



BUFFET PACKAGE | \$70

PLEASE NARROW DOWN YOUR MENU TO:
(2) Proteins, (2) Sides, (1) Pasta, (1) Salad (2) Desserts

MAIN COURSE

GRILLED SALMON lemon caper beurre blanc

CITRUS CHICKEN buttermilk batter & lemon caper butter

PULLED PORK smoked fresh in-house with california almond wood

BRISKET smoked fresh in-house with california almond wood

SMOKED TURKEY smoked fresh in-house with california almond wood

RATATOUILLE zucchini, bell pepper, eggplant, tomato, onion, shiitake mushroom, house-made marinara, monterey jack

GRILLED SWORDFISH lemon caper beurre blanc

SIDES

SEASONAL VEGGIES, FRENCH FRIES, SWEET POTATO FRIES, MASHED POTATOES, CITRUS WHITE RICE,
OR BAKED BEANS

PASTA

CAJUN PASTA 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

SALADS

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

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

BBQ RANCH mixed greens, chopped romaine, black beans, roasted corn, tomato, cilantro, monterey jack, scallion, crispy tortilla strips, chipotle bbq ranch

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

ADD-ONS

CARVING STATION filet of beef tenderloin, mashed potatoes **29 per person**

GRILLED LOBSTER STATION citrus white rice, lemon butter **32 per lobster served**

CORN BREAD STATION honey butter **4 per person**