

Wedding Catering Brochure

Skyline Catering extends a warm and sincere welcome. Our intent is to create an atomsphere in which you and your guests can relax and enjoy.



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Welcome



We are honored to be a part of your important day!

Skyline Catering has created 3 memorable Wedding Packages that allow you to customize your menu to best suit the needs of your guests.

We believe our packages will give you the freedom to select and create your own unique menu for your special day.

With our outstanding cuisine, attention to detail and our excellent customer service we feel we can make your wedding memorable.

Sweetheart Package

\$44.99 / person

Package includes: 2 Appetizers, 1 Display, Salad, 2 Entree Selections, Vegetarian Entree Selection, Starch and Vegetable Selection

<u>Appetizer Selection</u>

Crostini Bruschetta Caprese Skewers

Spanakopita

Mini Quiche

Fried Ravioli

Sausage Stuffed Mushrooms

Meatballs - Marinara, Sweet & Sour

or Bourbon

Cheesesteak Bites

Empanadas

Chicken Thai Spring Roll

Pork Potstickers

Vegetable Potstickers

Spinach Artichoke Dip

Display Selection

Seasonal Fruit

Cheese & Meat Charcuterie

Garden Crudité

Salad Selection

Mixed Greens Salad

With house made Parmesan Peppercorn

Dressing and Honey Balsamic Vinaigrette

Entree Selection

Baked Chicken

Chicken Marsala

Roasted Turkey w/Cranberry Glaze

Seasoned Roast Beef

Pepper Steak

Maple Glazed Pork Loin

Bourbon BBQ Baked Salmon

Starch Selection

Wild Rice Pilaf

Parmesan Roasted Redskin Potatoes

Au Gratin Potatoes

Yukon Gold Mashed Potatoes

Homestyle Mashed Potatoes

Macaroni & Cheese

Vegetable Selection

Steamed Pacific Vegetable Medley

Steamed Fresh Green Beans

Honey Glazed Carrots

Sauteed Squash Medley

Sauteed Vegetable Medley

Roasted Brussel Sprouts

Vegetarian Selection

Garden Rigatoni Pasta

Mushroom Carbonara Campanella Pasta



Romance Package \$56.99 / person

Package includes: 3 Appetizers, 1 Display, Choice of Salad, 2 Entree Selections, Vegetarian Entree Selection, Starch and Vegetable Selection

<u>Appetizer Selection</u>

Crostini Bruschetta

Caprese Skewers

Spanakopita

Mini Quiche

Fried Ravioli

Sausage Stuffed Mushrooms

Crab Stuffed Mushrooms

Meatballs - Marinara, Sweet & Sour

or Bourbon

Cheesesteak Bites

Empanadas

Chicken Thai Spring Roll

Chicken & Feta Bruschetta

Pork Potstickers

Vegetable Potstickers

Fig & Caramelized Onion Tart

Spinach Artichoke Dip

<u>Display Selection</u>

Seasonal Fruit

Cheese & Meat Charcuterie

Garden Crudité

Salad Selection

Mixed Greens Salad

With house made Parmesan Peppercorn

Dressing and Honey Balsamic Vinaigrette

Casear Salad

<u>Vegetarian Selection</u>

Garden Rigatoni Pasta Mushroom Carbonara

Campanella Pasta

Entree Selection

Chicken Marsala

Chicken Oscar

Chicken de Fromage Fontina

Chicken Chesapeake

Beef Tenderloin w/Pinot Noir Sauce

Beef Tenderloin w/Roquefort Sauce

Panko Parmesan Crusted Rockfish

w/ Roasted Red Pepper Sauce

Bourbon BBQ Baked Salmon

Entree Selection - Carving

Seasoned Roast Beef

Maple Butter Glazed Turkey Breast

Chef Jeff's Marinated Flank Steak

Brown Sugar Dijon Glazed Pork Loin

Starch Selection

Wild Rice Pilaf

Parmesan Roasted Redskin Potatoes

Scalloped Potatoes

Duchess Potatoes

Yukon Gold Mashed Potatoes

Garlic & Gouda Mashed Potatoes

Maple Roasted Sweet Potatoes

Macaroni & Cheese

Vegetable Selection

Steamed Pacific Vegetable Medley

Steamed Fresh Green Beans

Steamed Minted Peas

Honey Glazed Carrots

Sauteed Squash Medley

Sauteed Vegetable Medley

Roasted Brussel Sprouts

Love Story Package \$85.99 / person

Package includes: 4 Appetizers, 1 Display, Choice of Salad, 3 Entree Selections, Vegetarian Entree Selection, Starch and Vegetable Selection

<u>Appetizer Selection</u>

Crostini Bruschetta

Caprese Skewers

Spanakopita

Brie & Raspberries Phyllo

Shiitake Mushroom Crostini

Fried Ravioli

Fig & Caramelized Onion Tart

Sausage Stuffed Mushrooms

Meatball Cupcakes

Cheesesteak Bites

Empanadas

Chicken Satay

Chicken & Feta Bruschetta

Chicken Cordon Bleu Slider

Crab Stuffed Mushrooms

Shrimp-Guacamole Phyllo Cup

Spinach Artichoke Dip

<u> Appetizer Selection - Upscale</u>

Bacon Wrapped Scallops

Chef Jeff's Mini Crab Cakes

BBQ Bacon Wrapped Shrimp

Hot Crab Dip

Display Selection

Seasonal Fruit

Cheese & Meat Charcuterie

Garden Crudité

Baked Brie

Salad Selection

Mixed Greens Salad

With house made Parmesan Peppercorn

Dressing and Honey Balsamic Vinaigrette

Caesar Salad

Vegetarian Selection

Stuffed Portabella Mushroom

Bucatini Pesto Pasta Primavera

Orecchiette Pasta alla Norma

Entree Selection

Chicken Puttanesca

Chicken de Fromage Fontina

Chicken Oscar

Chicken Chesapeake

Beef Tenderloin w/Pinot Noir Sauce

Beef Tenderloin w/Roquefort Sauce

Baked Rockfish Crab Imperial w/

Roasted Red Pepper Sauce

Baked Salmon Bearnaise

Seafood Lover's Pasta

Entree Selection - Carving

Maple Butter Glazed Turkey Breast

Chef Jeff's Marinated Flank Steak

Pecan Crusted Pork Loin

Rosemary & Garlic Roasted Lamb

Entree Selection - Upscale

Chef Jeff's Crabcakes

Prime Rib (Carved)

Baked Swordfish w/ Pineapple

Ginger Salsa

Starch Selection

Wild Rice Pilaf

Roasted Fingerling Potatoes

Duchess Potatoes

Romanoff Potatoes

Yukon Gold Mashed Potatoes

Garlic & Gouda Mashed Potatoes

Maple Roasted Sweet Potatoes

Macaroni & Cheese

Vegetable Selection

Steamed Pacific Vegetable Medley

Steamed Fresh Green Beans

Steamed Minted Peas

Honey Glazed Carrots

Sauteed Squash Medley

Sauteed Vegetable Medley

Roasted Brussel Sprouts

Roasted Butternut Squash

Upscale options available with this package are limited to 1 per selection.

<u>Skyline's BBQ Package</u> \$32.99 / person

<u>Appetizers (Pick 2)</u>

Bruschetta Crostini
Marinara Meatballs
Bourbon Meatballs
Cheesesteak Bites
Sausage Rolls
Fried Ravioli
Buffalo Chicken Dip

Entree Selection (Pick 2)

BBQ Pulled Pork
BBQ Pulled Chicken
BBQ Pulled Turkey
Smoked Beef Brisket
Smoked Ham
BBQ Bone-In Chicken
Fried Chicken

Side Selection (Pick 3)

Macaroni & Cheese **BBQ Baked Beans** Parmesan Roasted Potatoes Yukon Mashed Potatoes Southern Style Green Beans **Buttered Corn Roasted Carrots Potato Salad** Macaroni Salad Cucumber & Onion Salad Coleslaw Italian Pasta Salad Pesto Pasta Salad Strawberry Pretzel Salad Mixed Green Salad With house made Parmesan Peppercorn and Honey Balsamic Vinaigrette

Served With:

Corn Muffins
Dinner Rolls
Slider Rolls (Entrees)

Beverage Package

Iced Tea
Lemonade
Bottled Water

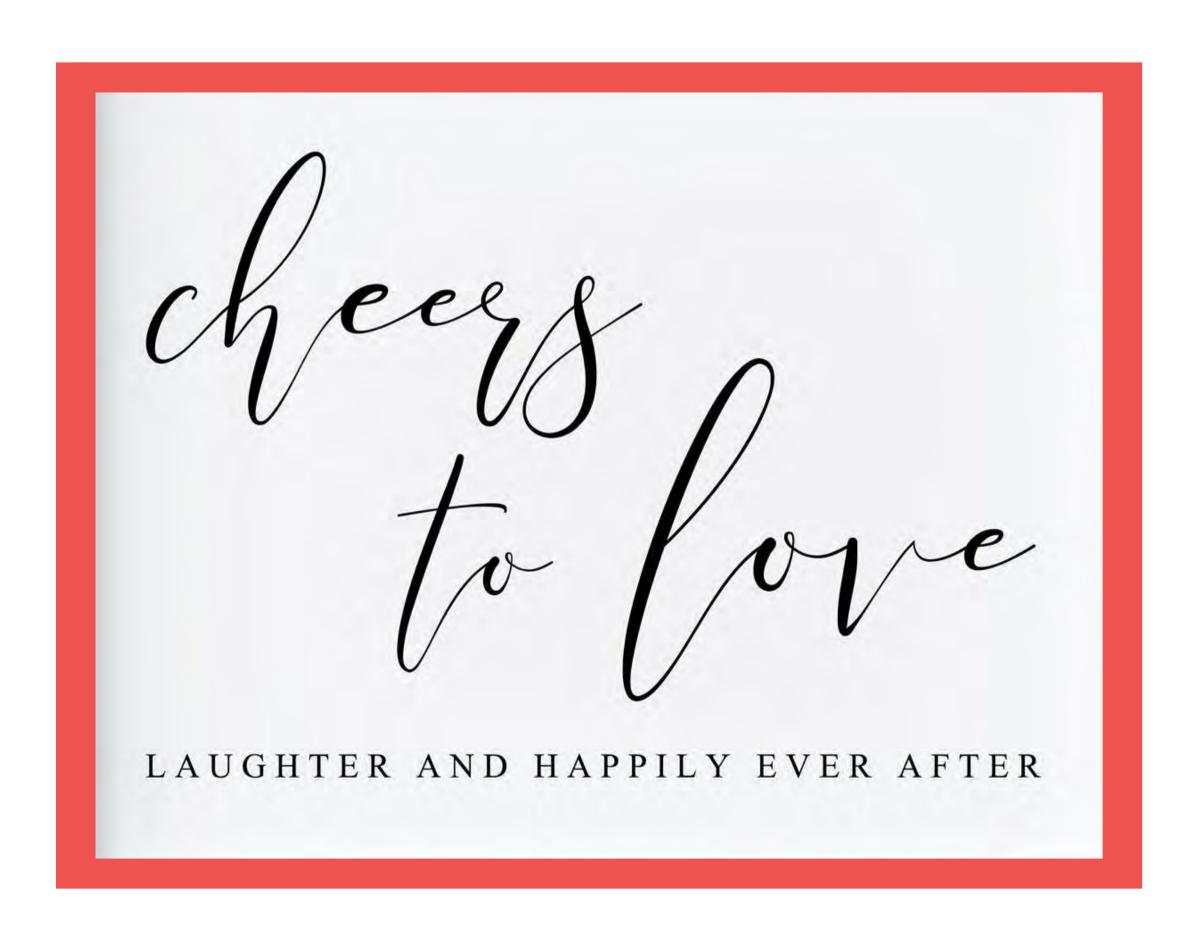
Staffing Charge: 25%

Venue Location fee May Apply





Bar Packages



Bar Packages

Bar Packages are available with full service catering only.

Plain & Simple

Beer: Coors Light, Miller Lite, Corona, Yuengling Liquor: Vodka, Gin, Rum, Tequila, Whiskey (Mixers Included) Wine: Chardonnay and Cabernet

\$21.99 / person

Just a Little Bit More

Beer: (Choose 4) Coors Light, Miller Lite, Corona, Yuengling,
Bud Light, Dogfish IPA, Blue Moon

Liquor: Tito's, Bacardi, Tanqueray, Jack Daniels, Jose Cuervo (Mixers Included)

Wine: Chardonnay, Pinot Grigio, Pinot Noir and Cabernet

\$25.99 / person

Full Monty

Beer: (Choose 4) Coors Light, Miller Lite, Corona, Yuengling, Bud Light, Budweiser, Dogfish IPA, Sam Adams Seasonal, Blue Moon

Liquor: (Choose 7) Grey Goose, Bacardi, Malibu, Captain Morgan, Tanqueray, Jack Daniels, Jameson, Crown Royal, Jose Cuervo, Patron** (Mixers Included)

Wine: (Choose 4) Chardonnay, Pinot Grigio, Sauvignon Blanc, Red Blend, Merlot, Pinot Noir, Cabernet, Rose and Moscato

\$29.99 / person

<u>Just Beer & Wine</u>

Beer: Coors Light, Miller Lite, Corona, Yuengling Wine: Chardonnay, Rose and Cabernet

\$17.99 / person

Champagne Toast

Includes Stemless Champagne Plastic Glasses \$8.00 / person

Non-Aloholic Packages

Choose any 2 non-alcoholic beverages: La Croix Seltzers, O'Doul's, NA Beer, Ginger Beer, Heineken Zero, Lemonade, Canned Sodas

\$150.00 / event

Mixers

Mixers - Cranberry Juice, Orange Juice, Pineapple Juice,
Triple Sec, Lime, Tonic Water and Club Soda
Soda / Water - Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite,
Ginger Ale, Water and Ice
Plasticware - Quality clear plastic cups, cocktail napkins
and straws

All Packages pricing includes a 4.5-hour open bar. Additional hour of service will add \$5.00 / person.

Bartending Services

\$30.00 / hour per bartender Bartenders require an hour for set up and an hour for cleanup.

Mobile Bar

Available for rent - \$35.00

The Delaware Alcohol Beverage Commission:
All beverages (opened/unused) to be retained by Skyline
Catering LLC at the event's conclusion.

A copy of the signed contract with Skyline Catering LLC along with the venue or host site signatures will be submitted to the DABC requesting alcohol service and granting permission to access the venue, if required. Request must be submitted 4 weeks prior to your event for approval.

Skyline Catering LLC will card your guests and will NOT serve those without proper ID. We DO NOT serve minors and reserve the right to refuse or stop service to ANY guests.

Skyline Catering is a local business started on good family values and a desire to give back to our community. Our focus is on preparing and serving exceptional food along with some of the most tempting desserts. No event is too big or too small for us to cater. Our hope is to make your event is so memorable that we are the first ones you think of when planning your next event.

