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# SKYLINE

— CATERING GROUP —

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# BREAKFAST & MORNING PACKAGES

(Minimum 8 persons | Priced per person)

<b>Classic Continental Breakfast</b>	<b>7.95</b>	<b>Bagel Platter</b>	<b>5.95</b>
Assorted bagels, muffins, croissants, and danishes served with butter and cream cheese.		Freshly baked NYC bagel assortment with butter, imported preserves, and cream cheese.	
<b>Signature Continental Breakfast</b>	<b>11.95</b>	<b>Norwegian Smoked Salmon Platter</b>	<b>19.95</b>
Our classic continental breakfast, served with freshly brewed coffee and orange juice.		Thinly sliced smoked salmon with Bermuda onions, tomatoes, capers, and assorted bagels with cream cheeses.	
<b>Executive Continental Breakfast</b>	<b>15.95</b>	<b>Oatmeal Bar</b>	<b>15.95</b>
Premium continental breakfast with coffee, orange juice, and an assortment of fresh seasonal fruits.		Warm oatmeal served with steamed milk, brown sugar, cinnamon, and your choice of three toppings: raisins, granola, berries, honey, or almonds.	
<b>Skyline Breakfast Buffet</b>	<b>16.95</b>	<b>Fruit Salad</b>	<b>8.95</b>
Scrambled eggs, challah French toast or pancakes, crispy home-fried potatoes, and your choice of ham, bacon, or sausage. Served with toast, butter, fruit preserves, and Skyline house-blend coffee.		A refreshing blend of melons, berries, pineapple, and seasonal fruits.	
<b>Greek Yogurt Parfaits</b>	<b>5.95</b>	<b>Onsite Omelette Station</b>	<b>17.00 P/P</b>
Vanilla or strawberry yogurt layered with granola, fresh fruit, and seasonal berries.		Made-to-order omelettes prepared by our chef with assorted vegetables, cheeses, and proteins. Includes setup and service.	
<b>Avocado Toast</b>	<b>9.95</b>	<b>Chef fee: 180.00 for 3 hours. 24-hour notice required.</b>	
Smashed avocado on multigrain toast with feta cheese, red pepper flakes, and a hint of lemon.			

## BEVERAGE SERVICE

### Coffee Service 3.95

Freshly brewed Skyline blend coffee with milk, cream, and sugar.

### Tea Service 3.95

Assorted herbal, black, and green teas with lemon and honey.

### Fresh Squeezed Juice 4.95

Freshly pressed orange, apple, or cranberry juice.



# LUNCH

## SANDWICHES

14.95

- (Minimum 8 persons | Priced per person)
- Individually wrapped and labeled +1.00 per person.

### The Midtown Turkey

Oven-roasted turkey, Roma tomato, watercress, and cranberry dressing on sourdough.

### The Park Avenue Pesto

Grilled chicken, fresh mozzarella, and plum tomato on ciabatta with basil pesto.

### The Fifth Avenue Club

Triple-decker turkey, bacon, lettuce, and tomato with mayo on toasted brioche.

### The Green Market

Roasted red peppers, artichoke hearts, lettuce, tomato, and cucumber on Tuscan flatbread.

### The Cajun Broadway

Cajun chicken, fresh mozzarella, sliced tomato, and chipotle sauce on ciabatta.

### The Little Italy Hero

Genoa salami, provolone, and capicola with lettuce, tomato, oil, and vinegar on Italian bread.

### The Wall Street Roast

Rare roast beef, cheddar cheese, and Russian dressing on a brioche roll.

### The Bayside Tuna

Tuna salad with lettuce, tomato, and shredded carrots on sourdough.

### The Lexington Club

Chicken salad, bacon, lettuce, tomato, and mayo on brioche.





# WRAPS

14.95

- (Minimum 8 persons | Priced per person)
- Individually wrapped and labeled +1.00 per person.

## The Tokyo Roast

Roast beef, watercress, cheddar, and oriental BBQ sauce.

## The Hudson Turkey

Smoked turkey, cucumber, tomato, watercress, and lemon herb mayo.

## The Soho Chunki

Chunks of chicken with raisins, walnuts, mayo, and lettuce on honey wheat wrap.

## The Metro Tuna

No-mayo tuna with shredded carrots, red onions, capers, peppers, and red wine vinegar in a tomato wrap.

## The Empire Caesar

Chicken, romaine, crispy noodles, tomato, and Caesar dressing.

## The Athens Market

Oven-roasted vegetables, feta cheese, cucumber, tomato, and romaine with olive oil and vinegar in a garlic wrap.

## The Buffalo Line

Grilled chicken marinated in spicy buffalo dressing with romaine and crumbled blue cheese in a roasted pepper wrap.

## The Romano Street

Oven-baked chicken cutlet, roasted tomato, sautéed mushrooms, and mozzarella in a sundried tomato wrap.





# PANINI

14.95

- (Minimum 8 persons | Priced per person)
- Individually wrapped and labeled +1.00 per person.

## The Milan Classic

Breaded chicken cutlet with marinara sauce, mozzarella, and fresh basil.

## The Midtown Monte

Layers of ham and smoked turkey with Swiss, cheddar, lettuce, tomato, and honey mustard.

## The Garden Muse

Fresh mozzarella, plum tomatoes, basil, spinach, and sundried tomato spread.

## The Hudson Delight

Honey-glazed turkey, Jarlsberg cheese, coleslaw, lettuce, and honey mustard.

## The Palermo Parm

Breaded eggplant with basil marinara and melted mozzarella.

## The Capri Melt

Smoked turkey, provolone, caramelized onions, pepperoni, and honey mustard.

## The Riviera Tuna

Tuna melt with lettuce, melted cheese, and tomato.

***Gluten-free multigrain bread available +1.00 per person.***

# LUNCH BOXES

16.95

- (Minimum 8 persons | Priced per person)
- Gluten-free available +1.00 per person.
- Individually wrapped and labeled +1.00 per person.

**Choose any sandwich or wrap. Includes a small bottled water and your choice of two sides:  
Side Salad · Cookie · Brownie · Chips · Fruit Cup.**





# EVENT DISPLAYS

Minimum 8 persons | Priced per person | 24-hour notice required)

## Cheese Platter

9.95

An assortment of imported and domestic cheeses displayed beautifully for any occasion.

## Cheese & Fruit Platter

11.95

Soft, semi-soft, and hard cheeses combined with fresh fruits, grapes, and berries. Served with crackers.

## Meat Platter

14.95

A selection of premium Italian and deli meats — turkey, ham, chicken, and smoked varieties.

## Antipasto Platter

16.95

Cured meats and cheeses with Italian specialties including stuffed artichoke hearts, eggplant caponata, and roasted peppers.

## Mediterranean Platter

10.95

Falafel, hummus, tahini, Israeli salad, olives, and pita bread.

## Crudité Platter

8.95

Seasonal vegetables with your choice of tzatziki, hummus, or spinach and feta dip.

## Mini Pizza Platter

9.95

Mini pizzas topped with mozzarella, tomato, and basil — served warm and bite-sized.

## Mini Sliders

14.95

Choice of beef or chicken sliders served on mini brioche buns with aioli and lettuce.

## Artisan Bread Platter

8.95

Freshly baked artisan breads served with butter, olive oil, and balsamic glaze.

## Oven-Baked Chips

8.95

Crispy, house-baked chips served with a trio of dips: tzatziki, hummus, and spinach-feta.

## Sushi Platter – Market Price

An elegant selection of sushi rolls and sashimi served with soy, wasabi, and ginger.

## Grazing Table (20-person minimum)

54.95  
P/P

A luxury display featuring meats, cheeses, fruits, breads, dips, olives, pickles, jams, honey, and sweet treats.





# GIANT PARTY

## HEROES

**29.95**  
PER FOOT

- **3-foot minimum | One foot serves 3–4 people | 24-hour notice required)**
- **All heroes are served on crusty Italian bread with coleslaw, potato salad, or green salad.**

### **Little Italy**

Genoa salami, turkey, baked ham, provolone, roasted peppers, lettuce, tomato, shaved red onions, and oil & vinegar.

### **Green Market**

Grilled eggplant, fire-roasted peppers, portobello mushrooms, grilled zucchini, squash, and roasted carrots with fresh mozzarella and basil pesto.

### **Havana Line**

Fresh roasted turkey, oven-baked ham, pickles, Swiss cheese, and Russian dressing.

### **All-American**

Roast beef, turkey, Virginia ham, American cheese, lettuce, tomato, and lemon herb mayo.

### **Baja Fiesta**

Cajun chicken, pepper jack cheese, roasted peppers, onions, lettuce, tomato, and chipotle roasted pepper dressing.

### **European Avenue**

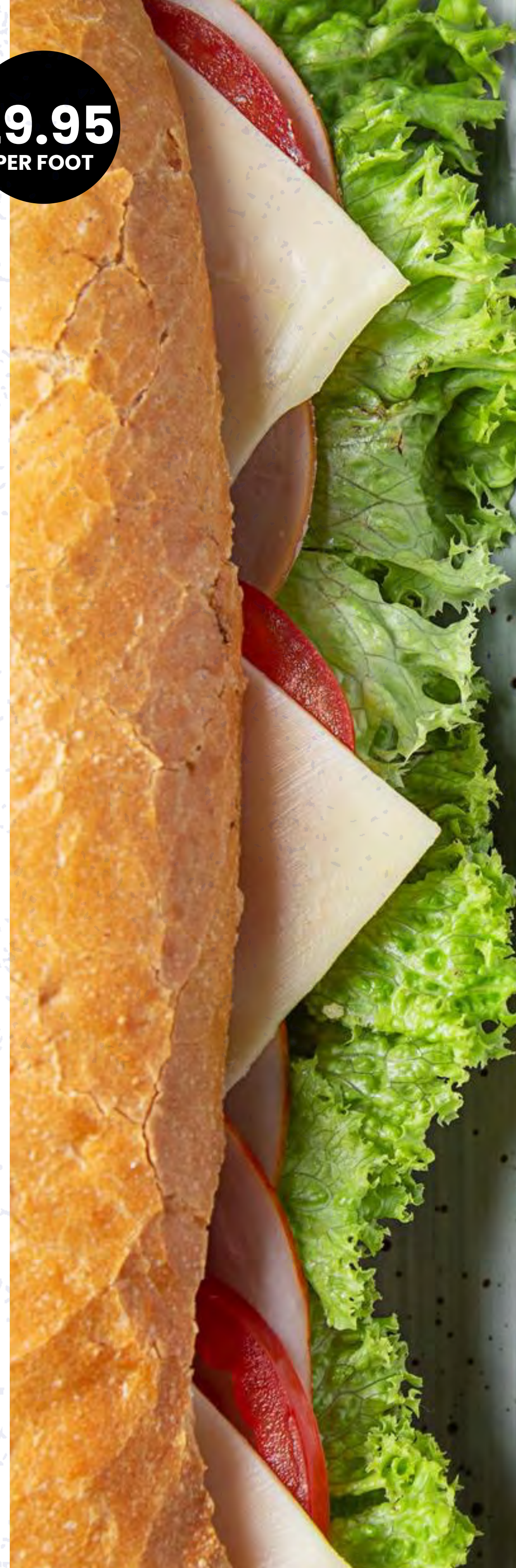
Grilled chicken breast with honey mustard, roasted red peppers, leaf lettuce, and plum tomato.

### **Midtown Mozzarella**

Chicken cutlet with mozzarella, roasted peppers, spinach, and balsamic glaze.

### **Atlantic Catch**

Tuna salad with celery, dill, tomato, and lemon herb aioli.









# PASTA

## SELECTIONS

- (Minimum 8 persons | Priced per person)
- All pasta selections are served with your choice of Caesar or house salad, oven-baked bread, and grated Pecorino Romano cheese.

### Penne Alla Vodka

12.95

Creamy tomato sauce finished with fresh basil and vodka.

### Pasta Bolognese

12.95

Beef and tomato ragout, slow-cooked in red wine and rosemary, topped with Pecorino cheese.

### Pasta Puttanesca

12.95

Black olives, capers, tomatoes, onions, and optional anchovies in a wine marinara sauce.

### Cheese Tortellini Alfredo

12.95

Cheese-filled tortellini in sautéed garlic, parmesan, cream, and fresh basil.

### Traditional Ravioli

12.95

Ricotta and spinach ravioli tossed in pomodoro, pesto, or alfredo sauce.

### Baked Meat Lasagna

12.95

Layers of lean ground beef, ricotta, and tomato basil sauce baked to perfection.

### Chicken Primavera

12.95

Grilled chicken breast and seasonal vegetables in garlic olive oil sauce.

### Rigatoni Marinara

12.95

Rigatoni pasta tossed in house-made tomato basil marinara.

### Linguine Shrimp Scampi

12.95

Sautéed shrimp with garlic, lemon, white wine, and butter.

### Penne Pesto

12.95

Penne pasta in basil pesto sauce with roasted cherry tomatoes.





# POULTRY ENTRÉES

19.95

- (Minimum 8 persons | Priced per person)
- All entrées are served with baby greens or house garden salad, brick oven bread or Bread Rolls, and your choice of 1 side selection.

## Chicken Marsala

Sautéed chicken breast with mushrooms in Marsala wine sauce.

## Chicken Francese

Lightly egg-battered chicken in lemon butter white wine sauce.

## Chicken Parmigiana

Breaded chicken cutlet topped with marinara and mozzarella.

## Lemon Herb Roasted Chicken

Roasted with fresh garlic, olive oil, and herbs.

## Wood Fire Roasted Chicken

Bone-in chicken slow-roasted over open flame with aromatic herbs, garlic, and lemon.

## Glazed Chicken

Oven-roasted chicken finished with honey herb glaze.

## Curried Chicken

Tender chicken in a mild curry cream sauce with seasonal vegetables.

## Chicken Cacciatore

Braised chicken with peppers, onions, and tomatoes in a light red sauce.

## Apricot Chicken

Roasted chicken glazed with apricot and rosemary.

## Chicken Toscano

Chicken breast sautéed with spinach, sun-dried tomatoes, and garlic in white wine sauce.

## Stuffed Chicken Roulade

Rolled chicken breast filled with spinach, ricotta, and mozzarella.



# BEEF ENTRÉES

25.95

- (Minimum 8 persons | Priced per person)
- All entrées are served with baby greens or house garden salad, brick oven bread or Bread Rolls, and your choice of 1 side selection.

## Filet Mignon

Tender beef medallions grilled and finished with a red wine reduction.

## Stuffed Filet Mignon

Filled with spinach and herbs, topped with demi-glace.

## Seared Sirloin with Spinach

Sirloin medallions layered with baby spinach and herbs.

## Beef Stroganoff

Tender sliced beef with mushrooms in a creamy wine sauce.

## Brisket of Beef

Slow-roasted brisket with caramelized onions and natural gravy.

## Rosemary Filet Mignon

Filet mignon grilled with a rosemary-infused butter sauce.

## Veal Marsala

Tender veal medallions with mushrooms in Marsala wine reduction.

## Seared Sirloin Stuffed with Baby Spinach

Rolled sirloin stuffed with spinach and garlic.



# PORK ENTRÉES

25.95

- (Minimum 8 persons | Priced per person)
- All entrées are served with baby greens or house garden salad, brick oven bread or Bread Rolls, and your choice of 1 side selection.

## BBQ Pulled Pork

Slow-braised pork shoulder in Skyline's house barbecue sauce.

## Cuban Roasted Pork

Marinated and slow-roasted with garlic, lime, and herbs.

## Stuffed Pork Loin

Pork loin filled with spinach and herbs in white wine sauce.

## Baby Back Ribs

Fall-off-the-bone tender ribs glazed in house barbecue sauce.

## Sweet Italian Sausage

Sausage with peppers and onions in marinara.

## Grilled Pork Chops

Bone-in pork chops seasoned and finished with garlic butter.



# SEAFOOD ENTRÉES

27.95

- (Minimum 8 persons | Priced per person)
- All entrées are served with baby greens or house garden salad, brick oven bread or Bread Rolls, and your choice of 1 side selection.

## Lemon Baked Salmon

Oven-baked with olive oil, lemon, and herbs.

## Teriyaki Glazed Salmon

Grilled salmon with sweet soy ginger glaze.

## Grilled Salmon Fillet

Lightly seasoned and topped with herb butter.

## Crab-Stuffed Salmon

Salmon fillet filled with lump crabmeat and lemon butter sauce.

## Vegetable-Stuffed Salmon

Salmon stuffed with sautéed zucchini, peppers, and spinach.

## Cajun Spiced Salmon

Blackened salmon fillet with smoky Cajun seasoning.

## Shrimp Scampi

Sautéed shrimp with garlic, lemon, and butter.

## Lemon Herb Shrimp

Grilled shrimp marinated in citrus and herbs.

## Coconut Shrimp

Breaded shrimp served with sweet chili dipping sauce.

## Flounder with Crabmeat

Flounder baked with crabmeat and lemon white wine sauce.

## Parmesan Tilapia

Oven-baked tilapia topped with a parmesan crust.

## Classic Paella

Shrimp, chicken, and sausage cooked in saffron rice.

## Crab Meat Stuffed Salmon

Salmon fillet baked with lump crabmeat and lemon butter sauce.



- (Minimum 8 persons | Priced per person)
- All entrées are served with baby greens or house garden salad, brick oven bread or Bread Rolls, and your choice of 1 side selection.

## Stuffed Portobello Mushroom

Filled with spinach, ricotta, and herbs.

## Roasted Vegetable Lasagna

Layers of roasted vegetables, ricotta, and marinara.

## Stuffed Peppers

Bell peppers filled with rice, vegetables, and herbs in tomato sauce.

## Eggplant Rollatini

Rolled eggplant filled with ricotta, topped with marinara and mozzarella.

## Spinach Pie

Greek-style pastry with spinach and feta.

## Eggplant Napoleon

Layers of eggplant, tomato, mozzarella, and basil.

## Tofu & Eggplant Stir Fry

Tofu and eggplant sautéed in teriyaki glaze with vegetables.



# SIDES

5.95

- Minimum 8 persons

## Yellow Rice with Vegetables

Fluffy yellow rice cooked with tender mixed vegetables.

## Brown Rice & Beans

Seasoned brown rice with black beans and herbs.

## Cajun Rice

Spiced rice with peppers and a touch of smoky seasoning.

## Quinoa with Roasted Vegetables

Protein-rich quinoa tossed with oven-roasted seasonal vegetables.

## Couscous with Herbs

Light and fluffy couscous with olive oil and fresh herbs.

## Mashed Potatoes

Creamy mashed potatoes blended with butter and cream.

## Roasted Garlic Potatoes

Crispy roasted potatoes with garlic and herbs.

## String Beans Almondine

Sautéed green beans with slivered almonds and olive oil.

## Steamed Vegetables

A mix of fresh seasonal vegetables lightly steamed.

## Roasted Vegetables

Oven-roasted broccoli, carrots, zucchini, and sweet peppers.

## Roasted Corn

Sweet corn kernels roasted with butter and herbs.

## Fresh Spinach with Garlic

Sautéed spinach with garlic and olive oil.

## Sautéed Broccoli

Broccoli florets lightly sautéed with garlic and olive oil.

## Cauliflower Medley

Roasted cauliflower seasoned with salt and pepper.

## Brussels Sprouts with Balsamic

Roasted Brussels sprouts glazed with balsamic and olive oil.

## Grilled Asparagus

Char-grilled asparagus finished with olive oil and lemon.





# DESSERTS

- Minimum 8 persons | Priced per person)

## Assorted Cookie & Brownie Bites (veg)

5.95

Mini versions of our house-made chocolate chip, oatmeal raisin, and fudge brownies.

## Fresh Fruit Salad (vegan)(gf)

5.95

Seasonal mix of melon, pineapple, and berries in a light citrus glaze.

## Mini Flan Cups (gf)

6.95

Creamy caramel custard served in individual tasting cups.

## Mini Cheesecake Bites (veg)

7.95

Classic New York cheesecake in bite-sized form, topped with strawberry or chocolate drizzle.

## Mini Pastry & Tart Assortment (veg)

8.95

An elegant display of fruit tarts, chocolate mousse cups, and assorted European pastries.

## Chocolate-Covered Fruit Skewers (veg)(gf)

7.95

Fresh strawberries, bananas, and pineapple drizzled with Belgian chocolate.

## Mini Cannoli (veg)

6.95

Crispy cannoli shells filled with sweet ricotta cream and chocolate chips.



# **H O R S** D'OEUVRES

- (Place your order at least one day in advance)
- Sampling of Stationary and Passed Hors d'Oeuvres.
- Each package includes your chosen selection, served beautifully for your guest count.

(Choose 6 items) – <b>35.95 per guest</b>	<b>(20–50 guests)</b>
(Choose 8 items) – <b>35.95 per guest</b>	<b>(51–100 guests)</b>
(Choose 10 items) – <b>30.95 per guest</b>	<b>(101+ guests)</b>

## **S E A F O O D** B I T E S

### **Mini Crab Cakes**

Served with lemon aioli and microgreens.

### **Tuna Tartare Tacos**

Raw sushi-grade tuna in mini shells with avocado and sesame glaze.

### **Shrimp Cocktail Shooters**

Chilled shrimp in shot glasses with Skyline cocktail sauce.

### **Coconut Shrimp**

Lightly breaded and fried, served with sweet chili sauce.

### **Smoked Salmon Rosettes**

Smoked salmon rolled with dill cream cheese and capers.



# **MEAT & POULTRY**

## **Chicken Satay**

Marinated chicken skewers with peanut dipping sauce.

## **Mini Chicken & Waffle Bites**

Southern-style mini waffles topped with crispy chicken and maple drizzle.

## **Filet Mignon Crostini**

Seared beef on toasted crostini with horseradish cream.

## **Pigs in a Blanket**

Mini beef franks wrapped in flaky puff pastry.

## **Beef Wellington Bites**

Puff pastry filled with tender beef and mushroom duxelles.

## **BBQ Skewers**

Tender steak or chicken skewers with smoky BBQ glaze.

## **Mini Meatballs**

Classic Italian-style meatballs in marinara sauce.



# VEGETARIAN FAVORITES

## Arancini

Crispy risotto balls with mozzarella and marinara dip.

## Caprese Skewers

Mozzarella, tomato, and basil drizzled with balsamic glaze.

## Spinach Phyllo Triangles

Flaky pastry filled with spinach and feta.

## Vegetable Tartlets

Mini puff pastry shells filled with roasted vegetables.

## Avocado Toast Bites

Mini toasts topped with smashed avocado and chili flakes.

## Stuffed Mushrooms

Baked mushrooms filled with garlic-herb breadcrumbs.





# **C L A S S I C S** & E L E G A N T B I T E S

## **Mini Quiche**

Assorted bite-size quiches with spinach, cheese, and vegetables.

## **Brie Crostini**

Toasted baguette with brie, fig jam, and honey.

## **Mini Fish Tacos**

Crispy fish, cabbage slaw, and chipotle aioli on small shells.

## **Prosciutto-Wrapped Asparagus**

tender asparagus spears wrapped in prosciutto and baked.

# **S L I D E R S**

## **Beef Sliders**

Mini beef patties with cheddar, lettuce, tomato, and aioli on brioche buns.

## **Chicken Sliders**

Grilled chicken breast sliders with chipotle mayo and lettuce.

## **Buffalo Chicken Sliders**

Crispy chicken with buffalo sauce and blue cheese dressing.

## **Pulled Pork Sliders**

Slow-cooked BBQ pork with coleslaw on mini brioche buns.

## **Vegetable Sliders**

Roasted vegetable patties with avocado and tomato.

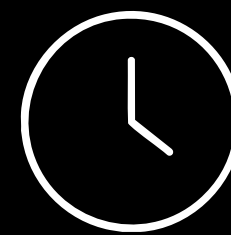


# SKYLINE

— CATERING GROUP —



**500 7TH AVE  
NEW YORK NY**



**MONDAY – SATURDAY  
7AM 5PM**

[Orders@skylinecateringgroup.com](mailto:Orders@skylinecateringgroup.com)