

SKYLINE

KITCHEN & BAR

SEAFOOD BUFFET

STARTERS

Mixed Greens Salad

Mixed Greens, Cranberries, Cucumber, Grape Tomatoes, Toasted Pecans, Goat Cheese, and White Balsamic

Caesar Salad

Romaine, Shaved Parmesan, Croutons, and Caesar Dressing

Clam Chowder

Creamy Chowder filled with Tender Clams

Shrimp Cocktail

Paired with Creamy Tartar, Bold Cocktail Sauce, and Lemon

ACTION STATION

Jambalaya

Customize with Shrimp, Fish, Mussels, Sausage, Chicken, Red Beans, Rice, Peppers, and Onions

MAIN BUFFET

Fried Cod

Crispy Beer-Battered Cod with Light Citrus Finish

Atlantic Salmon

Pan-seared and finished with Lemon Butter Caper Beurre Blanc

Fried Clam Strips

Paired with Creamy Tartar and Bold Cocktail Sauce

Hushpuppies

Golden-fried and paired with Honey Butter

Lobster Ravioli

Topped with Roasted Butternut Squash, Wild Mushrooms, Toasted Walnuts, Parmesan, and a Creamy Tomato Sauce

Eggplant Parmesan

Stuffed with Creamy Ricotta Cheese, Fresh Basil and Garlic, topped with Marinara Sauce

Shrimp Scampi

Sautéed Shrimp, Grape Tomatoes, Penne Pasta finished with a Lemon Butter Sauce

Roasted Brussels Sprouts

Tossed in Lemon, Honey, Crispy Shallots, and Feta

DESSERT

Chef's Assorted Desserts

A rotating selection of Chef-prepared Desserts