of chicken (you can substitute grilled chicken by request) topped with marinara sauced and a parmesan cheese blend

Tequila Lime Chicken & Shrimp \$13.95 per person

Seasoned and baked boneless breast of chicken topped with gulf shrimp and our homemade tequila lime sauce

Sauvignon Blanc Chicken \$11.95 per person

Baked boneless breast of chicken topped with a sauvignon blanc, mushroom cream sauce

Marsala Chicken \$11.95 per person

Parmesan seasoned and baked boneless breast of chicken with a rich Marsala sauce

Southwest Chicken \$13.95 per person

Baked boneless breast of chicken topped with pico de gallo and Monterey Jack cheese, served over red beans and rice

Hot Sliced Turkey & Gravy \$9.50 per person

For making sandwiches, served with fresh semmel rolls, salad of your choice, pickles and dessert

Roasted Chicken \$11.95 per person

Seasoned and roasted to a tender perfection, these thighs, breasts, legs, and wings are perfect with our mashed potatoes and gravy.

BBQ Pulled Chicken \$10.95 per person

Smoked and pulled chicken breast smothered in our sweet BBQ sauce and served with semmel rolls, dill pickle spears, pasta salad, potato salad, chips, and dessert

Pasta, Seafood, & Other Hot Lunches

These entrees are served with a starch if specified, rolls & butter, tossed or Caesar salad, and cookies and/or brownies. Fresh mixed veggies, baby carrots, green beans, or buttered corn can be served with any lunch for \$1.50 extra.

Serve any of these entrees as a dinner for an additional \$3.00 per guest. If you would like to combine two entrees, you may do so at \$2.00 per person extra. This will allow us to prepare a little extra of each entrée to accommodate the overflow.

Tortellini Alfredo \$9.50 per person

Cheese filled tortellini and roasted vegetables with a seasoned alfredo sauce

Ravioli Marinara \$10.95 per person

Meat filled ravioli with a zesty marinara sauce

Portabella Mushroom Ravioli \$10.95 per person

These portabella filled raviolis are served with a mushroom brie sauce

Vegetable Lasagna \$10.95 per person

Roasted veggies & a three cheese blend in with our zesty marinara sauce

Gourmet Mac & Cheese \$6.95 per person or \$9.95 with chicken breast slices

We mix Cavatappi noodles with a Wisconsin cheddar, Fontina, and Parmesan cheese sauce for a rich creamy treat

Roasted Vegetable, Potato, & Cheese Bake- \$9.95 per person

This all natural, fresh vegetable, gluten free dish is a hearty vegetarian option that is full of flavor.

Thai Pasta \$11.95 per person

This wonderful dish combines pea pods, water chestnuts, red bell peppers, grilled chicken, and julienne carrots with linguine noodles and our Bangkok Padang peanut sauce

Roasted Vegetable Pasta \$10.95 per person

First we roast a variety of fresh seasonal vegetables and then toss them with pasta, olive oil, and either basil pesto or sun dried tomato pesto.

Cavatappi Pasta with Italian sausage \$11.95 per person

Spiraled pasta with fire roasted tomatoes, Italian sausage and a Parmesan cream sauce with a hint of chili pepper. This dish is a house favorite!

Spaghetti & Meatballs \$9.50 per person

Thin spaghetti with marinara sauce and meatballs

Penne, Chicken & Broccoli Pasta \$11.95 per person

Penne pasta with sliced chicken breast and fresh broccoli with a seasoned alfredo sauce

Cod Loins \$10.95 per person
Center cut baked cod loins with lemon, tartar sauce, and coleslaw

Mediterranean Cod Loins \$11.95 per person
Center cut roasted cod loins with fire roasted tomato and white wine sauce, topped with Kalamata olives. Best served with cous cous.

Shrimp Scampi \$13.95 per person
Large gulf shrimp (8 per person) sautéed with garlic, butter, and parsley and served with linguini noodles.

Shrimp Diablo \$13.95 per person
Large gulf shrimp (8 per person) sautéed in a fire roasted, chili pepper and garlic sauce. This dish is a little spicy, so beware! It goes great with our red beans and rice.

Tilapia \$11.95 per person
Perfectly seasoned and pan seared tilapia filets with a cajun tartar sauce and lemon

Enchiladas \$11.95 per person
Ground beef, chicken, or vegetarian enchiladas with toppings, Spanish rice, and refried beans

Down Home Meals Inspired by Great People

These recipes have been inspired by Moms, Dads, chefs, staff members, and friends in our lives. The common thread is comfort food and love. Serve any of these entrees as a dinner for an additional \$3.00 per guest. If you would like to combine two entrees, you may do so at \$2.00 per person extra. This will allow us to prepare a little extra of each entrée to accommodate the overflow.

All of the following entrees come with tossed salad, starch, bakery rolls and butter plus cookies & brownies.

Country Meatloaf and Mashed Potatoes-\$10.95 per person

This wonderfully tasty meatloaf recipe has been around for many years and always goes well with mashed potatoes. We can serve it either with a tangy tomato sauce or brown gravy~Thanks Mom

Salisbury Steak-\$10.95 per person

These are not your childhood T.V. dinner steaks! Our fresh, hand formed, and carefully seasoned steaks are roasted perfectly and served in a rich beef gravy. We suggest roasted red potatoes or mashed potatoes to be served on the side~Thanks Uncle Al

Beef Stew-\$11.95 per person

This hearty concoction of tender beef tips, chunky carrots, onions & celery, baby red potatoes in a delicious beefy, tomato sauce is sure to make you want to snuggle up by the fireplace. We can serve this in fresh baked bread bowls by request~Thanks Chef Mark

Old Fashioned Pot Roast-\$13.95 per person

Very slow cooked beef roast, fork tender, and served in a rich red wine beef gravy with carrots, onions, and new potatoes~Thanks Dad

Pork Pot Roast-\$12.95 per person

Slow cooked pork roast to a fall apart tenderness, served in a delicious pork gravy with baby carrots, onions, and baby red potatoes~Thanks Tony

Grandioso Lasagna-\$11.95 per person

Even our great Italian friends say "Magnifico". Our lasagna is handmade with the finest ingredients. Try it with our fresh baked Italian bread and a Caesar salad~Thanks Narice

Swedish Meatballs-\$10.95 per person

Our hand rolled meatballs are cooked in a flavorful Swedish sauce and served with buttered noodles~Thanks Mom

Slow Roasted Turkey Breast-\$11.95 per person

Tender turkey breast carved and served with mashed potatoes, turkey gravy, stuffing, buttered corn, and cranberry relish~Thanks to Moms everywhere

Chicken Divan-\$10.95 per person

Roasted, pulled chicken breast baked with fresh broccoli in a creamy cheese sauce. It goes great served over our wild rice. Originally a brunch dish, but so well received that we put it on our lunch menu~Thanks Chef Marty

Chicken Pot Pie-\$10.95 per person

This classic recipe has been enhanced just enough to make it extra delicious. We don't bake it in a pastry, but we will serve it in a fresh baked bread bowl or on top of mashed potato or our wild rice~Thanks Chef Hector

Shepherd's Pie-\$11.95 per person

This timeless meat pie, with a hint of rosemary and thyme, has a crust of mashed potatoes and makes for a deliciously filling treat~Thanks brother Tom

Poppy Seed Chicken-\$11.95 per person

Boneless pulled chicken baked with a creamy, cheesy poppy seed sauce, and a crumbly cracker crust. We love serving this dish with rice and a vegetable if you'd like.~thanks Honey

~Dinner Menu~

All of our dinner choices are cooked and crafted with prime meats and seafood, the freshest produce, and sauces & sides made with talent and care. We serve your choice of a tossed salad, Caesar salad, or strawberry Gorgonzola salad. Dinners come with fresh baked artisan rolls or breads with butter, fresh cut vegetables of your choice, and either mashed potatoes, parsley & butter, boiled baby red potatoes, garden blend wild rice, or pearl cous cous. Dinners are also served with homemade brownies and/or cookies

~Any of our lunches can also be served for dinner for a \$3.00 up charge.

Braised Short Ribs-\$24.95 per person

One of the finest taste sensations in the world. Our slow braising and special sauce made from the braising juices makes this a special dish

Prime Angus Filet Mignon-\$36.95 per person

This is the ultimate filet, as tender as it gets! Served with zinfandel reduction and sautéed mushrooms

Tenderloin Medallions-\$28.95 per person

Two 3oz tenderloin medallions cooked perfectly and served with a red wine and sage demi glace

Bistro Steak with Wild Mushrooms-\$23.95 per person

These tender grilled steaks are seared and finished off with a wild mushroom sauce touched with pinot noir

Roasted Chicken-\$17.95 per person

Partially deboned chicken quarter perfectly seasoned and roasted, then topped with a caramelized onion and balsamic sauce

Chicken Saltimbocca-\$19.95 per person

Roasted chicken breast, stuffed with prosciutto ham and provolone cheese, and topped with a sauvignon blanc sauce

Stuffed Cornish Hens-\$18.95 per person

Filled with our homemade stuffing and roasted to perfection

Stuffed Pork Loin-\$17.95 per person

Tender pork loin with a delicately seasoned stuffing and a cranberry glaze

Jamaican Jerk Steak and Chicken Kabobs-\$21.95 per person

Jerk seasoned tender steak and juicy chicken skewered with fresh vegetables and served with a citrus aioli

Baked Salmon-\$17.95 per person

U.S. Atlantic salmon baked and served with a citrus caper sauce

Jumbo Crab Cakes-\$17.95 per person

We hand make our crab cakes with fresh lump and claw crab meat and serve the two large cakes with curry aioli. These all natural crab cakes are also gluten free

~Picnic Menu~

Picnic catering is a great way to get your guests or employees in good spirits thinking about summer fun! Our menus are designed to give you great picnic food choices and at a very reasonable price.

Look at our menus below and if you want to customize your own event, we always say yes! All picnics come with chips (bagged or kettle), pickle spears, all appropriate buns and condiments, plus homemade cookies and brownies.

Two meat buffet \$12.95 per person, choose 3 sides

Three meat buffet \$14.95 per person, choose 4 sides

Four meat buffet \$16.95 per person, choose 5 sides

Choose your main grill items (Meats)

- 5oz Angus burgers with au jus
- 6oz grilled chicken breasts
- 6oz BBQ chicken breasts
- 6oz Jamaican Jerk Chicken breasts
- Chicken pieces (breasts, thighs, legs and wings)
- BBQ pulled chicken
- BBQ pulled pork
- Large Bratwurst with kraut
- Jumbo hot dogs
- Smoked Polish with kraut
- Black bean, chipotle veggie burgers
- Italian Sausage with marinara

Choose your sides

- Fresh seasonal cut fruit
- Watermelon slices
- Fresh whole fruit
- Roasted red skin potato salad
- American potato salad
- German potato salad
- Spring vegetable rotini pasta salad
- Asian Pasta salad
- Marinated vegetable salad
- 4-Bean salad
- Mediterranean quinoa salad
- Broccoli & Cauliflower salad
- Tossed salad
- Caesar salad
- Baked beans
- Coleslaw
- Fresh veggies & dip
- Relish tray (olives & peppers)
- Corn bread
- Green beans with applewood bacon
- Roasted & chilled zucchini and summer squash with curry dip

These picnics can be prepared in our kitchen and set up in your office or we can bring it to the park or venue of your choice. We charge \$100 to do the grilling on site.

~Dessert Menu~

Homemade Cookies - \$1.25 each

Homemade Fudgy Frosted Brownies - \$1.50 each

Assorted Dessert Bars - \$1.75 each

Assorted Mini Dessert Variety - \$2.95 per person (2-3 pieces per person)

Includes chocolate covered strawberries, variety topped fudge brownie bites, mini cheesecakes, petit fours, dessert bars, mini cupcakes, cream puffs, and other chef choices.

Chocolate Frosted Peanut Butter Crispy Bars - \$1.25 each

Homemade Granola Bars - \$1.75 each

Homemade Cup Cakes (5 day lead time required)

\$1.25 for classic or \$1.75 for filled

They come in nearly any flavor!

Large Chocolate Covered Strawberries \$1.50 each

Homemade Sheet Cakes

(vanilla, chocolate or marble) with Butter cream (chocolate or vanilla) frosting (3-4 day lead time required)

- Full sheet (feeds 60-70) \$69.95
- Half sheet (feeds 30-35) \$46.95
- Quarter sheet (feeds 15-20) \$29.95

All sheet cakes include writing and basic decorations (Edible images and complex decorations will be extra)

**~Upgrade any dinner or lunch with our
Gourmet Specialty Desserts for \$3.95 extra ~**

- Gourmet Key Lime Pie
- Turtle Cheesecake
- New York Vanilla Cheesecake w/ Berries
- Flourless Chocolate Torte with Raspberries
- Godiva Double Chocolate Cheesecake
- White Chocolate Raspberry Cheesecake
- Triple Chocolate Truffle
- Gourmet Carrot Cake
- Tiramisu

~Beverage Menu~

Non Alcoholic Beverages

Soda/Bottled Water - \$1.50 each

- Coke
- Diet Coke
- Sprite
- Diet Sprite
- Mountain Dew
- Diet Mountain Dew
- Bottled Water

Specialty Products - \$2.00 each

- Iced Tea
- Locally Brewed Specialty Root Beer
- Calypso teas and lemonades
- Arizona teas

Coffee set up - \$2.75 per person

Regular & decaf coffee with insulated disposable cups & lids, cream & sugar

Tea set up - \$2.75 per person

Variety of herbal teas with hot water, sugar, and lemon

Coffee & Tea set up together - \$3.25

Alcoholic Beverages

Cash Bar – Your guests pay for their own beverages. There will be a \$200.00 per hour guaranteed minimum

House Wine	\$5.00 per glass
Premium Wine	\$6.50 per glass
Specialty Wine	\$12.00 per glass

Domestic Beer	\$3.50 per bottle (Miller High Life / Miller Lite)
Import/Specialty Beer	\$4.00 per bottle (Lakefront IPA, Riverwest Stein, Blue Moon, Alaskan Amber and Hacker Pschorr)

Premium Cocktails	\$5.50 per glass
N/A Beer	\$3.50 per bottle (St. Pauli's N/A)

Hosted Bar – You pay for your guests' beverages. This can be based on a per consumption basis at the above rates or by an hourly rate

Hosted Hourly Rates:	1 hour of complete bar.....	\$11.00 per person
	2 hours of complete bar.....	\$13.50 per person
	3 hours of complete bar.....	\$16.50 per person

Hosted Hourly Rates:	1 hour of beer/wine/soda.....	\$9.25 per person
	2 hours of beer/wine/soda.....	\$13.50 per person
	3 hours of beer/wine/soda.....	\$16.50 per person

Bartenders

Available to dispense your own supplied beverages at \$45.00 per hour or \$30.00 per hour to dispense our beverages.

~Weddings~

You will find that Skyline does things a little differently for wedding receptions. We are passionate about getting it right on your special day, so we have eliminated set menus to choose from, policies that are set in stone, and traditional rules that are outdated.

We want to customize your party to your exact thoughts and dreams. All you need to do is call me at 414-294-4808 or email me at ernie@skylinecatering.com. I will ask you some questions regarding your event and have a proposal together within seven days. This proposal will be tailored to your likes and budget. Once we have worked out the details, a tasting can be booked.

At the tasting you will find out just how much fun we have with what we do. Relax, enjoy, and experience our friendly staff and great food. No sales pitch, no obligations, just an experience for you to help you along in one of the most important decisions you will make leading up to your wedding day.

We are preferred caterers at many venues in southeast Wisconsin. Please feel free to contact them for an informal review of the job we will do for you.

Whether it is appetizers, stations, buffet, or sit down menus, Skyline will create a plan just for you!