



Skyline Reception Stations

Minimum of 50 Guests

Price based on 1 ½ hours of consumption

The following are not intended as individual dinner selections.

Pasta Bar

Toasted Garlic Bread

Fettuccini and Bowtie Pastas**

Sweet Peas, Mushrooms, Asparagus Tips, Cherry Tomatoes, Fire Roasted Peppers

Parmesan Alfredo & Marinara

Chili Flakes, Fresh Chopped Herbs, Grated Pecorino Cheese

Grilled Chicken, Grilled Sausage or Pancetta

*** Gluten Free Pasta Available*

Crown Potato Bar

Whipped Yukon Gold Mashed Potatoes

Baked Chipotle Sweet Potato

Assortment of Toppings to Include:

Plain and Cilantro Sour Cream, Whipped Butter, Applewood Bacon Bits,

Prosciutto Ham, Chives, Roasted Garlic, Blue Cheese

Baked Salmon with Spinach En Crouete

Each station requires one attendant @ \$75/attendant

Chef's Carving Stations

Pepper Crusted Beef Tenderloin

Mustards, Mayonnaise, Creamy Horseradish, Silver Dollar Rolls

Whole Roast Tom Turkey

Mustards, Mayonnaise, Cranberry Relish, Silver Dollar Rolls

Porchetta

Boneless Pork Roast

Mustards, Dried Fruit Chutney & Demi-Glace, Soft Rolls

Chef's Carving Fee per Station @ \$150



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.

