BEREAVEMENTS AND LIFE CELEBRATIONS

For groups of 35 to 120 people $35/pp

Salads (select 2)

caesar salad    romaine lettuce, shaved pecorino romano cheese and house-made dressing
mixed greens    sun-dried cranberries, candied walnuts, tomatoes, goat cheese, balsamic poppy seed dressing
garden          tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

Specialties (select 3)

chicken marsala  lightly sautéed chicken breast, julienne shiitake mushrooms, sopressata, marsala reduction sauce
chicken picatta   pan seared chicken breast, white wine lemon sauce, capers
new england stuffed chicken  cranberry cornbread stuffing, creamy gravy
chicken cavitelle pasta  sautéed chicken, spinach, portobello mushrooms, garlic and cavitelli pasta tossed in a white wine, chicken broth and pecorino sauce
cavatappi alla bolognese  braised tender veal, beef and pork, savory house-made tomato sauce, mushrooms and cream
pasta primavera   julienne vegetables and penne pasta in a pecorino romano cheese sauce
vegetable pasta   fresh seasonal vegetables tossed in house-made marinara, fresh mozzarella and rigatoni

beef tenderloin sauté*  tender filet mignon sautéed with mushrooms, red peppers and asparagus, sweet & sour asian sauce over jasmine rice
certified black angus roast sirloin*  sliced, with savory mushroom merlot sauce  add 5/pp
traditional new england baked scrod  fresh atlantic cod with buttery bread crumbs and baked
miso sake salmon  julienne vegetables
pan roasted cod   lobster broth, mussels, fennel  add 3/pp
lobster macaroni and cheese  fresh maine lobster, elbow macaroni, three cheese sauce, buttery panko bread crumb topping  add 4/pp
jumbo lump crab-stuffed shrimp  large white gulf shrimp, jumbo lump crabmeat stuffing, lemon butter sauce  add 6/pp

All specialties include chef’s choice of a starch and seasonal vegetable

Desserts and Coffee
SKY’s pastry chef presents an elaborate assortment of house-made pastries and signature dessert bars.
Served with gourmet regular coffee, decaffeinated brews and a selection of assorted teas.

International Greeting Stations (additional charge applies)

specialty cheeses and cracker tray  an assortment of international cheeses and select crackers  add 5/pp
fresh vegetable crudites and assorted dips  seasonal vegetables and house-made dips and spreads  add 5/pp
antipasto  a selection of marinated grilled vegetables and imported meats  add 5/pp
charcuterie  chef’s selection of uncured meats that may include hot and sweet coppas, bresaola, finocchiona, Genovese salami, ghost chili salami, sopressata, smoked pastrami thin sliced with accoutrements  add 6/pp
fresh seasonal fruit display  a beautiful display of domestic and exotic fruits  add 5/pp

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices subject to $2/pp room fee, 4% administrative fee and 7% state and local tax 02142018