

Breakfast Buffet Packages

(Available until 1:00 pm)

THE AMERICAN BUFFET

(Minimum 25 guests)

Carafes of Fresh Chilled Juices
Freshly Scrambled Eggs, Bacon or Link Sausage
Homemade Hashbrowns, Mini Muffins
Freshly Brewed Coffee, Decaf, and Hot Tea
\$16.95 per guest

THE DELUXE BREAKFAST BUFFET

(Minimum 25 guests)

Carafes of Fresh Chilled Juices
Assorted Bakery Goods served with whipped butter and preserves
Freshly Scrambled Eggs, Fresh Fruit Display
Bacon and Link Sausage, Homemade Hashbrowns
French Toast with maple syrup
Freshly Brewed Coffee, Decaf, and Hot Tea
\$19.95 per guest

SKYLINE BREAKFAST BRUNCH

Available until 1:00 pm (Minimum 30 guests)

Carafes of Fresh Chilled Juices
Assorted Bakery Goods served with whipped butter and preserves
Seasonal Fresh Fruit Display
Freshly Scrambled Eggs with diced ham and green peppers
Bacon and Link Sausage, Homemade Hashbrowns
Grilled Herb-Roasted Chicken
French Toast with maple syrup
Tossed Salad with choice of two dressings
Chef's Fresh Vegetables
Choice of Mashed Potatoes, Rice, or Pasta with marinara
Freshly Brewed Coffee, Decaf, and Hot Tea
\$24.95 per guest

SOMETHING SPECIAL

Add a special touch to your breakfast or brunch buffet.

Assorted Bagels with cream cheese and fruit preserves \$3.25 per guest
Corned Beef Hash \$3.25 per guest

BEVERAGES FOR YOUR BREAKFAST OR BRUNCH

Champagne Mimosa

Unlimited for One full Hour \$6.00 per guest
Unlimited for Two Hours \$11.00 per guest

Children's Price (Under 12): \$10.95

Specialty Hors D'oeuvres Display

Designed to compliment any of our packages
Small (serves 20-30) / Large (serves 80-100)

FRESH VEGETABLE CRUDITÉS

An assortment of fresh seasonal vegetables with ranch dip
\$55 / \$160

SEASONAL FRESH FRUIT DISPLAY

The season's finest fruit served with melba sauce
\$68 / \$188

DECORATED MEAT & CHEESE TRAY

Cubed domestic and imported cheeses with cubed salami, turkey, and ham
\$95 / \$215

JUMBO SHRIMP COCKTAIL

(50 pieces) Market Pricet

Skyline Appetizer Buffet

(30 guest minimum) \$17.95 per guest

Select four items

All items selected will be replenished for a period of two hours.
With dinner package, \$5.95 per guest for one hour prior to dinner.
(No substitutions please)

Bruschetta

Spinach & Artichoke Dip with Tortilla Chips

Buffalo Chicken Wings (hot or mild)

Stuffed Mushrooms

Toasted Raviolis

Mozzarella Sticks

Chicken Fingers

Mini Egg Rolls with sweet chili sauce

Meatballs with marinara

Italian Sausage & Peppers

Skyline Family Style

(Minimum 25 guests) CAN BE SERVED AS A BUFFET

Served with fresh bread and butter

APPETIZERS

Served with meal

(Choice of two)

Add \$3.00 per person for each additional appetizer

Hot or Mild Buffalo Wings, Mozzarella Sticks,
Chicken Fingers, Bruschetta, Spinach Dip with Chips, and Toasted Raviolis

SALADS

(Choice of one)

Skyline House Salad tossed in house vinaigrette, Classic Caesar Salad or Pasta Salad

PASTAS / POTATO / BASMATI PILAF

(Choice of one pasta and sauce or potato or basmati rice)

PASTAS: Penne, Fettuccine, Rigatoni

SAUCES: Marinara, Meat Sauce, Alfredo, Vodka Tomato

POTATO: Mashed Potatoes, Herb-Roasted Potatoes

RICE: Basmati Pilaf

VEGETABLES

(Choice of one)

Broccoli with garlic butter, Green Beans,
Chef's Roasted Vegetable Medley, Sautéed Zucchini and Yellow Squash,
Fresh Asparagus (add \$1.00)

ENTRÉES

(Choice of two)

Chicken Parmesan, Herb-Roasted Chicken (bone-in), Chicken Limone,
Chicken Marsala, Stuffed Shells,
Salmon with Champagne Sauce (add \$4.00)
Broasted Chicken
Sirloin Beef Tips with Mushroom Gravy
Tenderloin Beef Tips (add \$4.50)

DESSERTS

(Choice of one)

Vanilla Ice Cream or Lemon Sherbet
Brownie Sundae \$3.99 / Banana Cake \$3.99 / Strawberry Cheesecake \$3.99

FAMILY STYLE PRICING

Lunch: Monday through Friday 11:00am-2:00pm

\$23.95 per Guest \$9.95 per Child (under 12)

Dinner: Monday through Friday 2:00pm-11:00pm and Saturday & Sunday all day

\$26.95 per Guest \$10.95 per Child (under 12)

With 2 Hour Unlimited Non Alcoholic Beverages (add \$3.95)

Skylines Italian Buffet

(Minimum 25 guests)

INCLUDES

Your choice of chicken entree:
Parmesan, Limone, Marsala

Sliced Italian Beef
Fresh Italian Bread
Sweet Peppers and Hot Giardiniera

Fresh Garden Salad with House Vinaigrette
Penne Pasta with Marinara
Fresh Bread and Butter

DESSERTS

(Choice of one)

Vanilla Ice Cream or Lemon Sorbet

Brownie Sundae \$3.99

Banana Cake \$3.99

Strawberry Cheesecake \$3.99 (make it A La Mode for \$2.00)

SKYLINE ITALIAN BUFFET PRICING

Lunch: Monday through Friday 11:00am-2:00pm

\$21.95 per Guest \$10.95 per Child (under 12)

Dinner: Monday through Friday 2:00pm-11:00pm and Saturday & Sunday all day

\$25.95 per Guest \$10.95 per Child (under 12)

With 2 Hour Unlimited Non Alcoholic Beverages (add \$3.95)

Prices do not include tax and gratuity

The Ultimate Buffet

(Minimum 30 guests)

INCLUDES YOUR CHOICE OF THREE ENTRÉE SELECTIONS AND ALL OF THE FOLLOWING:

Garden Fresh Salad with choice of two dressings
Choice of Penne Marinara or Homemade Mashed Potatoes
Chef's Roasted Vegetable Medley
Freshly Baked Bread and Butter

ENTRÉE SELECTIONS

(Choose three)

Roast Tenderloin of Beef with mushroom bordelaise sauce (add \$2.50)
Stuffed Shells with marinara
Chicken Parmesan
Salmon with champagne sauce
Chicken Marsala
Sausage and Peppers
Broasted Chicken

DESSERTS

(Choice of one)

Vanilla Ice Cream or Lemon Sorbet
Brownie Sundae \$3.99
Banana Cake \$3.99
Strawberry Cheesecake \$3.99
(make it A La Mode for \$2.00)

Ultimate Buffet Price

per Guest: \$28.95

Children's Price (under 12): \$10.95

With 2 Hour Unlimited Non Alcoholic Beverages per Guest (add \$3.95)

COMING SOON

Pizza Buffet

(Minimum 25 guests)

INCLUDES

Your choice of 2 Appetizers
Unlimited 1 Topping Pizzas (assorted)
Penne with Marinara
Fresh Garden Salad with House Vinaigrette
Freshly Baked Bread and Butter

APPETIZERS

Served with meal
(Choose any two)

Add \$2.50 per person for each additional appetizer beyond two

Bruschetta
Buffalo Chicken Wings
Ttoasted Ravioli
Spinach Dip
Chicken Fingers
Mozzarella Sticks
Mini Egg Rolls with sweet chili sauce

PIZZA PARTY PRICING

Lunch: Monday through Friday 11:00am-2:00pm

\$19.95 per Guest \$10.95 per Child (under 12)

Dinner: Monday through Friday 2:00pm-11:00pm and Saturday & Sunday all day

\$23.95 per Guest \$10.95 per Child (under 12)

With 2 Hour Unlimited Non Alcoholic Beverages (add \$3.95)

Our Famous Sweet Table

It is with pride that we offer the following display of sweets for the guests who demands perfection:
Sliced Fresh Fruit and Melon Display, Lemon Bars, Assorted Cookies, Brownies, Mini Chocolate Éclairs,
Assorted Cheesecake Bars Add \$7.95 per guest
Selections may vary due to availability

ICE CREAM SUNDAE BUFFET

French Vanilla and Chocolate Ice Creams with Hot Fudge
Assorted Crushed Candy Pieces
Strawberry Topping, Nuts, Cherries, Whipped Cream
Add \$4.95 per guest

Prices do not include tax and gratuity

Beverage Packages

All packages are priced per guest

CASH BAR

A \$50.00 bartender charge per bartender if cash sales do not exceed \$300.00 at the bar

House Brands, Call Brands, House Wine, Coffee Drinks, Long Island Iced Teas

Premium Brands, Super Premium Brands, Bottled Domestic Beer, Imported Bottled Beer

Please consult with catering director for prices

OPEN BAR Price per guest

DOMESTIC DRAFT BEER OR WINE

2 Hours \$14.00 / 3 Hours \$17.00

CALL BRANDS

2 Hours \$22.00 / 3 Hours \$27.00 / Each additional hour \$6.00

PREMIUM BRANDS

2 Hours \$27.00 / 3 Hours \$32.00 / Each additional hour \$6.00

CALL / TOP BAR

Absolut Vodka & Flavors, Svedka Vodka, Southern Comfort, Jim Beam Bourbon, Canadian Club
Christian Brothers Brandy, Cuervo Gold Tequila, Seagram's 7, Beefeater Gin, Tanqueray Gin, All Cordials
Bacardi Rum & Flavors, Club Meyer's Rum, Malibu Rum, Domestic Bottled Beer

PREMIUM / SUPER PREMIUM BAR

Jameson Whiskey, Johnnie Walker Red, Dewar's White Label, Crown Royal, Jack Daniel's
Ketel One Vodka, Tito's Vodka, Grey Goose Vodka, Patron Tequila, Bombay Sapphire
Imported Bottled Beer, O'Mara's Irish Cream, Kamora Coffee Liqueur, Frangelico

HOSTED BAR

A tab will be opened for your guests convenience on a per consumption
Basis and added to your total bill at the end of your party.

OTHER BEVERAGES

(Unlimited for 1 hour)

Champagne Punch (minimum 15 guests) \$6.00 per person

Vodka Punch (minimum 15 guests) \$6.00 per person

Mimosas \$6.00 per person

Non-Alcoholic Punch \$3.00 per person

MISCELLANEOUS BEVERAGES

Unlimited Soft Drinks \$3.95 per person

WINE SERVICE

\$22.00 per bottle

House Wines: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel
Brands and prices are subject to change without notice. Wine list available on request.

Prices do not include tax and gratuity.