

SKYTOP CLASSIC

COCKTAIL HOUR

One Hour of Open Bar
Chef's Choice of Butlered Hors d'oeuvres
Imported & Artesian Cheese Display with Fresh Fruit
Crudités Display
Warm Baked Brie with Seasonal Fruit Topping
Wedding Themed Cocktail Floral Piece

RECEPTION

Champagne Toast
Three Hours of Open Bar

APPETIZERS

Please select one

Pan Fried Jumbo Lump Crab Cake
Roasted red pepper coulis & citrus aioli

Smoked Salmon Bruschetta
Toasted garlic crostini, baby arugula, tomato confit, capers, basil & horseradish topped with smoked salmon

Citrus Marinated Grilled & Chilled Chicken Breast
With roasted butternut squash salad & pumpkin seed pesto

Baby Pineapple Stuffed with Parisienne Melons & Fresh Berries

SALADS

Please select one

Collection of Field Greens
A combination of seven seasonally fresh greens topped with citrus vinaigrette

Boston Bibb Lettuce
Watercress, radicchio, Belgium endive, grape tomato, Enoki mushroom & balsamic vinaigrette

Caesar Salad
Crisp hearts of romaine tossed in creamy Caesar dressing

ENTREES

Please select one, or a choice of three with counts in advance

Pan Seared Monkfish Loin
Risotto Milanese & Pinot Noir beurre rouge

Grilled Swordfish Steak
Grape tomato, caper berries, kalamata olives, garlic, fine herbs, olive oil, lemon, bulgar wheat pilaf & asparagus

Pan Seared 7 oz. Black Angus Filet Mignon
Caramelized vidalia onion & Cabernet Sauvignon demi-glace

Char Broiled 10 oz. Certified Black Angus NY Strip Steak
Cabernet Sauvignon demi-glace

European Chicken Breast
Pan roasted chicken breast with chorizo sausage, leeks & chardonnay beurre blanc

Pan Seared Pork Loin Chop
Bacon smashed fingerling potato, Brussels sprouts & Vidalia onion-apple Demi glace

WEDDING CAKE

Coffee & Tea

2012 - \$124.00 2013 - \$132.50