



## DELUXE DINNER PACKAGE | \$85 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** 8 oz filet mignon, 6 oz Atlantic lobster tail, broccolini, rosemary fingerling potatoes

**NEW YORK STEAK** 14 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

**SEARED TUNA STEAK** 8 oz, cauliflower, tomato, mango-pineapple relish, potato cake, shoyu rice vinegar reduction

**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