



## *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 3 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

\$46.99 / 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  
Empanadas  
Pork Potstickers  
Vegetable Potstickers  
Spinach Artichoke Dip

## Display Selection

Seasonal Fruit  
Cheese & Meat Charcuterie  
Garden Crudité

## Salad Selection

Mixed Greens Salad  
With house made Parmesan Peppercorn  
Dressing and Honey Balsamic Vinaigrette

## Vegetarian Selection

Garden Rigatoni Pasta  
Mushroom Carbonara Campanella Pasta

## Entree Selection

Baked Chicken  
Chicken Marsala  
Roasted Turkey w/Cranberry Glaze  
Seasoned Roast Beef  
Pepper Steak  
Maple Glazed Pork Loin  
Bourbon BBQ Baked Salmon

## Starch Selection

Wild Rice Pilaf  
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  
Sautéed Squash Medley  
Sautéed Vegetable Medley  
Roasted Brussel Sprouts



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

\$58.99 / 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 & Feta Bruschetta  
Pork Potstickers  
Vegetable Potstickers  
Fig & Caramelized Onion Tart  
Spinach Artichoke Dip

## Display Selection

Seasonal Fruit  
Cheese & Meat Charcuterie  
Garden Crudité

## Salad Selection

Mixed Greens Salad  
With house made Parmesan Peppercorn  
Dressing and Honey Balsamic Vinaigrette

Casear Salad

## Vegetarian Selection

Garden Rigatoni Pasta  
Cheese Tortellini Florentine

## Entree Selection

Chicken Marsala  
Chicken Oscar  
Chicken de Fromage Fontina  
Chicken Chesapeake  
Beef Tenderloin w/Pinot Noir Sauce  
Beef Tenderloin w/Roquefort Sauce  
Panko Parmesan Crusted Rockfish  
w/ Roasted Red Pepper Sauce  
Bourbon BBQ Baked Salmon

## Entree Selection - Carving

Seasoned Roast Beef  
Maple Butter Glazed Turkey Breast  
Chef Jeff's Marinated Flank Steak  
Brown Sugar Dijon Glazed Pork Loin

## Starch Selection

Wild Rice Pilaf  
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  
Sauted Squash Medley  
Sauted Vegetable Medley  
Roasted Brussel Sprouts

# Love Story Package

\$86.99 / 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  
Shiitake Mushroom Crostini  
Fried Ravioli  
Fig & Caramelized Onion Tart  
Sausage Stuffed Mushrooms  
Meatball Cupcakes  
Cheesesteak Bites  
Empanadas  
Chicken Satay  
Chicken & Feta Bruschetta  
Chicken Cordon Bleu Slider  
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 Crudité  
Baked Brie

## Salad Selection

Mixed Greens Salad  
With 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 Oscar  
Chicken Chesapeake  
Beef Tenderloin w/Pinot Noir Sauce  
Beef Tenderloin w/Roquefort Sauce  
Baked Rockfish Crab Imperial w/  
Roasted Red Pepper Sauce  
Baked Salmon Bearnaise  
Seafood Lover's Pasta

## 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

Wild Rice Pilaf  
Roasted Fingerling Potatoes  
Duchess Potatoes  
Romanoff 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  
Sautéed Squash Medley  
Sautéed Vegetable Medley  
Roasted Brussel Sprouts  
Roasted Butternut Squash

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

# Skyline's BBQ Package

\$33.99 / person

## Appetizers (Pick 2)

Bruschetta Crostini  
Marinara Meatballs  
Bourbon Meatballs  
Cheesesteak Bites  
Sausage Rolls  
Fried Ravioli  
Buffalo Chicken Dip

## Side Selection (Pick 3)

Macaroni & Cheese  
BBQ Baked Beans  
Parmesan Roasted Potatoes  
Yukon Mashed Potatoes  
Southern Style Green Beans  
Buttered Corn  
Roasted Carrots  
Potato Salad  
Macaroni Salad  
Cucumber & Onion Salad  
Coleslaw  
Italian Pasta Salad  
Pesto Pasta Salad  
Strawberry Pretzel Salad  
Mixed Green Salad

## Entree Selection (Pick 2)

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

With house made Parmesan Peppercorn  
and Honey Balsamic Vinaigrette

## Served With:

Corn Muffins  
Dinner Rolls  
Slider Rolls (Entrees)

## Beverage Package

Iced Tea  
Lemonade  
Bottled Water

Staffing Charge: 25%

Venue Location fee May Apply





## *Bar Packages*

*cheers  
to love*

LAUGHTER AND HAPPILY EVER AFTER

*Full Service - Signature Cocktails - Certified Bartenders*

# Bar Packages

Bar Packages are available with full service catering only.

## Plain & Simple

Beer: Coors Light, Miller Lite, Corona, Yuengling

Liquor: Vodka, Gin, Rum, Tequila, Whiskey

(Mixers Included)

Wine: Chardonnay and Cabernet

\$21.99 / person

## Just a Little Bit More

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

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

Wine: Chardonnay, Pinot Grigio, Pinot Noir and Cabernet

\$25.99 / person

## Full Monty

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

\$29.99 / person

## Just Beer & Wine

Beer: Coors Light, Miller Lite, Corona, Yuengling

Wine: Chardonnay, Rose and Cabernet

\$17.99 / person

\*\* Other liquor can be substituted upon request and availability



## Champagne Toast

Includes Stemless Champagne Plastic Glasses  
\$8.00 / person

## Non-Alcoholic Packages

Choose any 2 non-alcoholic beverages: La Croix Seltzers, O'Doul's, NA Beer, Ginger Beer, Heineken Zero, Lemonade, Canned Sodas

\$150.00 / event

## Mixers

Mixers - Cranberry Juice, Orange Juice, Pineapple Juice, Triple Sec, Lime, Tonic Water and Club Soda  
Soda / Water - Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite, Ginger Ale, Water and Ice  
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

\$30.00 / hour per bartender

Bartenders require an hour 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 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.*

