



carryout catering

appetizers

GET THE PARTY STARTED!

25 piece minimum

COLD

MINI BRUSCHETTA

Fresh mozzarella, tomatoes and herbs with toasted ciabatta \$2.75

JUMBO SHRIMP COCKTAIL

Tender jumbo white gulf shrimp, traditional cocktail sauce \$3.25

GRILLED CITRUS SHRIMP

Citrus marinated and grilled, orange chili dipping sauce \$3.25

LOBSTER SLIDERS

Fresh main lobster, lettuce and tomato, potato bun \$4

GREAT HILL BLUE CHEESE CRISPS

Blue cheese, mission fig jam and crispy onions on a buttery crisp 2.5

AHI TUNA WONTONS

Sushi grade tuna mixed with a spicy mayo, heirloom carrots and topped with micro wasabi \$3.25

MINI BLT SKEWERS

Apple wood smoked bacon, iceberg lettuce, tomato jam \$2.5

HOT

HOUSE MADE TRUFFLE TATER TOTS

Shredded potato, chives, truffle oil, truffle dipping sauce \$2.5

MARYLAND LUMP CRABMEAT CAKE

Jumbo lump crabmeat, seasonings and mustard remoulade \$3

COUNTRY BACON WRAPPED SEA SCALLOPS

Tossed in a maple glaze \$3

THAI CHICKEN SKEWERS

Crispy tenderloins with hot Thai peanut dipping sauce \$2.5

MINI CHICKEN QUESADILLAS

Individual wedges with grilled chicken, cheese, jalapenos and avocado salsa \$2.75

BUFFALO CHICKEN RANGOONS

Blue cheese dipping sauce \$2.75

BLACK ANGUS BURGER SLIDERS*

With bacon and cheddar cheese on a potato roll \$3

VEGETABLE SPRING ROLLS

Baby bok choy, carrots, and bean sprouts wrapped in pastry with drizzled sesame soy sauce \$2.75

BUFFALO CHICKEN BITES

Crispy chicken tender bites tossed in a buffalo blue cheese sauce \$2.5

appetizer platters

SHARE AN ASSORTMENT OF APPETIZERS

LOCAL CHEESES

Selection of local cheeses with crackers and fruit garnish

15-20p \$60 25-30p \$80 35-40p \$110

ARTISAN CHEESES

A selection of some of the world's finest cheeses

15-20p \$80 25-30p \$110 35-40p \$150

CRUDITÉ

A selection of seasonal vegetables with ranch and horseradish cream dipping sauces

15-20p \$50 25-30p \$70 35-40p \$90

CHARCUTERIE

Selection of cured meats, pates, spreads, accoutrements and crisps

15-20p \$75 25-30p \$85 35-40p \$100

SEVEN LAYER MEXICAN DIP

Cheddar jack cheese, salsa, cilantro, black beans, scallions, sour cream, guacamole and lettuce served with fresh tortilla chips 15p \$50

HUMMUS PLATTER

Lavash crisps, ciabatta crustini, marinated oils. Choice of hummus: traditional herb, roasted garlic, roasted red pepper, sriracha, onions, scallions, spinach olive oil, honey basil.

15-20p \$60 25-35p \$70 40-50p \$90



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soups and salads

LIGHTER FARE AS A SIDE OR A MEAL

NEW ENGLAND CLAM CHOWDER \$5pp

TOMATO BISQUE \$4pp

CHEF'S CRAVING Call for daily soup \$4pp

CAESAR SALAD

Crisp romaine, sourdough croutons, shaved pecorino, lemon garlic dressing \$3.50 (side) \$6.50 (entrée)

GARDEN SALAD

Mixed greens, cucumbers, plum tomatoes, carrots, sourdough croutons, choice of dressing \$3.50 (side) \$6.50 (entrée)

BABY ARUGULA

Crispy baby arugula greens, romano cheese, fresh cracked black pepper, lemon vinaigrette \$3.50 (side) \$6.50 (entrée)

SALAD NICOISE

Mixed greens, tomatoes, artichokes, green beans, fennel, kalamata olives and egg, balsamic vinaigrette \$5pp

CAPRESE SALAD

Fresh buffalo mozzarella, baby arugula, beefsteak tomatoes, fresh basil, capers, pecorino romano cheese, extra virgin olive oil, balsamic vinegar \$6pp

All salads: add grilled chicken \$4pp add grilled organic salmon \$6pp

traditional sandwiches & wraps

OLD-TIME FAVORITES WITH A MODERN TWIST

Served with lettuce, tomato and condiments

FRESH ROASTED TURKEY BREAST

HONEY MAPLE GLAZED HAM & SWISS

BLACK ANGUS RARE ROAST BEEF

ORGANIC CHICKEN SALAD

GRILLED PORTABELLO MUSHROOM AND ZUCCHINI

BLT

Traditional sandwiches & wraps are offered as:

Platters: choice of up to three sandwiches \$12pp

Box Lunches: served with cape cod potato chips, soda or water, and a jumbo cookie \$14pp

sky specialty sandwiches

GLUTEN-FREE BREADS AND PASTA ARE AVAILABLE FOR AN ADDITIONAL \$2PP

GOURMET SANDWICHES CRAFTED WITH QUALITY INGREDIENTS

ARTISAN ITALIAN

Salami, soppressata, ham, lettuce, tomato, onions, pickles and hot peppers on ciabatta bread

PARIS BRIE AND CHICKEN

Grilled chicken breast with melted brie and sliced apples on sour dough bread

TRUFFLE STEAK AND CHEESE

Shaved black angus sirloin sautéed in truffle oil with aged cheddar on ciabatta bread

STOCK YARD ROAST BEEF

Sliced black angus roast beef with bourbon bbq sauce on ciabatta bread

CAPRESE

Fresh buffalo mozzarella, thin sliced prosciutto, beefsteak tomatoes, baby arugula, fresh basil pesto, aged balsamic vinegar on ciabatta bread

THE SKY CLUB

Turkey, ham and salami with lettuce, tomato and provolone cheese on sour dough bread

APPLE SMOKED BACON BLT, WITH AGED CHEDDAR AND AVOCADO

Apple smoked bacon topped with melted aged cheddar, bibb lettuce, beefsteak tomatoes and chunky avocado aioli on white bread

BUFFALO CHICKEN WRAP

Crispy fried chicken tenders tossed in our hot and blue sauce, with bacon, lettuce, tomatoes, cheddar jack cheese and blue cheese dressing in a flour tortilla

SMOKED SALMON BLT

Smoked salmon with bacon, lettuce, tomatoes and scallion cream cheese spread on an everything bagel

MARINATED GRILLED VEGGIE WRAP

Seasoned balsamic vinegar and evoo marinated vegetables, lettuce and smoked gouda cheese in a flour tortilla

Specialty sandwiches are offered as:

Platters: choice of up to three sandwiches \$13pp

Specialty Box Lunches: served with cape cod potato chips, soda or water, and a jumbo cookie \$15pp



carryout catering

tacos

TRADITIONAL MEXICAN FARE WITH A UNIQUE SKY FLAIR

3 soft or hard shells, corn or flour shell with lettuce, salsa, cheese, fresh lime tortilla chips and salsa.

Choice of: spice-rubbed grilled chicken, marinated ground beef, slow roasted veggies \$12pp Steak, shrimp, pan seared fish \$16pp

specialties

HEARTY SKY FAVORITES

5 person minimum

CHICKEN MARSALA

Sweet capicola, parmesan risotto, mushroom marsala sauce \$10pp

CHICKEN PICCATA

Artichokes, tomatoes, lemon, capers, white wine sauce, angel hair pasta with garlic and oil \$10pp

CHICKEN PARMIGIANA

Lightly breaded cutlet, mozzarella, marinara sauce, cavatelle with butter and cheese \$12pp

EGGPLANT PARMIGIANA

Lightly breaded and topped with mozzarella over sautéed portabella mushrooms, tomatoes and spinach, marinara sauce \$10pp

CHICKEN CAVATELLE PASTA

Chicken tenderloins, spinach, portabella mushrooms, cavatelle, garlic, white wine, chicken broth and pecorino romano sauce \$10pp

BAKED ZITI

3 cheese blend, ricotta, fresh herbs and marinara sauce \$8pp add meatballs \$3pp sausage \$3pp both \$5pp

COUNTRY BAKED MAC AND CHEESE

Elbow pasta, 5 cheese sauce, topped with bread crumbs and cheddar cheese \$9pp add lobster \$9pp cajun sausage \$3pp

MANDARIN CHICKEN

Crispy chicken, scallion spinach rice, orange ginger sauce \$10pp

CARNITAS OR POLLO BOWL

Marinated chicken or beef over rice with lettuce, salsa, black beans, cheese, chili lime dressing chicken \$10pp beef \$14pp

GARLIC GINGER BROCCOLI AND BOK CHOY

Sautéed with fresh garlic, ginger and sweet chili sauce over basmati rice \$8pp

TORTELLINI FRA DIAVOLO

Five cheese tortellini, spicy tomato vegetable sauce with peppers and onions \$9pp

PASTA PRIMAVERA

Seasonal julienne vegetables, cavatelle, pecorino romano cheese sauce \$9pp

TRUFFLE PARMESAN GNOCCHI

Potato dumplings, spinach, asparagus, zucchini sautéed in a truffle tomato angel cream sauce \$10pp

GRILLED ATLANTIC SWORDFISH

Parmesan risotto, lemon caper butter \$14pp

ORGANIC MISO SAKE GLAZED SALMON

Sesame seared asian vegetables, sweet soy, crispy wonton strips \$12pp

BRAISED BEEF STIR FRY

Bok choy, red peppers, shiitake mushrooms, sprouts, onions, jasmine rice, chili soy glaze \$13pp

ROASTED BLACK ANGUS SLICED SIRLOIN

Spice rubbed, thin sliced over roasted potatoes \$15pp

sides

COLE SLAW \$2pp

FRUIT COCKTAIL \$3pp

ROASTED STEAK WEDGE POTATOES \$2pp

MASHED POTATOES \$2.5pp

GARLIC AND HERB RICE \$2pp

LOBSTER RISOTTO \$5pp

HOUSE MADE POTATO CHIPS \$10 per bag

SELECTION OF HOUSE VEGETABLES \$3pp



carryout catering

desserts

THE PERFECT WAY TO END YOUR MEAL

COOKIES AND BROWNIES

Selection of cookies and brownies \$4pp

PETIT FOURS

Small bite size desserts in a variety of flavors \$6pp

20 person minimum

WHOLE CAKES AND PIES

Available with advance notice, call for pricing

SEASONAL FRUIT CRUMBLIES

\$45 per half pan

VANILLA BEAN CRÈME BRULÉE

\$30 per half pan

additional information

Casual Catering is available for pickup or delivery. Orders must be placed in advance by calling 781.255.8888. Hot dishes should be reheated until an internal temperature of 165°F is reached.

Prices are subject to 7% state & local tax. Upscale disposable plates, napkins & silverware available for \$1pp. Disposable chafing dishes & sternos are available for \$15 each. SKY can deliver your order within a 5 mile radius for \$25. Buffet can be set up for an additional \$25. We accept American Express, Visa, Mastercard & corporate checks for your convenience.

Rewards points cannot be earned or redeemed on items from this catering menu.



PLANNING AN EVENT? SKY SPECIALIZES IN FULL-SERVICE CATERING.

We cater one-of-a-kind affairs of any style from corporate lunches and cocktail parties, to sit down dinners and buffets. In addition to our professional bar and service staff, distinctive menus and outstanding presentation, we offer event planning to help streamline and simplify the process.