



Skyline Standard Holiday Reception

Minimum of 50 Guests

Price based on 1 ½ hours of consumption

Imported and Domestic Cheese Display, Fresh Fruit Garnish
Assortment of Gourmet Crackers

Crudit  of Fresh Seasonal Vegetables
Ranch & Blue Cheese Dips

Hot Hors d'Oeuvres

Choice of three:

Cream Cheese Stuffed Jalapeno Poppers
Chicken Empanadas
Bacon Wrapped Dates

Vegetarian Spring Rolls, Sweet Chili Sauce
Meatballs in Marinara Sauce
Tequila Lime Chicken Bites
Crab Cakes, Lemon Aioli

Sausage Stuffed Mushroom Caps, Shallot Sherry Wine
Spinach and Feta Cheese in Phyllo

Cold Hors d'Oeuvres

Choice of three:

Southwest Sushi Rolls

Tomato Bruschetta with Mozzarella, Basil and Balsamic
Beef Tenderloin Canape with Onion Jam
Smoked Salmon Cucumber Roulade

Pork Carnitas with Cornbread and Apple Chutney
Asparagus and Prosciutto with Roasted Garlic
Caprese Skewers, Fresh Mozzarella, Heirloom Cherry Tomato, Basil
Spicy Southwest Deviled Eggs

Crabmeat & Lobster Salad Profiterole
Everything Puffs with Saffron Aioli

Dessert Station

Chef's Assorted Miniature Holiday Pastries

Includes Beverage Station of Iced Water, Iced Tea and Coffee

Additional Hours of consumption at \$10++ per person per hour

A 24% taxable service charge and a 6.1% state sales tax will be applied to all food & beverage pricing. Fewer than 50 guests' results in a \$150 buffet production fee. Prices subject to change without notice.

