

Captain's Buffet Package

A traditional event consisting of a cocktail hour followed by a formal buffet and then dessert.

COCKTAIL HOUR

Choice Of Six (6) Passed Hors d'Oeuvres

- Buffalo Chicken Spring Roll w/ Blue Cheese
- Mini Vegetable Egg Rolls
- Prime Rib On Garlic Baguettes w/ Melted Mozzarella
- Chicken Satay w/ Spicy Peanut Sauce Skewer
- Beef Teriyaki Satay Skewer
- Chicken Teriyaki Satay Skewer
- Cocktail Franks
- Grilled Chicken Cornucopia
- Fruit And Cheese Kabob
- Mini Beef Kabob
- Chile Lime Chicken Kabob
- Fresh Tomato Boccachini Brochette
- Cheese Deep Dish Pizza
- Deep Dish Pizzas Assorted (Cheese, Pepperoni, And Sausage)
- Potato Pancakes w/ Homemade Cinnamon Apple Sauce
- Potato Pancakes w/ Sour Cream
- Spanikopita
- Shitake Mushroom And Spinach Triangles
- Marinated Beef Satay
- Mini Quiche Spinach Florentine
- Mini Quiche Lorraine (Ham And Cheese)
- Asparagus And Asiago In Phyllo
- Marinated Chicken Brochette
- Beef And Black Bean Empanadas w/ Salsa
- Chicken Empanada w/ Salsa
- Vegetarian Empanada w/ Salsa

FORMAL BUFFET & DESSERT

Served By Our Waitstaff

Your Choice Of One (1) Salad

- Classic Caesar Salad w/ Croutons & Creamy Garlic Dressing
- Mesclun Greens w/ Tomato, Red Onions & Balsamic Vinaigrette
- Greek Salad w/ Kalamata Olives, Feta, Red Onions, and dressing
- Spinach Salad w/ Red Onions, Fresh Mushrooms, & Dressing
- Fresh Garden Salad w/ Cherry Tomatoes, Shredded Carrots, Cucumbers, Raspberry Vinaigrette

Other dressings available: Balsamic Vinaigrette, Blue Cheese, Ranch Oil&Vinegar, Raspberry Vinaigrette

Choice Of Celebration Cake

Cake: Vanilla or Chocolate Sponge

Filling: Cannoli, Vanilla Custard, Raspberry, Chocolate Mousse, Banana Custard, Lemon, Chocolate Pudding, Strawberry, Black Forest Cherry, Mocha Fudge, Pineapple, or Bavarian Creme

Inscription: Of Your Choice

Cake Upgrades: Carrot Cake (\$1pp) or Red Velvet (\$1pp) | Edible Photo/Logo Print On The Cake (\$30)

Choice of Three (3) Buffet Entrees

~ Always includes freshly baked dinner rolls and butter

- Lemon Sole w/ Crabmeat Stuffing
- Almond Encrusted Salmon
- Chicken w/ Portabella & Burgundy Demi-Glace
- Chicken Scallopini w/ Sun-Dried Tomato And Mushrooms
- Sautéed Chicken Breast w/ Raspberry Demi-Glace
- Boneless BBQ Chicken Breast
- Roast Loin Of Pork
- Fresh Roasted Turkey Breast
- Honey Glazed Smoked Ham
- Braised Boneless Short Rib Of Beef
- Eggplant Rollatini
- Chicken Francese
- Chicken Marsala
- Grilled Chicken Picatta w/ Capers And Tomatoes

Choice Of One (1) Pasta On The Buffet

Pick One Pasta: Penne, Rigatoni, Tortellini, Linguine, Fettuccine, Stuffed Shells, Oricchiette

Pick One Sauce:

- Marinara: traditional red sauce
- al Pomodoro: fresh tomato sauce and basil
- al Pesto: basil, olive oil, pine nuts, parmesan, red pepper flakes
- al Garlic and Olive Oil
- al Vodka: light pink vodka sauce
- con Funghi: with exotic mushrooms, white wine, and herbs
- al Broccoli: crushed red pepper, garlic, oil, and parmesan
- al Arrabiatta: fresh tomatoes, red peppers, and spices
- al Fredo (\$1pp): cheese sauce

Pasta Upgrades: Chicken (\$2pp), Steak (\$3pp), Baby Shrimp (\$4pp)

Your Choice Of Two (2) Sides

- Roasted Potatoes
- Potatoes Au Gratin
- Sweet Potatoes
- Wild Rice Pilaf
- Parmesan Risotto
- Broccoli Oreganata
- Black Beans With Cheese, Cilantro, And Cumin
- String Beans Almondine
- Fresh Steamed Broccoli
- Fresh Steamed String Beans
- Classic Stir Fry Vegetables (Broccoli Florets Cauliflower Florets, Coin Cut Carrot, Sliced Red Pepper, And Sliced Onion)
- Forest Vegetable Blend (Zucchini Batons, Yellow Squash Batons, Carrot Batons, Julienne Red Pepper, And Snap Peas)

Cocktail Reception Package

A mingling-styled menu consisting of passed apps, station apps, & food stations using small plates.

Choice Of Six (6) Passed Hors d'Oeuvres

- Buffalo Chicken Spring Roll With Blue Cheese
- Mini Vegetable Egg Rolls
- Prime Rib On Garlic Baguettes With Melted Mozzarella
- Chicken Satay With Spicy Peanut Sauce Skewer
- Beef Teriyaki Satay Skewer
- Chicken Teriyaki Satay Skewer
- Cocktail Franks
- Grilled Chicken Cornucopia
- Mini Beef Kabob
- Chile Lime Chicken Kabob
- Fresh Tomato Boccachini Brochette
- Cheese Deep Dish Pizza
- Deep Dish Pizzas Assorted (Cheese, Pepperoni, And Sausage)
- Potato Pancakes With Homemade Cinnamon Apple Sauce
- Potato Pancakes With Sour Cream
- Spanikopita
- Shitake Mushroom And Spinach Triangles
- Marinated Beef Satay
- Mini Quiche Florentine With Spinach
- Mini Quiche Lorraine (Ham And Cheese)
- Asparagus And Asiago In Phyllo
- Marinated Chicken Brochette
- Beef And Black Bean Empanadas With Salsa
- Chicken Empanada With Salsa
- Vegetarian Empanada With Salsa

Your Choice Of One (1) Specialty Station

- Chicken Stir Fry: Chicken w/ Vegetables Or Vegetables
- Beef Stir Fry: Beef w/ Vegetables Or Vegetables
- Vegetarian Stir Fry: Vegetables Only
- Beef Fajita: Beef w/ Vegetables or Vegetables w/ Warm Tortillas, Peppers, Onions, Salsa, & Sour Cream
- Chicken Fajita: Chicken w/ Vegetables or Vegetables w/ Warm Tortillas, Peppers, Onions, Salsa, & Sour Cream
- Vegetarian Fajita w/ Vegetables w/ Warm Tortillas, Peppers, Onions, Salsa, & Sour Cream
- Tacos: Hard And Soft Shells With Lettuce, Shredded Cheese, Sour Cream, And Salsa
- Nachos: Chips, Salsa, Cheese Sauce, And Guacamole
- Chicken Sliders w/ Full Slider Condiments
- Beef Sliders w/ Full Slider Condiments
- Hummus w/ Pita Chips
- Steamed Pork Dumpling w/ Soy Ginger Sauce

Skyline Bistro Table (all is included) - Charcuterie Board (Italian Meats), Gourmet Imported Cheeses, Fresh Fruit & Vegetable Display, Antipasto Platters, Fresh Mozzarella And Tomato With Pesto, Assorted Crackers, Flat Bread

Your Choice Of Pasta Station

Pick One (1) Pasta: Penne, Rigatoni, Tortellini, Linguine, Fettuccine, Stuffed Shells, Oricchiette

Pick Two (2) Sauces:

- Marinara: traditional red sauce
- Pomodoro: fresh tomato sauce and basil
- al Pesto: basil, olive oil, pine nuts, parmesan, red pepper flakes
- al Garlic and Olive Oil
- al Vodka: light pink vodka sauce
- con Funghi: with exotic mushrooms, white wine, and herbs
- al Broccoli: crushed red pepper, garlic, oil, and parmesan
- al Arrabiatta: fresh tomatoes, red peppers, and spices
- al Fredo (\$1pp): cheese sauce

Pasta Upgrades:

Chicken (\$2pp), Steak (\$3pp), Baby Shrimp (\$4pp)

Your Choice of Two (2) Carvings

- Boneless Short Rib Of Beef
- Fresh Roasted Turkey Breast
- Loin Of Pork
- Fresh Honey Glazed Ham
- Corned Beef
- Pastrami

Choice Of Celebration Cake

Cake: Vanilla or Chocolate Sponge

Filling: Cannoli, Vanilla Custard, Raspberry, Chocolate Mousse, Banana Custard, Lemon, Chocolate Pudding, Strawberry, Black Forest Cherry, Mocha Fudge, Pineapple, or Bavarian Creme

Inscription: Of Your Choice

Cake Upgrades:

Carrot Cake (\$1pp)
Red Velvet (\$1pp),
Edible Photo/Logo Print On The Cake (\$30)

Admiral's Buffet Package

An extravagant event consisting of a cocktail hour followed by a formal buffet and then dessert.

COCKTAIL HOUR

Eight (8) Passed Hors d'Oeuvres

- Buffalo Chicken Spring Roll w/ Blue Cheese
- Mini Vegetable Egg Rolls
- Prime Rib On Garlic Baguettes w/ Melted Mozzarella
- Chicken Satay w/ Spicy Peanut Sauce Skewer
- Beef Teriyaki Satay Skewer
- Chicken Teriyaki Satay Skewer
- Cocktail Franks
- Grilled Chicken Cornucopia
- Fruit And Cheese Kabob
- Mini Beef Kabob
- Chile Lime Chicken Kabob
- Fresh Tomato Boccachini Brochette
- Cheese Deep Dish Pizza
- Deep Dish Pizzas Assorted (Cheese, Pepperoni, And Sausage)
- Potato Pancakes w/ Homemade Cinnamon Apple Sauce
- Potato Pancakes w/ Sour Cream
- Spanikopita
- Shitake Mushroom And Spinach Triangles
- Marinated Beef Satay
- Mini Quiche Spinach Florentine
- Mini Quiche Lorraine (Ham And Cheese)
- Asparagus And Asiago In Phyllo
- Marinated Chicken Brochette
- Beef And Black Bean Empanadas w/ Salsa
- Chicken Empanada w/ Salsa
- Vegetarian Empanada w/ Salsa

Skyline Bistro Table (all is included) - Charcuterie Board, Gourmet Imported Cheeses, Fresh Fruit & Vegetable Display, Antipasto Platters, Fresh Mozzarella And Tomato With Pesto, Assorted Crackers, Flat Bread

Stir Fry Station

Pasta Station w/ One Pasta and One Sauce

FORMAL BUFFET & DESSERT

Served By Our Waitstaff

Your Choice Of One (1) Salad

- Classic Caesar Salad w/ Croutons & Creamy Garlic Dressing
- Mesclun Greens w/ Tomato, Red Onions & Balsamic Vinaigrette
- Greek Salad w/ Kalamata Olives, Feta, Red Onions, and dressing
- Spinach Salad w/ Red Onions, Fresh Mushrooms, & Dressing
- Fresh Garden Salad w/ Cherry Tomatoes, Shredded Carrots, Cucumbers, Raspberry Vinaigrette

Other dressings available: Balsamic Vinaigrette, Blue Cheese, Ranch Oil&Vinegar, Raspberry Vinaigrette

Choice of Four (4) Buffet Entrees

- ~ Always includes freshly baked dinner rolls and butter
- Lemon Sole w/ Crabmeat Stuffing
- Almond Encrusted Salmon
- Chicken w/ Portabella & Burgundy Demi-Glace
- Chicken Scallopini w/ Sun-Dried Tomato And Mushrooms
- Sautéed Chicken Breast w/ Raspberry Demi-Glace
- Boneless BBQ Chicken Breast
- Roast Loin Of Pork
- Fresh Roasted Turkey Breast
- Honey Glazed Smoked Ham
- Braised Boneless Short Rib Of Beef
- Eggplant Rollatini
- Chicken Francese
- Chicken Marsala
- Grilled Chicken Picatta w/ Capers And Tomatoes

Your Choice Of Two (2) Sides

- Roasted Potatoes
- Potatoes Au Gratin
- Sweet Potatoes
- Wild Rice Pilaf
- Parmesan Risotto
- Broccoli Oreganata
- Black Beans With Cheese, Cilantro, And Cumin
- String Beans Almondine
- Fresh Steamed Broccoli
- Fresh Steamed String Beans
- Classic Stir Fry Vegetables (Broccoli Florets Cauliflower Florets, Coin Cut Carrot, Sliced Red Pepper, And Sliced Onion)
- Forest Vegetable Blend (Zucchini Batons, Yellow Squash Batons, Carrot Batons, Julienne Red Pepper, And Snap Peas)

DESSERT HOUR

Choice Of Celebration Cake

Cake: Vanilla or Chocolate Sponge

Filling: Cannoli, Vanilla Custard, Raspberry, Chocolate Mousse, Banana Custard, Lemon, Chocolate Pudding, Strawberry, Black Forest Cherry, Mocha Fudge, Pineapple, or Bavarian Creme

Inscription: Of Your Choice

Cake Upgrades: Carrot Cake (\$1pp) or Red Velvet (\$1pp) | Edible Photo/Logo Print On The Cake (\$30)

Cookie platters on each table

Mini Viennese Table: Mini cakes, cheesecakes, pastries, tortes, gourmet cookies, and other assortments