

The Captain's Package

The most popular and affordable, traditional sit-down buffet package that is sure to impress your guests!

Cocktail Hour

Hors d'oeuvres - Your choice of six passed butler style

- Vegetable spring roll with soy ginger sauce
- Chicken breast w/ sun-dried tomatoes & fresh mozzarella
- Cocktail franks in phyllo
- Grilled chicken cornucopia
- Pork dumplings rolls with plum sauce
- Red pepper & scallion hummus on toasted pita
- Fresh tomato boccachini brochette
- Clams Oreganata
- Potato pancakes & homemade cinnamon with apple sauce
- Mini quiche with Florentine of vegetables
- Prime rib on garlic baguettes with melted mozzarella
- Chicken satay with spicy peanut sauce
- Fruit & cheese on a skewer
- Sesame encrusted chicken with marmalade glaze
- Beef or chicken and black bean empanadas with salsa
- Mini Chicken Cordon Bleu
- Mini pizza on Focaccia bread
- Spanikopita
- Chicken brochette
- Raspberry and brie in phyllo

Pasta Station - Your choice of one

- Penne Marinara
- Fettuccini Con Funghi
- Linguini Pomodoro
- Fussili al Primavera
- Penne Arrabbiate
- Penne A La Vodka
- Spaghetti al Pesto
- Fettuccini al
- Tortellini al Fredo
- Rigatoni al Broccoli
- Melanzane

Dessert

Celebration Cake with your choice of filling and decoration

Cake Flavor:

- Vanilla Sponge
- Chocolate Sponge

Or for an additional cost of \$1.75pp:

- Carrot Cake
- Angel Food Cake
- Red Velvet Cake

Cake Filling:

- Cannoli
- Chocolate Mousse
- Chocolate Pudding
- Mocha Fudge
- Vanilla Custard
- Banana Custard
- Strawberry
- Pineapple
- Raspberry
- Lemon
- Black Forest Cherry
- Bavarian Crème

Cake Frosting:

- Butter Cream
- Whipped Cream

Main Dining - served with assorted fresh dinner rolls and butter

Pre-plated salad - Your choice of one

- Classic Caesar w/ garlic croutons, parmesan, & creamy Caesar dressing
- Fresh garden w/ cherry tomatoes, carrots, cucumbers, & raspberry vinaigrette

Buffet Entrees - Your choice of three served by our waitstaff

- Lemon Sole with Crabmeat Stuffing
 - Almond Encrusted Salmon
 - Chicken with a Portabella & Burgundy Demi-Glace
 - Chicken Picatta with capers and tomatoes
 - Chicken Scaloppini with eggplant, sun-dried tomato, and fresh mozzarella
 - Sautéed Chicken Breast with Raspberry Demi-Glace
 - Roast Loin of Pork
 - Fresh Roasted Turkey Breast
 - Honey Glazed Ham
 - Marinated London Broil
 - Prime Rib au jus
 - Filet Mignon
 - Eggplant Rollatini
 - Chicken Francese
 - Chicken Marsala
- At an additional cost -
- Corned Beef
 - Pastrami
 - Filet Mignon
 - Leg of Lamb

Accompaniments - Your choice of two

- Roasted Potatoes
- Sweet Potatoes
- Twice Baked Potatoes
- Wild Rice Pilaf
- String Beans Almondine
- Broccoli Oreganata
- Asian Vegetable Blend
- Beach Vegetable Blend
- Classic Stir Fry Vegetables
- Forest Vegetable Blend
- Pacific Coast Vegetable Blend

The Cocktail Reception Package

Mix & Mingle & Enjoy This Fun & Flexible Party Package!

Keep your guests mingling, sightseeing, and dancing while they enjoy this fun socialable menu throughout your entire event!

Hors d'oeuvres

Your choice of six passed butler style

- Vegetable spring roll with soy ginger sauce
- Chicken breast w/ sun-dried tomatoes & fresh mozzarella
- Cocktail franks in phyllo
- Grilled chicken cornucopia
- Pork dumplings rolls with plum sauce
- Red pepper & scallion hummus on toasted pita
- Fresh tomato bocchachini brochette
- Clams Oreganata
- Potato pancakes & homemade cinnamon with apple sauce
- Mini quiche with Florentine of vegetables
- Prime rib on garlic baguettes with melted mozzarella
- Chicken satay with spicy peanut sauce
- Fruit & cheese on a skewer
- Sesame encrusted chicken with marmalade glaze
- Beef or chicken and black bean empanadas with salsa
- Mini Chicken Cordon Bleu
- Mini pizza on Focaccia bread
- Spanikopita
- Chicken brochette
- Raspberry and brie in phyllo

The Skyline Bistro Table

Gourmet imported cheeses, fresh fruit & vegetable display, antipasto platters, fresh mozzarella and tomato with pesto, fresh breads, Brie en croute, assorted crackers, bread flats & rolled Italian Meats

Dessert

Assorted fresh pastries, gourmet cookies, chocolate dipped fruit – passed butler style on decorated trays

-- Or --

Cake Flavor:

- Vanilla Sponge
- Chocolate Sponge

Or for an additional cost of \$1.75pp:

- Carrot Cake
- Angel Food Cake
- Red Velvet Cake

Cake Filling:

- Cannoli
- Chocolate Mousse
- Chocolate Pudding
- Mocha Fudge
- Vanilla Custard
- Banana Custard
- Strawberry
- Pineapple
- Raspberry
- Lemon
- Black Forest Cherry
- Bavarian Crème

Cake Frosting:

- Butter Cream
- Whipped Cream

Carving Station

Carved to order - Your Choice of Two

- Prime rib au jus
 - Fresh honey glazed ham
 - Pastrami
 - Fresh Roasted Turkey Breast
 - Marinated London Broil
- At an additional cost -
- Filet Mignon
 - Loin of Pork
 - Corned beef
 - Leg of Lamb

Pasta Station

Made to order - Your choice of two

- **Pasta Station:** Penne Marinara (traditional red sauce)
- **Linguini Pomodoro:** fresh tomato and basil sauce
- **Fussili al Primavera:** with vegetables heavy cream and parmesan
- **Penne Arrabiate:** fresh tomatoes, red pepper and spices
- **Fettuccini Con Funghi:** exotic mushrooms, white wine and herbs
- **Rigatoni al Broccoli:** broccoli, crushed red pepper, garlic and parmesan
- **Fettuccini al Melanzane:** with eggplant and hot red peppers
- **Tortellini al Fredo:** heavy cream parmesan cheese sauce
- **Spaghetti al Pesto:** basil, olive oil, pine nuts, red pepper and parmesan cheese

Additional Station

Your choice of one

- **Oriental Stir Fry Station:** chicken, beef and vegetables cooked to order and served with fluffy white rice
- **Mexican Fajita Station:-** beef and chicken with warm tortillas, peppers, onions, salsa & sour cream
- **Taco Station:** Beef Tacos with hard and soft shells with lettuce, shredded cheese, sour cream and salsa
- **Nacho Station:** chips, salsa, cheese sauce and guacamole made just the way you like it

The Afternoon Package

Weekend Cruises At Unbelievably Low Prices!

Cocktail Hour

Hors d'oeuvres - Your choice of six passed butler style

- Vegetable spring roll with soy ginger sauce
- Chicken breast w/ sun-dried tomatoes & fresh mozzarella
- Cocktail franks in phyllo
- Grilled chicken cornucopia
- Pork dumplings rolls with plum sauce
- Red pepper & scallion hummus on toasted pita
- Fresh tomato boccachini brochette
- Clams Oreganata
- Potato pancakes & homemade cinnamon with apple sauce
- Mini quiche with Florentine of vegetables
- Prime rib on garlic baguettes with melted mozzarella
- Chicken satay with spicy peanut sauce
- Fruit & cheese on a skewer
- Sesame encrusted chicken with marmalade glaze
- Beef or chicken and black bean empanadas with salsa
- Mini Chicken Cordon Bleu
- Mini pizza on Focaccia bread
- Spanikopita
- Chicken brochette
- Raspberry and brie in phyllo

Dessert

Custom celebration cake

Cake Flavor:

- Vanilla Sponge
- Chocolate Sponge

Or for an additional cost of \$1.75pp:

- Carrot Cake
- Angel Food Cake
- Red Velvet Cake

Cake Filling:

- Cannoli
- Chocolate Mousse
- Chocolate Pudding
- Mocha Fudge
- Vanilla Custard
- Banana Custard
- Strawberry
- Pineapple
- Raspberry
- Lemon
- Black Forest Cherry
- Bavarian Crème

Cake Frosting:

- Butter Cream
- Whipped Cream

Main Dining - served with assorted fresh dinner rolls and butter

Pre-plated salad - Your choice of one

- Classic Caesar w/ garlic croutons, parmesan, & creamy Caesar dressing
- Fresh garden w/ cherry tomatoes, carrots, cucumbers & raspberry vinaigrette

Buffet Entrees - Your choice of three served by our waitstaff

- Lemon sole with crabmeat stuffing
- Almond Encrusted Salmon
- Chicken with a Portabella & Burgundy Demi-Glace
- Chicken Picatta with capers and tomatoes
- Chicken Scaloppini with eggplant, sun-dried tomato and fresh mozzarella
- Sautéed Chicken Breast with Raspberry Demi-Glace
- Roast Loin of Pork
- Fresh Roasted Turkey Breast
- Honey Glazed Ham
- Marinated London Broil
- Prime Rib au jus
- Filet Mignon
- Eggplant Rollatini
- Chicken Francese
- Chicken Marsala

At an additional cost -

- Corned Beef
- Pastrami
- Filet Mignon
- Leg of Lamb

Accompaniments

Your choice of two

- Roasted Potatoes
- Sweet Potatoes
- Twice Baked Potatoes
- Wild Rice Pilaf
- String Beans Almondine
- Broccoli Oreganata
- Asian Vegetable Blend
- Beach Vegetable Blend
- Classic Stir Fry Vegetables
- Forest Vegetable Blend
- Pacific Coast Vegetable Blend

The Commodore's Package

Dress Up Your Event With Classy Gourmet Cuisine!

Cocktail Hour

The Skyline Bistro Table Gourmet imported cheeses, fresh fruit & vegetable display, antipasto platters, fresh mozzarella and tomato with pesto, fresh breads, Brie en croute, assorted crackers, bread flats & rolled Italian Meats

Hors d'oeuvres - Your choice of eight passed butler style

- Vegetable spring roll with soy ginger sauce
- Chicken breast w/ sun-dried tomatoes & fresh mozzarella
- Cocktail franks in phyllo
- Grilled chicken cornucopia
- Pork dumplings rolls with plum sauce
- Red pepper & scallion hummus on toasted pita
- Fresh tomato bocchhini brochette
- Clams Oreganata
- Potato pancakes & homemade cinnamon with apple sauce
- Mini quiche with Florentine of vegetables
- Prime rib on garlic baguettes with melted mozzarella
- Chicken satay with spicy peanut sauce
- Fruit & cheese on a skewer
- Sesame encrusted chicken with marmalade glaze
- Beef or chicken and black bean empanadas with salsa
- Mini Chicken Cordon Bleu
- Mini pizza on Focaccia bread
- Spanikopita
- Chicken brochette
- Raspberry and brie in phyllo

Pasta Station - Your choice of two

- Penne Marinara
- Fettuccini Con Funghi
- Linguini Pomodoro
- Fussili al Primavera
- Penne Arrabbiate
- Penne A La Vodka
- Spaghetti al Pesto
- Fettuccini al
- Tortellini al Fredo
- Rigatoni al Broccoli
- Melanzane

Dessert

Celebration Cake with your choice of filling and decoration.
Also, with cookie platters on each guest's table.

Cake Flavor:

- Vanilla Sponge
 - Chocolate Sponge
- Or for an additional cost of \$1.75pp:**
- Carrot Cake
 - Angel Food Cake
 - Red Velvet Cake

Cake Filling:

- Cannoli
- Chocolate Mousse
- Chocolate Pudding
- Mocha Fudge
- Vanilla Custard
- Banana Custard
- Strawberry
- Pineapple
- Raspberry
- Lemon
- Black Forest Cherry
- Bavarian Crème

Cake Frosting:

- Butter Cream
- Whipped Cream

Main Dining - served with assorted fresh dinner rolls and butter

Pre-plated salad - Your choice of one

- Classic Caesar w/ garlic croutons, parmesan, & creamy Caesar dressing
- Fresh garden w/ cherry tomatoes, carrots, cucumbers & raspberry vinaigrette
- Mesclun greens w/ tomato, red onions, and balsamic vinaigrette

Buffet Entrees - Your choice of three served by our waitstaff

- Lemon Sole with Crabmeat Stuffing
- Almond Encrusted Salmon
- Chicken with a Portabella & Burgundy Demi-Glace
- Chicken Picatta with capers and tomatoes
- Chicken Scaloppini with eggplant, sun-dried tomato and fresh mozzarella
- Sautéed Chicken Breast with Raspberry Demi-Glace
- Roast Loin of Pork
- Fresh Roasted Turkey Breast
- Honey Glazed Ham
- Marinated London Broil
- Prime Rib au jus
- Filet Mignon
- Eggplant Rollatini
- Chicken Francese
- Chicken Marsala

At an additional cost -

- Corned Beef
- Pastrami
- Filet Mignon
- Leg of Lamb

Accompaniments - Your choice of two

- Roasted Potatoes
- Sweet Potatoes
- Twice Baked Potatoes
- Wild Rice Pilaf
- String Beans Almondine
- Broccoli Oreganata
- Asian Vegetable Blend
- Beach Vegetable Blend
- Classic Stir Fry Vegetables
- Forest Vegetable Blend
- Pacific Coast Vegetable Blend

The Admiral's Package

The Mark of a Truly Elegant, Luxurious Affair of a Lifetime!

Cocktail Hour

The Skyline Bistro Table Gourmet imported cheeses, fresh fruit & vegetable display, antipasto platters, fresh mozzarella and tomato with pesto, fresh breads, Brie en croute, assorted crackers, bread flats & rolled Italian Meats

Oriental Stir-Fry Table chicken, beef and vegetables cooked to order and served with fluffy white rice

Hors d'oeuvres - Your choice of eight passed butler style

- Vegetable spring roll with soy ginger sauce
- Chicken breast w/ sun-dried tomatoes & fresh mozzarella
- Cocktail franks in phyllo
- Grilled chicken cornucopia
- Pork dumplings rolls with plum sauce
- Red pepper & scallion hummus on toasted pita
- Fresh tomato bocchachini brochette
- Clams Oreganata
- Potato pancakes & homemade cinnamon with apple sauce
- Mini quiche with Florentine of vegetables
- Prime rib on garlic baguettes with melted mozzarella
- Chicken satay with spicy peanut sauce
- Fruit & cheese on a skewer
- Sesame encrusted chicken with marmalade glaze
- Beef or chicken and black bean empanadas with salsa
- Mini Chicken Cordon Bleu
- Mini pizza on Focaccia bread
- Spanikopita
- Chicken brochette
- Raspberry and brie in phyllo

Pasta Station - Your choice of three stations

- Penne Marinara
- Fettuccini Con Funghi
- Linguini Pomodoro
- Fussili al Primavera
- Penne Arrabbiate
- Penne A La Vodka
- Spaghetti al Pesto
- Fettuccini al Melanzane
- Rigatoni al Broccoli
- Tortellini al Fredo

Dessert

Mini Viennese table, cookie platters on the each table

Cake Flavor:

- Vanilla Sponge
- Chocolate Sponge

Or for an additional cost of \$1.75pp:

- Carrot Cake
- Angel Food Cake
- Red Velvet Cake

Cake Filling:

- Cannoli
- Chocolate Mousse
- Chocolate Pudding
- Mocha Fudge
- Vanilla Custard
- Banana Custard
- Strawberry
- Pineapple
- Raspberry
- Lemon
- Black Forest Cherry
- Bavarian Crème

Cake Frosting:

- Butter Cream
- Whipped Cream

Main Dining - served with assorted fresh dinner rolls and butter

Pre-plated salad - Your choice of one

- Classic Caesar w/ garlic croutons, parmesan, & creamy Caesar dressing
- Fresh garden w/ cherry tomatoes, carrots, cucumbers & raspberry vinaigrette
- Mesclun greens w/ tomato, red onions, and balsamic vinaigrette

Buffet Entrees - Your choice of four served by our waitstaff

- Lemon sole with crabmeat stuffing
- Almond Encrusted Salmon
- Chicken with a Portabella & Burgundy Demi-Glace
- Chicken Picatta with capers and tomatoes
- Chicken Scaloppini with eggplant, sun-dried tomato and fresh mozzarella
- Sautéed Chicken Breast with Raspberry Demi-Glace
- Roast Loin of Pork
- Fresh Roasted Turkey Breast
- Honey Glazed Ham
- Marinated London Broil
- Prime Rib au jus
- Filet Mignon
- Eggplant Rollatini
- Chicken Francese
- Chicken Marsala

At an additional cost -

- Corned Beef
- Pastrami
- Filet Mignon
- Leg of Lamb

Accompaniments

Your choice of two

- Roasted Potatoes
- Sweet Potatoes
- Twice Baked Potatoes
- Wild Rice Pilaf
- String Beans Almondine
- Broccoli Oreganata
- Asian Vegetable Blend
- Beach Vegetable Blend
- Classic Stir Fry Vegetables
- Forest Vegetable Blend
- Pacific Coast Vegetable Blend