

KICK-OFF CLASSIC APPETIZER BUFFET \$28 PER PERSON

HARVEST CRUDITÉ

Celery, Broccoli, Carrots, Cherry Tomatoes, Squash, Cucumber, Green Pepper, Marinated Artichoke, Ranch Dressing and/or Blue Cheese

CHIPS & SALSA

House Fried Tortilla Chips, House-made Pico de Gallo and Guacamole

WINGS YOUR WAY - BONELESS or BONE-IN

(Your choice of 2 flavors)

Classic Buffalo Style

BBO

Bourbon

Sweet Thai Chili

For Bone-in Wings add \$3.00 per person

TRUFFLE TATER TOTS

Topped with Parmesan Cheese and Parsley

CLASSIC CHEESEBURGER SLIDERS

Seared Beef Patty on Brioche, American Cheese

1ST DOWN

PREMIUM APPETIZER BUFFET

\$30 PER PERSON

CHIPS & DIP

House Fried Cajun Seasoned Potato Chips, Warm Blue Cheese Bacon Dip

MEDITERRANEAN PITA POINTS

Toasted Pita Bread, Fresh Greens, Tomato, Red Onion, Olives, Feta, Greek Dressing and Balsamic Reduction

PRETZEL POPPERS

Warm Pretzel Bites, drizzled with Honey, House-made IPA Mustard

SWEET CHILI GLAZED CHICKEN SKEWERS

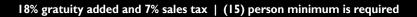
Seared, topped with Sweet Chili Glaze, scallions

BEEF SKEWERS

Fried, topped with Teriyaki Glaze, Scallions

PHILLY CHEESE STEAK EGG ROLLS

Fried Golden Brown, Spicy Ketchup











HOME RUN VIP APPETIZER BUFFET

\$39 PER PERSON

HARVEST CRUDITÉ

Celery, Broccoli, Carrots, Cherry Tomatoes, Squash, Cucumber, Green Pepper, Marinated Artichoke, Ranch Dressing and/or Blue Cheese

CHIPS & SALSA

House Fried Tortilla Chips, House-made Pico de Gallo and Guacamole

MEDITERRANEAN PITA POINTS

Toasted Pita Bread, Fresh Greens, Tomato, Red Onion, Olives, Feta, Greek Dressing and Balsamic Reduction

CAESAR SALAD

Romaine, Parmesan, Garlic Croutons

CLASSIC CHEESEBURGER SLIDERS

Seared Beef Patty on Brioche, American Cheese

PHILLY CHEESE STEAK EGG ROLLS

Fried Golden Brown, Spicy Ketchup

WINGSYOUR WAY - BONELESS or BONE-IN

(Your choice of 2 flavors)

Classic Buffalo Style

BBQ

Bourbon

Sweet Thai Chili

For Bone-in Wings add \$3.00 per person

TRUFFLE TATER TOTS

Topped with Parmesan Cheese and Parsley

HAND TOSSED PIZZAS

SERVES TWO - FOUR PEOPLE

THREE CHEESE PIZZA

Tomato Sugo, Mozzarella, Provolone, Parmesan \$12

PEPPERONI PIZZA

Tomato Sugo, Mozarella, Pepperoni \$14

VEGETARIAN PIZZA

Our Three Cheese Pizza topped with Caramelized Onions, Peppers & Mushrooms \$14

BUFFALO CHICKEN PIZZA

Blue Cheese based Sauce, Fried Buffalo Chicken, Mozzarella \$15

CHICKEN FLORENTINE PIZZA

Garlic White Sauce, Grilled Chicken, Spinach, Cherry Tomatoes, Mozarella, Goat Cheese \$16

GARDEN BALSAMIC FLATBREAD

Grilled Flatbread, Fresh Greens, Cherry Tomatoes, Red Onion, Mozarella, Balsamic Glaze \$15

18% gratuity added and 7% sales tax | (15) person minimum is required









EXTRA POINT SERVES 15 APPROXIMATELY

CHIPS & SALSA

House Fried Tortilla Chips, Pico de Gallo, Gaucamolee, \$35 per order

CHIPS & DIP

House Fried Cajun Seasoned Potato Chips, Warm Blue Cheese Bacon Dip, \$40 per order

HARVEST CRUDITÉ

Celery, Broccoli, Carrots, CherryTomatoes, Squash, Cucumber, Green Pepper, Marinated Artichoke, Ranch Dressing and/or Blue Cheese, \$50 per platter, add \$5 for extra dressing

ASSORTED CHEESE WITH FRESH FRUIT

Domestic & Imported Cheese Display, Assorted Crackers, Fruit Garnishes, \$60 per platter

KALE & ARUGULA SALAD

Topped with Walnuts, Cranberries, Blue Cheese Crumbles, Apple Cider Vinaignette, \$7 per person

CAESAR SALAD

Romaine, Parmesan, Crouton, \$5.50 per person

FRIED MOZZARELLA WEDGES

Lightly Fried Mozzarella Wedges, House-made Tomato Sugo, \$45 per order

PRETZEL POPPERS

Warm Pretzel Bites, drizzled with Honey, House-made IPA Mustard, \$35 per order

WINGSYOUR WAY

Boneless (40 Pieces) \$65

Choice of Bone-in or Boneless Wings, with Carrots & Celery
Classic Buffalo Style
BBQ
Bourbon
Sweet Thai Chili
Bone-In (40 Pieces) \$80

SLIDER BAR

CLASSIC CHEESEBURGER SLIDER

Seared Beef Patty, American Cheese, Brioche \$2.75 each

CHICKEN PARM SLIDER

Breaded Fried Chicken, Tomato Sugo, Mozzarella, Parmesan, Brioche \$3.25 each

CAPRESE SLIDER

Sliced Tomato, Fresh Mozzarella, Basil, Pesto, Balsamic Glaze, Brioche \$3.75 each

IMPOSSIBLE SLIDER

Seared Impossible Brand "meat", Truffle Aioli, Brioche \$4.75 each

18% gratuity added and 7% sales tax | (15) person minimum is required









EXTRA INNINGS PASSED APPETIZERS

SCALLOP WRAPPED IN BACON \$4 each

CHICKEN LEMONGRASS POT STICKERS

Chicken Dumpling with Corn, Lemongrass, Onion, Scallion, Szechaun Sauce \$1.75 each

SPANAKOPITA

Spinach, Cheese in Phyllo, Pomegranate Reduction, \$2.25 each

PHILLY CHEESESTEAK EGG ROLL

Lightly Fried, Spicy Ketchup \$2.75 each

HOT DOG EN CROUTE

Mini Hot Dog Bites wrapped in Pastry Dough \$1.75 each

VEGETARIAN SPRING ROLL

Lightly Fried with Sweet Chili Sauce \$2.25 each

COCONUT SHRIMP

Lightly Fried, Sweet Chili Sauce \$2.75 each

SHRIMP COCKTAIL

Individual Shooter, Spicy Cocktail Sauce, Lemon \$3.25 each

BRUSCHETTA

Toasted Baguette, Tomato, Garlic, Basil, Parmesan, Balsamic Glaze \$2.25 each

7TH INNING STRETCH

FOR YOUR SWEET TOOTH!

DISPLAY

COOKIES & BROWNIES

House-baked Chocolate Chip Cookies and Brownies, garnished with Fruit and Powdered Sugar \$4.00 per person

CHOCOLATE AND STRAWBERRY MOUSSE BAR

Assorted Toppings, Sprinkles, Crushed Oreos, M&Ms \$6.50 per person

THE DOUGH

Warm Fried Dough Pieces, Cinnamon Sugar, Chocolate Drizzle, Butterscotch \$4.00 person

PASSED AND PLATED

CHEESECAKE POPS

Variety of Tiramisu, Cookies n' Cream, Raspberry & Key Lime \$2.25 each

PETIT FOURS

Variety of Strawberry, Chocolate Mocha, Rainbow Layer \$1.50 each

CHOCOLATE BUNDT CAKE

Warm Bundt Cake, Whipped Cream, Butterscotch, Powdered Sugar, \$6.00 each

18% gratuity added and 7% sales tax | (15) person minimum is required









BEVERAGE ARRANGEMENTS

Skybokx 109 is pleased to host your event. We are happy to consider any special requests that you may have concerning your event. Please see some of our beverage options below:

CASH OR HOSTED/OPEN BAR

Charges are based on the number of drinks consumed. A gratuity charge of 18% will be added to each hosted bill.

CASH BAR:

Guests pay for their own drinks at the bar or through a server.

HOSTED BEER AND WINE:

Host pays for beer and wine only; guests pay for spirits.

HOSTED/OPEN SET LIMIT:

Host sets a predetermined dollar limit on bar. Bartender/Servers will notify host throughout the night; once limit is reached, guest pay for their own drinks.

HOSTED BAR:

Host pays for the entire bar including, spirits, wine, beer and drinks.

HOSTED COCKTAIL HOUR:

Host pays for spirits, wine and beer based on a time period; after which guests pay for their own drinks.

BEVERAGE SELECTIONS

Pricing is per drink, unless otherwise specifed.

PREMIUM SPIRITS

Jack Daniel's \$12 Finlandia Vodka \$9 Finlandia Raspberry \$9 Exotico Tequila Blanco \$9 Tanqueray Gin \$10 Jim Beam \$9 Dewar's White Label \$9

HOUSE WINE

Pinot Grigio \$9 Chardonnay \$10 Sauvignon Blanc \$10 Prosecco \$9 Pinot Noir \$12 Merlot \$10 Cabernet Sauvignon \$10

DELUXE SPIRITS

Grey Goose \$13 Tito's Handmade Vodka \$12 Bombay Sapphire \$11 Hendrick's Gin \$15 Maker's Mark Bourbon \$12 Johnny Walker Black \$12 Macallan 12 yr \$12 Herradura Silver \$13 Herradura Reposado \$15

PREMIUM WINE

Chardonnay \$12 Sauvignon Blanc (New Zealand) \$12 Cabernet Sauvignon \$12

BEER

Domestic, Imported and Craft Beers Available on Draft, Bottles & Cans Prices vary; Average \$5 - 7 per drink

SPECIALTY

Sangria \$25 per pitcher, (6) 8oz servings Bloody Mary Bar \$12, \$75 set up fee Mimosa Bar \$10, includes peach, strawberry, elderflower & OJ, \$75 set up fee

Bottomless Soda, \$15 per pitcher

Please note you must be 21 or older to consume alcohol, and it is also against State Law to bring in your own alcoholic beverages.









GENERAL INFORMATION AND POLICIES

PRIVATE EVENT ROOMS

PENALTY BOKX:

This is a fun casual private room in SKYBOKX 109. This space can be set-up in many different ways - for a meeting, reception style party, or a sit-down dinner. The room does have 3 flatscreen TV's – great for watching sports or showing a presentation. The space has leather furnishings and a custom built in credenza to display food on.

SCULL PRIVATE DINING ROOM:

This is our newest private dining space. This room is perfect for any occasion. This room can be used alone or added our Den space – which has a pool table! The room capacity is approximately 35 guests. This space also has a built-in custom credenza and two flatscreen TV's.

SIDELINES:

This space is in the front of the restaurant and is open to all the action of the restaurant. This space is great for networking events and small casual gatherings. Accommodates up to 30 guests.

THE DEN:

This cozy corner space is perfect for gathering of 15 people or less. The space has a 60" flatscreen TV along with a beautiful walnut pool table. This space is perfect for drinks and appetizers.

FOOD AND BEVERAGE

We offer our catering menus for your events; we would also be happy to customize a menu for your occasion. Several options are available for your beverage/bar arrangements. We require a final, guaranteed guest count three (3) days prior to your event. Menu selections are due ten (10) days in advance to your event date. Please note, due to board of health regulations, buffet food may not be packaged to go under any circumstance.

Menu Substitutions and/or slight increases in food prices may occur based on current supplier distribution or increases in costs. Prices for individual items guaranteed no more than 30 days in advance.

DESSERT:

We offer some great dessert selections – please check our dessert menus, are welcome to bring in a cake from a commercial bakery. Cake cutting/plating fee is \$1.50 per person.

DEPOSIT

We require a deposit to secure your event date. This deposit is nonrefundable. The deposit will apply to your final bill.

MISCELLANEOUS

Decorations: Please discuss details with your event coordinator. We do not allow glitter or confetti. No open flame.

ENTERTAINMENT:

Please discuss with your event coordinator when booking your event.

WEATHER EMERGENCY:

In the event of a weather emergency we will apply your deposit to a future date.

PARKING:

On-site ample complimentary parking.

Please note you must be 21 or older to consume alcohol, and it is also against State Law to bring in your own alcoholic beverages.





