



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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Welcome



*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 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
Flatbread Pizza Station

Salad Selection

Mixed Greens Salad

House made Parmesan
Peppercorn Dressing and Honey
Balsamic Vinaigrette

Vegetarian Selection

Garden Rigatoni Pasta
Cheese Tortellini Florentine
Gnocchi w/Creamy Mushroom Florentine

Entree Selection

Apple Cider Glazed Chicken Breast
Roasted Chicken Breast w/Herbed
Blueberry Glaze
Chicken Marsala
Roasted Turkey w/Cranberry Glaze
Seasoned Roast Beef
Pepper Steak
Roasted Pork Loin w/Savory Peach Sauce
Greek Bronzini w/Tomatoes and Capers
Zesty Orange Glazed Baked Salmon

Starch Selection

Wild Rice Pilaf
Seasoned Long Grain Rice
Parmesan Roasted Redskin Potatoes
Rissole 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



Romance Package

\$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 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
Flatbread Pizza Station

Salad Selection

Mixed Greens Salad

House made Parmesan
Peppercorn Dressing and Honey
Balsamic Vinaigrette

Caesar Salad

Vegetarian Selection

Garden Rigatoni Pasta
Cheese Tortellini Florentine
Gnocchi w/ Creamy Tuscan Sauce

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/ Plum Sauce
Panko Parmesan Crusted Rockfish
w/ Sun Dried Tomato Cream Sauce
Zesty Orange Glazed Baked Salmon
Shrimp Etouffee

Entree Selection – Carving

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

Starch Selection

Seasoned Long Grain Rice Pilaf
Mashed Potato Waffles
Parmesan Roasted Redskin 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
Brie & Raspberries Phyllo
Fig & Caramelized Onion Tart
Smoked Gouda & Rice Balls
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
Flatbread Pizza Station

Salad Selection

Mixed Greens Salad

House made Parmesan Peppercorn
Dressing and Honey Balsamic Vinaigrette

Caesar Salad

Vegetarian Selection

Stuffed Portabella Mushroom
Orecchiette Pesto Pasta Primavera
Gnocchi w/ Creamy Tuscan Sauce

Entree Selection

Chicken Puttanesca
Chicken de Fromage Fontina
Stuffed Chicken Caprese
Chicken Chesapeake
Beef Tenderloin w/Pinot Noir Sauce
Beef Tenderloin w/Roquefort Sauce
Leg of Duck Confit w/ Zesty Orange Sauce
Baked Salmon Bearnaise
Lobster Ravioli w/ Tomato Cream Sauce

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
Parm & 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

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

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BBQ of Love Package

\$40.99 / person



Appetizers (Pick 3)

Bruschetta Crostini
Shitake Mushroom Potstickers*
Fried Ravioli*
Meatballs – Marinara or Bourbon
Empanadas
Cheesesteak Bites
Sweet Thai Chicken Bites
Chicken Satay – Peach Sauce
Sausage Rolls
Roasted Pork Buns*
Crack Chicken Dip
Seasonal Fruit Display

Entree Selection (Pick 2)

Texas Style BBQ Pulled Pork
Bourbon BBQ Pulled Chicken
Bourbon BBQ Pulled Turkey
Smoked Beef Brisket
Smoked Ham
Roasted Chicken Breast
BBQ Bone-In Chicken
Fried Chicken

Vegetarian Selection (Pick 1)

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

Side Selection (Pick 3)

Macaroni & Cheese
BBQ Baked Beans
Rissolle Potatoes
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
Dinner Rolls
Slider Rolls (Entrees)

Beverage Package

Iced Tea
Lemonade
Bottled Water



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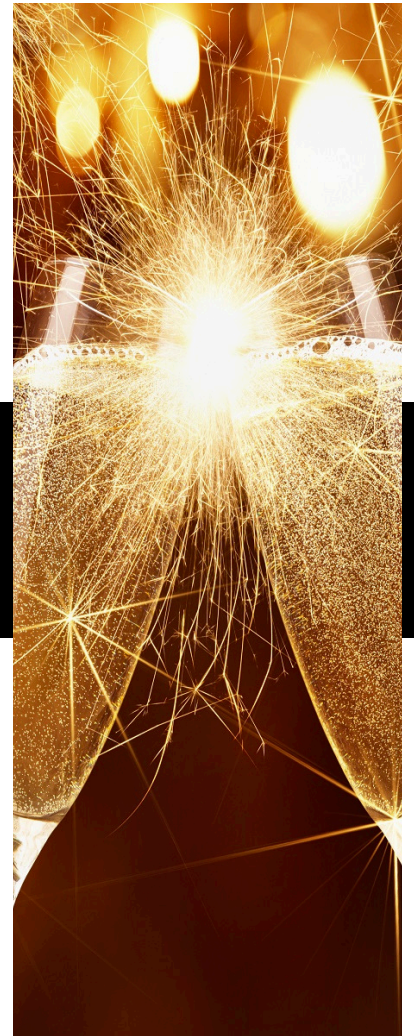


Bar Packages



*Cheers
to Love*

Laughter and Happily Ever After



Full Service ~ Signature Cocktails ~ Certified Bartenders

Bar Packages & Services



Bar Packages are available with full service catering only.

Soda package is included in all bar packages.

You may select Surfside or High Noon (1 flavor) to replace (1) Beer option in all 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,
Hendrick's, Bulleit, Jameson, Crown Royal, 1800 Reposodo, 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

Bar Packages & Services

Champagne Toast

\$8.00 / person

Includes Stemless Champagne Plastic Glasses

Mixers

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.

Bartending Services

\$30 /hour/bartender

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

Mobile Bar

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 LLC

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.

