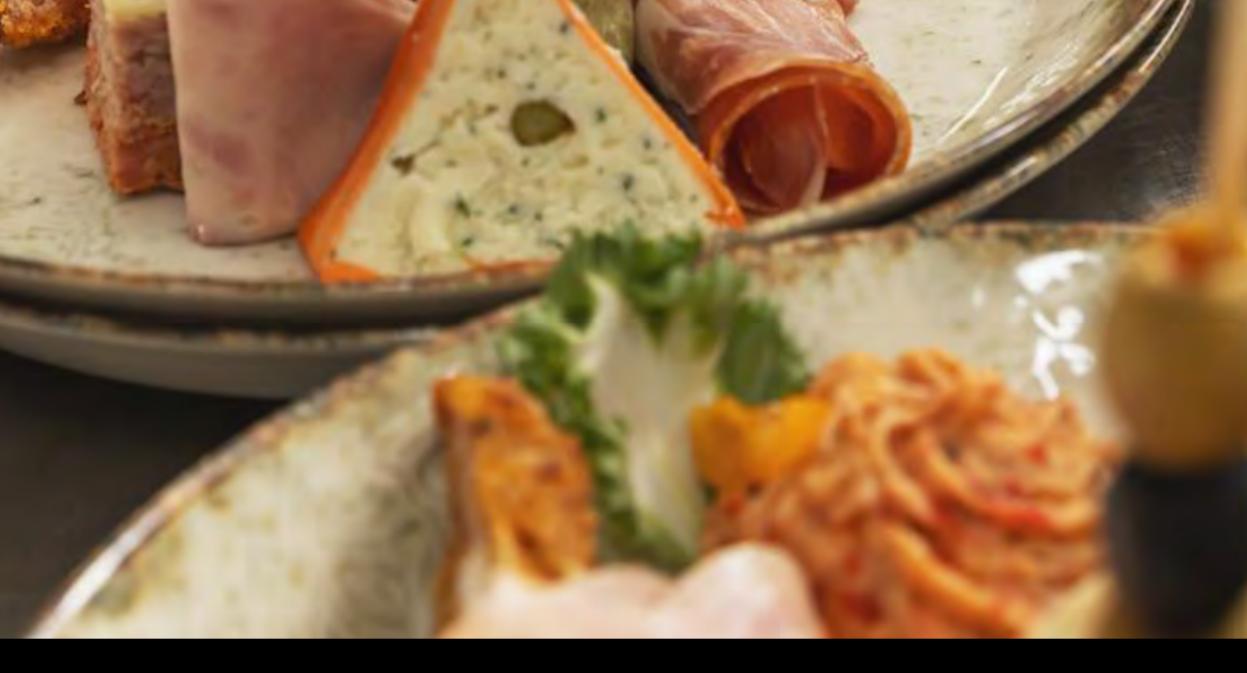


SKYLINE

— CATERING GROUP —



BREAKFAST & MORNING PACKAGES

(Minimum 8 persons | Priced per person)

Classic Continental Breakfast

7.95

Assorted bagels, muffins, croissants, and danishes served with butter and cream cheese.

Signature Continental Breakfast

11.95

Our classic continental breakfast, served with freshly brewed coffee and orange juice.

Executive Continental Breakfast

15.95

Premium continental breakfast with coffee, orange juice, and an assortment of fresh seasonal fruits.

Skyline Breakfast Buffet

16.95

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.

Greek Yogurt Parfaits

5.95

Vanilla or strawberry yogurt layered with granola, fresh fruit, and seasonal berries.

Avocado Toast

9.95

Smashed avocado on multigrain toast with feta cheese, red pepper flakes, and a hint of lemon.

Bagel Platter

5.95

Freshly baked NYC bagel assortment with butter, imported preserves, and cream cheese.

Norwegian Smoked Salmon Platter

19.95

Thinly sliced smoked salmon with Bermuda onions, tomatoes, capers, and assorted bagels with cream cheeses.

Oatmeal Bar

15.95

Warm oatmeal served with steamed milk, brown sugar, cinnamon, and your choice of three toppings: raisins, granola, berries, honey, or almonds.

Fruit Salad

8.95

A refreshing blend of melons, berries, pineapple, and seasonal fruits.

Onsite Omelette Station

**17.00
P/P**

Made-to-order omelettes prepared by our chef with assorted vegetables, cheeses, and proteins. Includes setup and service.

Chef fee: 180.00 for 3 hours. 24-hour notice required.

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.

Mini Pizza Platter

9.95

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

Cheese & Fruit Platter

11.95

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

Mini Sliders

14.95

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

Meat Platter

14.95

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

Artisan Bread Platter

8.95

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

Antipasto Platter

16.95

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

Oven-Baked Chips

8.95

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

Mediterranean Platter

10.95

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

Sushi Platter – Market Price

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

Crudité Platter

8.95

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

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

Creamy tomato sauce finished with fresh basil and vodka.

Pasta Bolognese

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

Pasta Puttanesca

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

Cheese Tortellini Alfredo

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

Traditional Ravioli

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

12.95

Baked Meat Lasagna

12.95

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

12.95

Chicken Primavera

12.95

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

12.95

Rigatoni Marinara

12.95

Rigatoni pasta tossed in house-made tomato basil marinara.

12.95

Linguine Shrimp Scampi

12.95

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

12.95

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 ENTREÉS

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.

VEGETARIAN & VEGAN 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.

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

- Minimum 8 persons

5.95

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.

HORS 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) – **35.95 per guest**

(Choose 8 items) – **35.95 per guest**

(Choose 10 items) – **30.95 per guest**

(20–50 guests)

(51–100 guests)

(101+ guests)

SEAFOOD BITES

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.



CLASSICS & ELEGANT BITES

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

ender asparagus spears wrapped in prosciutto and baked.

SLIDERS

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

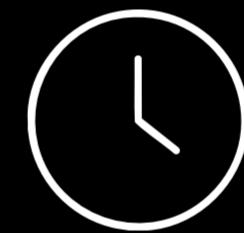
Roasted vegetable patties with avocado and tomato.

SKYLINE

— CATERING GROUP —



**500 7TH AVE
NEW YORK NY**



**MONDAY – SATURDAY
7AM 5PM**

Orders@skylinecateringgroup.com