



GRAND COCKTAIL HOUR

One Hour Unlimited Butler Style Hors d'oeuvres
Choice of Six

Potato Pancakes Crème Fraîche and Applesauce
Caramelized Three-Onion Tartlet
Chicken and Pineapple Satay
Hand Wrapped Miniature Cocktail Franks
Brie Cheese with Raspberry Coulis in Puff Pastry Spanakopita
(Spinach and Feta Cheese in Phyllo Dough)
Potato Knishes
Seared Tuna in a Cucumber Cup with Wasabi

CAPTAIN'S STATIONS

Four Beautifully Displayed Captain's Stations

1. Captain's Station of Silver Service

Hot Chafing Dishes
Choice of Four

Fried Calamari

served with a Spicy Red Sauce

Beef Teriyaki

with Asian Stir Fry Vegetables

Cavatelli and Broccoli

with Garlic Infused Olive Oil

Sliced Grilled Pepper Steak

Champagne Chicken

Petite Salmon

with a Dill Sauce

Penne Pasta

in a Pink Vodka Sauce



Eggplant Rollitini
with a Basil Marinara Sauce

Vegetable Lomein

Rigatoni Al Fresco Pomodoro
Sautéed Fresh Tomato, Garlic, Onion and Basil with Extra Virgin Olive Oil and Sprinkled with
Parmesan Cheese

2. Chef's "Cold Station" Display
Imported and Domestic Cheeses
Garden Vegetable Crudités with Dipping Sauce
Mediterranean Pasta Salad

3. Chef's "Carving Station"
Selection of One

Corned Beef
with a Whole Grain Mustard Sauce

Sirloin of Beef
Mild Peppercorn or Horseradish Sauce

Roast Turkey
Served with a Cranberry Orange Relish

4. Smoked Fish Station
Garnished with Lemon and Capers served with Rye and Pumpernickel bread

Your Reception Includes:
Fifty Guest Minimum
Challah for Blessing
Wine Service Throughout Dinner
Soda Station for Young Adults During Cocktail



APPETIZER OR SOUP

Selection of One

Beggar's Purse

Selection of One Filling

Wild Exotic Mushrooms sautéed in a Rich

Veal Demi-Glaze

Seasoned Grilled Mixed Fresh Vegetables

Spinach and Feta Cheese

Caramelized Onion and Fresh Mozzarella with Ripe

Tomato

Penne Pasta

served with a Pink Vodka Sauce

Three Cheese Ravioli

with Basil Cream Sauce

Salmon Cakes

over a Creamy Dill Sauce

Stuffed Portabella Mushroom

Tomato Bruschetta Crostini

Wild Mushroom Ravioli

served with a Sherry Cream Sauce

Sliced Seasonal Fresh Fruit with Berries

CHEF'S HOMEMADE SOUPS

Home-style Chicken Noodle

Cream of Mushroom

Fresh Vegetable Medley

SALAD

Selection of One

Skylands' Signature Salad

with your choice Country Ranch,
Balsamic Vinaigrette or Champagne
Raspberry Dressing

Tri-color Mesclun with Fresh
Sliced Mozzarella and Tomatoes
topped with Balsamic Vinaigrette

Traditional Caesar Salad

Skylands' Italian Salad
Grilled Portobello Mushroom over
Assorted Field Greens with Roasted
Red Peppers and Diced Tomatoes
Topped with Pecorino Romano
Cheese with a Balsamic Vinaigrette

Skylands' Harvest Salad
Poached Apple or Pear over Assorted
Field Greens Topped with Carrot,
Red Onion, Tomato and Gorgonzola
Cheese with an Apple Cider Dressing

Skylands' European Salad
Mixed Assorted Field Greens
wrapped in a European Cucumber
Ring-Artichoke hearts, Red Onion,
Diced Tomato and Sugared

~

Fresh Baked Dinner Rolls



ENTRÉES

Selection of Two Entrées

Chicken Marsala 76.95

Lightly Dusted Chicken Breast
Sautéed with Mushroom and Mosto Cotto Marsala Wine

Chicken Francaise 76.95

Chicken Breast Lightly Dipped in Seasoned Egg Batter and Dusted
Sautéed in Lemon Butter with a Select Chablis

Chicken Atlantis 77.95

Chicken Breast Dusted with Flour and Seared to Perfection
topped with Eggplant, Spinach and Mozzarella Cheese

French Cut Breast of Chicken 77.95

Stuffed with Ricotta and Spinach
Asiago Cheese and Fresh Basil
with a Roasted Red Pepper Sauce

Chicken Italiano 77.95

Seared Breast of Chicken topped with
Artichoke, Black Olives, Roasted Red Pepper
with a diced Tomato Basil Sauce

Filet Mignon 81.95

with a Shitake Mushroom Demi

Broiled Salmon 81.95

served on a bed of Fresh Spinach
drizzled with a Lemon Dill Sauce

Pan Seared Mahi Mahi 81.95

in a Mustard Panka Crumb Crust
over Baby Spinach served with Diced Tomatoes



Potato Crusted Salmon 81.95

served with a Citrus Sauce

Red Snapper 81.95

Dusted with Corn Meal oven baked and topped with a warm Roasted Plum Tomato Salsa

Citrus Tuna Wellington 83.95

Yellow Fin Tuna topped with a fresh Citrus Salsa
then wrapped in Delicate Puff Pastry

Potato and Vegetable

accompanied with Entrée

Selection of One Vegetable and One Potato

Fresh Vegetable Medley

- Green Beans
- Broccoli
- Carrots

*Asparagus Bundle additional *1.50

- Rosemary Yukon Gold Potato
- Seasoned Red Roasted Potato
- Roasted Garlic Mashed Potato
- White Rice

ADULTS SKYLANDS DUET ENTRÉE

Selection of One Entrée

Chateaubriand and Chicken Duet´
86.95

Roast of Beef Tenderloin
accompanied with
Seared Breast of Chicken
with a Merlot reduction sauce
or a Béarnaise sauce

Salmon and Chicken Duet´
86.95

Salmon Broiled to Perfection
accompanied with
A Breast of Chicken
with a Poppy Seed Honey Sauce
or a Sherry Dill Sauce

Salmon and Chateaubriand Duet´
88.95

Salmon Broiled to Perfection with
Roast of Beef Tenderloin
with a Merlot reduction sauce or a
Bordelaise Sauce



*YOUNG ADULTS COCKTAIL HOUR

Festive Mocktail

Passed Hor D'ouvres

Mini Hot Dogs

Mozzarella Sticks

Macaroni Cheese Balls

Jalapeño Poppers

Sausage Roll

Shoe String French Fries served in a boat(Ketchup)

Stationed Hor D'ouvres

Please Select Two

Mini Quesadilla with Salsa

Potato Skins

Pizza Bagels

Corn Dogs with Honey Mustard

Soda Bar

Dinner/Buffer

Fresh Garden Salad Display with Ranch and Balsamic Vinaigrette

Selection of Four

Chicken Parmesan, Chicken Fingers or Buffalo Wings

Meatballs in Red Sauce

Tortellini Alfredo

Honey Fried Chicken

Eggplant Parmesan

Penne Pasta in Pink Cream Sauce

Macaroni & Cheese

Baked Ziti

Pizza Station

~

Served with Fresh Baked Dinner Rolls and Butter Roses



Dessert

Elegant Mitzvah Cake
Freshly Brewed Regular and
Decaffeinated Coffee Herbal Teas

ENHANCEMENTS

Crepe Station

Selection of Two Fillings
Creamed Spinach Sautéed Mushrooms Apple Cinnamon Raisin

Pasta Galore

Selection of Two

Cavatelli with Broccoli Penne Pasta in a Pink Vodka Sauce
Tortellini Alfredo Fusilli with Bolognese Sauce

South of the Border

Nachos, Tacos and Fajitas with all the Fixings

Welcome to The Sub Shop

Six Foot Submarine Sandwiches Roasted Turkey, Roast Beef and Tuna
with Lettuce and Tomato, Pickles, Mayo and Mustard on the

Carving Station

Selection of Two

Roast Sirloin of Beef Roast Turkey with Gravy
Marinated California Flank Steak Whole Poached Salmon

Buffalo Wing Station

Boneless Buffalo Wings Hot and Mild Sauce
Blue Cheese, Ranch and Honey Mustard Celery Sticks

Assorted Sushi Display

Accompanied with Soy, Wasabi and Ginger



The Wok

Sesame Chicken or Teriyaki Beef with Oriental Vegetables, White Rice and Fortune Cookies

Viennese Table

Full Assortment of Fresh Baked Cakes Chocolate Dipped Fruits
Mini Pastries Cookies and more!

Waffles and Ice Cream

Fresh Warm Waffles with Creamy Vanilla Ice Cream
with an array of Syrup Toppings and
Sprinkled with Confectionary Sugar

Viennese Pastry Tray for Each Guest Table

Assortment of Mini Pastries, Cookies and Brownies

Mashed Potato Martini Bar

Enjoy a Martini Glass of Creamy Mashed Potatoes
with an Array of Toppings
Yukon Gold with Roasted Garlic and Mozzarella Cheese
Yams with Honey and Light Brown Sugar
Idaho White with Cheddar Cheese

Help Yourself to Chef's Spectacular Toppings

Chorizo Sausage with Red Pepper, Corn and Black Beans
Balsamic Sautéed Wild Mushrooms,
Green and Yellow Pepper with Baby Pearl Onions
Sour Cream, Chopped Scallions, Grated Cheese,
Basil Pesto Sauce

Chocolate, Chocolate Fantasy Cascading Fountain of Chocolate

Self-Dip your own Strawberries, assorted Fresh Fruits,
Marshmallows, Pretzel Rods, Oreo Cookies, Gaufrettes,
Variety of Chocolate Cookies,
Chocolate Covered Wafers and More...

Make Your Own Sundae Bar

Vanilla, Chocolate and Strawberry Ice Cream with a fine selection of Sundae Toppings, Cherries
and Fresh Whipped Cream



Chair Covers Included

Initial deposit of 10% is due at signing of contract, second deposit of 10% in one month, 30% six months before, final balance due ten days prior to your event with cashier or bank check. All deposits are non-refundable.