



Skyline Catering

414-294-4808

www.skylinecatering.com

For placing orders, please contact "Ernie" at

ernie@skylinecatering.com

Or

"Elyse" at

elyse@skylinecatering.com

Fast Facts

Please read below for some helpful details to help you understand and get started with choosing how you would like to order a user friendly, precisely delivered and deliciously catered meal. This menu and its policies are for Skyline Catering's off premise or "pick up" catering. If you are utilizing our venue, The Bucyrus Club, please reference www.bucyrusclub.com for pricing and policies. The Bucyrus Club is our beautiful new 1920's refurbished Venue with 27,000 square feet of rentable space for parties of 10-400. We are a full service venue with catering and bar services. We also have 200 free parking spaces!

Skyline Catering

Box lunches and cold lunches can be ordered for any amount of guests. Hot lunches must have a minimum of 15 guests for each hot choice ordered. We do have some hot choices that can be ordered for less than 15. Please call or email (414-294-4808 or ernie@skylinecatering.com) to ask what those are.

- For deliveries and pick ups, please reserve days and times as early as you are able to do. You don't necessarily have to come up with a firm count or a menu far in advance, but to get the time slot you would like, you can reserve your date and time as early in advance as you like!
- We can usually accomodate last minute orders. It is best to call us at 414-294-4808 for last minute orders.
- For groups of 200+, please ask about discounted rates.
- We include all disposable plates, napkins and flatware with all catering orders.
- You can rent real silverware rolled in a linen napkin and China plates for \$4.00 per person.

- Final outside catering orders and any changes must be called or emailed 24 hours in advance.
- Please let us know if you are tax exempt. Otherwise, sales tax applies.
- We will quote additional labor charges when appropriate at attended events.
- We can help coordinate any rentals that you may need, just ask.
- We'll gladly work with you to accommodate diet requests. Gluten free, vegetarian, pescatarian, vegan, allergies. Just let us know!
- Gratuities are not included and left to the discretion of our clients. Our staff is very grateful and receives 100% of your generous consideration.
- Some prices may temporarily change due to market conditions
- We have bartenders available at \$45.00 per hour to bartend your beverages. We invoice for drive time and action time.
- We also have full bar set-up capabilities.

Service, Delivery & Set-up and Pick-up choice fast facts

Pick-up-(for any amount of guests) This method is when you order and pick up from our brick-and-mortar location (1919 12th avenue in the city of South Milwaukee, enter in West doors). We will include disposable plates, napkins, and silverware when requested. We have a \$1.00 per person disposable ware charge that covers disposable hot containers, serving utensils and aluminum pans. There will be no “disposable ware charge” if you are picking up cold box lunches! If you don’t have your own chafing dishes to keep your food warm, we can rent them to you for \$10.00 each (they will come with the Sterno). We also have insulated “hot” boxes for you to transport your food if you wish. These must be returned to us the next business day.

Disposable Drop Off Delivery-(for any amount of guests) This delivery method is for you if you just want us to drop off and go! Everything will be packed in disposable containers and we will provide all of your plates, napkins and disposable flatware. You can purchase disposable wire chafers and fuel for \$10.00 each if needed. If you need to have individual disposable meals for each guest, there will be a \$1.00 per person “disposable” fee for all of the extra disposable items involved in doing individual meals. Delivery fees for this option are for 6am-1pm deliveries, Monday-Friday (*additional charges will occur outside of this timeframe and on Saturdays and Sundays). Up to 10 miles \$25.00, 11-15 miles \$35.00, 16-25 miles \$50.00, 26-35 miles \$75.00. We will need a 30 minute window of opportunity for your delivery drop off.

Delivery and Set Up-(recommended for under 60 guests) This is our most common delivery method in which we will show up on time, completely set up your catered meal with nice, presentable equipment (tables and linens can be provided at an extra charge) plus all disposable plates, napkins and flatware and have your meal ready by your specified time. You will be on your own for serving. We will come back (free of charge) within the next 2 business days to retrieve our equipment. A “same day” pick up by 2pm may be pre-arranged for another charge equal to the delivery charge. Delivery charges for this option are for 6am-1pm deliveries, Monday-Friday (*additional charges will occur outside of this time frame and on Saturdays and Sundays). 0-5 miles \$25.00, 6 to 10 miles \$35.00, 11-15 miles \$45.00, 16-25 miles \$65.00, 26-35 miles \$80.00. We will need a 30 minute window of opportunity for your delivery set-up*.

Full Service Set Up and Attend-(recommended for 60 or more guests) We will deliver and set up your catered meal and our attendants (2 minimum) will monitor, freshen, replenish, clean up both the buffet and disposable ware plus pack up leftovers for you to keep in your refrigerator for later use. Disposable plates, napkins and flatware will be included. Our staff will be dressed in khaki or black

pants with Skyline polo shirts (formal wear by request). This service will also include any equipment for the buffet and table linens if needed. There will be a \$30.00 per hour attendant charge for each attendant (we invoice for drive time and action time). Some events will need a chef on hand to prepare items onsite for freshness, especially on longer events. Our chefs are invoiced at \$45.00 per hour (we invoice for drive time and action time) A 20% service charge will be added to the final invoice.

*Our half hour delivery window means we need a flexible time frame of 30 minutes to get your lunch delivered and set up for the time you want to eat. For example, if you want to eat by noon, then you would want to give us an 11:30-noon "delivery window". This means we will be set up sometime between 11:30-noon. We may arrive earlier than 11:30 to begin the set up process, but we will be set and ready for you to eat between 11:30 and noon!

*Out of time frame charges are as follows.

Saturdays 7am-5pm=Additional \$25.00 on top of weekday delivery charges

Saturdays prior to 7am and after 5pm=Please inquire at 414-294-4808

Sundays=Please inquire at 414-294-4808

Weekday delivery additional charges

Prior to 7am=\$20.00 additional delivery fee

Prior to 6am=\$40.00 additional delivery fee

Between 4am & 5am=\$200.00 additional

2-5pm=\$20.00 additional

After 5-6pm=\$25.00 additional

After 6-7pm=\$30.00 additional

After 7-9pm=\$50.00 additional

After 9pm-11pm=\$200.00 additional

After 11pm-4am=\$400.00 additional

Breakfast Menu

We know how important starting your day off right can be. Allow us to serve you a hearty and healthy breakfast any time you would like. We can get it to you as early as you like! Earlier (than 7am) deliveries will result in additional charges as stated in the beginning of this document.

All menu items can be served in safe sealed & labeled individual containers for grab & go. (\$1.00 per person disposable products charge for individually packaged meals)

À La Carte Breakfast

(All costs per person)

Fresh Fruit Tray with lemon honey yogurt dip	\$3.75	Homemade Fruit Parfaits with Granola	\$3.25-5 oz \$4.95-8 oz
Fresh Fruit in 9oz proportioned cups	\$3.75	Large Bagels, Muffins, Croissants, with condiments.	\$3.25
Mixed Berries Only in portion cups (5oz or 9oz)	\$3.25/\$5.95	Donuts, Breakfast Breads, & Pastries	\$1.95
Whole Fruit (each)	\$2.00	Assorted Bottled Juices	\$2.75
Breakfast Sandwiches <i>(Egg, ham, bacon, or sausage with cheese on a croissant, ciabatta or bagel)</i>	\$7.95	Fresh Brewed Coffee or Decaf (By request) (per person)	\$3.00
Large Breakfast Burritos <i>(Chorizo or vegetarian)</i>	\$7.95		
Assorted Greek Yogurt with Granola	\$3.25		

Hot Breakfast

(Minimum of 15 guests)

Scrambled Breakfast Deluxe \$15.95 or \$14.95 without coffee or \$13.95 without juice and coffee

Scrambled eggs, Boar's Head double smoked applewood bacon, Jones premium sausage links, and home fried potatoes from scratch served with soft-shells, shredded cheese, and salsa for making breakfast burritos. Served with fresh seasonal cut fruit, breakfast pastries, donuts, breakfast breads, muffins & bagels, assorted juices, coffee & (decaf by request)*

The BBB (Big Burrito Breakfast) \$14.95 or \$13.95 without coffee or \$12.95 without coffee and juice

Start with our deluxe breakfast burrito with chorizo, potatoes, onions, red bell peppers, fresh eggs, cheddar jack cheese with a side of salsa, fresh fruit and mini yogurt parfaits, served with juice, coffee and (decaf by request)

Country Breakfast \$14.95 or \$13.95 without coffee or \$12.95 without coffee and juice

Scrambled eggs, Jones premium sausage, home fried potatoes from scratch, homemade biscuits & country gravy, fresh seasonal cut fruit, assorted juice, coffee & (decaf by request)*

Skyline Hot Breakfast \$15.95 or \$14.95 without coffee or \$13.95 without coffee and juice

Scrambled eggs, Jones premium sausage, Boar's Head smoked applewood bacon, home fried potatoes from scratch, French toast with syrup & butter, fresh seasonal cut fruit, assorted juices, coffee & (decaf by request)*

Breakfast Frittata \$14.95 or \$13.95 without coffee or \$12.95 without coffee and juice

This classic Italian baked egg dish (veggie or ham option) combines spinach, mushroom, onions, roasted red skin potatoes, and cheddar jack cheese, also with homemade Pico de gallo on the side. Served with fresh seasonal cut fruit, muffins, assorted juices, coffee & (decaf by request)*

Breakfast Sandwiches \$14.95 or \$13.95 without coffee or \$12.95 without coffee and juice

Assorted large breakfast sandwiches served on either toasted bagels, ciabatta bread or croissants, with egg, ham, bacon or sausage, and cheese served with fresh seasonal cut fruit, parfaits and granola, assorted juice, coffee & (decaf by request)*

*Note: Seasonal whole fruit may be substituted for cut fruit on any breakfast.

~ We will customize any menu for you!

Continental Breakfast

*~We deliver on time, set up, supply disposable dishware,
and pick up the next day ~*

Skyline Continental \$11.95, \$10.95 without coffee or \$9.95 without coffee and juice
Fresh baked pastries, donuts, breads, bagels, and muffins served with seasonal cut fruit*,
assorted bottled juices, and brewed coffee & (decaf by request)

Skyline Continental Extra \$13.95, \$12.95 without coffee or \$11.95 without coffee and
juice
Fresh baked pastries, donuts, breads, bagels, and muffins served with seasonal cut fruit*, 5oz
parfaits with granola, assorted bottled juices, and brewed coffee & (decaf by request)

Skyline Continental Deluxe \$17.95, \$16.95 without coffee/tea or \$15.95 without
coffee, tea and juice
Fresh baked pastries, muffins, breakfast breads bagels, seasonal cut fruit*, 9 oz fruit parfaits
with granola, Nova Scotia lox with capers, onions and chopped hard boiled eggs, assorted
bottled juices, and brewed coffee & (decaf by request)and teas

***Note:** Seasonal whole fruit may be substituted for cut fruit on any breakfast

Appetizer Menu

Are you thinking about having a retirement party or entertaining clients in the office? Maybe you have to plan a grand fundraiser or open house? We can present a casual set up or we can do a formal setup. Whatever your budget may be, we can work with you to please your guests.

Party Appetizer Packages

To make your job easier and give you more of a selection, we have created the following appetizer packages for you. Simply choose the price range/package you prefer and then choose an assortment of your favorite appetizers. Generally, you will get 10-13 appetizer pieces per person when ordering a package deal. For descriptions of all of the following appetizers, please refer to our a la carte page. (VEG=Vegetarian) (V=Vegan) (GF=Gluten Free) (DF = Dairy free)

Remember, appetizers are meant to be appetizers, not a meal. If you are planning on making the appetizers a meal, please supplement the packages with a couple of stations or some A la carte extra appetizers to make sure your guests get enough to eat.

If you want to import an item from one of the higher-priced packages into your selections of a lower-priced package, we will need to charge between \$1 and \$2 extra per person.

"Simply Delicious Package" \$15.95 per person

Choose 4 selections from the list below (10-12 bites per person)

PASSED or STATIONARY

- Caprese skewers (baby mozzarella, fresh basil, and ripe tomato with an EVOO olive oil & balsamic drizzle) (VEG)(can be V)(GF)
- Fresh seasonal fruit & berry skewers (VEG) (V) (GF)(DF)
- Bourbon/BBQ glazed meatballs (DF)
- Beer brat bites wrapped in bacon(GF)(DF)

- Applewood bacon wrapped water chestnuts with a teriyaki glaze (DF)
- Miniature garden tortilla wrap roll ups (with roasted turkey, salami, baked ham, or sliced roast beef)(can be GF)
- Spinach and artichoke stuffed mushroom (VEG) (Can be GF)(Can be V&DF)
- Warm chicken enchilada dip
- Assorted frosted fudge brownie bites (VEG)(can be GF)
- Franks in a blanket
- Bruschetta (VEG)
- Wasabi, truffle or traditional deviled eggs (GF)(VEG)
- Avocado bruschetta(VEG)
- Antipasto Skewers (Can be VEG) (Can be V)(GF)(Can be DF)
- Roasted Marinated fall squash skewers (GF)(VEG)(V)(Can be DF)

STATIONARY ONLY

- Fresh seasonal fruit display (VEG)(V)(GF)(DF)
- Layered taco dip with lemon El Rey chips (VEG)(GF)(V)
- Buffalo boneless chicken wings
- Buffalo chicken dip (hot) (Can be GF)
- Variety of domestic cheese, sausage, and fruit (Can be VEG)(Can be GF)
- BLT dip with pretzel rods (Can be GF)
- Fresh vegetable display with dip (VEG)(GF)(Can be V)(Can be DF)
- Chips, salsa, & guacamole (VEG)(can be V)(Can be GF)(DF)
- Dill pickle dip (Can be V)(GF)(Can be VEG)
- French Onion dip (Can be V)(GF)(Can be VEG)

"A Step Above Package" \$18.95 per person

Choose 5 selections from either the "Simply Delicious" menu or from the "Step Above" menu; mix and match as you please. (11-13 bites per person)

PASSED or STATIONARY

- Miniature stuffed garden executive roll ups (VEG)(can be GF)(can be V)(Can be DF)
- English cucumbers or toasted baguettes with smoked salmon mousse (GF)
- Chicken or cheese quesadillas (Must be prepared onsite) (Can be VEG)
- Swedish meatballs

Appetizer Menu

- Apple BBQ pork belly bites (GF) (DF)
- Thai chili meatballs
- Italian Sausage stuffed mushroom caps (Can be GF) (Can be DF)
- Polish Sausage stuffed mushrooms (Can be GF)
- Bacon wrapped Polish sausage bites
- Meatball bomber baguette (Must be prepared onsite)
- Asparagus, provolone and prosciutto rolls (Can be GF)
- Fresh watermelon, Chevre & balsamic drizzle (VEG)(GF)
- Stuffed reuben wontons with 1000 island aioli
- Assortment of mini sweets (Assorted bars, cheesecakes, cupcakes, cream puffs, éclairs, and other chef choices) (Can be VEG)(Can be GF)(Can be V)
- Jamaican Jerk chicken skewers (can be GF)
- Thai satay chicken skewers
- Mini grilled cheese with tomato basil soup shooter (VEG)(Must be prepared onsite))
- Homemade chicken tenders
- BLT skewers (GF)
- Potato skins filled with cheese & applewood bacon (Can be V)(Can be GF)
- Cheese curds with ranch aioli (Must be prepared onsite)(VEG)
- Spanakopita (VEG)
- Mini Quiche variety (can be VEG)

STATIONARY ONLY

- Chef's choice artisan cheese and sausage platter (can be VEG)(can be GF)
- Fresh roasted vegetables with a curry dip (VEG) (Can be GF) (Can be V)
- Antipasto display (olive variety, pepper variety, artichoke hearts, Italian cheeses, Genoa, grape tomatoes) (Can be VEG)(GF)(Can be V)

"The Ultimate Package" \$21.95 per person

Choose 6 selections from either the "Simply Delicious," the "Step Above," or the "Ultimate" Packages. Mix and match how you want from the three packages. (11-13 bites per person)

PASSED or STATIONARY

- Toasted parmesan baguettes with sliced tenderloin and horseradish aioli

Appetizer Menu

- Maki rolls (California, Spicy Tuna, or Spicy Crab) (Can be VEG) (GF)
- Seafood stuffed mushroom caps (GF)(Can be DF)
- French onion chicken meatballs (GF)
- Mini pan seared crab cakes with curry aioli
- Warmed or chilled mildly spicy buffalo chicken dip with pita chips (Can be GF)
- Mac 'n cheese min bowls with bacon, buffalo style or bratwurst (can be VEG)
- Quinoa, butternut squash stuffed mushroom caps (VEG)(Can be V) (can be GF)(Can be DF)
- Gulf shrimp with cocktail sauce (GF)
- Cod fry bites with homemade tartar sauce
- Grilled Cajun shrimp with a lime aioli (GF)
- Jerk shrimp with a lime aioli (GF)
- Korean beef or chicken skewers
- Roasted sweet potato with Chevre, cranberry & pistachio (VEG)(GF)(Can be V)
- Arancini (Italian risotto ball with mozzarella cheese & marinara sauce (VEG)
- Flatbread pizza, traditional pepperoni, sausage, three cheese, buffalo chicken, tomato basil, or Mediterranean style (Can be VEG)(Can be GF)(Must be prepared onsite))
- Hibachi tenderloin skewers (Warmed item)
- Tenderloin bleu cheese skewers (Chilled item) (GF)
- Applewood bacon wrapped scallops (GF)
- Applewood bacon wrapped blue cheese Medjool dates(GF)
- Parmesan toasted baguettes with a choice of smoked salmon mousse, Mediterranean hummus, tenderloin, caramelized onion/cranberry & brie, olive tapenade or reuben toppings (Can be VEG)(Must be prepared onsite))
- Apricot, almond brie bites (VEG)

STATIONARY ONLY

- Assorted mini sandwiches on bakery buns, turkey, ham, and beef(Can be DF)
- Miniature specialty sandwiches on Focaccia bread, Ciabatta, and Croissants. Includes Italian style, roasted veggie, cracked pepper turkey, tarragon chicken salad, and seafood salad. (Can be VEG)(Can be GF)(Can be DF)
- Miniature tenderloin sandwiches made on artisan rolls (add \$4.00 per person)(Can be DF)

- Charcuterie board with cured meats, fancy cheese, fruit (Fresh and dried), nuts, baguettes, mustard, honey, jam and other chef choices(GF)(Can be DF)(Can be VEG)

"Wisconsin Appetizer Package" \$22.95 per person

(11-14 bites per person)

- Wisconsin cheese & sausage board (Can be VEG)(Can be DF)(Can be GF)
- Beer brat bites(GF)
- Warmed pretzel bites with mustard for dipping (VEG)
- Cod fry bites with homemade tartar sauce(Can be GF)
- BBQ/Bourbon meatballs
- Deviled eggs (GF)(VEG)
- Pork schnitzel skewers with a mustard glaze

À La Carte Cold Appetizers

We suggest 7-10 pieces per person

Assorted Mini Sandwiches (can be GF)(Can be DF) \$42.00 per dozen

Your choice of Boar's Head roast turkey, baked ham, or roast beef on fresh baked buns (Cut in half) with cheese, lettuce, tomato and condiments on the side

Miniature Tenderloin Sandwiches (can be GF)(Can be DF) \$65.00 per dozen

Roasted tenderloin with lettuce & tomato served on Artisan rolls (Cut in half) with a horseradish aioli on the side

Miniature Croissant, Focaccia and Ciabatta Sandwiches \$48.00 per dozen

Choose from turkey, ham, beef, or homemade tarragon chicken salad, albacore tuna salad, egg salad,, Italian style (Cut in half)

Miniature Garden Tortilla Wrap Roll-ups (can be GF) \$18.00 per dozen

Choice of roasted turkey, baked ham or salami

Miniature Stuffed Garden Executive Roll-ups (can be VEG)(can be V)(can be GF) \$22.00 per dozen

Choice of club, beef, roasted veggies, and baby mozzarella or Italian style

Snack Basket \$2.25 per piece (Please specify how many pieces you would like when ordering)

Mixture of granola and fruit bars, whole fruit, nuts, specialty chips, cookies, candy bars, etc.

Domestic Cheese, Sausage, and Grapes Tray (can be VEG) (can be GF) \$45.00 Sml 8-12 people
2 pounds
\$79.00 Md 15-20 people
4 pounds
\$129.00 Lg 30-50 people
7 pounds

Artisan Cheese & Sausage Tray (can be V) (can be GF) <i>Chef's choice of four premium award winning cheeses, two sausages, and grapes served with toasted baguettes and gourmet crackers.</i>	\$65.00 Sml 8-12 people 2 pounds \$109.00 Md 15-20 people 4 pounds \$139.00 Lg 30-50 people 7 pounds
Charcuterie Display <i>Chef's choice of premium meats, cheeses, nuts, berries, specialty items, jam, mustard and baguettes.</i>	\$75.00 Sml 8-12 people 2-3 pounds \$129.00 Md 15-20 people 5 pounds \$199.00 Lg 30-50 people 10 pounds
Antipasto Tray (can be VEG)(can be V)(GF) <i>Variety of olives, peppers, baby mozzarella, cured sausages, grape tomatoes, artichoke hearts and prosciutto wrapped asparagus, sprinkled with olive oil and grated parmesan cheese.</i>	\$45.00 Sml 8-12 people \$79.00 Md 15-20 people \$129.00 Lg 30-50 people
Vegetable Display with Ranch Dip (VEG)(Can be V) <i>Variety of carrots, celery, cherry tomatoes, pea pods, cucumbers, broccoli and yellow squash served with ranch dip.</i>	\$42.00 Sml 8-12 people \$65.00 Md 15-20 people \$99.00 Lg 30-50 people
Roasted Vegetable Tray with Curry Dip (VEG) (Can be V) <i>Fire roasted asparagus, carrots, portabella mushrooms, broccoli, and summer squash and red bell peppers served with curry dip</i>	\$49.00 Sml 8-12 people \$85.00 Md 15-20 people \$149.00 Lg 30-50 people
Fresh Seasonal Fruit Tray (GF)(VEG)(V) <i>We pick the best fruits of the season and arrange them in a nice display. Served with a lemon honey yogurt dip</i>	\$39.00 Sml 8-12 people 4-5 pounds \$75.00 Md 20-30 people 9-10 pounds

Dill Pickle Dip with Premium Pretzels or Chips(VEG)	\$22.00 (per dozen=2#)
French Onion Dip with Kettle Chips	\$18.00 (per dozen=2#)
Buffalo Chicken Dip with Pita Chips or Tortilla Chips (Can be GF)	\$28.00 (per dozen=2#)
Taco Tray with Lemon El Rey Chips (VEG)(Can be GF) <i>Layered taco dip served with El Rey lemon seasoned chips</i>	\$29.00 Sml 8-12 people \$52.00 Md 15-25 people
BLT Dip with Pretzel Rods <i>Delicious dip filled with sweet applewood bacon and served with premium pretzel rods</i>	\$29.00 Sml 8-12 people 2# \$52.00 Md 15-25 people 4#
Chips, Salsa & Guacamole (Can be GF)(Can be V)(VEG) <i>Seasoned El Rey chips with salsa and homemade guacamole</i>	\$45.00 Sml 8-12 people \$69.00 Md 15-20 people \$119.00 Lg 30-50 people
Assorted Cookies and Brownies	\$1.75 each
Mini Frosted Fudge Brownie Bites <i>Topped with different fun toppings</i>	\$12.00 per dozen
Assorted Dessert Bars <i>Lemon, caramel apple, strawberry cheesecake and other seasonal flavors</i>	\$2.50 each
Assorted Mini Sweets (includes 3-4 minis per person) (P)(VEG)(C) <i>Sweets may include cream puffs, éclairs, fudge brownie bites, mini cheesecakes, mini specialty cupcakes minibars, and chocolate-covered strawberries and other chef choices</i>	\$4.95 per person

**NOTE: Unless otherwise noted, prices for all
of the below appetizers are per one dozen pieces.**

(P) indicates good for passing, (VEG) indicates vegetarian, (V) indicates vegan and
(GF) indicates gluten free, (DF) indicates dairy free

Large Gulf Shrimp w/ Cocktail Sauce (P)(GF)(DF) \$29.00
Perfectly cooked and peeled, served with homemade cocktail sauce

Seafood Dip (P) \$25.00
Homemade seafood spread served with specialty crackers

Smoked Salmon Mousse (P) \$25.00
Delicious homemade mousse served with parmesan toasted baguettes

English Cucumbers (P) \$25.00
Topped with smoked salmon mousse or Mediterranean hummus

Fruit Kabobs (P)(V)(VEG)(GF)(DF) \$18.00
Seasonal fresh fruit and berry skewers

Fresh Watermelon, Chevre, & Balsamic (VEG)(GF) \$21.00
Sweet watermelon topped with goat cheese and aged balsamic

Caprese Skewers (P)(can be V)(VEG)(GF) \$21.00
*Baby mozzarella, fresh basil, and ripe tomato with a seasoned EVOO
olive oil & balsamic drizzle*

Fall Squash Skewers (P)(can be V)(VEG)(GF)(DF) \$21.00
Roasted Butternut & Acorn squash skewered with cranberry

Bruschetta (P) (VEG) \$18.00 per dozen
*Toasted baguettes with fresh tomato, basil, parmesan cheese and balsamic
vinegar*

Avocado Bruschetta (P) (VEG) \$22.00 per dozen

Appetizer Menu

Whole Smoked Salmon (GF) (DF)	\$195.00 (Average size 5-7 pounds; serves 30-50 guests)
BLT Skewers (P)(GF)(C)	\$21.00
<i>Sweet applewood bacon, ripe tomato, romaine and a turmeric honey aioli</i>	
Asparagus, Provolone, & Prosciutto Rolls (P)(GF)(C)	\$28.00
<i>Cured prosciutto ham wrapped around provolone cheese and roasted asparagus</i>	
Maki Rolls (GF)(Can be VEG)(C)(DF)	\$28.00
<i>Maki roll pieces with spicy tuna, California, & spicy crab served with a dash of soy & wasabi</i>	
Tenderloin Bleu Cheese Skewers (P)(C)(GF)	\$36.00
<i>Thin sliced tenderloin rolled & stuffed with bleu cheese & horseradish</i>	
Tenderloin Baguettes (P)(C)	\$39.00
<i>Parmesan toasted baguettes with thin sliced tenderloin and a fresh garlic & horseradish aioli</i>	
Deviled Eggs (P)(VEG)(GF)(C)	\$18.00
<i>Wasabi, truffle, chipotle or traditional style</i>	
Antipasto Skewers (P)(Can be V)(Can be DF)	\$21.00
<i>Cured sausage, artichoke heart, kalamata olive, roasted red pepper and aged parmesan cheese</i>	
BLT Canapes	\$24.00
<i>One bite, open-faced BLT sandwiches with aioli, perfectly fried bacon, oven roasted tomato, and romaine lettuce chiffonade. An elegant take on a familiar taste!</i>	

A La Carte Hot Appetizers

(P) Indicates great for passing, (VEG) Indicates vegetarian, (V) indicates vegan, (GF) indicates gluten free, (DF) indicates dairy free

NOTE: All Appetizer prices are per one dozen pieces unless otherwise noted.

Seafood Mushrooms (P) \$27.00

Delicious button mushrooms stuffed with our seafood blend

Italian Sausage Stuffed Mushrooms (P) \$24.00

Italian sausage & cheese stuffed button mushrooms

Polish Sausage Stuffed Mushrooms (P) \$25.00

Tender mushrooms stuffed with fresh Polish sausage, cream cheese and seasonings

Spinach and Artichoke Stuffed Mushrooms \$24.00

(P)(VEG)(GF)

Fresh spinach, hearts of artichoke, and cheese stuffed in a plump button mushroom

Mac 'n Cheese Mini Bowls (P)(Can be VEG) \$30.00

Served with bacon or bratwurst pieces or buffalo style (bleu cheese & buffalo sauce)

Bourbon / BBQ Glazed Meatballs (P)(DF) \$18.00

Perfectly baked meatballs smothered in our own sauce

Swedish Meatballs (P) \$18.00

Tender meatballs with homemade Swedish sauce

Thai Chili Meatballs (P)(DF) \$18.00

Thai chili seasoned meatballs

French Onion Chicken Meatballs (P)(GF) \$26.00

Tender meatballs made with chicken, house made french onion soup, & melted swiss cheese.

Appetizer Menu

Meatball Bomber Crostini \$28.00

Tender meatballs made with chicken, onion & melted cheese.

Beer Brat Bites Wrapped in Bacon (P)(GF)(DF) \$23.00

Local homemade cheddar brats wrapped in sweet applewood bacon and cooked to a sizzling perfection and served with dipping mustard

Polish Sausage Bites Wrapped in Bacon (P)(GF)(DF) \$26.00

Local homemade Polish sausage wrapped in applewood bacon and served with dipping mustard

Buffalo Boneless Chicken Wings (DF) \$24.00

Perfectly cooked to a tender fall off the bone style served with celery & ranch dressing

Applewood Bacon Wrapped Water Chestnut (P)(can be GF)(DF) \$23.00

Crisp water chestnut wrapped in sweet applewood bacon, baked perfectly and topped with a teriyaki glaze. Our most popular appetizer

Bacon Wrapped Sea Scallops (P)(GF)(DF) \$32.00

Sea scallops wrapped in bacon with a teriyaki drizzle

Apple BBQ Pork Belly Bites (P)(GF)(DF) \$18.00

Boar's Head pork belly, cut thick and glazed with our homemade apple BBQ sauce.

Roasted Sweet Potato (P)(VEG)(GF)(CAN BE V) \$24.00

Topped with chevre cheese, cranberries, honey & pistachio

Arancini (VEG) \$39.00

Italian risotto ball with mozzarella & marinara

Apricot Pastry Bites (P)(VEG) \$25.00

Apricot, brie cheese, and toasted almonds in a pastry cup (can be done with raspberry or pear as well)

Appetizer Menu

Spanakopita (V) \$26.00

Filo dough stuffed with spinach and feta cheese, baked golden brown

Potato Skins (P) (Can be V) \$24.00

Miniature baked potato skins filled with Wisconsin cheddar cheese and crumbled sweet applewood bacon served with sour cream and salsa

Toasted Baguettes (For attended parties only) (P)(Can be VEG) \$24.00

Parmesan toasted baguettes with choice of smoked salmon mousse, Mediterranean hummus, tenderloin, caramelized onion/cranberry & Brie, olive tapenade or reuben toppings

Flat Bread Pizza Squares (P)(Veg)(Only served at attended parties) \$23.00

Italian sausage, pepperoni, three cheese, buffalo chicken, Mediterranean style, or tomato basil

Miniature Quiche (P)(Can be V) \$24.00

Variety of miniature quiche in a pastry shell

Homemade Chicken Tenders (DF) \$22.00

Hand-breaded and served with BBQ sauce, ranch, or honey mustard sauce

Chicken Quesadillas (P) \$26.00

Miniature quesadillas with chicken, cheese, and cilantro served with sour cream & salsa

Chicken Enchilada Dip (warmed) \$28.00

Appetizer Menu

Shredded chicken and green chilis in housemade mole sauce and cream cheese topped with melted Monterey jack cheese, sliced green onions and black olives, served with El Rey chips

Korean Beef or Chicken Skewers (P)(Can be GF)(DF) \$26.00
Tender beef or chicken with a Korean marinated on a skewer

Hibachi Beef (P) \$30.00
Tenderloin beef wrapped around red pepper, green onion, and mozzarella cheese, topped with a teriyaki glaze

Franks in a Blanket (P) \$22.00
Miniature smokies wrapped in a puff pastry served with mustard

Jamaican Jerk Chicken Skewers (P)(Can be GF)(DF) \$26.00
Grilled jerk seasoned chicken breast with a citrus aioli

Thai Chicken Skewers (P) \$26.00
Grilled chicken breast with a mildly spicy Thai peanut sauce

Jamaican Jerk Shrimp (P)(Can be GF)(DF) \$31.00
Large gulf shrimp jerk seasoned and served with citrus aioli

Cajun Shrimp (P)(Can be GF)(DF) \$31.00
Jumbo shrimp lightly Cajun dusted and broiled with lime aioli

Crab Cakes (P) \$31.00
Miniature crab cakes served with a tangy curry aioli

Mini Grilled Cheese Shooter (P)(For attended parties only) \$30.00
Grilled cheese triangle with tomato basil soup shot

Appetizer Menu

Short Rib Skewer (P)(DF) \$34.00

Slow-roasted tender short rib and red potato bite with a Nashville BBQ glaze

Cod Fry Bites (P) \$22.00

Deep-fried cod loin bites served with our homemade tartar sauce

Stuffed Reuben Wontons \$28.00

Fried wontons filled with corned beef, Swiss cheese, sauerkraut, and served with a 1,000 island aioli

Wisconsin Cheese Curds (GF) (Only at attended parties) \$15.00

Breaded warm cheese curds with chipotle aioli for dipping

Roasted Sweet Potato (P)(VEG)(GF) (Can be V) \$24.00

Topped with chevre cheese, cranberries, honey & pistachio

Pork Schnitzel Bites \$28.00

This German inspired appetizer is bite-size pork loin chunks breaded and fried to perfection and served with stone ground mustard sauce!

Beef Wellington Bites \$32.00

Tender beef and mushroom duxelle wrapped in flaky puff pastry and topped with our house-made sweet onion marmalade.

Fried mac & Cheese Fritters \$26.00

Served with ranch dip or tomato jam

Appetizer Stations

Interactive Fun Food Stations

(for appetizers, dinner or late-night food!)

This is a different and unique way to treat your guests to dinner or add to your delicious appetizer package. Keep in mind that doing stations is like a combination of small plate dining and food trucks. It is meant for each guest to enjoy a variety and is purposely a little slower-paced so you can enjoy the interactive stations and full experience. For appetizer parties, if ordering appetizer stations only, you must order a minimum of two (we suggest three). When doing stations for your dinner we require you to order a minimum of three (we suggest at least four). For wedding reception late-night food we suggest only one station. There will be a \$50.00 per station chef charge to have one of our professional chefs personally attend to each station. All stations are based on a 1.5 hour serving time.

Carving Station \$13.50 per person

Choose two from roasted tender pork loin, garlic & herb marinated pork tenderloin, Baked Virginia ham, roasted turkey breast, slow-cooked tri-tip roast, corned beef, marinated flank steak, beef tenderloin or prime rib (\$6.00 per person extra. Served with artisan rolls, au jus, gravy, chimichurri, horseradish sauce, Dijon & stone ground mustard.

Slider Station \$12.50 per person

Prime beef burgers, Philly cheesesteak, meatball bombers, BBQ pulled pork, BBQ pulled chicken, sloppy Joes, and chipotle black bean burgers (Choose 3) all served on Artisan specialty buns.

Street Taco & Quesadilla Station \$12.00 per person

Skirt steak & seasoned chicken (add shrimp for \$2.00 extra per person) sauteed and served with lime, white onion, cilantro, pico de gallo, salsa verde, salsa roja, mini corn, or flour soft shells. Plus fresh-made cheese quesadillas.

Nacho Grande Station \$12.00 per person

(substitute Tater Tots for a “Totcho” Station)

Seasoned ground beef and chicken, queso cheese, shredded Monterey Jack cheese blend, fresh pico de gallo, black olives, green onions, sour cream, jalapenos, salsa roja and salsa verde served with freshly made corn chips.

Mac N Cheese Station \$12.00 per person

Our own homemade three cheese cavatappi mac n cheese served with your choice of toppings....Southwest seasoned chicken, BBQ pulled pork, Kielbasa, applewood smoked bacon, (add shrimp for \$2.00 extra per person), Gorgonzola cheese, buffalo hot sauce, crushed chili Fritos, green onions, pico de gallo, truffle oil, jalapenos & broccoli florets.

Mashed Potato Station \$12.00 per person

Start with a dish of our buttery mashed russets or our delicious mashed sweet potatoes and the add some or all of the following toppings....Butter, sour cream, shredded Monterey Jack cheese, gorgonzola cheese, brown sugar, chopped nuts, green onions, broccoli florets, buttered corn, our homemade chili, applewood smoked bacon, Kielbasa, hot sauce, ranch dressing, beef gravy, pico de gallo, jalapenos & ground pepper.

Baguette Station \$12.00 per person

Fresh toasted baguettes served the following styles...Bruschetta with tomato, basil, garlic, parmesan cheese, olive oil and balsamic vinegar. Reuben with corned beef, sauerkraut, 1000 island & Swiss cheese (Attended parties only). Tenderloin cooked medium rare to medium topped with horseradish sauce. Roasted red pepper hummus with finely diced Mediterranean veggies. Smoked salmon mousse with dill. Caramelized onion with cranberry & brie cheese (For attended parties only). Olive tapenade.

Charcuterie Station \$8.50 per person

A variety of sliced cured meats, soft & hard cheese options, roasted veggies, Jams & mustards, fresh breads, nuts & dried & fresh fruits.

Fresh Salad Station \$13.00 per person

Strawberry gorgonzola salad with raspberry vinaigrette, Caesar salad with croutons & Caesar dressing, Asian Mandarin salad with sesame ginger vinaigrette, Roasted chilled vegetables with our curry citrus dip, Caprese salad with baby mozzarella, fresh basil and cherry tomatoes, Broccoli & cauliflower salad with smoked applewood bacon, Fresh seasonal fruit display and fresh bakery rolls & butter.

Pasta Station \$14.50 per person

Choose either penne or farfalle pasta and have our chef create a pasta dish for you featuring the following toppings...Grilled chicken breast, Italian sausage, steamed broccoli, mushrooms, squash blend, tomatoes, sundried tomatoes, asparagus, green onions, red onions, kalamata olives, Parmesan cheese. Then choose your sauce from marinara, traditional Alfredo, red bell pepper pesto Alfredo or vodka sauce.

All Beef Hotdog Station \$9.50 per person

Start with premium all beef dogs with regular or poppy seed buns, then choose from the following toppings...Homemade beef chili, Shredded Monterey Jack cheese, Queso cheese, diced onions, coleslaw, pickle spears, sweet pickle relish, tomatoes, sport peppers, yellow mustard, spicy brown mustard, ketchup, celery salt, shredded lettuce, chopped smoked applewood bacon, ranch dressing, jalapenos, BBQ sauce.

Pizza Station \$7.00 per person

A full pizza station with our homemade flatbread pizzas to include Pepperoni, Italian sausage, three cheese, buffalo chicken and bruschetta pizzas

Box Lunch Menu

Our hearty box lunches are labeled and served with condiments on the side in a convenient eco-friendly container. **All box sandwich lunches are served with chips and a homemade cookie. All box salad lunches are served with a dinner roll & homemade cookie**

Please ask us about what we can do for gluten free, dairy free, vegetarian and vegan diets.

Budget box-\$8.95

Box with one side salad-\$11.50

Box with two side salads-\$12.95

Side Choices include:

- American potato salad
- Garden veggie pasta
- Marinated veggie salad
- Fresh cut fruit or whole fruit
- Broccoli/cauliflower salad
- Red skin potato salad
- Coleslaw
- Mediterranean Quinoa salad
- Macaroni salad

Sandwiches

We proudly serve **Boar's Head** **gluten free meats**, Wisconsin cheeses, and artisan breads when making your sandwiches. All condiments are on the side and we will substitute any breads at no charge with the exception of croissants, vegan or gluten free bread which are \$1.25 extra.

Please ask us what we can do for "Gluten Free" diets

Turkey - Oven roasted turkey breast with provolone cheese on premium multi-grain bread

Ham - Baked ham with Swiss on a fresh baked baguette

Roast Beef - Tender roast beef and cheddar on 8-grain bread

Pastrami - Cooked to perfection just like a New York Deli served with Swiss on caraway rye bread

Carnivore - (\$2.50 extra) Roast beef, baked ham, apple wood bacon and pepper jack cheese with a side of chipotle ranch served on a fresh baked baguette

Chicken Salad - Homemade all white meat chicken salad with provolone cheese on premium white bread

BLT - Apple wood bacon, lettuce, and tomato on 8-grain

Egg Salad - Fresh homemade egg salad on premium white bread

Braunschweiger - A little "old school" Milwaukee served on caraway rye bread

Salami - Cotto salami and genoa with provolone cheese on a fresh baked baguette

Italian - (\$2.50 extra) - Italian Genoa, cotto salami, capicola, and spiced ham with provolone cheese and Italian seasonings served on a fresh baked baguette

Tuna - White Albacore tuna (The best on the market) and cheddar on 8-grain bread

Veggie - Vegetarian sandwich with hummus, spring greens, roasted asparagus, portabella mushrooms, and fresh vegetables with cheddar and provolone cheese on 8-grain bread

Chicken Breast - Seasoned chicken breast, sautéed and served with provolone cheese on a fresh baked baguette

Tenderloin (\$5.00 extra) - Tenderloin of beef served with lettuce and tomato on fresh baked baguette

Club - Club sandwich with oven roasted turkey, Virginia baked ham, apple wood bacon, cheddar and provolone cheese with tomato, lettuce, and ranch

Wraps

Enjoy our delicious garden wraps filled with the freshest ingredients. Any of our sandwiches can be done as wraps too! We also have gluten free wraps!

Chicken Caesar - Sliced chicken breast done Caesar style with romaine, Parmesan cheese and classic Caesar dressing in a seasoned tortilla wrap

Southwestern Chicken - Sliced chicken breast done southwestern style with pico de gallo, shredded lettuce, provolone cheese, and Chipotle sauce in a seasoned tortilla wrap

Thai Turkey - Sliced oven browned turkey with broccoli slaw and a Thai peanut sauce

Club - Oven roasted turkey, Virginia baked ham, apple wood bacon, cheddar and provolone cheese in a seasoned tortilla wrap with tomato, lettuce, and ranch

Buffalo - Buffalo style chicken breast with tomato, shredded lettuce, bacon, gorgonzola, red hot and ranch sauce

Asian - Asian toasted sesame chicken served with almonds, pea pods, mandarin oranges, and shredded lettuce

Greek - Sliced chicken breast with Romaine lettuce, fresh cucumbers, tomatoes, kalamata olives, and feta cheese with Cusabi dressing

Cobb - Sliced chicken breast with gorgonzola, bacon, tomato, cucumbers, and chopped with ranch dressing

Strawberry Gorgonzola - Mixed greens with strawberries, sliced chicken breast, gorgonzola cheese, cucumber, slivered almonds, and a raspberry vinaigrette

Box Lunch Full Salads

We use only the freshest locally sourced produce to create our salads. These salads are designed to be a full meal. If you would like to substitute grilled salmon or sliced tenderloin in place of the chicken breast, we can do that for \$5.00 extra. We can also substitute any dressings at no charge. All box salads come with a homemade cookie and bakery roll.

Please ask us what we can do for gluten-free, dairy free, vegetarian and vegan diets.

Summer Salad \$12.95 per box (\$9.95 without chicken)

Fresh mixed greens tossed with fresh berries, dried cherries, cucumbers, and chevre cheese. Goes great with our raspberry, mango, or balsamic vinaigrette.

Strawberry Gorgonzola \$12.95 per box (\$9.95 without chicken)

Gourmet greens tossed with grilled chicken breast, fresh strawberries, cucumbers, toasted almonds, and Gorgonzola cheese served with raspberry vinaigrette dressing

Roasted Vegetable \$12.95 per box (\$9.95 without chicken)

Fresh greens tossed with chilled roasted vegetables, pearl couscous, chevre cheese, roasted pistachios, and tomatoes topped with grilled chicken breast and our mango vinaigrette dressing

Buffalo Chicken Salad \$12.95 per box

Fresh tossed greens with grape tomatoes, cucumbers, Gorgonzola cheese, bacon, egg, and roasted chicken breast tossed with our buffalo sauce and served with ranch dressing

Greek Salad \$12.95 per box

Romaine lettuce with cucumber, tomato, kalamata olives, feta cheese, and grilled chicken breast served with our own Greek dressing

Cobb Salad \$12.95 per box

Fresh tossed greens topped with grilled chicken, applewood bacon, egg, grape tomatoes, cucumbers, and Gorgonzola cheese. Dressing choices include ranch, light ranch, French, fat-free raspberry vinaigrette, light French, balsamic vinaigrette, raspberry vinaigrette, and Italian

Garden Veggie Salad \$12.95 per box

Mixed greens topped with a garden full of fresh veggies, served with our mango vinaigrette dressing

Fresh Fruit \$10.95 per box

Generous portions of seasonal fresh fruit served with yogurt and granola

Chef Salad \$12.95 per box (substitute chicken breast for meat – add \$1.50 per box)

Roasted pepper turkey, baked ham, cheddar, and Swiss cheese, with lots of toppings, makes this a healthy lunch. Dressing choices include ranch, light ranch, french, fat-free raspberry vinaigrette, light French, balsamic vinaigrette, raspberry vinaigrette, and Italian

Chicken Caesar Salad \$11.95 per box

Fresh romaine tossed with grilled chicken breast, parmesan cheese served with croutons, and Caesar dressing

Mandarin Chicken Salad \$12.95 per box

Fresh gourmet greens and grilled chicken breast tossed with tomatoes, cucumbers, pea pods, mandarin oranges, toasted almonds, and sesame dressing on the side.

Tuna Salad \$12.95 per box

Homemade albacore tuna salad on a bed of lettuce with fresh vegetables, a hardboiled egg, and ranch dressing

Chicken Salad \$12.95 per box

All-white meat tarragon chicken salad served on a bed of lettuce, fresh vegetables, a hard-boiled egg, and ranch dressing

Tossed Salad \$7.95 per box

Fresh tossed gourmet greens with cucumber, tomato, bell pepper, and a hard-boiled egg. Dressing choices include light French, ranch, balsamic vinaigrette, raspberry vinaigrette, and Italian

Build Your Own & Cold Lunch Menu

Build Your Own Lunch

These buffet lunches are designed to let the guest have a little say in what they choose. We supply generous portions and ample variety to keep everyone satisfied.

(Minimum of 15 guests)

- Add Homemade Soup to Any Lunch \$3.95 per person
- All lunches include homemade cookies and/or brownies
- Add assorted beverage's (Coke, Diet Coke, Sprite, Diet Sprite, Mountain Dew, Diet Mountain Dew and Bottled Water) to any lunch for \$1.50 each
- Sprecher's root beer, pure leaf tea (Sweetened and unsweetened), Lipton tea and Gatorade for \$2.50 each
- Please ask us what we can do for gluten-free, dairy-free, vegetarian, and vegan diets

Build Your Own Taco Bar \$14.95 per person

Skyline Catering provides generous portions of seasoned chicken and ground beef for filling soft and hard shells along with small tossed salad greens, plus your favorite toppings (shredded cheese, shredded lettuce, diced tomatoes, diced green onions, sliced black olives, sliced jalapeños, sour cream, and taco sauce), tortilla chips, limes, cilantro, salsa, guacamole, choice of Spanish rice or white rice, and choice of vegetarian refried beans or black beans.

- Substitute Carnita pulled pork with salsa verde for chicken or beef +\$1.00 per person or add seasoned steak for \$3.00 extra per person
- Add warmed queso cheese for +\$1.95 more per person

Build-Your-Own Fajita Bar \$14.95 per person

This delicious buffet offers tender seasoned steak and chicken breast sautéed with red bell peppers, onions, and mushrooms served with soft shells, your favorite toppings, red beans and rice, tossed salad, tortilla chips, salsa and guacamole.

Build-Your-Own-Sandwich Buffet (minimum of 10 guests) \$14.95 per person or \$13.95 with one salad

Choose three of the following-oven roasted turkey, Virginia baked ham, tender roast beef, pastrami, homemade all white meat chicken salad, albacore tuna, Genoa or cotto salami. Piled generously with lettuce, tomato, cheese, condiments and pickle spears. Served with a variety of Artisan breads, and rolls. Comes with two side (choose from American potato salad, Garden veggie pasta, Marinated veggie salad, Fresh cut fruit or whole fruit, Broccoli/cauliflower salad, Asian pasta salad, Red skin potato salad, Coleslaw, Mediterranean Quinoa salad, Tossed Salad, Caesar Salad) and kettle or bagged chip

Build-Your-Own Chef Salad Lunch (Minimum of 10 guests) \$14.95 per person

Start with a bowl of fresh gourmet greens and crisp romaine lettuce and make your own salad with the following toppings: Virginia baked ham, roasted turkey, Monterey jack/cheddar cheese blend, ripe grape tomatoes, cucumbers, garbanzo beans, red bell peppers, sliced mushrooms, crumbled bacon, sliced eggs, croutons and three dressings (choose from: ranch, light French, balsamic vinaigrette, raspberry vinaigrette and Italian). On the side you may choose a bowl of all white meat chicken salad or albacore tuna salad served with fresh baked rolls

- Upgrade to the deluxe BYO Chef salad and get the following toppings as well-Gorgonzola cheese, pickled beets, toasted almonds, sunflower seeds, pea pods, mandarin oranges and artichoke hearts for \$2.95 per person

Build-Your-Own Pasta Bar \$15.95 per person

- *Pick 2 Pasta Types (Penne, Cavatappi, Linguini, Farfalle)*
- *Pick 2 Sauces (Marinara, Homemade Vodka Sauce, Traditional Alfredo sauce, Basil Pesto Alfredo, Cheese Sauce, Spicy Margherita, Scampi Sauce)*
- *Pick 2 Proteins (Meatballs, Sliced White Meat Chicken, Shredded Dark Meat Chicken, Italian Sausage Medallions, Sauteed Shrimp {\$2.00 per person upcharge}, Sauteed Bay Scallops {\$2.00 per person upcharge})*
- *Comes with Sauteed Vegetable for topping your pasta with, Caesar Salad, Italian Bread, Butter, and Cookies & Brownies*

Build-Your-Own Potato Bar \$13.95 per person (+\$1.00/person to add vegetarian chili)

Assemble your own large baked potato with your favorite toppings (butter, green onions, shredded cheese, sour cream, and bacon). Served with homemade chili (for topping your potatoes), cheesy broccoli sauce (for topping your potatoes), tossed salad, bakery rolls & butter

Build-Your-Own-Chicago-Style Hot Dog or Bratwurst \$12.95 per person

Choose either Skyline Catering's jumbo black Angus hot dog with chili (for topping) and Chicago toppings or Johnsonville Bratwursts with sauerkraut and load it with your favorite toppings. Served with potato salad, coleslaw, baked beans, pickle spears, and chips (\$14.95 for both brats & dogs)

Build-Your-Own-Black Angus Burger \$13.95 per person

Skyline Catering serves these third pound burgers with your favorite toppings, brioche buns, potato salad, pasta salad, baked beans, pickles, chips

Build-Your-Own-Chicken Breast Sandwich \$13.95 per person

Your choice of sautéed and/or breaded chicken breast, with your favorite toppings and brioche buns. Served with pico de gallo, ranch dressing, pasta salad, fresh fruit, pickle spears, chips

Build-Your-Own-Meatball Sandwich, Italian beef or Italian Sausage Sandwich

\$12.95 per person (\$14.95 for two choices)

Your choice of sandwich served with hoagie buns, marinara sauce, sautéed onion and peppers, pepperoncinis, shredded cheese, pasta salad, potato salad, kettle chip

Asian Buffet \$14.95 per person

Choose 2:

- *General Tso's Chicken*
- *Orange Chicken*
- *Beef & Broccoli*
- *Mongolian Pork*
- *Sesame Ginger Shrimp* {\$2.00 per person upcharge}
- *Thai Chili Shrimp* {\$2.00 per person upcharge}
- *Sesame Ginger Bay Scallops* {\$2.00 per person upcharge}
- *Thai Chili Bay Scallops* {\$2.00 per person upcharge}

Comes with:

- *White Rice or Veggie fried rice* (\$2.00 per person upcharge)
- *Stir Fry Vegetables*
- *Mandarin Salad*
- *Rolls & Butter*
- *Homemade Almond Cookies* (Can substitute to our many other dessert options for nut free or gluten free accommodations)

Add veggie egg rolls for \$3.00 per person

Box Lunch Menu

Cold Lunches

- 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
 - Homemade cookies and/or brownies come with all lunches
- Please ask us what we can do for gluten-free, dairy-free, vegetarian, and vegan diets

Deluxe Deli Sandwich or Wrap Lunch \$14.95 per person (\$12.95 with only one salad)

Choose from Skyline Catering's assortment of generous deli sandwiches, wraps or both. This lunch comes with two deli salads of your choice, and kettle or bagged chips.

Soup, Salad & Sandwich Lunch \$15.95 per person

Choose from Skyline Catering's variety of deli sandwiches and we will pair it up with our soup of the day, your choice of one of our deli salads, and kettle or bagged chips.

Soup & Sandwich Lunch \$13.25 per person

Choose from Skyline Catering's variety of deli sandwiches and we will serve them with our soup of the day and kettle or bagged chips.

Light Lunch \$9.50 per person

An assortment of deli sandwiches and bagged chips

Sandwich Only \$7.95

Executive Cold Lunch (minimum of 10 guests) \$18.95 per person

An assortment of fancy deli sandwiches (sirloin, chicken breast, albacore tuna, chicken wraps, club wraps, and Italian sandwiches) served with a Caesar salad, fresh fruit, red skin potato salad, caprese salad, pickles, and kettle chips

Side Salads to choose from

- Tossed Salad
- Caesar Salad
- Fruit Salad or whole fruit

- Garden Pasta Salad
- American Potato Salad
- Roasted Red Skinned Potato Salad
- Marinated Vegetable Salad
- Mediterranean Quinoa Salad
- Broccoli & Cauliflower Salad

Hot Lunch Menu

- 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 how we can accommodate our 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

Hot Lunch Menu

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

Dessert Menu

Homemade Cookies \$1.75 each

Homemade Fudgy Brownies \$1.75 each

Deluxe topped brownies \$3.25 each

Topped with your choice of smore, Andes mint chocolate, Reeces, Heath, Oreo and more!

Assorted Dessert Bars \$2.50 each

Assorted Mini Dessert Variety \$4.95 per person (3-4 pieces per person)

Includes chocolate covered strawberries, variety topped fudge brownie bites, mini cheesecakes, petit fours, dessert bars, mini cupcakes, cream puffs, and other chef choices.

Mini Homemade Italian Cookie assortment \$19.95 per pound (approximately 25 to a pound)

Homemade Cupcakes \$2.00 for classic or \$2.50 for filled (*One week lead time required*)

They come in nearly any flavor! Must be ordered in quantities of 24 per kind.

Large Chocolate Covered Strawberries \$1.95 each

Homemade Sheet Cakes

(vanilla, chocolate or marble) with Buttercream (chocolate or vanilla) frosting (3-4 day lead time required)

- Full sheet (feeds 60-70) \$99.95
- Half sheet (feeds 30-35) \$59.95
- Quarter sheet (feeds 15-20) \$35.95

All sheet cakes include writing and basic decorations (Edible images and complex decorations will be extra)

Picnic Menu

Picnic catering is a great way to get your guests or employees in good spirits thinking about summer fun! Our menus are designed to give you great picnic food choices and at a very reasonable price. These picnics can be prepared in our kitchen and set up in your office or we can bring it to the park or venue of your choice. We charge \$200 per grill to do the grilling on-site.

All picnics come with chips (bagged or kettle), pickle spears, all appropriate buns, and condiments, plus homemade cookies and brownies.

Two meat buffet \$16.95 per person, choose 3 sides

Three meat buffet \$18.95 per person, choose 4 sides

Four meat buffet \$20.95 per person, choose 5 sides

Choose your main grill items (Meats)

- 5oz Angus burgers with au jus
- 8oz Angus burgers (\$2.00 upcharge)
- 6oz grilled chicken breasts and breaded chicken breasts
- 6oz BBQ chicken breasts
- 6oz Jamaican Jerk Chicken breasts
- Bone in Chicken pieces
- BBQ Rib pieces (\$2.00 upcharge)BBQ pulled chicken
- BBQ pulled pork
- Large Bratwurst with kraut
- Jumbo hot dogs
- Smoked Polish with kraut
- Black bean, chipotle veggie burgers
- Italian Sausage with marinara
- Italian beef
- Korean bbq steaks or sirloin steaks (\$4.00 upcharge)

Choose your sides

- Fresh seasonal cut fruit
- Watermelon slices
- Roasted red skin potato salad
- American potato salad
- Spring vegetable rotini pasta salad
- Asian Pasta salad
- Mediterranean quinoa salad
- Broccoli & Cauliflower salad
- Tossed salad
- Caesar salad
- Skyline baked beans
- Coleslaw
- Fresh veggies & dip
- Cornbread
- Green beans with applewood bacon
- Roasted & chilled zucchini and summer squash with a curry dip
- Macaroni salad
- Mexican street corn salad
- Mac n cheese (\$2.00 upcharge)

Picnic Menu

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