

## BEREAVEMENTS AND LIFE CELEBRATIONS

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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 cavatelle pasta** sautéed chicken, spinach, portabello mushrooms, garlic and cavatelli 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.