

2024 SKY LOUNGE

MENU

BUFFET INCLUDES:

Chef's Selection Appetizer, Fresh Baked Bread with Butter, and Lemonade & Iced Tea

VEGETARIAN & VEGAN OPTIONS

Risotto and requested Beyond Meat must be pre-requested 72 hours ahead of date to guarantee order

**OCT
19**

Roast Pork Loin & Stone Mustard, Beer-braised Sausage and Sauerkraut, Chicken Schnitzel
Sweet & Sour Braised Red Cabbage, German Hot Salad, Dill Cucumber Salad, Soft Pretzel with Mustard
Apple Strudel, Fruit Display

**OCT
20**

Tri-Tip with Creamy Horseradish, Chicken Fricassee
Roasted Fingerling Potatoes, Brussel Sprouts and Broccolini, Pear and Gorgonzola Salad
Assorted Cookies, Fruit Display

**OCT
25**

Roasted Herb Pork Loin with Fig Port Demi Glace, Seared Salmon
Cheesy Baked Orzo, Roasted Butternut Squash, Chopped Salad
Assorted Dessert, Fruit Display

**OCT
26**

Roasted Herb Turkey with Cranberry Sauce, Pot Roast
Asiago Potatoes, Green Beans & Brussel Sprouts with Bacon Bits, Kale Salad with Fruit and Goat Cheese
Pecan Streusel Cake, Fruit Display

**OCT
27**

Braciolo, Chicken Cacciatore
Penne Pasta with Lemon Butter Sauce, Roasted Mixed Vegetables, Caprese Salad, Pesto Tortellini
Pasta Salad with Prosciutto
Herb Focaccia Bread with Butter, Limoncello Cake

**NOV
1**

BREEDERS' CUP BRUNCH
Skirt Steak Borracho with Pico De Gallo
Eggs Benedict with Jalapeno Hollandaise, Scrambled Eggs with Tomatoes, Chile Poblano, Cheese,
Fiesta Rice, Pinto Beans, Mexican Corn Salad, Fruit Display, Chips, Salsas, Sour Cream, Churro Cheese
cake, Tortillas, Chef's selection Appetizer, Horchata & Jamaica Water

**NOV
2**

BREEDERS' CUP BRUNCH
Carving: Honey Mustard Glaze Ham
Classic Eggs Benedict, Spinach Frittata, Honey Caramelized Cayenne Bacon, Chicken Sausage, Herbs
Roasted Potatoes, Cheese Enchiladas Verde Sauce, Fruit Display, Mini Bagel & Lox, Cinnamon Rolls,

**NOV
3**

Gyro Station: Beef & Chicken, Chicken Jerusalem
Cheesy Baked Orzo, Mediterranean Roasted Vegetables, Mediterranean Berry and Bean Salad, Fruit
Display, Fruit Display
Chef's Choice Dessert

**NOV
8**

Herb pork tenderlion honey mustard glaze, Cranberry Chicken Thighs
Pumpkin & Mushroom Risotto, Roasted Seasonal Vegetables, Butternut & Beet Salad, Fruit Display
Chef's Choice Dessert

**NOV
9**

GOODGUYS CAR SHOW
Prime Rib with Horseradish & Ajus, Fried Chicken
Buttermilk Mashed Potatoes, Oven Roasted Vegetables, Caesar Salad, Fruit Display
Chef's Choice Dessert

**NOV1
10**

GOODGUYS CAR SHOW
Grilled Skirt Steak with Romesco Sauce, Chicken Parmesan
Cheesy Polenta, Italian Roasted Vegetables, Mixed Greens Salad with Italian Dressing, Fruit Display
Chef's Choice Dessert

**NOV
15**

Flank Steak Marinated in Red Wine and Black Pepper, Creamy Chicken Roasted Tomato & Basil
Buttermilk Mashed Potatoes, Roasted Seasonal Vegetables, Winter Chopped Salad
Strawberry Shortcake, Fruit Display

**NOV
16**

Gourmet Mac and Cheese Bar, Duck Confit with Cherry Balsamic Glace
Butternut Squash Ravioli in Sage Sauce, Mixed Sautéed Vegetables, Cesar Salad
Carrot Cake, Fruit Display

SKY LOUNGE

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Chef's Selection Appetizer, Fresh Baked Bread with Butter and Lemonade & Iced Tea

VEGETARIAN & VEGAN OPTIONS

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NOV
17

Oven Roasted Turkey with Gravy, Slow Roasted Pot Roast and Root Vegetables

Roasted Garlic Mashed Potatoes, Mixed Vegetables, Mixed Greens Salad with Balsamic Vinaigrette
Chef's Choice Dessert, Fruit Display

NOV
22

Slow Roast Brisket with Bourbon BBQ Sauce, BBQ Chicken Quarters

Porky Beans, Potato Salad, Coleslaw, Corn Bread and Butter
Assorted Mini Pies, Fruit Display

NOV
23

Roasted Pork Loin with Apple Honey Garlic Sauce, Maple Mustard Glaze Chicken

Pumpkin Bacon Mac & Cheese, Green Bean Casserole, Mixed Greens Salad
Assorted Bars & Brownies, Fruit Display

NOV
24

Tri-Tip with Peppercorn Cognac Demi Glaze, Chicken Fricassee

Roasted Fingerling Potatoes, Brussel Sprouts and Broccoli, Pear and Gorgonzola Salad
Assorted Cookies, Fruit Display

NOV
29

Stir Fry Soba Noodles with Veggies, Shrimp and Chicken, Seared Salmon with Soy Ginger Glaze

Scallion Rice, Asian Greens with Garlic, Asian Chopped Salad
Assorted Desserts, Fruit Display

NOV
30

Baked Ham with Pineapple Chutney, Pot Roast

Asiago Potatoes, Green Beans & Brussel Sprouts with Bacon Bits, Kale Salad with Fruit and Goat Cheese
Pecan Streusel Cake, Fruit Display

DEC
1

Roasted NY Steak with Chimichurri, Chicken Saltimbocca

Penne Pasta with Lemon Butter Sauce, Roasted Mixed Vegetables, Caprese Salad, Pesto Tortellini
Pasta Salad with Prosciutto
Herb Focaccia Bread with Butter, Assorted Brownies

DEC
6

Tri-Tip with Creamy Horseradish, Pan Seared Mediterranean Petrale Sole (Capers, Tomatoes & Cucumber)

Cheesy Baked Orzo, Mediterranean Roasted Vegetables, Mediterranean Berry and Bean Salad
Chef's Choice Dessert, Fruit Display

DEC
7

Pasta Station with Chicken and Shrimp, Pan Seared Sole with Lemon Caper Sauce

Garlic Mashed Potatoes, Green Bean Casserole, Colorful Chopped Salad
Bread Pudding, Fruit Salad

DEC
8

Fish Taco Station, Chicken Salsa Verde

Mexican Rice, Refried Beans, Watercress Salad, Flour and Corn Tortillas, Chips, Mild Salsa and Sour Cream
Apple Salad, Horchata and Jamaica Water

DEC
13

Pork Belly with Bacon Onion Jelly Sauce, Cranberry Chicken Thighs

Pumpkin and Mushroom Risotto, Roasted Seasonal Vegetables, Butternut and Beet Salad
Chef's Choice Dessert, Fruit Display

DEC
14

Roasted NY Steak with Chimichurri, Pork Puttanesca

Cheese Polenta, Roasted Vegetables, Kale and Quinoa Salad
Carrot Cake, Fruit Display

DEC
15

Beef and Chicken Gyro, Butter Chicken

Cumin Rice, Mixed Vegetables, Garlic and Herb Cucumber Salad, Naan Bread
Chef's Choice Dessert, Fruit Display