



DELUXE DINNER PACKAGE | \$75 MENU

PLEASE NARROW DOWN YOUR MENU TO:

50 people or less: (2) Salads, (4) Entrées, (2) Desserts | 50 - 100 people: (2) Salads, (3) Entrées, (2) Desserts or
100+ people: (1) Salad, (2) Entrées, (1) Dessert

APPETIZERS

SKYLOFT CLAM CHOWDER pork belly, yukon gold potatoes, celery, green onion

HOUSE SALAD mixed greens, red onion, tomato, cucumber, mozzarella, champagne vinaigrette

SKYLOFT SALAD chopped kale, mixed greens, quinoa, cucumber, avocado, carrot, tomato, red onion, edamame, feta, candied pecans, white balsamic vinaigrette

WEDGE SALAD iceberg lettuce, bacon, tomato, green olives, red onion, stilton blue cheese, house-made dressing

ENTRÉES

STEAK AND LOBSTER 10 oz filet mignon, 6 oz Atlantic lobster tail, broccolini, rosemary fingerling potatoes

NEW YORK STEAK 12 oz, broccolini, rosemary fingerling potatoes

CHILEAN SEA BASS sashimi mushrooms, tri-color peppers, bok choy, ginger, rice vinegar reduction, steamed rice

SCALLOPS prosciutto, mushroom risotto, heirloom tomatoes, creamy saffron sauce

CITRUS CHICKEN buttermilk batter, lemon caper butter, mashed potatoes, sautéed seasonal vegetables

CAJUN PASTA sautéed shrimp, shallots, garlic, chicken andouille sausage, tri-color peppers, parmesan, tomato, cajun cream sauce, fettuccine, micro cilantro

PASTA PRIMAVERA shiitake mushrooms, tri-color peppers, heirloom tomato, marinara, fettuccine, fresh basil

DESSERT

KEY LIME PIE caramelized lime, house-made whipped cream

FLOUR-LESS CHOCOLATE GANACHE mixed berry coulis

BUTTER CAKE house-made whipped cream, fresh strawberries

DUO SORBET fresh berries