

KICK-OFF CLASSIC APPETIZER BUFFET \$33 per person

HARVEST CRUDITÉ

Farm Fresh Crisp Vegetables, Marinated Artichoke, Ranch Dressing and/or Blue Cheese

CHIPS & SALSA House Fried Tortilla Chips, House-made Pico de Gallo, 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

WAFFLE FRIES or TATER TOTS

Parmesan Cheese

CLASSIC CHEESEBURGER SLIDERS Seared Beef Patty, Brioche Bun, American Cheese

TOUCHDOWN PREMIUM APPETIZER BUFFET \$38 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, Honey Drizzle, House-made IPA Mustard,

SWEET CHILI GLAZED CHICKEN SKEWERS Sweet Chili Glaze, Scallions

BEEF SKEWERS Teriyaki Glaze, Scallions

Cheese Sauce

PHILLY CHEESE STEAK EGG ROLLS Golden Brown, Spicy Ketchup

ALL BUFFETS ARE DESIGNED FOR TWO HOURS OF SERVICE. A MINIMUM OF 20 GUESTS REQUIRED. ALL BUFFETS ARE DESIGNED FOR TWO HOURS OF SERVICE. A MINIMUM OF 20 GUESTS REQUIRED.

18% gratuity added and 7% tax | (20) person minimum is required



HOME RUN **VIP APPETIZER BUFFET** \$45 per person

HARVEST CRUDITÉ

Farm Fresh Crisp Vegetables, Marinated Artichoke, Ranch Dressing and/or Blue Cheese

CHIPS & SALSA

House Fried Tortilla Chips, House-made Pico de Gallo, 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, Brioche Bun, American Cheese

PHILLY CHEESE STEAK EGG ROLLS

Golden Brown, Spicy Ketchup

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

WAFFLE FRIES or TATER TOTS

Parmesan Cheese

ALL BUFFETS ARE DESIGNED FOR TWO HOURS OF SERVICE. A MINIMUM OF 20 GUESTS REQUIRED.

HAND TOSSED PIZZAS SERVES TWO - FOUR PEOPLE

THREE CHEESE PIZZA Tomato Sauce, Mozzarella, Provolone, Parmesan \$16

PEPPERONI PIZZA Tomato Sauce, Mozzarella, Pepperoni \$18

VEGETARIAN PIZZA Our Three Cheese Pizza, Seasonal Vegetable \$18

BUFFALO CHICKEN PIZZA Chunky Blue Cheese, Fried Buffalo Chicken, Mozzarella \$20

MARGHERITA PIZZA Fresh Mozzarella, Vine Ripe Tomatoes, Basil, Tomato Confit, Shaved Parmesan \$18

18% gratuity added and 7% tax | (20) person minimum is required



FIELD GOAL

DINNER BUFFET \$26 per person

CLASSIC CAESAR SALAD Crisp Romaine, Caesar Dressing, House Croutons, Parmesan

SKYBOKX CLASSIC CHILI All Beef Chili, Adobo Peppers Tortilla Chips

CLASSIC MEATLOAF Beef & Pork Meatloaf, Sweet Chili Mustard Glaze

CHICKEN PARMESAN Chicken Cutlets, Tomato Sauce, Mozzarella, Parmesan

GRILLED ASPARAGUS Chargrilled Green Asparagus, Parmesan, Lemon Beurre Blanc

CAJUN RED BLISS POTATOES Slow Roasted Garlic, Red Bliss Potatoes, Cajun Seasoning

OFFSIDES DINNER BUFFET \$37 per person

HOUSE SALAD Lettuce Blend, Grape Tomatoes, Carrots, Cucumber, **Balsamic & Ranch Dressing**

CLASSIC CAESAR SALAD Crisp Romaine, Caesar Dressing, House Croutons, Parmesan

SKYBOKX CLAM CHOWDER Wild Caught Clams, Rendered Bacon, Yukon Gold Potatoes **Oyster Crackers**

BOURBON STEAK TIPS Smokey Bourbon Marinated Steak Tips

CHICKEN MARSALA Pan-seared Chicken Medallions, Cremini Mushrooms, Marsala Wine Sauce

ROASTED BRUSSEL SPROUTS Brussels Sprouts, Rendered Bacon, Herbs

CAJUN RED BLISS POTATOES Slow Roasted Garlic, Red Bliss Potatoes, Cajun Seasoning

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18% gratuity added and 7% tax | (20) person minimum is required



EXTRA INNINGS DISPLAYED APPETIZERS

SCALLOP WRAPPED IN BACON \$4 each

CHICKEN LEMONGRASS POT STICKERS

Chicken Dumpling with Corn, Lemongrass, Onion, Scallion, Szechaun Sauce \$2 each

PHILLY CHEESESTEAK EGG ROLL Golden Brown, Spicy Ketchup \$3 each

VEGETARIAN SPRING ROLL

Sweet Chili Sauce \$3 each

COCONUT SHRIMP Sweet Chili Sauce \$3 each

SHRIMP COCKTAIL

Individual Shooter, Spicy Cocktail Sauce, Lemon \$4 each

BRUSCHETTA

Toasted Baguette, Tomato, Garlic, Basil, Parmesan, Balsamic Glaze \$3 each

A MINIMUM OF 25 PIECES PER APPETIZER SELECTION IS REQUIRED.

7TH INNING STRETCH FOR YOUR SWEET TOOTH

DISPLAY

COOKIES & BROWNIES

House-baked Chocolate Chip Cookies and Brownies, garnished with Fruit and Powdered Sugar \$5 per person

CHOCOLATE AND STRAWBERRY MOUSSE BAR

Assorted Toppings, Sprinkles, Crushed Oreos, M&Ms \$7 per person

PETIT FOURS

Variety of Strawberry, Chocolate Mocha, Rainbow Layer \$3 each minimum of 24 items required

18% gratuity added and 7% tax | (20) person minimum is required



EXTRA POINT - A LA CARTE OPTIONS

Available in full and half pans. Some menu items are seasonal and may be subject to change. Small/Half Pan serves 10 | Large/Full Pan serves 20

SALADS

A minimum of 2 orders per salad selected is required. SKYBOKX109 HOUSE SALAD

Lettuce Blend, Grape Tomatoes, Carrots, Cucumber, Choice of Balsamic Vinaigrette or Ranch, \$80 Large, \$40 Small

HARVEST SALAD

Lettuce Blend, Bacon, Roasted Sweet Potato, Candied Pecans, Blue Cheese, Apple Cider Vinaigrette, \$120 Large, \$60 Small

CAESAR SALAD

Crisp Romaine, Parmesan, Croutons, Chunky Caesar Dressing, \$100 Large, \$50 Small

SAUPS

A minimum of 2 crocks per soup selected is required. SKYBOKX109 CLASSIC CHILI

All Beef Chili with Adobo Peppers for a Smoky Heat Tortilla Chips, Crock \$50

VEGAN CHILI

Classic Chili Made with Vegan "Meat", Adobo Peppers Tortilla Chips, Crock \$60

SKYBOKX CLAM CHOWDER

Wild Caught Clams, Rendered Bacon, Yukon Gold Potato Served With Oyster Crackers, Crock \$50

BUTTERNUT SQUASH & APPLE

Simmered Butternut Squash and Apples, Blended with Rosemary Served With Oyster Crackers, Crock \$50

ÛES

A minimum of 2 full pans per side selected is required. **ROASTED BRUSSEL SPROUTS** Tossed with Rendered Bacon, Herbs, Full Pan \$60, Half Pan \$30

CAJUN RED BLISS POTATOES Slow Roasted Garlic, Quartered Red Bliss Potatoes. Cajun Seasoning, Full Pan \$60, Half Pan \$30

GARLIC CONFIT MASHED POTATOES

Confit Garlic, skin-on Red Bliss Potatoes, Scallions Full Pan \$60 Half Pan \$30

GRILLED ASPARAGUS

Chargrilled Green Asparagus, Parmesan, Lemon Beurre Blanc Full Pan \$100 Half Pan \$50

ENTREES

CLASSIC MEATLOAF

Beef & Pork Meatloaf, Sweet Chili Mustard Glaze Full Pan \$120, Half Pan \$60

BOURBON STEAK TIPS

Smokey Bourbon Marinated Steak Tips Full Pan \$220, Half Pan \$110

LONDON BROIL

Chargrilled Marinated Flank Steak, Red Wine Peppercorn Demi Full Pan \$180, Half Pan \$90 *Minimum of 3 Full Pans required

CHICKEN PARMESAN

Chicken Cutlets, House Tomato Sauce, Mozzarella and Parmesan Full Pan \$120. Half Pan \$60 *Minimum of 2 Full Pans required

CHICKEN MARSALA

Pan-seared Chicken Breast, Cremini Mushrooms, Marsala Wine Sauce, Full Pan \$110, Half Pan \$55

SEARED SALMON FILLET

Crispy Skin Atlantic Salmon, White Bean Ragout, Lemon Full Pan \$200, Half Pan \$100

COMEBACK MAC

Radiatore Pasta, Hilldale American & Cheddar Blend, Garlic Panko Crumbs, Full Pan \$120, Half Pan \$60 With Buffalo Chicken, Full Pan \$150, Half Pan \$75

MEATBALLS WITH LINGUINI

Meatballs, House Tomato Sauce, Linguini, Herbs Beef and Pork, Full Pan \$120, Half Pan \$75 Vegan Plant-based, Full Pan \$150, Half Pan \$75 *Vegan - minimum order of 2 Full Pans



EXTRA POINT - A LA CARTE SERVES 15 APPROXIMATELY

CHIPS & SALSA

House Fried Tortilla Chips, House-Made Pico de Gallo, Guacamole, \$40 per order

CHIPS & DIP

House Fried Cajun Seasoned Potato Chips, Warm Blue Cheese Bacon Dip, \$45 per order

HARVEST CRUDITÉ

Farm Fresh Crisp Vegetables, Marinated Artichoke, Ranch Dressing and/or Blue Cheese, \$55 per platter

ASSORTED CHEESE WITH FRESH FRUIT

Domestic & Imported Cheese Display, Assorted Crackers, Fruit Garnishes, \$65 per platter

FRIED MOZZARELLA WEDGES

Lightly Fried Mozzarella Wedges, House-made Tomato Sauce, \$50 per order

PRETZEL POPPERS Warm Pretzel Bites, Honey Drizzle, House-made IPA Mustard, Cheese Sauce \$40 per order

WAFFLE FRIES OR TATER TOTS

Parmesan Cheese \$40 per order

SLIDER BAR

CLASSIC CHEESEBURGER SLIDER

Seared Beef Patty, American Cheese, Brioche Bun \$3 each

CHICKEN PARM SLIDER

Breaded Fried Chicken, Tomato Sauce, Mozzarella, Parmesan, Brioche Bun \$4 each

CAPRESE SLIDER

Sliced Tomato, Fresh Mozzarella, Basil, Pesto, Balsamic Glaze, Brioche Bun \$4 each

IMPOSSIBLE SLIDER

Seared Impossible Brand "meat", Truffle Aioli, Brioche Bun \$5 each

A MINIMUM ORDER OF 10 SLIDERS PER TYPE IS REOUIRED.

WINGS YOUR WAY

Choice of Bone-in or Boneless Wings, Carrots & Celery

Classic Buffalo Style BBQ Bourbon Sweet Thai Chili

Bone-In (50 Pieces) \$100 Boneless (50 Pieces) \$80

18% gratuity added and 7% tax



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

Beverage prices based on items and supply distribution. Current pricing for estimation is available upon request. Actual prices are confirmed the day of the event based on items selected.

> 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.

Before placing your order, please inform your server if a person in your party has a food allergy. *Some items may be served raw, undercooked or cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. For more information regarding potential health concerns, please ask your server or a manager. (11-2022)



闵 🗗 319 Speen Street | Natick, MA 01760 | 508.903.1600 | skybokx109.com

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 has 3 flatscreen TV's – great for watching sports or showing a presentation. The space has high-top tables, and a built in credenza for food displays.

SCULL PRIVATE DINING ROOM:

This room is perfect for any occasion. This room can be used alone or combined with Den space – which has a pool table (play is an additional fee)! 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, including a front row space for live music when performing. 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. Pool play is available for an additional fee. 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 consult with your event coordinator for options. You 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 non-refundable. The deposit will apply to your final bill.

MISCELLANEOUS

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

ENTERTAINMENT:

Please discuss with your sales manager 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.