Dinner Buffets

The Delawarean \$25.99 per person

Chicken Corn Chowder
Garden Salad with your choice
of 2 dressings
Seasoned Roast of Beef
Roasted Bone-In Chicken with
Apricot Glaze
Buttermilk Yukon Mashed Potatoes
Grilled Seasonal Vegetables
Dinner Rolls with Whipped Butter

Italian Festival \$25.99 per person

Italian Wedding Soup
Ceasar Salad
Chicken Scaloppini
Pork Puttnesca
Rigatoni Alfredo Florentine
Roasted Brussel Sprouts
Dinner Rolls with Whipped Butter

The Full Monty \$39.99 per person Potato Leek Soup

Mixed Greens w/ Herbed Lemon Vinaigrette Maple Orange Turkey Breast w/ Spicy Cranberry Relish Flank Steak w/ Pinot Noir Demi Glace Sun Dried Tomato & Herb Rice Pilaf Honey Bourbon Carrots Dinner Rolls with Whipped Butter

The Shanghai \$26.99 per person

Chinese Noodle Soup Grilled Hoisin Glazed Chicken Beef & Broccoli Stir-Fry Fried Vegetable Rice Sesame Steamed Broccoli Egg Rolls

Down By the Ocean \$52.99 per person

Shrimp Chowder
Mixed Greens w/ Citrus
Vinaigrette
Chicken Chesapeake
Baked Cod w/Tropical Salsa
Potatoes Au Gratin
Snow Peas & Baby Carrots
Dinner Rolls with Whipped Butter

Southern Surf & Turf \$65.99 per person

Split Pea Soup
Mixed Greens w/ Pears &
Gorgonzola with a Champagne
Vinaigrette
Carved Beef Tenderloin
Chef Jeff's Signature Crab Cakes
Creamy Garlic Mash Potatoes
Southern Style Green Beans
Stewed Tomatoes & Okra
Dinner Rolls with Whipped Butter

Service Add-Ons: Beverage Service (Drop-Off)

(Includes Bottled Water & Canned Soda) \$2.50/person

All Dinner Buffets ordered for 20 or more guests are not available for drop-off. Beverage Service (Catered)

(Includes Iced Tea, Water & Coffee) \$3.00/person

> **Dessert** \$3.00/person

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.





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Welcome

"The dinner hour is a sacred, happy time when everyone should be together and relaxed."

~ Julia Child ~

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.



Dinner - Served

All dinners served with assorted rolls and whipped butter, water and iced tea as well as coffee service.

Served Dinner Format:
Soup or Salad
Entrees - May select up to 2 hot options
Vegetarian Entrée - if needed
Dessert - Select 1 option

Soup Options

Broccoli Cheddar Chicken & White Bean Chili Minestrone Creamy Mushroom Corn & Shrimp Chowder Creamy Crab

Note: Seafood Soups are additional \$3.00/person

Salad Options

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

Skyline Caesar Salad Served with Caesar Dressing Skyline Wedge Salad Served with freshly made Ranch Dressing

Entrees

Tito's Vodka Chicken \$24.99 per person

Pan seared chicken breast with roasted garlic in rich creamy Tito's Vodka sauce served on a bed of seasoned penne. Served with seasonal vegetables and garlic toast

Chicken Fontina \$29.99 per person

Stuffed chicken breast with spinach, sundried tomatoes and Fontina cheese served with a Choron sauce. Served on bed of wild rice pilaf with seasonal vegetables.

Chicken Chesapeake \$38.99 per person

Marinated chicken breast stuffed with crab imperial served with an Old Bay cream sauce. Served with herbed roasted Yukon gold potatoes and seasonal vegetables.

Bourbon Soy Glazed Beef \$35.99 per person

Seared flank steak with a Bourbon soy glaze served over a bed of Basmati rice. Served with steamed broccoli florets.

Smothered Beef Tenderloin Tips \$38.99 per person

Tender cuts of beef tenderloin smothered in onions and mushrooms with a Espagnole Sauce Served with blue cheese mashed potatoes and seasonal vegetables.

Pork Loin de Cerise \$24.99 per person

Herb roasted pork loin with a brandy sweet cherry glaze served with gouda & garlic mashed potatoes and seasonal vegetables.

Baked Salmon \$34.99 per person

Seasoned baked salmon filet with a creamy dill sauce served on a bed on of wild rice pilaf and seasonal vegetables.

Chef Jeff's Twin Crab Cakes Market Price

Pan seared twin jumbo lump crab cakes served with a freshly made remoulade sauce. Served with white cheddar & garlic mashed potatoes and seasonal vegetables.

Shrimp & Crab Fra Diavolo \$45.99 per person

Sautéed shrimp & crabmeat in a spicy marinara sauce over a bed capellini pasta served with steamed broccoli florets and garlic toast.

<u>Vegetarian Entrees</u>

Garden Penne Pasta \$19.99 per person

Sautéed seasonal vegetables tossed with seasoned penne pasta topped with a basil marinara. Served with steamed broccoli florets and garlic toast.

Stuffed Portabella Mushroom \$19.99 per person

Stuffed with sautéed zucchini, spinach, asparagus and Roma tomatoes topped with fontina cheese. Served with garlic toast and broccoli florets.

Eggplant Parmesan \$19.99 per person

Panko breaded topped with a basil marinara and mozzarella cheese served with seasoned fettuccini and steamed broccoli florets.

<u>Desserts</u>

Carrot Cake
Double Chocolate Cake
Peach Cobbler
Triple Berry Cobbler
Strawberry Shortcake
New York Style Cheesecake
w/ Strawberry topping
Chocolate Mousse

<u>Kid Meals</u>

Barnyard \$6.99 per person

Chicken Tenders French Fries Seasonal Vegetables Applesauce Cup

Ballpark \$6.99 per person

Hamburger or Hot

Dog
bles Macaroni & Cheese
Seasonal Vegetables
Applesauce Cup

Little Italy \$6.99 per person

Linguini with Meat Sauce Seasonal Vegetables Garlic Toast Applesauce Cup