

Sky Club

Steaks & Seafood
Banquet Menu

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Visit our web site
skyclubdining.com

*Prices subject to change without notice
12 / 2011*

Banquet Menu

25 Person Minimum on all entrée choices

*Prices Do Not Include 18% Gratuity Or 5.5% Sales Tax

Baked Chicken and Ham -	Family Style	\$14
	Buffet	\$12
Baked Chicken and Fish	Family Style	\$16
	Buffet	\$14
Baked Chicken and Beef	Family Style	\$16
	Buffet	\$14
Three Entrée's	Family Style	\$17
	Buffet	\$15
Four Entrée's	Buffet only	\$18

Roast Ham, Baked Chicken, BBQ Ribs, and Fried Cod Buffet

All Entrées Include: Tossed Salad, Assorted rolls
Baby Red Smashed Potatoes, Vegetable,
Sage Stuffing, Gravy, Milk, Tea or Coffee.

Specialty Buffet \$22

Prime Rib, breaded fried shrimp, parmesan herb baked grouper,
Chicken cordon bleu, garlic mashed baby red potatoes with beef gravy
Key Largo Vegetables (yellow & orange carrots, whole green beans and red peppers)
Tossed salad with spring mix, assorted rolls, milk, tea or coffee

\$400.00 Non Refundable Deposit for any event over 100 people
\$200.00 Reimbursed the night of wedding

The SKY CLUB always includes linen Tablecloths &
Napkins for Your Special Occasion!

Bar Banquet Packages & Pricing

*Prices Do Not Include 18% Gratuity Or 5.5% Sales Tax
35 Person Minimum on All Packages

<u>Package A:</u>	\$8*	1 ¼ Hour open rail bar, draught beer and soda
	\$11*	Add call brands instead of rail liquor
<u>Package B:</u>	\$11*	1 ¼ Hour Open Rail Bar, (2) Draught Beers Of your choice and Soda for 5 Hours
	\$15*	Add call brands instead of rail liquor
<u>Package C:</u>	\$16*	Open Rail Bar, (2) Draught Beers and soda for 5 hours
	\$20*	Add call brands instead of rail liquor

Rail Drinks Include Old Fashioneds, Martinis, Manhattans, and wine
White Zinfandel, Merlot, Cabernet and Chardonnay

Bar Prices

Domestic bottle beer	\$3	Import bottle beer	\$3.75
Rail Hi-Balls	\$3.50	Rail cocktails	\$4.75
Call Hi-Balls	\$4.00	Call cocktails	\$5.25

½ Barrel of Domestic Beer \$210.00* / ¼ Barrel \$110.00
Soda \$2*

Sky Club Group Menu

*Prices Do Not Include 18% Gratuity Or 5.5% Sales Tax

Choose up to 4 entrée's

Red Lake Walleye 20

From the cool waters of Red Lake Minnesota served Amandine, Key West (Lemon, Thyme and Basil),

Atlantic Salmon 20

Fresh farm raised Norwegian salmon, served Amandine, Key West (Lemon, Thyme and Basil) or plain

Jumbo Gulf Shrimp 19

Jumbo gulf shrimp served broiled with drawn butter or
French fried in our famous Point Amber beer batter

Atlantic Scallops 27

Fresh Atlantic scallops off the coast of Massachusetts broiled with garlic and served with drawn butter or
French fried in our famous Point Amber beer batter

Atlantic Haddock 17

Our North Atlantic Haddock from the cool waters of Iceland served with Parmesan bread crumb topping or
French fried in our famous Point Amber beer batter

Parmesan Grouper 18

Grouper filet topped with bread crumbs and SarVecchio Parmesan cheese

Blackened Prime Rib 19

Simply the most tender and leanest prime rib you have ever had rubbed with our spicy Cajun seasoning

South African Lobster

Cold water 4oz South African lobster tails, the best lobster in the world served with drawn butter

Two tails 34

Four tails 58

New York Strip 23

This USDA Choice cut has a full-bodied texture that is slightly firmer than a Ribeye

Ribeye 25

An outstanding example of USDA Choice at its best. Well marbled for peak flavor, deliciously juicy

Filet Mignon 29

The tenderest cut of corn-fed Midwestern beef

Prime Rib 18

Simply the most tender and leanest prime rib you have ever had an 8oz cut.. larger cuts available

BBQ Ribs - Half Pound 18

Chef Fred's fall off the bone Mesquite smoked loin back pork ribs smothered in our own BBQ sauce
Smoked in Sky Club's soon to be famous smokehouse

All Dinners Include: Homemade Bread, Tossed Salad and Baked Potato

Group Menu-Fridays only

Entire menu can be used for your event. No pre-orders required
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Sirloin Steak 18

This USDA Choice cut is a smaller version of our NY strip steak

Jumbo Gulf Shrimp 16

Jumbo gulf shrimp French fried in our famous Point Amber beer batter

BBQ Ribs - Half Pound 18

Chef Fred's fall off the bone Mesquite smoked loin back pork ribs smothered in our own BBQ sauce
Smoked in Sky Club's soon to be famous smokehouse

French Fried Haddock 13

A Traditional Wisconsin fish fry French fried in our famous Point Amber beer batter

Baked Haddock 15

Our North Atlantic Haddock from the cool waters of Iceland served with Parmesan bread crumb topping

Freshwater Lake Perch 17

Our homemade panko breaded perch or French fried in our famous Point Amber beer batter

Norwegian Salmon 16

Fresh farm raised Norwegian salmon, Key West (Lemon, Thyme and Basil) or plain

Red Lake Walleye 16

From the cool waters of Red Lake Minnesota served Amandine or French fried in our famous Point Amber beer batter

Breast of Chicken 15

Served on a bed of brown & wild rice and chicken gravy

Blackened Prime Rib 19

Simply the most tender and leanest prime rib you have ever had rubbed with our spicy Cajun seasoning

All Dinners Include: Homemade Bread, Tossed Salad and Baked Potato
Add our world famous salad bar for only \$3

Hord'oeuvres & Appetizers

35 Person Minimum on All Packages

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Deluxe

Cheese tray with American, Cheddar and Swiss cheese, assorted crackers,
Vegetable tray with dill dip, ham roll-ups, breaded chicken wings, liver pate'
Dirkskis (Potato Skins) with sour cream and BBQ meatballs.

\$8

Premium

Cheese tray with American, Cheddar and Swiss cheese, assorted crackers,
Vegetable tray with dill dip, ham roll-ups, breaded chicken wings, liver pate'
Dirkskis (Potato Skins) with sour cream and BBQ meatballs.

Assorted chestnut and chicken liver bacon wraps.

\$10

Ultra

Cheese tray with American, Cheddar and Swiss cheese, assorted crackers, deviled eggs,
vegetable tray with dill dip, ham roll-ups, breaded chicken wings, liver pate'
Dirkskis (Potato Skins) with sour cream and BBQ meatballs.

Sliced roast beef sandwiches and buns.

\$12

Add Bacon wrapped:

Shrimp or Scallops \$2 Livers and chestnuts \$.85

Stuffed Mushroom Caps with crab, spinach, and garlic cream sauce	\$1.50pc
Cold Shrimp Cocktail 16-20 per pound	\$2.00pc
Meatballs- 25 per pound	\$8.50Pound
Cheese tray with Cheddar, Swiss and American	\$34.00/Tray
Cheese and Sausage tray	\$40.00/Tray
Vegetable trays with dill dip Radishes, Broccoli and Carrots	\$34.00/Tray
Breaded Chicken Wings	\$8.00/pound