



SkyView



Wedding Reception Menu





COCKTAIL RECEPTION

*Sky View's Seasonal Selection of Hors D 'Oeuvres
Passed Butler Style*

Farm to Table Presentation



Deluxe Antipasto

*Prosciutto de Parma, Capicola, Soppressata, Salami, Marinated Artichokes,
Banana Peppers, Cherry Peppers, Grilled Vegetables, Bean Salad, Marinated Olives,
Roasted Tomatoes with Garlic, Hummus, Bread Sticks, Marinated Feta Cheese,
Cornichons*

Fresh Fruit

*Pineapple, Watermelon, Grapes, Honeydew, Cantaloupe, Kiwi, Strawberries, Blueberries
Honey Yogurt Dipping Sauce*

Artisanal Cheese

*Vermont Cheddar, Asiago, Grana Padano, Smoked Gouda, Fresh Mozzarella,
Dried and Fresh Fruit, Almonds, Brandied Cherries,
Everything Flat Bread, Herbed Focaccia, Grapes*

Smoked Salmon

Thinly Sliced Smoked Salmon with Traditional Accompaniments





Chafing Dishes

CHOICE OF 3



Eggplant Rollatini

Tomato Sauce, Mozzarella, Basil

Korean Style Beef Tips

Snow Peas, Scallions, Lime

Baked Meatball Parmesan

Ricotta Cheese and Herbs

Homemade Mac and Cheese

Choice of: Traditional Three Cheese, Bacon Truffle, or Buffalo Chicken

Garlic Butter Steamers

Lemon and Thyme

Chicken Hawaiian

Pineapple, Scallion and Sesame Seeds

Seafood Paella

Saffron, Chorizo, and Chicken

Shrimp and Grits

Pancetta, Pickled Onion, and Chili Oil

Baked Brie en Croute

Figs, Apricot Glaze, Almonds, Served with French Bread Crostini

Broccoli Rabe and Cannellini Beans

Garlic and Capers

Seafood Fra Diavolo

Shrimp, Clams, Mussels, Scallops, Chili, Tomato, and Basil

Teriyaki Beef and Vegetable Stir-fry

Cashews, Pineapple, and Bamboo Shoots

Grilled Jerk Style Chicken

Lime and Plantains

Sweet Italian Sausage and Peppers



Live Stations

CHOICE OF 2



Mediterranean

*Grilled Chicken Souvlaki, Yogurt Marinated Chicken with Cilantro and Lime on Skewers
Served with Hummus, Tzatziki, Baba Ghanoush and Tabbouleh*

Marinated Olives and Home-Made Pita Chips

Feta Cheese, Sliced Cucumber, Diced Tomatoes, Lettuce and Red Onion

Italian Pasta Bar

Choice of Three

Cavatelli: Broccoli, Garlic, Crushed Red Pepper, Extra Virgin Olive Oil

Farfalle: Pomodoro Sauce with Garlic, Olive Oil, Basil and Tomato

Penne: Vodka Sauce, Prosciutto and Peas

Rigatoni: "Sunday Sauce" with Italian Sausage and Homemade Meatballs

Mushroom Ravioli with Truffle Cream Sauce and Roasted Mushrooms

Tricolor Tortellini: Creamy Alfredo Sauce

Served with Homemade Garlic Knots

Potato and Bacon Bar

Homestyle Mashed Potatoes with Roasted Garlic and Butter,

Roasted Sweet Potatoes, Jersey Shore Fries

*Bacon and Chive Potato Salad, Thick Cut Country Bacon, Potato Skins with Crispy Bacon
Jalapenos, Chives, Sour Cream, Cheese Fondue, Broccoli, Caramelized Onions, Bacon Gravy*

Mexican Tacos

Beef Barbacoa and Blackened Chicken

Served on Soft Corn and Flour Tortillas

Onions, Pico de Gallo, Salsa, Cilantro, Fresh Lime

Cheddar Cheese, Guacamole, Cholula Hot Sauce and Sour Cream

Corn Tortilla Chips



Live Stations

Backyard Barbeque

*Baby Back Ribs, Grilled Chicken Kabobs, Grilled Sausage
Tomato Salad, Italian Pasta Salad, Cheddar Biscuits
SkyView's Fresh Squeezed Lemonade*

Southern Seafood

Seafood Boil

*Shrimp, Mussels, Clams, Andouille Sausage, Corn, Potatoes, Cajun Butter
Fried Shrimp Po' Boys "Dressed" with Lettuce, Tomato, Onion, Pickles, and Mayonnaise
on French Bread
Hush Puppies and Cole Slaw*

Pub Station

*Jumbo Chicken Wings with Bleu Cheese, Buffalo Hot, Korean Barbeque, Sweet Chili Sauce
Fried Calamari with Marinara and Garlic Aioli
Soft Bavarian Pretzel Bites with Cheddar Cheese Fondue
Mozzarella Sticks with Marinara
Seasonal IPA Beer Display*

The Berkshire Pig Roast

*Onion Marmalade, Hot Sauce, Guinness BBQ Sauce, Chimichurri
Corn Bread and Hawaiian Rolls
Pulled Pork
Cucumber Mint Salad
Corn with Lime Butter*



Live Stations



German Market

Bratwurst Hoagies with Sauerkraut and Mustard

Sauerbraten with Braised Red Cabbage

Homemade German Potato Salad

German Beer Display

Streets of Latin America

Roasted Pork-Pernil Style Served with Chimichurri Sauce

Sweet Candied Plantains

Homemade Beef Empanadas

Cilantro White Rice and Black Beans

Mexican Street Corn Salad with Cotija Cheese and Smoked Paprika

Slider Station

Made to Order Black Angus Burger on a Brioche Slider,

Pulled Pork Sliders with Pickles and Coleslaw

Truffle Aioli, Tomato Jam, BBQ Sauce, Ketchup

Jalapeno, Caramelized Onion

Bacon and Pimento Cheese, Cheddar, American, Pepper Jack

(insert your favorite team) Tailgate

Traditional Philly Cheese Steaks with Caramelized Onions, Roasted Red Peppers, Roasted

Mushrooms and Cheese Fondue on Italian Bread

Six-Foot Italian Subs

Chili - Cheese, Sour Cream, Green Onion

8 Layer Taco Dip - Ground Beef, Sour Cream, Salsa, Shredded Cheese, Green Onion, Tomatoes,

Olives, Refried Beans

Spinach and Artichoke Dip

Tostitos, French Bread, Parmesan Crisps





Carving Station

CHOICE OF 1



French Boned Herbed Turkey Breast
Rosemary Gravy and Cranberry Compote

Brown Sugar Glazed Ham
Grilled Pineapple and Pomegranate

Honey Glazed Corned Beef
Honey Mustard

Garlic Marinated Pork Roast
White Bean Cassoulet

Hickory Smoked Pastrami
Deli Mustard and Rye Bread

Chili Lime Marinated Flank Steak
Roasted Tomato & Cilantro

Seared Ahi Tuna
Sesame Ginger Sauce

Lavender and Honey Roasted Leg of Lamb
Olive Tapenade





Seafood Stations

AT MARKET PRICE
SEAFOOD STATIONS INCLUDE AN ICE CARVING



Sushi Display

*Salmon Roll, Tuna Roll, Spicy Tuna Roll, Crabmeat Roll and California Roll
Steamed Edamame*

Poached Shrimp Cocktail

*Jumbo Shrimp Display
Lemons, Cocktail Sauce, Sesame Seaweed Salad*

Seafood Arrangement

*Jumbo Shrimp Cocktail, Blue Point Oysters, Littleneck Clams on the Half Shell
Lemons, Cocktail Sauce, Sesame Seaweed Salad*

Deluxe Seafood Display

*Jumbo Shrimp Cocktail, Blue Point Oysters, Littleneck Clams on the Half Shell
Chilled ½ Lobsters and Lump Crab Meat
Lemons, Cocktail Sauce, Sesame Seaweed Salad*

Tuna Poke and Shrimp Ceviche

Whole Tuna Loin Cut Tableside

Marinated with Soy Sauce and Sesame Oil

*Accompaniments of: Edamame, Cucumber, Carrots, Pineapple, Macadamia Nuts,
Green Onion, Wakami Salad, Spicy Mayo, and Sesame Seeds*

*Shrimp Ceviche: Lemon Lime Marinated Shrimp, Tomato, Red Onion, Avocado,
Cilantro, Tri-Color Tortilla Chips*





MAIN COURSE

Appetizer

SERVED WITH ARTISAN ROLLS AND BUTTER
CHOICE OF 1

Rainbow Mesclun Salad

*Honey White Balsamic Vinaigrette
Dried Cranberries and Sliced Almonds*

Caesar Salad

*Caesar Dressing
Parmesan Cheese and Homemade Golden Croutons*

Tri-Color Salad

*Endive, Radicchio and Arugula with Champagne Vinaigrette
Crumbled Feta and Fresh Orange Segments*

Tuscan Panzanella Salad

Fresh Mozzarella, Heirloom Tomatoes, Herbs, and Croutons

Penne Ala Vodka

Prosciutto and Peas





Entree

Chateaubriand

Red Wine and Shallot Demi-Glace

AND YOUR CHOICE OF CHICKEN

Chicken Francaise

White Wine Lemon Butter Sauce

Chicken Picatta

Lemon Caper Butter Sauce

Grilled Chicken Breast Stuffed with Roasted Red Peppers, Capicola and Mozzarella Cheese

Garlic Herb Alfredo Sauce

Grilled Chicken with Roasted Mushrooms

Truffle Brandy Cream Sauce

Stuffed Chicken Florentine

Spinach and Ricotta Cheese with Parmesan Cream Sauce

SERVED WITH

Butter Poached Baby Carrots and Haricot Verts

Lemon Rosemary Roasted Yukon Gold Potatoes

Alternate Meals Available:

Vegetarian and Vegans; Seasonal Risotto

Kids Meal; Chicken Tenders and French Fries

Gluten Free; Main Entree Selection is Modified

Dessert

Your Wedding Cake

SkyView's Dessert Grazing Platter Served Family Style

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Fine Herb Teas





Parisienne Table

AT AN ADDITIONAL CHARGE
ALL INCLUSIVE DISPLAY

Assorted Mini Pastries

Petit Fours, Cannolis and Eclairs

Chocolate Covered Strawberries and Pretzels

Displayed with Assorted Varieties

Gourmet Cake Display

(Choice of 4)

Tiramisu, Cheesecake, Chocolate Overload, Carrot, S'mores, Chocolate Salted Caramel Banana, Milk & Cookies, Cannoli, Funfetti, Strawberry Short Cake, Lemon Coconut, Cookies and Cream, Cappuccino, Blueberry Cheesecake

Ice Cream Sundae Bar

French Vanilla, Chocolate, Strawberry, Mint Chocolate Chip Ice Cream

Assortment of Toppings Include: M&M's, Crushed Oreos, Rainbow Sprinkles, Reese's Pieces, Brownie Bites, Marshmallows, Maraschino Cherries, Whipped Cream, Chocolate, Waffle and Sugar Cones, Caramel, Strawberry, and Raspberry Syrups

Dessert Crepes

Fruit Compotes, Fresh Berries, Raspberry Coulis, Nutella, Whipped Cream, Chocolate Syrup, Powdered Sugar, Toasted Almonds

Flambe Bananas Foster

*Fresh Candied Bananas Flambeed with Premium Liqueur, Freshly Squeezed Citrus
Presented over French Vanilla Ice Cream*

Cordial and Dessert Martini Bar

*Display of After Dinner Liqueur: Frangelico, Five Farms Irish Cream, Kahlua, Grand Marnier, Sambuca, Port Wine, Hennessy, Godiva Chocolate Liquors, Limoncello
Martinis: Espresso, Chocolate Peanut Butter, White Chocolate Raspberry, Tiramisu*

Flambe International Coffees

Mexican Coffee (Kahlua), Jamaican Coffee (Tia Maria), Italian Coffee (Disaronno), Irish Coffee (Irish Whiskey, Five Farms Irish Cream, Crème de Menthe)



Late Night To-Go Menu

AT AN ADDITIONAL CHARGE
CHOICE OF 1
SERVED WITH ICE COLD WATER BOTTLES

At the Movies

Popcorn with a Variety of Seasonings

Nachos with Cheese

Candy Bar: M&Ms, Peanut M&Ms, Swedish Fish,

Sour Patch Kids, Hershey Kisses, Twizzlers

Classic Coca-Cola Bottles

When In Cuba

Cuban Sandwiches, Beef Empanadas, Plantain Chips

Coconut Water and Non-Alcoholic Mojitos

BYOS

Six-Foot Italian Sub

Turkey, Ham, American, Cheddar, Swiss

Lettuce, Tomato, Onion, Pickles

Country White, Whole Wheat, Kaiser Rolls

Homemade Rosemary Potato Chips and Pickles

New Jersey Breakfast

Taylor Ham, Egg and Cheese Sandwiches, Hash Browns

Donut Display

Coffee with Milk, Cream, Sugars

Stadium Concessions

Hot Dogs, Soft Pretzels

Cracker Jacks, Peanuts

Classic Coca-Cola Bottles

SkyView's Fat Sandwich

Chicken Fingers, Mozzarella Sticks, French Fries, Cheese Steak, American, Cheddar,

Bacon, and Barbeque Sauce on a Hoagie Roll





Bar Service

Vodka

Tito's, Ketel One, Grey Goose, Stolichnaya

Rum

Bacardi, Captain Morgan, Malibu

Gin

Tanqueray

Whiskey and Bourbon

Jack Daniels, Jameson, Bulleit, Seagram's 7, Seagram's VO

Scotch

Dewar's, Johnnie Walker Black Label

Tequila

Teremana Blanco

Bottled Beers

Budweiser, Bud Light, Coors Light, Corona Extra, Heineken, Miller Lite

Draft Beers

Blue Moon, Goose Island Goose IPA, Heineken, Michelob Ultra, Stella Artois, Yuengling
Additional Seasonal Options Will Change Through Out the Year

Wine and Champagne

Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, White Zinfandel
Verdi and Verdi Rosa, Wycliff Champagne
