



## DINNER PACKAGE | \$55 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

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

### ENTRÉES

**GRILLED SALMON** 8 oz, lemon caper beurre blanc, citrus white rice, sautéed seasonal vegetables

**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

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

**RIBS** smoked in-house, 1 cornbread muffin, 1 choice of side (subject to availability)

**PORK CHOP** 8 oz, sautéed spinach, rosemary fingerling potatoes

### 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