



~Hot Lunch Menu~

Skyline Catering

414-294-4808

www.skylinecatering.com

- All of Skyline Catering's entrees are served with freshly baked rolls or Italian bread, butter, tossed or Caesar salad, wild rice, baby red potatoes (roasted or buttered), rice pilaf, au gratin potatoes (\$1.50 per person upcharge) or homemade mashed potatoes (unless otherwise noted), and homemade cookies or brownies.
- Add fresh-cut mixed veggies, orange-glazed baby carrots, green beans, or buttered corn to any catered entrée for \$1.95 per person.
- Quality disposable ware is provided with all meals.
- Dessert bars may be substituted for \$1.25 extra per person
- Minimum of 15 servings of each entrée required
- Please ask us what we can do for gluten-free, dairy-free, vegetarian, and vegan diets
- If you would like to combine two entrees, you may do so at \$3.00 per person extra. This will allow us to prepare a little extra of each entrée to accommodate the overflow.
- Any lunch entree can be served as a dinner entree for an additional \$3.00 per guest
- Add assorted beverage's (Coke, Diet Coke, Sprite, Diet Sprite, Mountain Dew, Diet Mountain Dew and Bottled Water) to any lunch for \$1.75 each
- Sprecher's root beer, pure leaf tea (Sweetened and unsweetened), Lipton tea and Gatorade for \$2.50 each

Beef & Pork

Each entree comes with starch of your choice (Mashed potatoes, au gratin potatoes, rice pilaf, garden blend wild rice, pasta, buttered red potatoes, roasted red potatoes, or red beans and rice), fresh baked rolls & butter or Italian bread, tossed or Caesar salad, and dessert. Add mixed vegetables, green beans, glazed baby carrots, or buttered corn for \$1.95 extra per person.

Serve any of these entrees as a dinner for an additional \$3.00 per guest. If you would like to combine two entrees, you may do so at \$3.00 per person extra. This will allow us to prepare a little extra of each entrée to accommodate the overflow.

Sliced Roast Beef \$14.95 per person

Slow roasted and sliced sirloin of beef with a rich au jus gravy. By request, this lunch can also be served as a hot sandwich lunch with buns for making sandwiches, with pasta or potato salad, pickles, chips and dessert

Sirloin Tips \$15.95 per person

Choice braised tender sirloin tips with a mushroom sauce.

Beef Stroganoff \$15.95 per person

Traditional recipe with mushrooms, onions, and a rich beef au jus with sour cream.

Whole Tenderloin \$25.95 per person

Roasted whole and thin-sliced with au jus and béarnaise sauce

Roasted Pork Loin \$13.95 per person

Whole roasted tender pork loin sliced thin and served with flavorful pork gravy

Baked Pit Ham \$12.95 per person

Baked slow roasted pit ham served with horseradish and mustard. Choose between au gratin or scalloped potatoes.

BBQ Shredded Pork \$13.95 per person

Slow roasted pulled pork smothered in our sweet BBQ sauce and served with fresh rolls, large dill pickle spears, coleslaw, potato salad, chips, and dessert

Chicken & Turkey

All entrees are served with your choice of starch (mashed potatoes, buttered baby red potatoes, rice pilaf, au gratin potatoes, garden blend wild rice, pasta, roasted red-skinned potatoes, or red beans and rice), bakery rolls and butter or Italian bread, tossed or Caesar salad, and dessert.

You may add mixed vegetables, glazed baby carrots, green beans, or buttered corn for \$1.95 extra per person.

Serve any of these entrees as a dinner for an additional \$3.00 per guest. If you would like to combine two entrees, you may do so at \$3.00 per person extra. This will allow us to prepare a little extra of each entrée to accommodate the overflow.

Parmesan Artichoke Chicken \$14.95 per person

Baked boneless breast of chicken served with an aged Parmesan cheese and artichoke heart sauce

Indian Butter Chicken \$15.95 per person

Chicken thighs marinated in traditional yogurt & spices for 24 hours, then roasted to tender, juicy perfection and smothered in a traditional tomato and cream sauce.

Chicken Cordon Bleu \$14.95 per person

This classic recipe of seasoned boneless chicken breast stuffed with ham and Swiss cheese is topped with a light lemon, parmesan cream sauce.

Bourbon Glazed Chicken \$14.95 per person

Parmesan seared chicken breast with our bourbon sauce goes great with mashed potatoes and baby carrots.

Tuscan Chicken \$15.95 per person

Seared & baked chicken breast served over a bed of fresh spinach and topped with a light Tuscan cream & fresh tomato

Chicken Piccata \$15.95 per person

We lightly dust and season boneless chicken breasts and serve it with lemon and caper sauce

Primavera Chicken \$14.95 per person

Baked boneless breast of chicken topped with fresh broccoli, mushrooms, tomatoes, and zucchini. Finished with a Monterey Jack/cheddar cheese blend.

Sesame Ginger Chicken \$14.95 per person

Grilled Chicken breast served with coconut rice pilaf and a sesame, orange ginger sauce

Mediterranean Chicken \$14.95 per person

Baked boneless breast of chicken in a roasted red pepper sauce topped with kalamata olives

Marinara Chicken \$14.95 per person

Breaded and baked boneless breast of chicken (you can substitute grilled chicken by request) topped with marinara sauce and a parmesan cheese blend

Tequila Lime Chicken & Shrimp \$17.95 per person

Seasoned and baked boneless breast of chicken topped with gulf shrimp and our homemade tequila lime sauce

Marsala Chicken \$14.95 per person

Parmesan seasoned and baked boneless breast of chicken with a rich Marsala sauce

Southwest Chicken \$14.95 per person

Baked boneless breast of chicken topped with pico de gallo and Monterey Jack cheese, served over red beans and rice

BBQ Pulled Chicken \$13.95 per person

Smoked and pulled chicken breast smothered in our sweet BBQ sauce and served with fresh rolls, dill pickle spears, coleslaw, potato salad, chips, and dessert

Pasta, Seafood, & Other Hot Lunches

These entrees are served with bakery rolls & butter or Italian bread, tossed or Caesar salad, and cookies and/or brownies. Fresh mixed veggies, baby carrots, green beans, or buttered corn can be served with any lunch for \$1.95 extra.

Serve any of these entrees as a dinner for an additional \$3.00 per guest. If you would like to combine two entrees, you may do so at \$3.00 per person extra. This will allow us to prepare a little extra of each entrée to accommodate the overflow.

Tortellini Alfredo \$12.95 per person \$15.95 with chicken

Cheese filled tortellini and roasted vegetables with a seasoned alfredo sauce

Ravioli Marinara \$12.95 per person

Meat filled ravioli with a zesty marinara sauce

Portabella Mushroom Ravioli \$14.95 per person

These portabella filled raviolis are served with a mushroom brie sauce

Vegetable Lasagna \$14.95 per person

Roasted veggies & a three cheese blend in with our zesty marinara sauce

Meat Lasagna \$14.95 per person

Enjoy our homemade beef lasagna with lots of cheese, marinara & seasonings

Gourmet Mac & Cheese \$10.95 per person or \$14.95 with chicken breast slices and apple wood bacon

We mix Cavatappi noodles with a Wisconsin cheddar, Fontina, and Parmesan cheese sauce for a rich creamy treat

Thai Pasta \$14.95 per person

This wonderful dish combines pea pods, water chestnuts, red bell peppers, grilled chicken, and julienne carrots with linguine noodles and our Bangkok Padang peanut sauce

Roasted Vegetable Pasta \$11.95 per person \$14.95 with chicken by request

First we roast a variety of fresh seasonal vegetables and then toss them with pasta, olive oil, and either basil pesto or sun dried tomato pesto.

Cavatappi Pasta with Italian Sausage \$14.95 per person

Spiraled pasta with fire roasted tomatoes, Italian sausage and a Parmesan cream sauce with a hint of chili pepper. This dish is a house favorite!

Spaghetti & Meatballs \$12.95 per person

Thin spaghetti with marinara sauce and meatballs

Cod Loins \$15.95 per person

Center cut baked cod loins with lemon, tartar sauce, and coleslaw

Mediterranean Cod Loins \$15.95 per person

Center cut roasted cod loins with fire roasted tomato and white wine sauce, topped with Kalamata olives. Best served with cous cous.

Shrimp Scampi \$17.95 per person

Large gulf shrimp (8 per person) sautéed with garlic, butter, and parsley and served with linguini noodles.

Enchiladas \$14.95 per person

Ground beef, chicken, or vegetarian enchiladas with toppings, chips, salsa & guacamole, Spanish rice, and refried beans

Homemade Tamales \$15.95 per person

Your choice of chicken, beef, or pork (choose two) served with Spanish rice, refried beans, Caesar salad, El Rey chips, salsa, and guacamole. Condiments to accompany the tamales are sour cream, salsa verde, cilantro, and limes.

Down Home Meals Inspired by Great People

These recipes have been inspired by Moms, Dads, chefs, staff members, and friends in our lives. The common thread is comfort food and love. Serve any of these entrees as a dinner for an additional \$3.00 per guest. If you would like to combine two entrees, you may do so at \$3.00 per person extra. Add a fresh vegetable to your entree for \$1.95 per person. This will allow us to prepare a little extra of each entrée to accommodate the overflow.

All of the following entrees come with tossed salad, starch, bakery rolls and butter or Italian bread plus cookies & brownies.

Country Meatloaf and Mashed Potatoes \$14.95 per person

This wonderfully tasty meatloaf recipe has been around for many years and always goes well with homemade mashed potatoes. We can serve it either with a tangy tomato sauce or brown gravy~Thanks Mom

Salisbury Steak \$14.95 per person

These are not your childhood T.V. dinner steaks! Our fresh, hand formed, and carefully seasoned steaks are roasted perfectly and served in a rich beef gravy. We suggest roasted red potatoes or mashed potatoes to be served on the side~Thanks Uncle Al

Beef Stew \$14.95 per person

This hearty concoction of tender beef tips, chunky carrots, onions & celery, baby red potatoes in a delicious beefy, tomato sauce is sure to make you want to snuggle up by the fireplace. We can serve this in fresh baked bread bowls by request for \$1.50 extra per person~Thanks Chef Mark

Old Fashioned Pot Roast \$16.95 per person

Very slow cooked beef roast, fork tender, and served in a rich red wine beef gravy with carrots, onions, and new potatoes~Thanks Dad

Pork Pot Roast \$14.95 per person

Slow cooked pork roast to a fall apart tenderness, served in a delicious pork gravy with baby carrots, onions, and baby red potatoes~Thanks Tony

Grandioso Lasagna \$14.95 per person

Even our great Italian friends say "Magnifico". Our lasagna is handmade with the finest ingredients. Try it with our fresh baked Italian bread and a Caesar salad~Thanks Narice

Swedish Meatballs \$13.95 per person

Our hand rolled meatballs are cooked in a flavorful Swedish sauce and served with buttered noodles~Thanks Mom

Slow Roasted Turkey Breast \$15.95 per person

Tender turkey breast carved and served with mashed potatoes, turkey gravy, stuffing, and cranberry relish~Thanks to Moms everywhere

Chicken Divan \$13.95 per person

Roasted, pulled chicken breast baked with fresh broccoli in a creamy cheese sauce. It goes great served over rice pilaf. Originally a brunch dish, but so well received that we put it on our lunch menu~Thanks Chef Marty

Chicken Pot Pie \$13.95 per person

This classic recipe has been enhanced just enough to make it extra delicious. We don't bake it in a pastry, but we will serve it in a fresh baked bread bowl (\$1.50 per person) or on top of mashed potato or our wild rice~Thanks Chef Hector

Shepherd's Pie \$14.95 per person

This timeless meat pie, with a hint of rosemary and thyme, has a crust of mashed potatoes and makes for a deliciously filling treat~Thanks brother Tom

Poppy Seed Chicken \$14.95 per person

Boneless pulled chicken baked with a creamy, cheesy poppy seed sauce, and a crumbly cracker crust. We love serving this dish with rice ~thanks Honey