

SKYTOP GALA

COCKTAIL HOUR

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

RECEPTION

Champagne Toast
Three Hours of Open Bar

BUFFET DINNER

Mixed Field Greens
Tomato, julienne vegetables, mushrooms, croutons & parmesan cheese
Assorted dressings

Fresh Mozzarella
Roma tomatoes, basil, extra virgin olive oil & balsamic reduction

Asian Style Shrimp, Green Bean & Sweet Chili Salad

Artichoke & Mushroom Salad

Grilled Marinated Vegetables
Squash, eggplant, portabella mushrooms & red onion in lemon, honey & fine herbs

Sautéed Chicken Breast – Please select one
Marsala, Picatta or chorizo-leek-chardonnay beurre blanc

Applewood Bacon Wrapped Pork Loin
Lingonberry bordelaise

Fine Herb Braided Jail Island Salmon Fillet
With citrus beurre blanc or mustard beurre blanc

CHOICE OF PASTA

Please select one
Meatless lasagna rolls with marinara sauce
Whole wheat penne with puttanesca sauce
Rigatoni, broccoli, rabe, cannellini beans, pine nuts & tomato basil marinara
Rigatoni with vodka sauce

CHOICE OF CARVING STATION

Please select one
Roasted Certified Black Angus New York Striploin of Beef
Mushroom bordelaise
Frenched Turkey Breast
Cranberry-orange chutney & natural sauce
Roasted Leg of Lamb
Rubbed with fresh garlic, rosemary & demi-glace
Bouquet of seasonal vegetables
Oven roasted potatoes
Assorted rolls & calla lily shaped butter

WEDDING CAKE

Coffee & Tea

2012 - \$114.00 2013 - \$122.50