

# SKYTOP TRADITIONS

## 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

## APPETIZERS

*Please select one*

Eggplant Rollatini  
*Pan-fried eggplant cutlet stuffed with three cheeses, fine herbs & finished with marinara sauce*  
Wild Mushroom Herb Risotto

Jumbo Shrimp Cocktail

Linguini Bolognese or White Clam Sauce & Cockles

Fresh Mozzarella

*Served with roasted red peppers, caper berries, chiffonade basil, balsamic reduction & extra virgin olive oil*

## SALADS

*Please select one*

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

Baby Spinach  
*Shaved fennel, Enoki mushrooms & sun dried cranberries with 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*

Prime Rib of Beef  
*Slow roasted and served with au jus, Yorkshire pudding & horseradish sauce*

Herb Broiled Mahi-Mahi  
*Pineapple salsa, Basmati Rice Pilaf & pea pods*

BBQ Pork Tenderloin  
*Whiskey peach BBQ sauce & smoked Gouda macaroni & cheese*

Pan Seared Jail Island Salmon Fillet  
*Dressed in lemon & caper beurre blanc*

Sautéed European Chicken Breast  
*Served with wilted spinach & mushroom duxelle wrapped with puff pastry ring & caramelized shallot sauce*

Stuffed Chicken Saltimbocca  
*Prosciutto, aged provolone, sage & Marsala demi-glacé*

## WEDDING CAKE

*Coffee & Tea*

2012 - \$114.00    2013 - \$122.50