



Skyline Gourmet Catering
Skyline Hospitality, LLC

CATERING MENUS

BREAKFAST BUFFETS

[20 guest minimum]

Breakfast buffets include a selection of fruit juices, coffee + hot tea for first 2 hours of service.

- **LIGHT CONTINENTAL**

seasonal fresh fruit display, house-made muffins + scones

[vegetarian]

\$11.95/ per person

- **FULL CONTINENTAL**

seasonal fresh fruit display, selection of yogurts, house-made muffins + pastries

[vegetarian]

\$13.95/ per person

THE SKYLINE HOUSE BREAKFAST

scrambled eggs w/ vintage white cheddar + fresh herbs, herbed breakfast potatoes + fresh fruit display choice of ~ sausage links [2] or ~ applewood-smoked bacon [2], and

assortment of breakfast breads and muffins

\$14.99 / per person

- **OUR FAMOUS BISCUITS AND COUNTRY GRAVY BUFFET**

Homemade fresh country biscuits with sausage gravy, scrambled eggs

fresh fruit display, and an assortment of jams / jellies / honey.

Includes your choice of ~ sausage links [2] or ~ applewood-smoked bacon [2]

\$11.95 /per person

- **THE BREAKFAST BURRITO**

Breakfast burrito wrapped in your choice of flour, spinach or tomato tortillas with onion, sausage, bacon, or ham and cheese, served with sour cream and pico de gallo served with a cup of cheesy refried beans, and seasonal fruit
\$15.99 / per person

GOURMET OATMEAL BAR

Fresh Seasonal Fruit, Steel Cut Oatmeal Buffet with Cream, Sugar, Brown Sugar, Raisins, Almond Slivers, Blueberries and Honey along with an Assortment of Freshly Baked Breakfast Bread and Muffins
\$13.99 / per person

***BREAKFAST À LA CARTE**

[Choices listed below can be added to buffet menus or purchased à la carte]

- **GREEK YOGURT PARFAIT**

greek yogurt parfait w/ honey, cinnamon, granola, dried fruits + fresh berries in season
[vegetarian]
\$4.95/per person

BREAKFAST SANDWICH

english muffin + egg w/ white cheddar choice of ~ ham, sausage, applewood-smoked bacon or turkey bacon
\$11.50 / per person

- **ASSORTED HOUSE-MADE MUFFINS**

[vegetarian]
\$3.50/per person or \$24.00/dz

ASSORTED HOUSE-MADE PASTRIES

Our daily assortment of coffee cake, butterhorns, and sweet rolls
[vegetarian]
\$3.50/per person or \$24.00/dz

- **SEASONAL FRUIT PLATTER**
[[gluten-free], [vegan]]
\$4.50/per person

- **APPLEWOOD-SMOKED BACON**
[gluten-free]
\$3.75/ per person [3 strips each]

- **SAUSAGE LINKS**
[gluten-free]
\$3.75/ per person [3 strips each]

Service charge of 18% added to all food and beverages.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain health conditions

CHEF-DESIGNED BUFFETS

ASIAN FUSION BUFFET

\$22.50

PER PERSON

- **HAWAIIAN SWEET ROLLS**
w/ butter
- **ASIAN GREENS**
shredded cabbage, carrot, green onion, red pepper, fresh mint, basil, cilantro w/ crispy rice noodles + sesame -ginger dressing
[gluten-free], [vegan]
- **THAI CHICKEN**
grilled chicken breast w/ five spice, sweet chili + ginger glaze
- **SESAME STIR-FRY VEGETABLES**
w/ shallots, garlic + toasted sesame seeds
[vegan]
- **JASMINE RICE**
[gluten-free], [vegan]
- **ADD-ON ALASKAN KING SALMON** **ADD'L \$6.50**
broiled w/ lemon-garlic sauce
PER PERSON
- **ADD-ON GRILLED BEEF SATAY** **ADD'L \$4.50**
beef skewer marinated + grilled w/ soy, ginger, garlic + lime juice
PER PERSON

TACO AL FRESCO BUFFET

\$22.50

PER PERSON

- **SOFT TORTILLAS**
flour + white corn
[vegetarian]
- **MEXICAN CAESAR SALAD**
crisp romaine, cotija cheese, tortilla strips, ancho-caesar dressing + toasted pepitas
[vegetarian]
- **CHICKEN TINGA**
pulled chicken, w/ roma tomato, onion, garlic, guajillo chiles, jalapeños, oregano
[gluten-free]
- **BEEF TACO**
ground beef simmered w/ white onion, olives, fresh chilies, tomato, garlic + oregano
[gluten-free]
- **CUMIN-LIME BLACK BEANS**
black beans simmered w/ toasted cumin seed, onion, butter + cilantro
[[gluten-free], [vegetarian]]

- **RED RICE**
mexican red rice w/ onion, tomato + garlic
[[gluten-free], [vegan]]
- **ACCOMPANIMENTS**
tortilla chips, guacamole, pico de gallo, queso fresco, cotija cheese, diced red onion w/
cilantro
- **ADD-ON WILD-CAUGHT OREGON BAY SHRIMP** **ADD'L \$5.50**
marinated w/ fresh lime juice, jalapeño, cilantro + sea salt
[gluten-free] PER PERSON
- **ADD-ON GRILLED VEGETABLES** **ADD'L \$3.50**
[[gluten-free], [vegan]] PER PERSON

CURRY BUFFET

\$22.50
PER PERSON

- **RED COCONUT CURRY**
chicken breast, red curry paste, ginger, coconut milk, sugar snap peas, sweet potato,
rainbow carrot
- **YELLOW CURRY**
tofu, eggplant, sugar snap peas, coconut milk, mint, basil, ginger, garlic + olive oil
[vegan]
- **SESAME STIR-FRY VEGETABLES**
w/ shallots, garlic + toasted sesame seeds
[vegan]
- **WHITE RICE**
[vegan]

PASTA BUFFET

\$22.50
PER PERSON

- **SKYLINE SPECIALTY CAESAR**
hearts of romaine, parmesan cheese, hand-torn rosemary croutons, caesar dressing +
lemon [no raw egg in dressing]
[vegetarian]
- **ROSEMARY HERB FOCACCIA**
w/ butter
[vegetarian]
- **PENNE ALFREDO**
penne pasta w/ parmesan cream, garlic, sautéed onions, peppers + squash
[vegetarian]
- **BOLOGNESE**

rotini pasta baked w/ italian pork sausage, ground beef, marinara sauce, onions, garlic + fresh herbs

ADD-ON [VEGETARIAN] LASAGNA [V]

mozzarella, ricotta, san marzano marinara sauce, peppers, onions, zucchini, garlic + fresh herbs

ADD-ON 3 OZ CHICKEN TENDERS TO ALFREDO

ADD'L \$5.00
PER PERSON

\$3.00
PER PERSON

ADD-ON 6 OZ GRILLED CHICKEN BREAST

\$4.00
PER PERSON

ADD-ON GRILLED VEGETABLES

\$2.75
PER PERSON

STEAK AND CHICKEN BUFFET

\$28.50
PER PERSON

- **SIMPLE GREENS**
mixed greens, heirloom tomatoes, shaved radish, toasted almonds + white-balsamic vinaigrette
[gluten-free], [vegan]
- **LA BREA BAKERY ROSEMARY BREAD**
[vegetarian]
- **GRILLED TOP SIRLOIN**
USDA certified Angus supreme, grilled, 6 oz sirloin w/ red wine sauce
[gluten-free]
- **CHICKEN MADEIRA**
chicken breast, pancetta, cremini + oyster mushrooms, shallots, cream, chicken stock + madeira wine [*may substitute chicken option from Create-Your-Own-Bufferet*]
[gluten-free]
- **GARLIC MASHED POTATOES**
w/ butter, sour cream, cracked pepper + butter
[gluten-free], [vegetarian]
- **SEASONAL GRILLED VEGETABLES**
w/ olive oil + fresh herbs
[gluten-free], [vegan]

SOUP, SALAD + SANDWICH

\$22.50

PER PERSON

- **SOUP DU JOUR**
[Gluten-Free, [vegan] or [vegetarian] available upon request
[gluten-free], [vegetarian], [vegan]
- **CRISP GREENS SALAD**
crisp romaine w/ local greens, kumato tomatoes, shaved radish, toasted almonds +
champagne vinaigrette
[gluten-free], [vegan]
- **SANDWICH PLATTER**
multi-grain + sourdough breads, smoked turkey, ham, roast beef, white cheddar or
swiss cheese, lettuce, tomato, onion, dill pickles, mayonnaise, Dijon mustard
- **ADD-ON CLASSIC RED POTATO SALAD** **ADD'L \$3.50/PP**
roasted red potatoes, scallions, dill pickles, hard-boiled eggs, red onion, celery +
mustard-mayo dressing
[gluten-free]
- **ADD-ON PASTA PRIMAVERA** **ADD'L \$3.50/PP**
penne pasta w/ onions, bell peppers, kumato tomatoes, fresh basil + olive oil
[vegetarian]
- **ADD-ON FRUIT SALAD** **ADD'L \$3.50/PP**
seasonal fresh fruit
[gluten-free], [vegan]

NORTHWEST BUFFET

\$38.50

PER PERSON

- **SKYLINE SPECIALTY CAESAR**
hearts of romaine, parmesan cheese, hand-torn rosemary croutons, caesar dressing +
lemon [no raw egg in dressing]
[vegetarian]
- **ROSEMARY BREAD**
w/ butter
[vegetarian]
- **LEMON GARLIC ALASKAN SALMON**
grilled wild Alaskan Salmon w/ our lemon garlic sauce
[gluten-free]
- **TOP SIRLOIN**
beef sirloin USDA certified Angus, grilled, w/ red wine sauce
[gluten-free]
- **ROASTED GARLIC POTATOES**
fingerling red potatoes w/ roasted garlic, olive oil + cracked pepper
[gluten-free], [vegetarian]
- **SEASONAL GRILLED VEGETABLES**
w/ olive oil + fresh herbs

[gluten-free], [vegan]

TEXAS-STYLE BBQ

\$29.95

PER PERSON

- **COLESLAW**
cabbage, carrots, broccoli, w/ parmesan coleslaw dressing
[gluten-free], [vegetarian]
- **JALAPEÑO OR PLAIN CORN BREAD**
w/ honey butter
[vegetarian]
- **SMOKED BRISKET**
Our house smoked brisket w/ Chef Murray's own BBQ sauce
[gluten-free]
- **HOME-MADE MAC + CHEESE**
pasta, spicy white cheddar + varietal cheeses w/ crispy cracker crumb topping
[vegetarian]
- **GRILLED SEASONAL VEGETABLES**
w/ olive oil + fresh herbs
[gluten-free], [vegan]
- **ADD-ON GRILLED BBQ CHICKEN BREAST** **ADD'L \$4.00/PP**
grilled chicken breast w/ Chef Murray's own BBQ sauce
[gluten-free]
- **ADD-ON PORK LOIN** **ADD'L \$4.50/PP**
pork loin, w/ house-ground mustard, honey + fresh thyme
[gluten-free]
- **ADD-ON ALASKAN KING SALMON** **ADD'L \$6.50/PP**
Served with our lemon garlic sauce
[gluten-free][seasonal]

Service charge of 18% added to all food and beverages.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CREATE-YOUR-OWN BUFFETS

[20 guest minimum]

Choose one or more item from each category and your sales manager will create a custom buffet price.

Available for Lunch + Dinner

SALAD

- **SIMPLE GREENS SALAD**

mixed greens, kumato tomatoes, shaved radish, toasted almonds + white-balsamic vinaigrette
[gluten-free], [vegan]

- **SKYLINE SPECIALTY CAESAR**

hearts of romaine, parmesan cheese, hand-torn rosemary croutons, caesar dressing + lemon
[vegetarian]

- **MEDITERRANEAN COUSCOUS**

w/ grilled kale, english peas, carrot, cherry tomato, olive oil, lemon, mint + parsley
[gluten-free], [vegan]

- **FRESH SPINACH SALAD**

Fresh spinach, mushrooms, bacon bits, Parmesan cheese, sliced hard-boiled egg, toasted almonds w/ balsamic vinaigrette
[gluten-free]

- **BLOOMING BIBB SALAD**

bibb lettuce leaves w/ parsley, tarragon, chervil, chives + vinaigrette
[gluten-free], [vegan]

- **FETA + SUMMER STRAWBERRIES [SEASONAL]**

a variety of mixed greens w/ feta, summer strawberries, toasted walnuts + strawberry-walnut vinaigrette
[gluten-free], [vegetarian]

CHICKEN ENTRÉES

[all gluten-free]

- **CHICKEN CACCIATORE**

chicken breast, plum tomatoes, red bell peppers, onion, ginger + garlic

- **CHICKEN PICCATA**

chicken breast in a delicious sauce of capers, lemons, and cream

- **CHICKEN MADEIRA**

chicken breast, pancetta, cremini + oyster mushrooms, shallots, cream chicken stock + madeira wine

- **CHICKEN PIZZAIOLO**

chicken breast, mozzarella, basil + pomodoro sauce

- **COUNTRY TUSCAN CHICKEN**

chicken breast, w/ artichoke hearts, cremini mushrooms, onion, garlic + white wine cream sauce

CHICKEN SALTIMBOCCA

chicken breast w/ fontina, prosciutto + sage butter sauce

- **CHICKEN + MUSHROOMS**

chicken breast w/ cremini + oyster mushrooms, onion, thyme, crème fraîche + madeira cream sauce

- **LEMON THYME CHICKEN**

chicken breast w/ fresh thyme + lemon butter sauce

BEEF ENTRÉES

[all gluten-free]

- **NEW YORK STEAK**

grilled tender USDA certified choice new york steak cooked to your preference

- **GRILLED TOP SIRLOIN**

Grilled top sirloin w/ red wine sauce

- **GRILLED TERES MAJOR**

teres major w/ mushroom pan sauce

- **FLANK STEAK W/ CARAMELIZED SHALLOT**

flank steak ; choose from caramelized shallot and red wine sauce, or with Chef Murray's original BBQ sauce
[gluten-free]

SEAFOOD ENTRÉES

[all gluten-free]

- **LEMON GARLIC ALASKAN SALMON**

grilled Alaskan Salmon w/ our lemon garlic sauce

- **ROASTED DIJON SALMON**

wild Alaskan Salmon w/ Dijon, lemon, garlic, parsley + mustard cream sauce

- **GARLIC BUTTER PRAWNS**

Our house special prawns tenderly sautéed in a garlic butter sauce.

- **FIRECRACKER GARLIC PRAWNS**

prawns seasoned with our spicy chili garlic blend and topped with green onions

- **MAHI MAHI**

roasted wild-caught 6 oz filet w/ orange pan sauce

PORK ENTRÉES

[all gluten-free]

- **PORK CHOP MADEIRA**

6 oz pork loin chop, mushrooms, pancetta, madeira cream, chicken stock + shallots

•

- **SMOKED PORK LOIN**

6 oz smoked roasted pork loin w/ apple chutney

VEGETARIAN + VEGAN ENTRÉE

- **PENNE PRIMAVERA**

sautéed fresh vegetables: onion, mushrooms, broccoli, zucchini, carrots in garlic butter & chardonnay – tossed with penne pasta and topped with parmesan cheese.

\$16.95/per person

- **WILD RICE STUFFED PEPPER**

w/ caponata + garbanzo beans

[vegan]

\$15.99/per person

- **WILD MUSHROOM POLENTA W/ GRUYÈRE**
[gluten-free], [vegetarian]
\$16.95/per person

HEARTY PAIRINGS

- **BISTRO RICE PILAF**
wild + other rices, mirepoix, shallot + butter
[gluten-free], [vegetarian]
- **GLAZED NEW POTATOES**
whole new potatoes seasoned, oven glazed in butter + chicken stock
[gluten-free]
- **PLAIN MASHERS**
w/ butter, cream, s+p
[gluten-free], [vegetarian]
- **MIXED ROASTED POTATOES**
[gluten-free], [vegan]
- **WILD MUSHROOM POLENTA W/ GRUYÈRE**
[gluten-free], [vegetarian]
- **QUINOA PILAF**
zucchini, cauliflower, orange + yellow carrots, onion + olive oil
[gluten-free], [vegan]

VEGETABLES

- **SEASONAL SQUASH**
[gluten-free], [vegan]
- **ROASTED BROCCOLINI**
olive oil, s+p
[gluten-free], [vegan]
- **GLAZED BROCCOLINI**
shallots, butter, chicken stock+ herbs
[gluten-free]
- **GREEN BEANS**
olive oil, s+p
[gluten-free], [vegan]
- **ASPARAGUS**
[seasonal] [gluten-free]

BREADS

- **BAKERY ROLLS**
w/ butter
- **BAKERY ROSEMARY BREAD**
w/ butter
- **FRESH PARKER HOUSE ROLLS**
w/ butter

Service charge of 18% added to all food and beverages.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLATED MENUS

10 guest minimum

[meal prices include [1] salad, [1] hearty pairing, [1] vegetable and choice of bakery rolls or rosemary bread w/ butter, choose one or more entrée items and your sales manager will calculate your cost per plate]

Available for Lunch + Dinner

STARTER SALADS

[Choose 1 for all guests]

- **FRESH SPINACH SALAD**

Fresh spinach, mushrooms, bacon bits, Parmesan cheese, sliced hard-boiled egg, toasted almonds w/ balsamic vinaigrette
[gluten-free]

- **SIMPLE GREENS**

mixed greens, tomatoes, shaved radish, toasted almonds + white-balsamic vinaigrette
[gluten-free], [vegan]

- **SKYLINE SPECIALTY CAESAR**

Crisp hearts of romaine topped with fresh parmesan cheese and croutons in our own signature Caesar dressing.
[vegetarian]

- **BLOOMING BIBB SALAD**

bibb lettuce leaves w/ parsley, tarragon, chervil, chives + vinaigrette
[gluten-free], [vegan]

- **FETA + SUMMER STRAWBERRIES [SEASONAL]**

a variety of mixed greens w/ feta, summer strawberries, toasted walnuts + strawberry-walnut vinaigrette
[gluten-free], [vegetarian]

HEARTY PAIRINGS

[Choose 1 Hearty Pairing for all guests]

- **GLAZED NEW POTATOES**

oven glazed new potatoes w/ butter + chicken stock
[gluten-free], [vegetarian]

- **QUINOA PILAF**

zucchini, cauliflower, orange + yellow carrot, onion + olive oil
[gluten-free], [vegan]

- **MASHED POTATOES**

[gluten-free], [vegetarian]

- **ROASTED MIXED POTATOES**

[gluten-free], [vegan]

BISTRO RICE PILAF

wild + other rices, mirepoix, shallots + butter
[vegetarian]

VEGETABLES

[Choose 1 Vegetable for all guests]

- **ASPARAGUS**

[seasonal]

- **BROCCOLINI**

- **GREEN BEANS**

- **HERB BUTTERED CARROTS**

ENTREES

[If you wish to provide your guests with a choice of entrée, please choose up to 2 entrées from which to choose. You may also include 1 additional choice of a special diet item ([vegetarian] or [vegan]). However, it is important to note: Plated menu choices with more than one entrée option must have a final entrée count submitted at least seven (7) days prior to event. Otherwise, we cannot guarantee availability.]

POULTRY

- **CHICKEN + MUSHROOMS**

6 oz roasted chicken breast w/ cremini + oyster mushrooms, onion, crème fraîche + white wine sauce

- **LEMON-THYME CHICKEN**

6 oz seared chicken breast w/ lemon butter + fresh thyme

- **CHICKEN ROMESCO**

6 oz grilled marinated chicken breast w/ romesco sauce [contains almonds]
tree nut

- **CHICKEN W/ SUN-DRIED TOMATOES**

6 oz roasted chicken breast w/ sun-dried tomato + artichoke hearts

- **CHICKEN PIZZAIOLO**

6 oz roasted chicken breast, mozzarella, basil + pomodoro sauce

BEEF AND PORK

- **SEARED TERES MAJOR + WILD MUSHROOMS**

6 oz teres major steak w/ wild mushrooms, onions, pan gravy

- **GRILLED TOP SIRLOIN**

6 oz locally raised top sirloin + grilled w/ red wine sauce

- **PORK LOIN CHOP**

6 oz oregon-farmed smoked pork loin chop w/ apple chutney

SEAFOOD

- **LEMON GARLIC ALASKAN SALMON**

grilled Alaskan Salmon w/ our lemon garlic sauce

- **ROASTED DIJON SALMON**

wild Alaskan Salmon w/ Dijon, lemon, garlic, parsley + mustard
cream sauce

- **GARLIC BUTTER PRAWNS**

Our house special prawns tenderly sautéed in a garlic butter sauce.

- **FIRECRACKER GARLIC PRAWNS**

prawns seasoned with our spicy chili garlic blend and topped with green onions

- **MAHI MAHI**

roasted wild-caught 6 oz filet w/ orange pan sauce

[VEGAN] + [VEGETARIAN]

- **POLENTA + ROMESCO CAULIFLOWER**
coarse-ground creamy polenta, roasted cauliflower, oyster mushrooms + romesco sauce
[contains almonds]
[vegetarian]
- **BUTTER PANEER INDIVIDUAL PIZZA**
Marinated cubes of paneer (cottage cheese), topped with red onion, tomatoes, jalapenos, bell peppers, and five-cheese blend on our housemade sauce [vegetarian]
- **WILD RICE STUFFED PEPPER**
w/ caponata relish + garbanzo beans
dairy free, [vegan]

Service charge of 18% added to all food and beverage..

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WARM APPETIZERS

Tray-Passed + Stationary [4 dozen minimum]

TRAY PASSING AVAILABLE:

[4 dozen minimum – Prices are per dozen]

- **MINI TWICE-BAKED POTATO**

w/ sharp cheddar, sour cream + chives

[vegetarian]

\$18.00/dz

- **TANDOORI CHICKEN SKEWERS***

grilled chicken skewers + spiced yogurt w/ cumin, coriander, chili, garlic, ginger + lemon

[gluten-free]

\$24/dz

- **FIRECRACKER CRAB CAKES**

Dungeness crab w/ custom spice blend, pan seared w/ chipotle lime aioli

\$35/dz

- **GARLIC PRAWNS SKEWERS**

skewered prawns seasoned with our spicy chili garlic blend

\$38/dz

- **STUFFED SWEET PEPPERS**

w/ground beef, cheddar + mozzarella, wild rice, garlic, roma tomato + crushed red pepper

\$28/dz

[VEGAN] OPTION replace ground beef with Beyond® Beef and replace cheddar + mozzarella w/ vegan cheese

[vegetarian], [vegan]

\$38/dz

- **CHEESEBURGER SLIDERS***

certified angus beef® burgers, cheddar + 'secret sauce'

\$35/dz

- **BBQ PORK SLIDERS***

w/ oven-roasted pulled roasted pork, BBQ sauce, slaw

\$38/dz

- **STEAK SLIDERS**

w/ 2 oz teres major "bistro filet", arugula, sriracha aioli

\$42/dz

- **CUBAN SLIDERS***

w/ oven-roasted pulled pork, ham, gruyère cheese + pickles

\$38/dz

STATIONARY ONLY

[4 dozen minimum]

- **SAUSAGE ROLLS**

Italian sausage in puffed pastry w/ dipping sauce [contains egg]

\$28/dz

- **CRISPY MOZZARELLA BITES**

cheese curds w/ crispy panko + marinara sauce

[vegetarian]

\$22/dz

]

- **CHEF MURRAY'S SPICY RIBS**

baby back pork ribs w/ peppercorns, star anise, soy sauce + rice vinegar

[gluten-free]

\$35/dz

- **CHEF MURRAY'S CHICKEN WINGS**

Freshly cooked crispy chicken wings tossed with your choice of garlic jalapeno, buffalo hot sauce or home-style BBQ sauce

\$30/dz

Service charge of 18% added to all food and beverages.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

COLD APPETIZERS

Tray-Passed + Stationary

- **MELTED TOMATO CROSTINI**

toasted baguette w/ "melted" tomatoes, garlic, white wine, olive oil, sea salt +
parmigiano-reggiano
[vegetarian]
\$20/dz

- **CAPRESE-STUFFED TOMATO**

kumato tomato w/ mozzarella, balsamic vinaigrette + micro basil
[vegetarian]
\$20/dz

- **ANTIPASTO SKEWER**

salami, provolone, kumato tomato + artichoke
[gluten-free]
\$34/dz

- **BEEF SKEWERS**

grilled flank steak marinated in asian BBQ + grilled, chilled
[gluten-free]
\$35/dz

- **DEVEILED EGGS**

w/ mayonnaise, mustard, paprika
\$20.00/Dz
ADD cold-smoked salmon
ADD'L \$4.00/dz
ADD diced ham
ADD'L \$3.00/dz
[gluten-free]

- **DUNGENESS CRAB CAKES [BITE-SIZED]**

Dungeness crab, mayonnaise, Dijon, jalapeño, dill, garlic + lemon
• [gluten-free]
\$48.00/dz

DISPLAYS

[Prices below for displays for 25 guests, about 4 bites per person. Larger platters available.]

GRILLED VEGETABLE PLATTER

grilled + chilled seasonal vegetables marinated w/ extra virgin olive oil,
balsamic vinegar + herbed Greek yogurt dip

\$100

- **VEGETABLE CRUDITÉ**

w/ hummus [VE] + ranch dipping sauces included. [V]

\$90

FARMER'S MARKET FRUIT \$150

seasonal fruits and berries w/ sweet-lemon mascarpone dip

\$120

SPREADS + BREADS

housemade hummus, red pepper dip, olive tapenade + baba ghanoush (eggplant, garlic,
tahini) w/ toasted bakery crostini, pita chips + assorted crackers.

\$125

- **CHARCUTERIE**

variety of artisanal salamis w/ dried fruit, smoked olives, assorted nuts + crackers

\$150

- **MÉNAGE A FROMAGE**

Variety of imported + domestic cheeses w/ candied nuts, dried fruit + assorted crackers

\$160

- **SMOKED SALMON PLATTER**

smoked salmon served w/ egg, capers, red onion, crème fraîche, cream cheese, chives,
flat bread, bagels + crackers

\$180

- **TASTE OF THE NORTHWEST**

poached jumbo wild gulf prawns, fresh Oregon bay shrimp ceviche, house-smoked
scallops, cold-smoked salmon w/ dill + capers, assorted crackers [for 25 guests]

ADD [raw] oyster shooters v[5 dozen minimum] market price

MARKET PRICE

Service charge of 18% added to all food and beverages.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DESSERTS

- **NEW YORK CHEESECAKE**

vanilla bean cheesecake, graham cracker crust \$6/pp
choice of~ fresh fruit, salted caramel or chocolate sauce

\$6.50/ Slice

\$59.99 /Whole

- **CRÈME BRÛLÉE**

our creamy homemade crème brulee with crisp toffee topping

\$5.50 / Per Person

- **APPLE CHERRY CRISP**

w/ oatmeal walnut + whipped cream

\$5.50 / Per Person

TARTS

w/ shortbread crust choice of~ strawberries, lemon curd or chocolate mousse

By the dozen, two dozen minimum per flavor

\$26/dz

- **CUSTOM MOUSSE CAKE DESSERTS**

choose your favorite flavor of our baker's made-to-order mousse cake desserts

[full cake only]

MARKET PRICE

DESSERT BY THE DOZEN

[2 dozen minimum]

- **CHOCOLATE TRUFFLES**

Gourmet chocolates, the perfect ending

[gluten-free]

40/ dz

- **CREAM PUFFS**

[minimum 2 dozen of each flavor]

choice of~ coconut cream w/ white chocolate
chocolate mousse w/ bittersweet chocolate ganache
or strawberry mousse + white chocolate

\$28 / dz

- **NANAIMO BARS**

chocolate almond crust, vanilla cream, milk chocolate + dark chocolate ganache

\$36 / Per dz

- **JULIA CHILD'S FAMOUS BROWNIES**

w/ bittersweet chocolate + walnuts

\$30 / Per dz

- **LEMON BARS**

shortbread crust, tart lemon filling

\$28 / Per dz

- **ASSORTED COOKIES**

from our pastry chef

\$24 / Per dz

- **DECORATED SUGAR COOKIES**

\$24 / Per dz

Service charge of 18% added to all food and beverages.

*Consuming raw or Under-cooked Meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BEVERAGES

- **COFFEE BY ???**
decaffeinated + regular
- **HOT TEA, ASSORTED FLAVORS**
included w/ coffee service when ordered by the gallon
- **ICED TEA OPTIONS: PARADISE ICED TEA, UNSWEETENED BLACK TEA OR SWEET TEA**
- **BOTTLED SODAS, CARBONATED FLAVORED WATER + BOTTLED WATER**
- **ARTISAN WATER**
Perrier
- **BOTTLED FRUIT JUICES, ASSORTED FLAVORS**
- **LEMONADE**
- **CRANBERRY JUICE**
- **ORANGE JUICE**
- **FRUIT PUNCH**[MINIMUM ORDER 3 GALLONS]

Service charge of 18% added to all food and beverages

BAR BEVERAGES

Brands listed are available from our stock. Contact your catering sales manager for special orders. ***Also, we are always happy to prepare "Signature" cocktails for your special event or wedding.***

Please note: Many venues have strict rules regarding the hours of bar service. Skyline Gourmet Catering always complies with all venue rules regarding alcohol service. Additionally, for your protection and ours, in every instance, all *Bars will be closed a minimum of 30 minutes before a function concludes.* Bartender fees additional. We recommended a minimum of 1 bartender per every 75 guests.

Skyline Gourmet Catering is proud to offer Hosted, Cash and Hybrid Bar Service. Speak with your Sales Manager to determine the best bar service style for your event. Cash Only bars will require a minimum set-up fee of \$500. If Bar sales exceed \$750, this fee will be waived.

[NOTE TO MURRAY: THE BAR MENU WILL BE EDITED TO REFLECT YOUR CURRENT BEER / WINE AND LIQUOR SELECTION AND TO CONFORM TO WHAT REDMOND RIDGE (OR HERITAGE) HAS AVAILABLE FOR ORDERING]

SODA + JUICES

- SODA, LA CROIX, BOTTLED WATER ORANGE, CRANBERRY OR TOMATO JUICE

BEER

- **HOUSE BEER**
rainier + bud light
- **PREMIUM BEER**
blue moon, total domination, ridgetop red ale, corona + seattle cider works
- **KEGS**
[special order, please call for pricing]

WINE

[wine varietals subject to change based on availability]

- **HOUSE WINES BY THE GLASS**
chardonnay, sauvignon blanc + red blend
- **PREMIUM WINES BY THE GLASS**
chardonnay, pinot gris, cabernet sauvignon + Malbec
- **SPECIAL ORDER WINES**
 - *We are happy to order wines paired to your men*
- **CHAMPAGNE – BY GLASS OR BOTTLE**

LIQUOR

- **WELL LIQUORS**
bank note blended scotch, bombay sapphire gin, christian brothers brandy, cruzan rum, evan williams black label whiskey, exotico blanco tequila, heritage distilling brown sugar bourbon, jack daniel's tennessee whiskey, kahlúa, lauder's scotch, pursuit vodka
- **PREMIUM SPIRITS, CORDIALS + LIQUEURS**
bailey's irish cream, captain morgan spiced rum, courvoisier vs cognac, crown royal blended canadian whiskey, el mayor reposado tequila, grey goose vodka, heritage distilling elk rider gin, johnnie walker red blended scotch whiskey, maker's mark bourbon, tanqueray gin
- **SPECIALTY SPIRITS**
glenlivet 12yr single malt scotch whiskey, glenfiddich 12yr single malt scotch, hennessy private vsop cognac, grand marnier

No service charge on bar beverages. Tax is included in bar pricing.

ALL-DAY BREAK PACKAGES

LIGHT BREAK

- **LIGHT CONTINENTAL**

seasonal fresh fruit display, muffins + scones, selection of fruit juices, coffee + hot tea

- **MID-MORNING REFRESH**

coffee + hot tea

- **AFTERNOON SNACKS**

assorted cookies, popcorn w/ choice of~ black or~ sweet iced tea

FULL BREAK

- **FULL CONTINENTAL**

seasonal fresh fruit display, selection of yogurt, muffins + pastries, selection of fruit juices, coffee + hot tea

- **MID-MORNING REFRESH**

individually wrapped candy + mints, coffee + hot tea

- **AFTERNOON SNACKS**

assorted dessert bars, protein bars w/ choice of~ black or~ sweet iced tea

À LA CARTE SNACKS

- **VEGETABLE CRUDITÉ**

w/ hummus + housemade ranch

- **FRUIT + CHEESE PLATTER**

seasonal fruits, assorted imported + domestic cheeses w/ assorted crackers

- **PROTEIN BARS**

Assorted protein bars, may contain peanuts, peanut butter, almonds, and other tree nuts

- **POPCORN**

housemade popcorn w/ chef choice flavors

- **CHIPS + DIP**

housemade potato chips w/ French onion dip

- **SMOKED MIXED NUTS**

Lightly salted

- **HOUSEMADE ASSORTED COOKIES + DESSERT BARS**

[Please let us know if you need nut free options.]

Service charge of 18% added to all food and beverage.