



DINNER PACKAGE | \$65 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