Welcome

Skyline Catering has created 3 memorable Wedding Packages that allow you to customize your menu to best suit the needs of your guests.

We believe our packages will give you the freedom to select and create your own unique menu for your special day.

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



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 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.



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





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

100 Main St. Suite 102 Smyrna, DE 19977 Phone: (302) 389-6679 Email: info@skylinecateringllc.com





Sweetheart Package

\$42.99/person

Package includes: 2 Appetizers, 1 Display, Salad, 2 Entrée Selections, Vegetarian Entrée, Starch and Vegetable Selection

Appetizer Selection

Crostini Bruschetta
Caprese Skewers
Spanakopita
Mini Quiche
Fried Ravioli
Sausage Stuffed Mushrooms
Meatballs - Marinara, Sweet &
Sour, Teriyaki or Bourbon BBQ
Cheesesteak Bites
Empanadas
Chicken Thai Springroll
Pork Potstickers
Spinach Artichoke Dip

Display Selection

Fresh Seasonal Fruit Cheese & Meat Charcuterie Garden Crudité

Salad Selection

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

Entrée Selection

Baked Chicken
Chicken Picatta
Chicken Marsala
Roasted Turkey w/Cranberry Glaze
Seasoned Roast Beef
Pepper Steak
Maple Glazed Pork Loin
Baked Salmon w/Dill Sauce

Vegetarian Selection Garden Penne Pasta

Starch Selection

Wild Rice Pilaf
Parmesan & Herb Roasted
Redskin Potatoes
Au Gratin Potatoes
Yukon Gold Mashed Potatoes
Homestyle Mashed Potatoes
Macaroni & Cheese

Vegetable Selection

Steamed Fresh Green Beans Green Peas & Onions Honey Glazed Carrots Sauteed Squash Medley Sauteed Vegetable Medley Roasted Brussel Sprouts



Additional Starch Selection \$3.00/person Additional Entree Selection Market price/person

Romance Package

\$55.99/person

Package includes: 3 Appetizers, 1 Display, Choice of Salad, 2 Entrée Selections, Vegetarian Entrée, Starch and Vegetable Selection

Appetizer Selection

Crostini Bruschetta Caprese Skewers Shrimp-Guacamole Phyllo Cup Spanakopita Brie & Raspberries Phyllo Fried Ravioli Sausage Stuffed Mushrooms Meatballs - Marinara, Sweet & Sour. Terivaki or Bourbon BBO Cheesesteak Bites Empanadas Mini Chicken Ouesadillas Chicken Satav Chicken Thai Springroll Pork Potstickers Fig & Caramelized Onion Tart Spinach Artichoke Dip

Display Selection

Fresh Seasonal Fruit Cheese & Meat Charcuterie Garden Crudité Breads & Spreads

Salad Selection

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

Caesar Salad

Entrée Selection

Baked Chicken
Chicken Picatta
Chicken Marsala
Chicken de Fromage Fontina
Chicken Chesapeake
Beef Pinot Noir
Baked Salmon w/Dill Sauce
Seafood Lover's Pasta

Entrée Selection

Available as Carving Station:
Baked Ham
Roasted Turkey w/Cranberry Glaze
Seasoned Roast Beef
Pork Loin de Cerise

Vegetarian Selection Garden Penne Pasta

Starch Selection

Wild Rice Pilaf
Parmesan & Herb Roasted
Redskin Potatoes
Au Gratin Potatoes
Scalloped Potatoes
Yukon Gold Mashed Potatoes
Homestyle Mashed Potatoes
Gouda & Garlic Mashed Potatoes
Macaroni & Cheese

<u>Vegetable Selection</u>

Steamed Fresh Green Beans Green Peas & Onions Honey Glazed Carrots Sauteed Squash Medley Sauteed Vegetable Medley Roasted Brussel Sprouts



Love Story Package

\$83.99/person

Package includes: 4 Appetizers, 2 Displays, Choice of Salad, 3 Entrée Selections, Vegetarian Entrée, Starch and Vegetable Selection Upscale options available with this package are limited to 1 per selection

Appetizer Selection

Crostini Bruschetta Caprese Skewers Shrimp-Guacamole Phyllo Cup Spanakopita Brie & Raspberries Phyllo Mini Ouiche Fried Ravioli Sausage Stuffed Mushrooms Meatballs - Marinara, Sweet & Sour. Terivaki or Bourbon BBO Cheesesteak Bites Empanadas Fig & Caramelized Onion Tart Chicken Satay Mini Chicken Quesadillas Chicken Cordon Bleu Slider

<u>Appetizer Upscale</u>

Spinach Artichoke Dip

Crab Stuffed Mushrooms
Bacon Wrapped Scallops
Chef Jeff's Mini Crab Cakes
BBQ Bacon Wrapped Shrimp
Hot Crab Dip

Display Selection

Fresh Seasonal Fruit Cheese & Meat Charcuterie Garden Crudité Breads & Spreads Warm Baked Brie

Salad Selection

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

Caesar Salad

Entrée Selection

Baked Chicken
Chicken Picatta
Chicken Marsala
Chicken de Fromage Fontina
Chicken Saltimbucca
Chicken Chesapeake
Beef Pinot Noir
Baked Salmon w/Dill Sauce
Seafood Lover's Pasta

Entrée Selection

Available as Carving Station: Baked Ham Roasted Turkey w/Cranberry Glaze Seasoned Roast Beef Pork Loin de Cerise

Entrée Upscale

Chef Jeff's Crabcakes Prime Rib (Carved) Shrimp & Crab Fra Diavolo

Vegetarian Selection

Stuffed Portabella Mushroom

Starch Selection

Wild Rice Pilaf
Parmesan & Herb Roasted
Redskin Potatoes
Au Gratin Potatoes
Scalloped Potatoes
Yukon Gold Mashed Potatoes
Homestyle Mashed Potatoes
Gouda & Garlic Mashed Potatoes
Macaroni & Cheese
Mushroom & Butternut Risotto

<u>Vegetable Selection</u>

Steamed Fresh Green Beans Green Peas & Onions Honey Glazed Carrots Sauteed Squash Medley Sauteed Vegetable Medley Roasted Brussel Sprouts

Carver's Fee of \$125 will be applied for Carving