## KICK-OFF <br> appetizer buffet $\$ 23$ perpergon

## CRUDITÉ

Celery, Broccoli, Carrots, Tomato and Cucumber served with a Ranch Dressing

## CHIPS \& SALSA

Warm Tortilla Chips, Fresh Salsa
Or
Homemade Potato Chips with Blue Cheese Bacon Dip (add \$1.50pp)

## WINGS YOUR WAY - BONELESS

(Your choice of 2 flavors)
Classic Buffalo Style - Blue Cheese Chunk, Celery and Carrot Sticks
Honey Mustard - Honey Whiskey Mustard Sauce
Bourbon Glazed- Sweet Bourbon Sauce
Sweet Garlic Rosemary - Fresh Herbs, Garlic and Honey
For Bone-in Wings add $\$ 2.00$ per person

## CHOICE OF SPICY EDAMAME OR FRIED STRING BEANS

With Sweet Chile Sauce

## CHEESEBURGER SLIDERS*

Ketchup \& American Cheese

## BACON POTATO SKINS

Topped with Cheddar \& Bacon
Topped with Cheddar Cheese \& Broccoli (add \$1.50pp)
Topped with Braised Short Rib (add \$2.00pp)

## 1ST OOVN <br> APPETIZER 日UFFET $\$ 25$ PER PERSON

## SPINACH \& ARTICHOKE DIP

Parmesan Gratin, Pita Chips and Tortilla Crisps

## BASKETS OF FRIED PICKLES

Served with Chipotle Aioli

## BAVARIAN PRETZEL STICKS

Served Warm with IPA Grain Mustard

## CHICKEN SKEWERS

Fresh Honey Mustard Marinated Chicken Tenderloin

## BEEF SKEWERS

Drizzled in Teriyaki Glaze
PHILLY CHEESE STEAK EGG ROLLS
Peppers, Onions, Yellow Cheddar, Spicy Ketchup

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.

## HOME RUN DELUXE APPETIZEf BUFFET \$30 PER PERSON

## PASSED APPETIZERS

Coconut Shrimp, Veggie Spring Roll, Beef Skewer

## STATIONARY APPETIZERS

## CRUDITÉ

Celery, Broccoli, Carrots, Tomato, Cucumber
Ranch Dressing

## SPINACH AND ARTICHOKE DIP

Parmesan Gratin, Pita Chips, Tortilla Crisps

## BUFFET

Wings Your Way - Boneless
Classic Buffalo Style - Blue Cheese Chunk, Celery and Carrot Sticks
Bourbon Glazed - Sweet Bourbon Sauce

## SLIDER BAR*

Hamburger and Cheeseburger Sliders
Ketchup, Mustard, Mayonnaise \& American Cheese
SHORT RIB SLIDER WITH HORSERADISH CREAM OR CHICKEN PARMESAN SLIDER
with Mozzarella and Marinara Sauce, Served a Mini Brioche Bun
TRUFFLE TATOR TOTS

## FLY BALL ITALIAN-STYLE BUFFET $\$ 25$ PER PEFSON

## BRUSCHETTA

Toasted Baguette, Fresh Tomatoes, Basil \& Parmesan Cheese

## BABY BELLA MUSHROOMS

Stuffed with Spinach, Basil Pesto-Gratin
CAESAR SALAD
Romaine Hearts, Homemade Croutons, Caesar Dressing

## ASSORTED SKYBOKX 109 HANDTOSSED PIZZA

Three Cheese,Veggie \& Pepperoni
ITALIAN MEATBALLS
Meatballs served with Marinara Sauce
MAC AND CHEESE BITES

## IIME JUT BUFFET|\$24 PER PERSON

## MEDITERRANEAN DISPLAY

Hummus, Marinated Olives, Artichokes, Roasted Red Peppers, Feta and Pita

## CAPRESE SALAD

Mini Stacks - Tomato, Mozzarella and Basil
Balsamic Glaze \& EVOO

## ANTIPASTO DISPLAY

Pepperoni, Mortadella, Soppressata, Prosciutto, Marinated Broccolini, Baby Tomatoes, Marinated Artichokes. Served with Assorted Breads, Crackers

## CHEESY BREADSTICKS

Served with Marinara Sauce
ADD ITALIAN MEATBALLS FOR \$1.50 PP

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# EXTRAPOINT <br> SERVES 15 APPROXIMATELY 

## CHIPS AND SALSA

Warm Tortilla Chips \& Fresh Salsa | \$ 30.00 per order
HOMEMADE POTATO CHIPS
WITH BLUE CHEESE BACON DIP
$\$ 35.00$ per order

## CRUDITÉ

Celery, Broccoli, Carrots, Tomato, Cucumber Ranch Dressing $\$ 40.00$ per platter

## HARVEST CRUDITÉ

The traditional Crudité plus Summer Squash, Red \& Green Peppers
\& Artichoke Hearts | $\$ 50.00$ per platter

## SPINACH ARTICHOKE DIP

Parmesan Gratin, Pita Chips,Tortilla Crisps | \$40.00

## ASSORTED CHEESE WITH FRESH FRUIT GARNISH

Assorted Crackers | $\$ 40.00$ per platter
HOUSE SALAD
Mixed Greens Cucumbers, Tomatoes, Red Onion
Balsamic Vinaigrette and Ranch Dressing | $\$ 4.95$ per person

## CAESAR SALAD

Romaine, Asiago, Crouton | $\$ 4.95$ per person

## WINGSYOUR WAY

Classic Buffalo Style - Blue Cheese Chunk, Celery and Carrot Sticks Honey Mustard - Honey Whiskey Mustard Sauce
Bourbon Glazed- Sweet Bourbon Sauce
Sweet Garlic Rosemary - Fresh Herbs, Garlic and Honey
$\$ 55.00$ per chafing dish - Boneless
$\$ 65.00$ per chafing dish - Bone-in Wings

FRIED MOZZARELLA WEDGES
Marinara Sauce | \$35.00 per chafing dish

## BACON POTATO SKINS

Topped with Cheddar and Sour Cream
$\$ 35.00$ per chafing dish
Topped with Broccoli and Cheddar | \$30.00 per chafing dish Topped with Short Rib and Cheddar | $\$ 45.00$ per chafing dish

## SLIDER BAR

## CHEESEBURGER SLIDERS*

Ketchup, Mustard, Mayonnaise \& American Cheese $\$ 2.50$ a slider

## BEEF AND SAGE SLIDERS WITH GORGONZOLA*

On a Mini Brioche Bun | $\$ 3.00$ a slider

## SHORT RIB SLIDER

with Horseradish Cream ~ on a Mini Brioche Bun | $\$ 3.50$ Slider
CHICKEN PARMESAN SLIDER
Mozzarella, Marinara Sauce | $\$ 2.75$ slider

## BUFFALOTHIGH SLIDER

On a Mini Brioche Bun | $\$ 2.75$ per slider

## CRABCAKE SLIDER*

Served with Spicy Aioli - topped with Asian Slaw \| $\$ 3.75$ per slider

## LOBSTER SLIDER - SEASONAL*

Fresh Maine Lobster on a Buttered Brioche Bun | $\$ 6.00$ slider

## TRUFFLE TATORTOTS

2.75 per person

## ASSORTED PIZZA - HAND TOSSED

Three Cheese,Veggie, Pepperoni, Mushroom | \$ 4.50 per pizza

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## EXTRAINNINGS passeorappetizers

DIVER SEA SCALLOP WRAPPED IN BACON* | $\$ 3.85$ each

## MARINATED STEAK CROSTINI

With Dressed Greens \& Balsamic Glaze | $\$ 3.00$ each

## SPANIKOPITA

Spinach, Puff Pastry | \$2.00 each

## MAC \& CHEESE BITES

$\$ 2.00$ each
JALAPENO POPPERS
With Cream Cheese | $\$ 2.00$ each
VEGETARIAN SPRING ROLL
Sweet Chili Sauce | $\$ 2.00$ each

## COCONUT SHRIMP*

Sweet Chili Sauce | $\$ 2.50$ each

## SHRIMP COCKTAIL*

Spicy Cocktail Sauce - Served in a Shooter Glass | $\$ 2.50$ each

## BRUSCHETTA

Toasted Baguette, Parmesan Cheese | \$2.00 each
MINI BEEF WELLINGTON | $\$ 3.75$ each

## 7Thinning STFETCH FOR YOUR SYEET TOOTH!

A SELECTION OF HOMEMADE, MELT-IN-YOUR-MOUTH, CHOCOLATE CHIP COOKIES \& CHOCOLATE BROWNIES $\$ 3.50$ per person<br>RASPBERRY AND CHOCOLATE MOUSSE BAR<br>Served with Sprinkles, Assorted Toppings \& Whipped Cream $\$ 6.00$ per person<br>ICE CREAM SANDWICH<br>Vanilla Ice Cream in a Chocolate Chip Cookie | $\$ 4.50$ person<br>STRAWBERRY SHORTCAKE | \$6.50 per person<br>NEWYORK STYLE CHEESECAKE OR<br>RED VELVET CHEESECAKE \| $\$ 7.00$ per person

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## 

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.
**If your event is taking place in the Nantucket Commons space there is a fee of $\$ 125.00$ for the bar set-up and bartender.

## generfl information anu policies

## PRIVATE EVENT ROOMS

## NANTUCKET COMMONS:

This space is located off of the Hotel Lobby, adjacent to SKYBOKX 109. This space can hold up to 75 guests for a sit-down dinner and 150 guests for a reception style event. This is a beautiful room with 25 foot high ceilings. The room has a porcelain tile floor, which makes it perfect as a built in dance floor, and a built-in granite buffet area great for displaying food.

## 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 $T V$ 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 (I0) 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.

## DESSERT:

We offer some great dessert selections - please check our dessert menus. You are welcome to bring in a cake from a commercial bakery.
Cake cutting/plating fee is $\$ 1.00$ 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 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.
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