

# SKYVIEWS CATERING

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## ASSEMBLED TRAYS FOR PICK UP OR DELIVERY

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(CONFERENCE ROOM OPTIONS)

### FRUIT & CHEESE TRAYS

*(Crackers and Breads can be added for \$10.00 per tray)*

#### **SERVES 15 – 25**

Fresh Selection of seasonal fruits and berries paired with your choice of (3) cheeses: Cheddar, Swiss, Pepper jack, Cinnamon and Sugar Blue Cheese, Colby Jack, and/or Provolone.

#### **SERVES 30 – 35**

Fresh Selection of seasonal fruits and berries paired with your choice of (3) cheeses: Cheddar, Swiss, Pepper jack, Cinnamon and Sugar Blue Cheese, Colby Jack, and/or Provolone.

#### **SERVES 40 – 50**

Fresh Selection of seasonal fruits and berries paired with your choice of (3) cheeses: Cheddar, Swiss, Pepper jack, Cinnamon and Sugar Blue Cheese, Colby Jack, and/or Provolone.

### MEAT & CHEESE TRAYS

*(Crackers and Breads can be added for \$10.00 per tray)*

#### **SERVES 25 – 35**

An antipasto platter that includes deli ham, turkey, salami and pastrami, paired with fresh roasted red and green peppers, sliced zucchini and olive mix. Served with these meats are a selection of (3) choices of cheese including; fresh mozzarella, sliced provolone, Swiss, cheddar and pepper jack.

#### **SERVES 40 – 55**

An antipasto platter that includes deli ham, turkey, salami and pastrami, paired with fresh roasted red and green peppers, sliced zucchini and olive mix. Served with these meats are a selection of (3) choices of cheese including; fresh mozzarella, sliced provolone, Swiss, cheddar and pepper jack.

*ALL PRICES SUBJECT TO CHANGE BASED ON PRODUCT AVAILABILITY*

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## HOT & COLD HORS D' OEUVRES

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### 1<sup>st</sup> Price Level

*(Choose from the following)*

- Fresh Fruit Platter with seasonal selections
- Artisan Cheese and Breads Platter  
*( goat cheese, brie, sharp cheddar, Swiss, pepper jack, smoked gouda and sliced mozzarella)*
- Garden Vegetable Platter with Chive and Garlic Dip
- Spinach and Artichoke Dip with dipping crostini
- House Cured Chardonnay Deep Fried Pickles with Buttermilk Ranch Sauce
- Cranberry Chicken Salad Phyllo Tarts with Fresh Lemon Zest
- Classic Bruschetta with a tomato- vegetable topping and parmesan
- Sundried Tomato – Pesto Torte with Crackers
- Santa Fe Cheesecake Spread with Crackers
- Pepper Jelly Cheesecake Spread with Crackers

### 2<sup>nd</sup> Price Level

*(Choose from the following)*

- Chicken Tenders  
*(Coconut, Honey-Pistachio, Pecan, Regular Country Breading)*
- Asian Spring Rolls with Sweet Soy Dippers
- Mini Prosciutto and Parmesan Pizzas
- Fried Calamari with Marinara Sauce
- Bacon Wrapped Dates Stuffed with Almonds
- Queso Bar with Avocado, Sour Cream, Pico De Gallo, Lime Juice and Fresh Jalapenos and Chips  
*( Add Ground Beef, Shredded Chicken or Chorizo for \$1.25pp)*
- Mini French Fry Cones with Flavored Aiolis
- Coconut Crusted Shrimp with Apricot Dipping Sauce
- Mini Crab Cakes with Remoulade Sauce
- Southwest Chicken or Beef Empanadas

### 3<sup>rd</sup> Price Level

*(Choose from the following)*

- Mediterranean Chicken Skewers  
*(sundried tomato, artichoke, chicken, olive, mozzarella cheese)*
- Mini Burgers with all the toppings
- Steamed or Fried Pork Dumplings with Peking Dipping Sauce
- Mini All Beef Hot Dogs with Stone Ground Mustard and House Relish
- Fried Beef Ravioli with Smoked Gouda Fondue
- Cold Shrimp Cocktail with Horseradish, Red sauce and Lemons
- Beer Battered Chicken and Mushrooms with Creamy Dill Dip
- Bacon wrapped Shrimp and Jalapenos with Peach-Pepper Jelly Dip

**ANY OF THE ABOVE CAN BE SERVED AT STATIONS OR ON PASSED TRAYS**

**ANY OTHER MENU CHOICES ARE SUBJECT TO A CHEF'S CONSULTATION**

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## BUFFET OPTIONS

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### **S O U P & S A L A D**

#### CHEF PREPARED SOUPS

*(Prices are based per the gallon)*

Broccoli Cheese Soup  
Tomato Basil Soup  
French Onion Soup  
Cream of Mushroom Soup  
Loaded Baked Potato

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#### CHEF 'S TABLE SALADS

*(Prices subject to change based on seasonal availability of vegetables and greens)*

##### SKYVIEWS HOUSE SALAD

A crisp blend of greens and romaine with carrots, cucumbers, tomatoes and croutons

##### TRADITIONAL CAESAR SALAD

Hearty Romaine paired with parmesan cheese, croutons and fresh lemons

##### SPINACH SALAD

Clipped spinach leaves tossed with feta vinaigrette, tomatoes, mushrooms, chopped egg, bacon and sliced purple onion

##### BISTRO SALAD

Spring green mix with fresh berries, dried cranberries, blue cheese crumbles and candied pecans

#### **ANY OF THE ABOVE SALADS COME WITH YOUR CHOICE OF DRESSING :**

Ranch, Garlic Parmesan, Raspberry-Basil and Caesar

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## BUFFET MEAL OPTIONS

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**S K Y V I E W S C A T E R I N G**  
**E N T R E E S & S I D E S**

CHOICE OF ONE, TWO, OR THREE:

**ENTREES ( CHICKEN)**

*Pecan Crusted Chicken with Maple and Roasted Garlic Cream*  
*Chicken Parmesan with House Marinara and Linguine*  
*Chicken Marsala with Brandied Mushrooms and Onions and Angel Hair Pasta*  
*Citrus Fruits Grilled Chicken Breast with Lemon Tarragon Glaze*  
*Grilled Chicken Alfredo with Italian Sausage and Artichokes*

**ENTREES (BEEF)**

*Roast Beef Sirloin with Horseradish Cream and Au Jus*  
*Seared Beef Tenderloin with Black Pepper and Honey Glaze*  
*Pot Roast with House Gravy and Carrots, Baby Potatoes and Onions*

**ENTREES ( PORK)**

*Carved Pork Tenderloin with Cranberry – Cabernet Sauce*  
*Dr. Pepper Honey Ham with Dijon Cream and Fresh Rolls*

**ENTREES (FISH / SEAFOOD)**

*Grilled Shrimp Scampi with Lemon Butter Reduction*  
*Tilapia and Crab Creole with Dirty Rice*  
*Seared Salmon with Vegetable Salsa*  
*Coconut Crusted Shrimp with Apricot Dipping Sauce*

CHOICE OF TWO:

**SIDES ( STARCHES)**

*Mashed Potatoes*  
*Long Grain and Wild Rice*  
*Tortellini Au Gratin*  
*Three Cheese Rice*  
*Parsley Buttered Potatoes*

CHOICE OF TWO:

**SIDES (VEGETABLES)**

*Green Beans with Lemon Butter*  
*Grilled Asparagus*  
*Squash and Peppers Mix*  
*Steamed Broccoli*  
*Fried Okra and Fried Zucchini*

**ALL BUFFETS ARE SERVED WITH HOT HONEY - BUTTERED ROLLS**

**PRICES ARE BASED ON A ONE, TWO, and THREE ENTRÉE BUFFET AND ARE SUBJECT TO CHANGE**

**ANY OTHER MENU CHOICES ARE SUBJECT TO A CHEF'S CONSULTATION**

\_\_\_\_\_ PLATED MEAL OPTIONS \_\_\_\_\_

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## ENTREES & SIDES

### Filet Mignon with Sweet Onion Jam

Marinated and Grilled, our filet of serves with house mashed potatoes, fresh asparagus and sweet onion Chardonnay Jam.

### Garlic and Butter Rib eye with House Au Jus

Our 8 oz Rib eye is dry aged and cured with only salt and pepper, seared to perfection and dipped in luscious melted butter and garlic. It is paired with au jus and, a loaded baked potato and fresh vegetable medley.

### Individual Beef Wellingtons

Succulent beef medallions served on puff pastry with a mushroom cream sauce and served alongside tarragon butter potatoes and sautéed zucchini

### Spinach and Artichoke Baked Chicken

Fresh Spinach and artichoke are paired with creamy ricotta cheese and stuffed in a olive oil brushed chicken breast and served with buttered fettuccini noodles.

### Chicken Tarragon with Sweet Balsamic Pecans

Marinated tarragon and garlic chicken is grilled and served with long grain and wild rice and steamed broccoli and topped with sweet and tangy balsamic candied pecans.

### Herb Crusted Chicken and Vegetables

Herb and breadcrumb crusted chicken are deep fried and served with mashed potatoes, mushrooms, broccoli, roasted red peppers and covered in smoked gouda cream sauce.

### Bacon wrapped Chicken Medallions

Apple wood bacon wrapped chicken medallions are paired with Asiago and blue cheese cream, served with green beans and smashed potatoes and finished with candied chives.

### Jamaican Jerk Pork Tenderloin

Seasoned pork loin grilled and served with rice pilaf and pineapple and peach salsa.

### Jack Daniels Grilled Salmon

Sticky and sweet, our grilled salmon with first poached in a light butter cream and finished with Jack glaze and paired with chipotle rice and peach and green chili salsa.

### Grilled Jumbo Shrimp

Six (6) grilled jumbo shrimp, marinated in cured lime and Tito's vodka butter, they are then grilled to perfection and served on a bed of fresh vegetable and potato hash with west Texas salsa verde dipping sauce.

### Cheese Ravioli with Ancho Cream

Stuffed Cheese pasta tossed in a rich Ancho cream and served with clipped leaf spinach, roasted pecans and caramelized yellow onions.

**ALL PRICES SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITIES**

**ANY OTHER MENU CHOICES ARE SUBJECT TO A CHEF'S CONSULTATION**

### DESSERT OPTIONS

*(ALL DESSERTS LISTED ARE PRICED PER PERSON AT \$2.95)*

### **New York Style Vanilla Cheesecake**

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Served with your choice of:

Chocolate – Almond Fudge, Fresh Strawberries or Pecan Praline

## Chocolate Mousse Cake

Rich layers of chocolate mousse and light whipped chocolate cream on a chocolate cookie crust.

## Red Velvet Cake

Traditional red velvet served in a two layer form with rich cream cheese frosting

## Pie Trio

One Key Lime, One Lemon Meringue and One Raspberry white Chocolate all filled in flaky homemade mini pie crust

## Grand Marnier Berries

Fresh Strawberries, Blueberries, Raspberries and Blackberries are soaked in the famous orange liquor, brown sugar and orange peel. Topped in a chilled martini glass and finished with vanilla whipped cream

ALL OTHER DESSERT OPTIONS ARE SUBJECT TO A CHEF'S CONSULTATION

**ALL PRICES SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITIES**

## BAR & BEVERAGE LIST

### CATERING WINES

#### WHITE / BLUSH

Becker Chardonnay  
Llano Pinot Gris  
Llano Sauvignon Blanc  
Llano Gewurztraminer  
Caprock Blush

#### REDS

Becker Merlot Reserve  
Becker Malbec  
McPherson Cabernet Sauvignon  
Pheasant Ridge Pinot Noir  
Llano Shiraz

### LIQUOR & BEER

#### LIQUORS

WELLS  
CALLS  
SUPER CALLS  
PREMIUMS

#### BEERS

MILLER LIGHT  
SHINER BOCK  
DOS XX

### SPECIALTY DRINKS

#### ITALIAN GRANITAS - (non-alcoholic) (vodka or champagne)

Available in : White Peach, Pomegranate, or Blueberry Lemonade

#### LLANO SANGRIA -glass /pitcher

Sangria with Fresh Fruit Puree and lemon and lime garnish

#### SKYVIEWS MARGARITA - glass / pitcher

House Tequila, Fresh Lime Juice, Pineapple Juice, Triple Sec and Sweet and Sour (served on the rocks)

#### BLOOD ORANGE MIMOSA - glass only

Fresh blood orange puree with champagne and fresh strawberry garnish

***ALL PRICES SUBJECT TO CHANGE***

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