



THE SKY

ROOM

Elevate Your Event

— *Plated Dinners* —

Includes:
4 Hour Standard Brand Bar, Two Passed Hors D'oeuvres, Plated Dinner, Complimentary Cake Cutting, Passed Hors D'oeuvres Upon Guests Arrival, Champagne Toast and Coffee Station

Passed Hors D'oeuvres

Choose Two:

COLD SELECTION

Grilled Chicken & Avocado Pico En Croustade

Caesar Hummus on Endive, Pita Dust

Coffee Rubbed Tuna with Cilantro Pesto On Wonton

Siracha Shrimp, Lemon Crème, Zest & Cucumber

Mediterranean Skewers Artichoke Hearts, Mozzarella Cheese,
Roasted Red Peppers & Sundried Tomatoes

Deviled Egg Salad & Caviar on Crostini

Tomato Basil & Boursin Bruschetta

Smoked Scallops, Creamy Ponzu on Scallion Wonton

Cream Puff, Redneck Cheddar Pimento Mousse &
Crispy Country Ham

Roasted Shaved Beef, Caramelized Onion & Gruyere
On Crostini

Bloody Mary Oyster

HOT SELECTION

Tamale Shooter

Texas White Wings Siracha Ranch

Roasted Eggplant with goat Cheese, Tahini, Pine Nuts

Boursin Stuffed Mushrooms

Philly Cheese Steak Spring Rolls

Andouille Sausage En Croute

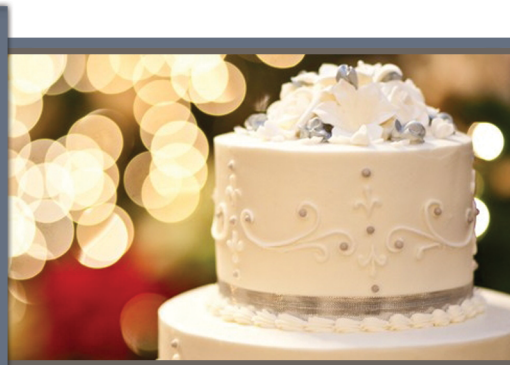
Steak A La Plancha with Romesco

Crab Tater Tots with Old Bay Dressing

Smoked BBQ Chicken Tarts

Tempura Shrimp with Japanese Dressing

Vegetable Samosas





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Starters

Select One

Local Bibb Lettuce Salad

with Seasonal Garniture Brown Sugar Vinaigrette

Seasonal Lettuces

Roasted Grapes, Goat Cheese & Sunflower Seeds
Balsamic Vinaigrette

Local Lettuce

Pimento Cheese Mousse, Crispy Ham & Cornbread Croutons
Apple Cider Vinaigrette

Spinach & Frisée Salad

Feta Cheese, Dried Cranberries & Toasted Almonds Honey
Raspberry Vinaigrette

Shaved Melon Salad

Roasted Almonds & Apple Smoked Bacon

Chilled Charred Shrimp

Romesco Sauce, Swiss Chard

Entrées

Select One

Dill Salmon

Curried Winter Squash,
Roasted Cauliflower & Brussels Sprouts
90

Salmon Oscar

Fresh Crabmeat & Pepper, Potato & Aspara-
gus Hash Hollandaise
100

Marinated Sirloin & Scampi Shrimp

Garlic Scented Basmati Rice & Green Beans
Truffle Cream
95

Vera Cruz Duet

Sautéed Snapper & Grilled Breast Of Chicken
Vera Cruz Style
Cilantro Rice & Grilled Yellow Squash
102

Mushroom Stuffed Chicken

Sundried Tomato Orzo & Smoked
Gouda Béchamel
86

Petit Filet Of Beef

Roasted Garlic Smashed Potato & Haricot Vert
Bordelaise Sauce
96

Surf & Surf

Trout Pecandine & Sautéed Shrimp
Celery Root Potato Mash & Brussels Sprouts
Tomato Bacon Gravy
99

Vegetable Napoleon

Squash, Zucchini Ribbons Grilled Layered with
Tomato Sauce Parmesan cheese
68

Grilled Chicken

Sweet Potato Mousseline & Broccolini
Shitake Mushroom Jus
83

5oz. Petite Fillet & Basil Crusted Chicken

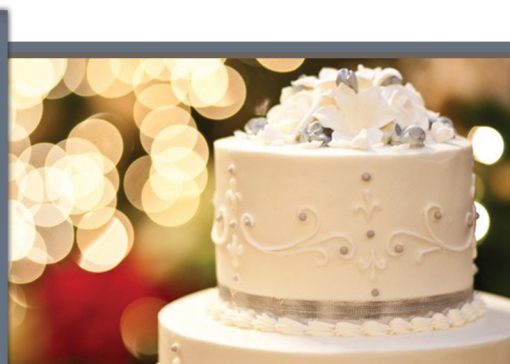
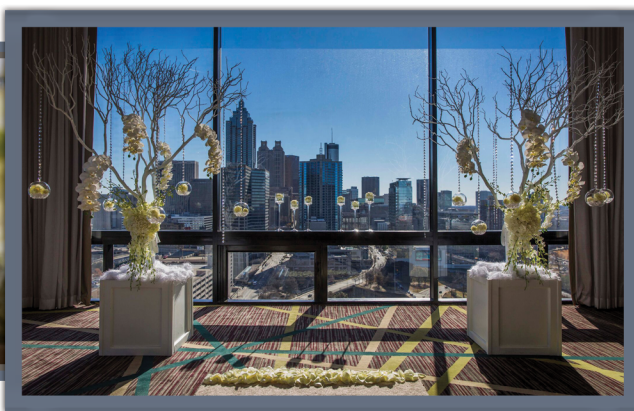
Red Potato Casserole Pernod Spinach Cream
102

7oz Beef Filet

Broccolini & Bacon, Mushroom & Potato Hash
Hollandaise
100

Seasonal Veggie Risotto

Risotto Combined with Seasonal Vegetables
72





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Hors D' Oeuvre Receptions

Includes: 4 Hour Standard Brand Bar, Complimentary Cake Cutting, Champagne Toast and Coffee Station
Passed Hors D'oeuvres Upon Guests Arrival:

Choose Two

COLD SELECTION

Grilled Chicken & Avocado Pico En Croustade

Caesar Hummus on Endive, Pita Dust

Coffee Rubbed Tuna with Cilantro Pesto On Wonton

Sriracha Shrimp, Lemon Crème, Zest & Cucumber

Mediterranean Skewers Artichoke Hearts, Mozzarella Cheese,
Roasted Red Peppers & Sundried Tomatoes

Deviled Egg Salad & Caviar on Crostini

Tomato Basil & Boursin Bruschetta

Smoked Scallops, Creamy Ponzu on Scallion Wonton

Cream Puff, Redneck Cheddar Pimento Mousse &
Crispy Country Ham

Roasted Shaved Beef, Caramelized Onion & Gruyere
On Crostini

Bloody Mary Oyster

HOT SELECTION

Tamale Shooter

Texas White Wings Siracha Ranch

Roasted Eggplant with goat Cheese, Tahini, Pine Nuts

Boursin Stuffed Mushrooms

Philly Cheese Steak Spring Rolls

Andouille Sausage En Croute

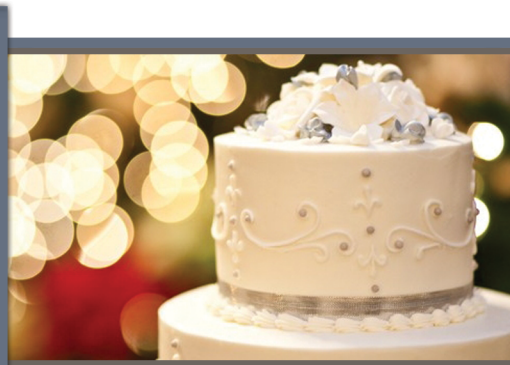
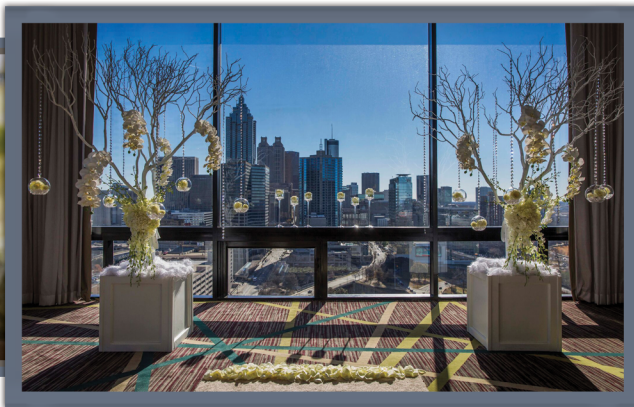
Steak A La Plancha with Romesco

Crab Tater Tots with Old Bay Dressing

Smoked BBQ Chicken Tarts

Tempura Shrimp with Japanese Dressing

Vegetable Samosas





Choose Salad Bar or Reception Display

Salad Bar

Arugula with Goat Cheese, Jalapeno, Corn Tortillas, Avocado Vinaigrette
Grilled Hearts of Romaine, Torn Croutons, & Caesar Vinaigrette

Reception Display

Aged Vermont Cheddar Cheese, Maytag Blue, Baby Gouda, Seasonal Fruit
Raw Seasonal Vegetable crudité

Stations: Choose Two or Three

(ALL STATIONS: CULINARIAN FEE: 100)

Chef Carving Station

Pepper Crusted Beef Tenderloin, Horseradish Cream, Black Shallot Sauce

Roasted Sirloin of Beef, Wild Mushroom Sauce

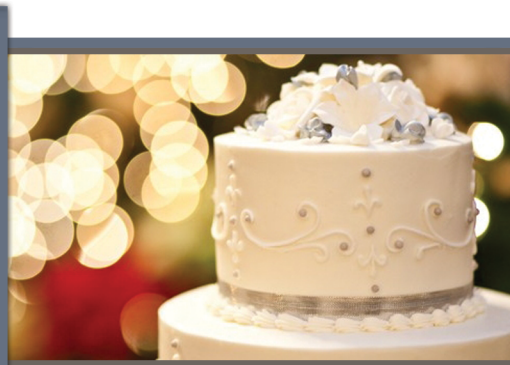
Herb Crusted Australian Rack of Lamb, Caper, Apple Mint

Roasted Boneless Organic Chicken, Cranberry-Orange Relish

Roasted Pork Loin, Caramel Mustard Vinaigrette

Smoked Country Ham, Dr. Pepper Glaze

Smoked Turkey, Roasted Garlic Gravy





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Mashed Potato Martini Bar Station

Truffle Whipped Potatoes accompanied by Beef Tips in Madeira Sauce & Chicken in Cream Sauce, Cheese, Bacon, Chives, Butter & Sour Cream

Crab Cake Station

Flaky Crab Cakes with Béarnaise Sauce & Ancho Mayonnaise

Pasta Station

Cheese Tortellini, Alfredo & Pomodoro Sauces, Grilled Chicken, Shitake Mushrooms, Garlic, Pine Nuts, Shrimp, Sun-Dried Tomatoes & Caramelized Onion served with Warm Garlic Bread

Risotto Station

Creamy Risotto with Condiments of Crab, Roasted Garlic, Green Onions, White Wine & Alfredo Sauce

Stir-Fry Station

Select Chicken or Pork to Stir-Fry with Assorted Vegetables, Fried Rice

Mac & Cheese Station

Al dente Macaroni with Buttery Cheddar cheese, Chives, Bacon, Ham

Grits Bar

Shrimp
Crab
BBQ Brisket
Applewood Smoked Bacon
Shredded Cheddar
Caramelized Onions

Tomatoes
Bourbon Mushrooms
Sautéed Spinach
Purified Butter
Maple Syrup
Brown Sugar
2% milk

Two Stations: 115
Three Stations: 130





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Wedding Buffet

4 Hour Standard Brand Bar, Complimentary Cake Cutting, Champagne Toast and Coffee Station

Passed Hors D'oeuvres Upon Guests Arrival (Choose Two:):
(One Piece of Each per Person)

COLD SELECTION

Grilled Chicken & Avocado Pico En Croustade

Caesar Hummus on Endive, Pita Dust

Coffee Rubbed Tuna with Cilantro Pesto On Wonton

Siracha Shrimp, Lemon Crème, Zest & Cucumber

Mediterranean Skewers Artichoke Hearts, Mozzarella Cheese, Roasted Red Peppers & Sundried Tomatoes

Deviled Egg Salad & Caviar on Crostini

Tomato Basil & Boursin Bruschetta

Smoked Scallops, Creamy Ponzu on Scallion Wonton

Cream Puff, Redneck Cheddar Pimento Mousse & Crispy Country Ham

Roasted Shaved Beef, Caramelized Onion & Gruyere On Crostini

Bloody Mary Oyster

HOT SELECTION

Tamale Shooter

Texas White Wings Siracha Ranch

Roasted Eggplant with goat Cheese, Tahini, Pine Nuts

Boursin Stuffed Mushrooms

Philly Cheese Steak Spring Rolls

Andouille Sausage En Croute

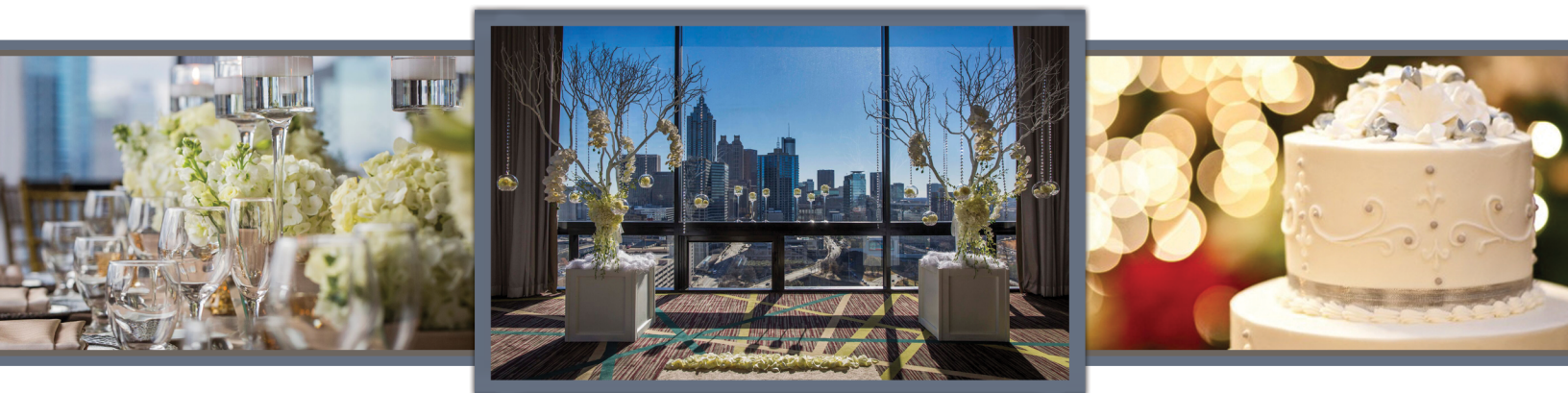
Steak A La Plancha with Romesco

Crab Tater Tots with Old Bay Dressing

Smoked BBQ Chicken Tarts

Tempura Shrimp with Japanese Dressing

Vegetable Samosas





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SALADS

Mixed Green Salad, Sun-Dried Tomatoes, Goat Cheese, Candied Pecans, Herb Vinaigrette, Ranch Dressing
Roma Mozzarella & Fresh Basil Salad, Balsamic Dressing
Seasonal Fruit Salad

ENTRÉE SELECTIONS:

Includes Chef's selection Seasonal Vegetable + Seasonal Starch

Breast of Chicken
Stuffed with Mushroom Duxelle, Truffle Butter

Filet of Beef
Roasted Shallot Demi Glaze

Herb Grilled Salmon
Papaya Chile Salsa

Roasted Chicken
Smokey Grand Marnier Orange Sauce

Macadamia Crusted Mahi Mahi, Sherry Beurre Blanc

Garlic Pesto Flavored Orzo Stuffed Chicken, Tomato Vodka Sauce

Loin of Pork Stuffed with Boursin & Sun-Dried Tomatoes, Thyme Jus

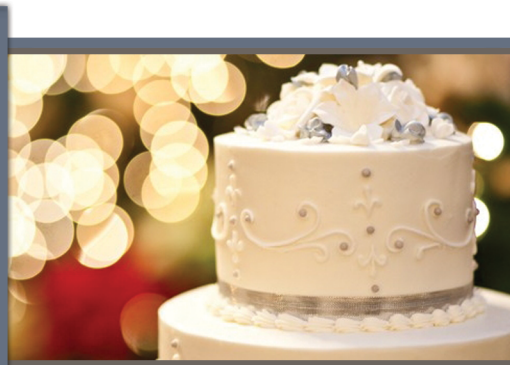
Espresso Rubbed Tenderloin, Kahlua Butter

Pan Seared Snapper Vera Cruz Style

Mediterranean Breaded Chicken with Tomato Vodka Sauce

Butternut Squash Ravioli with Sage Beurre Blanc & Pepitas

Choice of Two Entrées: 102 / Choice of Three Entrées: 110



Enhancements

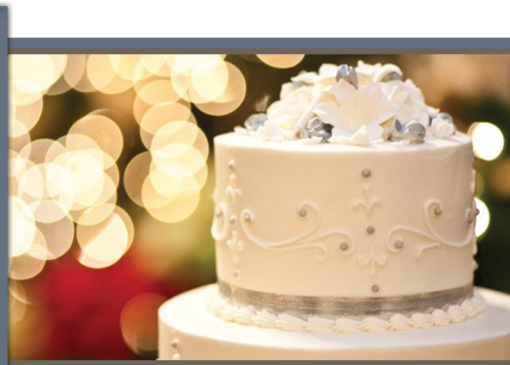
HORS D'OEUVRES
(Minimum 50 Pieces)

COLD SELECTION

- Grilled Chicken & Avocado Pico En Croustade
3.50
- Coffee Rubbed Tuna with Cilantro Pesto On Wonton
4.50
- Smoked Scallops, Creamy Ponzu on Scallion Wonton
4.00
- Bloody Mary Oyster
3.00
- Cream Puff, Redneck Cheddar
Pimento Mousse & Crispy Country Ham
4.25
- Roasted Shaved Beef, Caramelized Onion & Gruyere On
Crostini
3.50
- Sriracha Shrimp, Lemon Crème, Zest & Cucumber
4.00
- Deviled Egg Salad & Caviar on Crostini
4.00
- Chilled Borscht Shooter
3.00
- Mediterranean Skewers
Artichoke Hearts, Mozzarella Cheese, Roasted Red Peppers
& Sundried Tomatoes
4.00

HOT SELECTION

- Tamale Shooter
4.00
- Texas White Wings
Siracha Ranch
4.50
- Boursin Stuffed Mushrooms
4.00
- Vegetable Samosas
4.50
- Philly Cheese Steak Spring Rolls
5.00
- Andouille Sausage En Croute
4.50
- Crab Tater Tots With Old Bay Dressing
5.00
- Steak A La Plancha With Romesco
5.00
- Smoked BBQ Chicken Tarts
4.00
- Tempura Shrimp
Japanese Dressing
5.00





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DISPLAYS

(Minimum 50 People)

Seasonal Fruit

Selection Of Fresh Cut Seasonal Fruits
& Wildflower Honey Dip
12

Charcuterie

Cured Artisan Meats, Pickled Assortment of
Vegetables
Served with Crostini
21

International & Local Artisanal Cheeses, Berries & Nuts

Sliced French Baguette, Cracker & Lavosh
18

Sushi

(Based on 5 Pieces per Person)
Tuna, Salmon, Yellowtail Sashimi
Spicy Tuna Roll, Salmon Roll, California
Roll & Shrimp Tempura Rolls
Soy Sauce, Ginger & Wasabi
35
250 for Sushi Attendant

Farmers Market Crudité Display

Carrots, Celery, English Cucumber,
Watermelon Radish, Asparagus,
Assorted Squashes, Grape
Tomato & Broccolini, Avocado Ranch &
Creamy Chimichurri Dip
17

Dim Sum Station

Vegetable Spring Rolls
Chicken Pot Stickers
Vegetable Pot Stickers, Shrimp Chow Mai Fun
Steamed BBQ Pork Buns
Dips & Sauces
38

Baked Brie En Croute

Brie Cheese Baked In
Buttery Puff Pastry Dough
Served With Warm Berry Compote
175 per Order

Chilled Seafood Bar

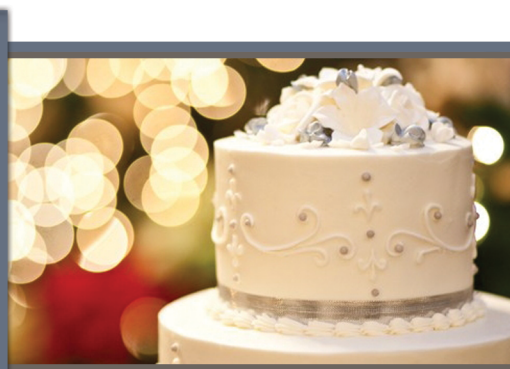
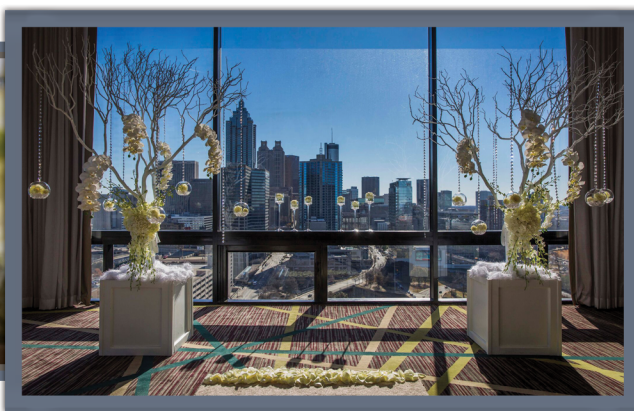
Crab Claws, Smoked Sea Scallops
& Cocktail Shrimp
Fresh Citrus & Cocktail Sauce
(2-3 Pieces of Each Per Person)
28

Gourmet Antipasto Display

Fire Roasted Peppers, Marinated Artichokes,
Grilled Vegetables & Olives
Cured Italian Meats & Artisanal Cheeses
Herb & Parmesan Breadsticks
21

CP Wedding Punch

House Blended Punch Recipe
62 Per Gallon





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ENHANCED STATIONS

Quesadilla Bar

Chicken, Shrimp & Vegetarian, Guacamole, 7Pico de Gallo,
Sour Cream, Salsa & Spanish Rice
Nacho Station: Chili Con Queso, Southwest Shredded Chicken,
Pico de Gallo, Pickled Jalapenos, Scallions, Guacamole,
Sour Cream & Corn Tortilla Chips
22

Fajita Bar

Chicken & Beef Fajitas, Warm Corn & Flour Tortillas, Traditional
Accompaniments
(Gluten Free with Corn Tortillas)
24

Southern Chili Station

Classic Southern Chili Con Carne with Shredded Cheddar Cheese,
Sour Cream, Sliced Scallions, Fritos & Cornbread
19

Local Lettuces Snipped Salad Station

Assortment of Hydroponic Lettuces Snipped to Order:
English Cucumber, Grape Tomatoes,
Watermelon Radish, Dried Fruit, Sun-Dried Tomato,
Spiced Pepitas, Blue Cheese Crumbles, Grated Parmesan,
Buttermilk Peppercorn Ranch, Blue Cheese & Balsamic Dressings
18

Pasta Action Station (Culinarian 100.00)

Cavatelli Pasta, Italian Sausage, Tomato Basil Pomodoro,
Red Chile Flakes, Grated Parmigiano-Reggiano
Orecchiette Pasta, Rock Shrimp, Spinach, Red Bell Peppers & Pesto
Sauce
Wild Mushroom & Goat Cheese Ravioli, Boursin Cream Sauce
28

Chilled Seafood Display

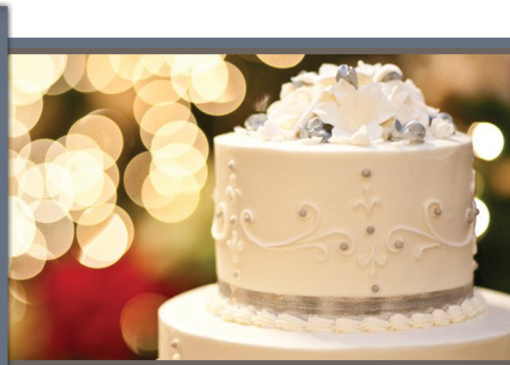
(Based on 5 Pieces per Person)
Chilled Poached Shrimp, Oysters on the Half Shell, Cocktail Crab
Claws
Cocktail Sauce, Remoulade & Lemon Wedges
40

Heirloom Tomato Carving Station (Culinarian 100.00)

Fresh Seasonal Heirloom Tomatoes, Buffalo Mozzarella,
Gourmet Salts, Basil, Olive Oils, Vinegars & Gourmet Breads
19

Carving Station

(Carved to Order by a Uniformed Culinarian 100)
Steamship Round of Beef, Bordelaise Sauce, Horseradish Cream
(Serves 150) @ 900
Pepper Crusted Beef Tenderloin, Horseradish Cream, Black Shallot
Sauce (Serves 25) @ 550
Roasted Sirloin of Beef, Wild Mushroom Sauce
(Serves 30) @ 550
Herb Crusted Australian Rack of Lamb, Caper, Apple Mint Chutney
(Serves 25) @ 575
Roasted Boneless Organic Chicken, Cranberry-Orange Relish
(Serves 50) @ 550
Roasted Pork Loin, Caramel Mustard Vinaigrette
(Serves 25) @ 425
Smoked Country Ham, Dr Pepper Glaze
(Serves 50) @ 575





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LATE NIGHT SNACKS
(Minimum 50 People)

Mini Sliders Station

With Condiments of Chili, Chopped Onion, pickles Mustard,
Mayonnaise & Ketchup served with Potato Chips
(Pulled BBQ Pork, Beef, Seafood)

20

Mini Sub Sandwiches

Fresh Rolls filled with Deli Meat & Cheese, Bistro sauce,
Shredded Lettuce & Tomatoes, Onions, Potato chips
(Ham, Roast Beef, Turkey)

17

Quesadilla Station

Grilled Flour Tortillas filled with Monterey Jack Cheese, Chicken
Accompanied by Guacamole, Sour Cream, fresh house made salsa
& Pico de Gallo

*Shrimp available as an option

19

International & Local Artisanal Cheese, Berries, Nuts

Sliced French Baguette, Cracker & Lavosh

18

Mac & Cheese Station

Al dente Macaroni with Buttery Cheddar cheese With Chives,
Crumbled Bacon, Dice Ham

19

Chocolate Station

Rich Dark Chocolate, Marshmallows, Oreo Cookies,
Rice Krispies Treats, Pound Cake Squares, Pineapples & Strawberries

21

Royal Cup Station

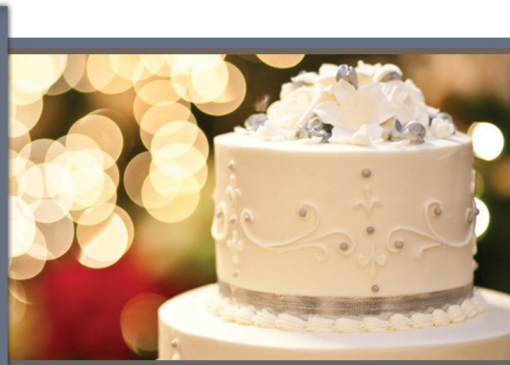
Freshly Brewed Royal Cup Coffee, Flavored Syrups,
Shaved Chocolate, Orange Zest, Cinnamon Sticks, Rock Candy,
Swizzle Sticks, Whip Cream

65/gal

Candy & Nut Bar

Assorted Candies and Mixed Nuts with "Take-Along Bags"

15





AFTERNOON BUFFET RECEPTION

(Available for events ending by 4:00pm)

Champagne Toast

SALAD + SOUPS (choice of one)

Mixed Green Salad - Tender Mixed Greens, Cherry Tomato, Cucumber, Julienne Carrot and Black Olive with Choice of Balsamic Vinaigrette or Ranch Dressing

Greek Country Salad - Musclun Mix, Sliced Tomato, Black Olives, Feta Cheese, Red Bell Pepper Strips with Balsamic Vinaigrette

Potato-Crab Soup

Chicken & Wild Rice Soup

Jumbo Shrimp Scampi

ENTRÉE SELECTIONS (choice of one)

Tequila Lemon Chicken Breast Cilantro Lime Sauce

Herb Stuffed Chicken with Pancetta
Sun-Dried Tomato & Feta Cheese, Basil Cream Sauce

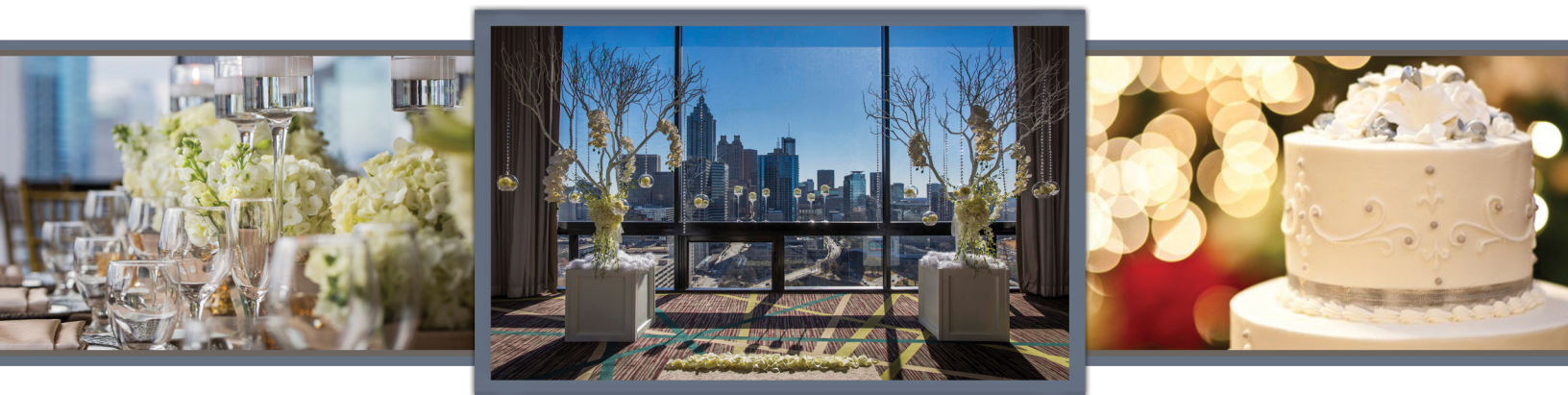
Filet of Beef
Topped with Crumbled Gorgonzola, Porcine Mushroom Sauce

Seafood Florentine
On a Bed of Sautéed Spinach, Lemon Garlic Mayo

Chef's Choice of Starch and Vegetable

Freshly Brewed Coffee, Assorted Spiced Teas & Decaffeinated Coffee

55





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BRUNCH
(Minimum 50 People)

Assorted Cut Melon & Pineapple

Baby Greens with
Cilantro Dressing & Orange Balsamic Vinaigrette

Winter Panzanella Salad

Fresh Baked Seasonal Breakfast Breads

Bacon & Sausage

Eggs Florentine

Chef Attended Omelet Station
(Attendant Fee is 100)

Cinnamon French toast

Smoked Salmon with
Capers, Diced Eggs, Cream Cheese & Chopped Onions

Potato Cakes

Broccoli Pan Gratto

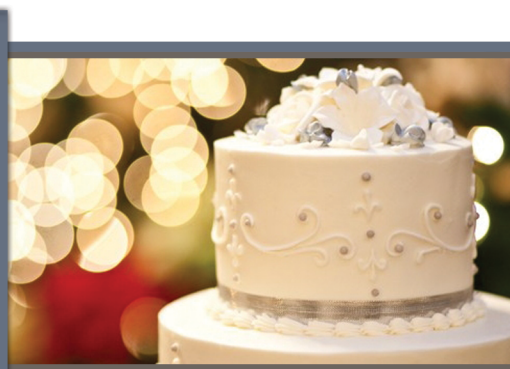
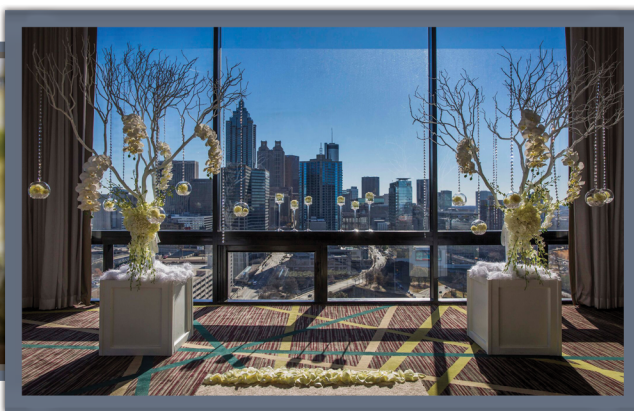
Sweet Potato Mousse with Toasted Pecans

Chicken Vesuvio

Mini Desserts Station

Orange Juice & Milk
Fresh Brewed Coffee, Tea & Decaffeinated Coffee

55





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REHEARSAL DINNER MENU
Include Freshly Brewed Coffee, Tea, & Decaffeinated Coffee

SOUTHERN PICNIC	TAPAS BAR	TAKE OUT
Cole Slaw	Display of Manchego, Maytag Blue & Fresh Goat Cheese Served With Almonds & Dates	Spring Rolls
Potato Salad	Pan Con Tomate	Vegetable Samosas
Iceberg & Cabbage Salad with Buttermilk Ranch	Seared Tuna on Crostini Garnished with Tapenade	Cold Pad Thai Noodles
Jack Daniels Glazed Grilled Chicken Breasts	Shot Duo Red & White Gazpacho	Sweet & Sour Chicken
Pulled Pork Sliders	Grilled Seasonal Vegetables & Aioli	Fried Rice
Fried Catfish	Seasonal Greens with Appropriate Garniture Sherry Vinaigrette	Cheeseburger Slider Station
Hush Puppies	Grilled Skirt Steak & Romesco Sauce	Mini Deep Dish Pizzas
Corn on The Cobb	Sole & Chorizo Emulsion	Fish & Chips with Malt Vinegar Aioli
Biscuits	Patatas Bravas	"Carved" Philly Cheese Steaks
Jalapeno Cornbread	Marmalade Glazed Carrots	Cannoli
Strawberry Shortcake	Peach Almond Torte	Ice Cream & Cones
Apple Pie	Churros & Warm Chocolate	Fortun03+e Cookies
62	64	68

