

SELF SERVE STYLE & SHAVED PRIME RIB

SIMPLE SALAD \$7/PERSON GF V

mixed greens, jicama, carrots, tomatoes, red onions, white balsamic vinaigrette

KALE SALAD GF \$10/PERSON

kale and romaine ribbons, red onion, grape tomatoes, feta cheese, jicama, chickpeas, edamame, tahini dressing

FRUIT + HONEY PLATE \$11/PERSON

seasonal fruits and berries, greek yogurt, honey agave nectar

CEVICHE \$11/PERSON

shrimp or mahi mahi. Spicy tomato based, cucumbers, mango papaya relish, spicy avocado dressing, cilantro, tostadas

TACO STATION \$11/PERSON

barbacoa beef, pulled chicken or spicy borraco bean and sweet corn mix, Guajillo red sauce, spicy avocado green dressing, sour cream, chopped onions, cilantro, corn tortillas

VEGGIE PASTA \$11/PERSON V

capanelli pasta, grape tomatoes, spinach, mushroom étouffée, basil, white wine

MAC 'N CHEESE \$10 TO \$14/PERSON

*white cheddar, capanelli, parmesan OR
loaded with bacon, pull chicken, parmesan crusted with white truffle oil*

CHILI LIME SHRIMP PASTA \$17/PERSON

shrimp, roasted bell peppers, cilantro lime cream sauce, capanelli pasta, parmesan cheese, cilantro, lime, chives, ancho chili flakes

MAHI MAHI \$15/PERSON

cajun season mahi mahi, mango papaya salsa

BLACK CHERRY GLAZED SALMON \$17/PERSON

atlantic salmon broiled, black cherry glazed

PRIME RIB \$25/PERSON

garlic herb crusted, au jus, horseradish cream, carving station and shaved to order

ROASTED CHICKEN \$15/PERSON

slow-roasted chicken, marinated in achoite seasoning

SMOKED SPARE RIBS \$17/PERSON

slow smoked and black cherry glazed

GRILLED VEGGIES \$11/PERSON

seasonal veggies, steamed or sauted in olive oil garlic and shallots

PARMESAN CRUSTED MASHED POTATOES \$7/PERSON

yukon gold potatoes hand smashed and crusted with parmesan cheese, chive butter cream

ASSORTED SWEETS (minimum order 24EA) \$25/24EA

dessert bite options: lemon cheese cake, chocolate decadence mini domes, bread pudding squares, mini fruit tarts



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