



Wedding Catering Brochure

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.



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W e l c o m e



*We are honored to be a part
of your important day!*

Skyline Catering has created 4 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.

Sweetheart Package

\$48.99 / person

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

Appetizer Selection

Crostini Bruschetta
Caprese Skewers
Spanakopita
Mini Quiche
* Fried Ravioli
Sausage Stuffed Mushrooms
Meatballs - Marinara, Sweet & Sour
or Bourbon
Cheesesteak Bites
Sweet Thai Chicken Bites
* Chicken & Cabbage Dumplings
* Pork Potstickers
* Pork & Chive Dumplings
* Shitake Mushroom Potstickers
Spinach Artichoke Dip

Display Selection

Seasonal Fruit
Cheese & Meat Charcuterie
Garden Crudité

Salad Selection

Mixed Greens Salad
House made Parmesan Peppercorn
Dressing and Honey Balsamic Vinaigrette

Vegetarian Selection

Garden Rigatoni Pasta
Cheese Tortellini Florentine
Creamy Pesto Campanelle

Entree Selection

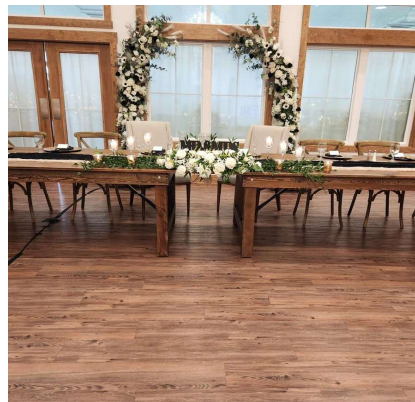
Baked Chicken
Chicken Marsala
Roasted Turkey w/Cranberry Glaze
Seasoned Roast Beef
Pepper Steak
Roasted Pork Loin - Peach Pepper
Sauce
Greek Bronzini w/Tomatoes and
Capers
Bourbon BBQ Baked Salmon

Starch Selection

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

Vegetable Selection

Steamed Pacific Vegetable Medley
Steamed Fresh Green Beans
Honey Glazed Carrots
Sauteed Squash Medley
Sauteed Vegetable Medley
Roasted Brussel Sprouts



* - Signifies that the menu offering must be cooked on site

R o m a n c e P a c k a g e

\$59.99 / person

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

Appetizer Selection

Crostini Bruschetta
Caprese Skewers
Spanakopita
Mini Quiche
* Fried Ravioli
Sausage Stuffed Mushrooms
Crab Stuffed Mushrooms
Meatballs - Marinara, Sweet & Sour
or Bourbon
Cheesesteak Bites
Empanadas
* Chicken & Cabbage Dumplings
* Pork Potstickers
* Pork & Chive Dumplings
* Roasted Pork Buns
* Shitake Mushroom Potstickers
Fig & Caramelized Onion Tart
Spinach Artichoke Dip

Display Selection

Seasonal Fruit
Cheese & Meat Charcuterie
Garden Crudité

Salad Selection

Mixed Greens Salad
House made Parmesan Peppercorn
Dressing and Honey Balsamic Vinaigrette

Caesar Salad

Vegetarian Selection

Garden Rigatoni Pasta
Cheese Tortellini Florentine
Creamy Pesto Campanelle

Entree Selection

Chicken Marsala
Chicken Oscar
Chicken de Fromage Fontina
Chicken Chesapeake
Beef Tenderloin w/Pinot Noir Sauce
Beef Tenderloin w/Bearnaise Sauce
Roasted Pork Cutlets w/ Sweet
Spicy Plum Sauce
Panko Parmesan Crusted Rockfish
w/ Sun Dried Tomato Cream Sauce
Bourbon BBQ Baked Salmon
Shrimp Etouffee

Entree Selection - Carving

Roasted Eye Round of Beef
Maple Butter Glazed Turkey Breast
Chef Jeff's Marinated Flank Steak
Brown Sugar Dijon Glazed Pork Loin

Starch Selection

Wild Rice Pilaf
Seasoned Long Grain Rice
Mashed Potato Waffles
Parmesan Roasted Redskin Potatoes
Scalloped Potatoes
Duchess Potatoes
Yukon Gold Mashed Potatoes
Garlic & Gouda Mashed Potatoes
Maple Roasted Sweet Potatoes
Macaroni & Cheese

Vegetable Selection

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

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Love Story Package

\$88.99 / person

Package includes: 4 Appetizers, 1 Display, Choice of Salad, 3 Entree Selections, Vegetarian Entree Selection, Starch and Vegetable Selection

Appetizer Selection

Crostini Bruschetta
Caprese Skewers
Spanakopita
Brie & Raspberries Phyllo
Fig & Caramelized Onion Tart
Smoked Gouda & Rice Balls
Sausage Stuffed Mushrooms
Meatball Cupcakes
Cheesesteak Bites
Empanadas
Chicken Satay
* Chicken & Cabbage Dumplings
Mini Chicken & Waffle
* Pork & Chive Dumplings
* Roasted Pork Buns
Crab Stuffed Mushrooms
Shrimp-Guacamole Phyllo Cup
Spinach Artichoke Dip

Appetizer Selection - Upscale

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

Display Selection

Seasonal Fruit
Cheese & Meat Charcuterie
Garden Crudit 
Baked Brie

Salad Selection

Mixed Greens Salad
House made Parmesan Peppercorn
Dressing and Honey Balsamic Vinaigrette

Caesar Salad

Vegetarian Selection

Stuffed Portabella Mushroom
Bucatini Pesto Pasta Primavera
Orecchiette Pasta alla Norma

Entree Selection

Chicken Puttanesca
Chicken de Fromage Fontina
Chicken Provencal
Chicken Chesapeake
Beef Tenderloin w/Pinot Noir Sauce
Beef Tenderloin w/Roquefort Sauce
Leg of Duck Confit w/ Zesty Orange Sauce
Baked Rockfish Crab Imperial w/ Roasted
Red Pepper Sauce
Baked Salmon Bearnaise
Seafood Newburg
Seafood Gumbo

Entree Selection - Carving

Maple Butter Glazed Turkey Breast
Chef Jeff's Marinated Flank Steak
Pecan Crusted Pork Loin
Rosemary & Garlic Roasted Lamb

Entree Selection - Upscale

Chef Jeff's Crabcakes
Prime Rib (Carved)
Baked Swordfish w/Pineapple Ginger Salsa

Starch Selection

Seasoned Long Grain Rice
Mashed Potato Waffles
Roasted Fingerling Potatoes
Duchess Potatoes
Yukon Gold Mashed Potatoes
Parmesan & Garlic Redskin
Mashed Potatoes
Maple Roasted Sweet Potatoes

Vegetable Selection

Steamed Pacific Vegetable Medley
Steamed Fresh Green Beans
Steamed Green Peas
Honey Glazed Carrots
Sauteed Squash Medley
Sauteed Vegetable Medley
Roasted Brussel Sprouts
Roasted Butternut Squash

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Upscale options available with this package are limited to 1 per selection.

Skyline's BBQ Package

\$40.99 / person

Appetizers

(Pick 3)

Bruschetta Crostini
Marinara Meatballs
Bourbon Meatballs
Cheesesteak Bites
Sweet Thai Chicken Bites
Sausage Rolls
* Fried Ravioli
Crack Chicken Dip
Seasonal Fruit Display

Entree Selection

(Pick 2)

BBQ Pulled Pork
BBQ Pulled Chicken
BBQ Pulled Turkey
Smoked Beef Brisket
Smoked Ham
BBQ Bone-In Chicken
Fried Chicken

Vegetarian Selection

(Pick 1)

Cheese Tortellini w/ Marinara Sauce
Rigatoni w/ Rosa Sauce Florentine

Side Selection

(Pick 3)

Macaroni & Cheese
BBQ Baked Beans
Roasted Sliced Potatoes
w/Peppers & Onions
Yukon Mashed Potatoes
Southern Style Green Beans
Corn Pudding
Potato Salad
Macaroni Salad
Cucumber & Onion Salad
Coleslaw
Italian Tortellini Pasta Salad
Strawberry Pretzel Salad
Mixed Green Salad
w/ House made Parmesan Peppercorn
and Honey Balsamic Vinaigrette

Served With:

Corn Muffins
Country Dinner Rolls
Pretzel Slider Rolls (Entrees)

Beverage Package

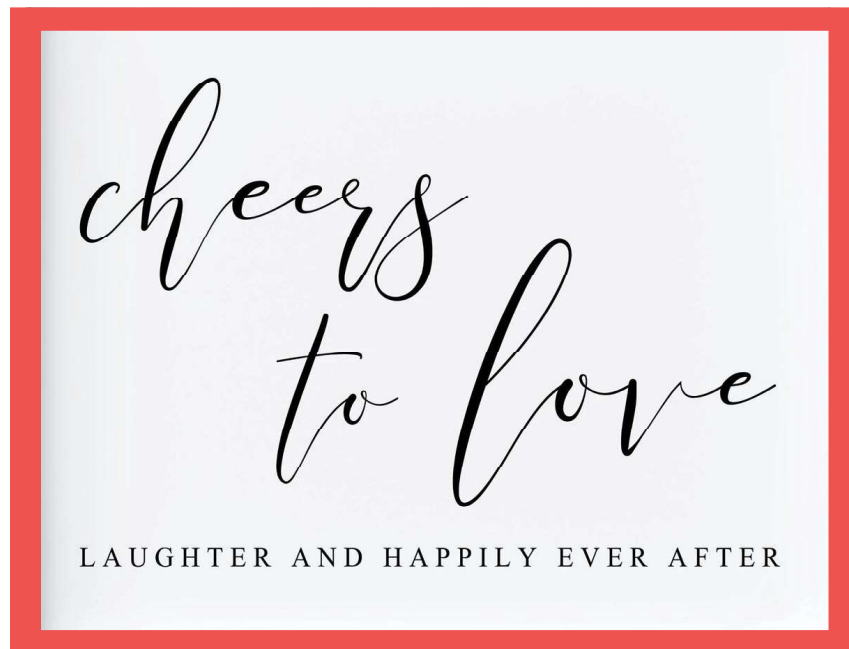
Iced Tea
Lemonade
Bottled Water



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Bar Packages



Full Service - Signature Cocktails - Certified Bartenders

Bar Packages

Bar Packages are available with full service catering only.

Soda package is included in all bar packages.

Plain & Simple

\$22.99 / person

Beer: Coors Light, Miller Lite, Corona, Yuengling

Liquor: Vodka, Gin, Rum, Tequila, Whiskey
(Mixers Included)

Wine: Chardonnay and Cabernet

Just a Little Bit More

\$26.99 / person

Beer: (Choose 4) Coors Light, Miller Lite, Corona,
Yuengling, Bud Light, Dogfish IPA, Blue Moon

Liquor: Tito's, Bacardi, Malibu, Tanqueray,
Jack Daniels, Jose Cuervo
(Mixers Included)

Wine: Chardonnay, Pinot Grigio, Pinot Noir and Cabernet

Full Monty

\$30.99 / person

Beer: (Choose 4) Coors Light, Miller Lite, Corona, Yuengling,
Bud Light, Budweiser, Dogfish IPA, Sam Adams Seasonal,
Blue Moon

Liquor: (Choose 7) Grey Goose, Bacardi, Malibu, Captain
Morgan, Tanqueray, Jack Daniels, Jameson, Crown Royal,
Jose Cuervo, Patron**
(Mixers Included)

Wine: (Choose 4) Chardonnay, Pinot Grigio, Sauvignon Blanc,
Red Blend, Merlot, Pinot Noir, Cabernet, Rose and Moscato

Just Beer & Wine

\$18.99 / person

Beer: Coors Light, Miller Lite, Corona, Yuengling

Wine: Chardonnay, Rose and Cabernet

** Other liquor can be substituted upon request and the
substitution may incur an upcharge

C h a m p a g n e T o a s t

\$8.00 / person

Includes Stemless Champagne Plastic Glasses

M i x e r s

Mixers - Cranberry Juice, Orange Juice, Pineapple Juice, Triple Sec, Lime, Tonic Water and Club Soda

Soda Mixers - Coke, Diet Coke, Sprite and Ginger Ale

Plasticware - Quality clear plastic cups, cocktail napkins and straws

All Packages pricing includes a 4.5-hour open bar.

Additional hour of service will add \$5.00 / person.

B a r t e n d i n g S e r v i c e s

\$30 /hour/bartender

Bartenders require an hour for set up and an hour for cleanup.

M o b i l e B a r

Available for rent - \$35.00

The Delaware Alcohol Beverage Commission:

All beverages (opened/unused) to be retained by Skyline Catering LLC at the event's conclusion.

A copy of the signed contract with Skyline Catering LLC along with the venue or host site signatures will be submitted to the DABC requesting alcohol service and granting permission to access the venue, if required. Request must be submitted 4 weeks prior to your event for approval.

Skyline Catering LLC will card your guests and will NOT serve those without proper ID. We DO NOT serve minors and reserve the right to refuse or stop service to ANY guests.

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 is so memorable that we are the first ones you think of when planning your next event.

