

Food & Beverage Policies

~ Food and Beverage prices are subject to change.

~ All Food and Beverages must be purchased through Skyline Catering. State and local regulations prohibit outside food being brought into an event. Due to potential unsafe transfer and consumption, no food purchased through Skyline Catering may be removed from the premises.

~ Skyline Catering can provide the bar set-up. Bartenders (ABC Certified by the State of Delaware) can be provided for additional cost of \$30 / hour. All Alcohol and mixers must be purchased through The Skyline Café. Minimum 1 hour setup required.

~ We can provide ice for a \$25 flat fee (does not include if having a bar). The flat fee with a bar is \$50. Assorted soda is available in single serve cans at \$2/person (unlimited).

~ Skyline Catering includes in the pricing the heavy duty use and throw away plates, faux silverware, heavy duty cups, coffee station, all serving pieces, setup and clean-up of all food related items. Staff of Skyline Catering will clear tables during your event.

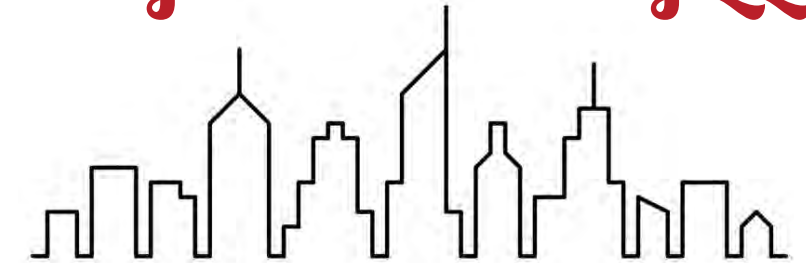
~ White table linens will be provide for the appetizer table(s), buffet line(s) and drink station. Additional table linen and chair covers are available at an additional cost.

~ Skyline Catering will provide adequate number of staff for your event. All staff will be dressed professionally and will provide excellent customer service to you and your guest.

Skyline Catering is a local business started on good family values and a desire to give back to our community. Our focus is on preparing and serving exceptional food along with some of the most tempting desserts. No event is too big or too small for us to cater. Our hope is to make your event so memorable that we are the first ones you think of when planning your next event.



Skyline Catering LLC



Brunch Catering Brochure

Can't decide what to serve
Breakfast or Lunch;

let's do
BRUNCH

100 Main St. Suite 102 Smyrna, DE 19977

Phone: (302) 389-6679

Email: info@skylinecateringllc.com



Welcome

Celebrate those special occasions with a specialty brunch!

Skyline Catering extends a warm and sincere welcome. Our intent is to create an atmosphere in which you and your guests can relax and enjoy.

With our outstanding cuisine, attention to detail and our excellent customer service we feel we can make your event memorable.

General Policies

Guarantees

We require a final guest count 14 days prior to the date of your event. Any additional guests after the stated period is subject to extra charges as may be imposed by Skyline Catering.

Deposits

Skyline Catering requires a deposit of 35% of the estimated contract cost minus the gratuity. The deposit will be due at the time of booking. Your deposit can be mailed with the signed contract.

Final Payment

All food and beverage is subject to a 25% gratuity which will be added to the final payment. Final payment is due 10 days prior to the event.



Brunch Menu

Available from 10:00am to 2:00pm
\$24.99 per person - \$11.99 per person for children ages 12 and under

Welcome Station

Seasonal Fresh Fruit Display
Assorted Muffins and Pastries
Chilled Assorted Juices (Orange, Apple and Cranberry)
Bottled Water
Coffee Station
Assorted Hot Tea

Hot Breakfast Items

Scrambled Eggs
Seasoned Breakfast Potatoes
Choice of one meat: Crisp Bacon, Pork Sausage, Scrapple or Turkey Bacon

Salad Accompaniment

Skyline Greens Salad
Served with Freshly Made Parmesan Peppercorn Dressing and Honey Balsamic Vinaigrette

Caesar Salad

Starch Selection (Select One)

Au Gratin Potatoes
Yukon Gold Mashed Potatoes
Roasted Red Bliss Potatoes
Wild Rice Pilaf
Basmati Rice
Macaroni & Cheese

Entree Selection (Select One)

Chicken Piccata
Chicken Scaloppine
Buttermilk Fried Chicken
Baked Salmon w/Creamy Dill Sauce
BBaked Cod w/ Tropical Salsa
Chef Jeff's Signature Crab Cakes (add \$3.00/person)
Seasoned Roast Beef with Mushroom Demi-Glace
Smothered Beef Tenderloin Tips

Vegetarian Entree

Tortellini Florentine w/ Rosa Sauce

Vegetable Selection (Select One)

Steamed Fresh Green Beans
Sautéed Squash Medley
Roasted Brussel Sprouts
Honey Bourbon Carrots
Green Peas & Onions

Brunch Menu Add-Ons

Mimosa Bar

\$8.00 per person

Chef Attended Omelet Station

\$5.00 per person

Chef Attended Pancake Station

\$4.00 per person

Chef Attended Waffle Station

\$4.00 per person



Desserts are available. Pricing upon request.