



CATERING

menus

URBAN TABLE

CATERING & EVENTS

AT

SKYLINE

on the

BRICKTOWN CANAL

DETAILS

& information

DIETARY RESTRICTIONS

We believe everyone deserves a meal they can enjoy. That's why we offer customizable options for guests with dietary restrictions, including vegetarian, vegan, gluten-free, & allergy-friendly dishes.

EVENT STAFF

Dressed in black professional attire, our service staff will take care of the set-up, maintenance & break down of all catering. A minimum gratuity of 10% of food & beverage sales is applied. If a different amount is preferred, it is at the discretion of the client.

QUALITY DISPOSABLES

We provide high quality 6 inch appetizer & dessert plates & 9 inch dinner plates. We provide white paper napkins & faux silver forks, knives & spoons. Custom colored plates, napkins & plasticware are available upon request & charged at market price.

*We offer china, flatware, & stemware for rent.

CAKE CUTTING

Cake cutting is available upon request.

Plates, forks, & napkins for the cake can be added for an additional fee.

SERVICE CHARGE

Our team of professionals spend a great deal of behind-the-scenes time working towards the success of your event. This includes menu creation, walkthroughs, purchasing products, fresh ingredients & kitchen prep. The service charge includes our food handling permits, liquor & food liability insurance. It is dependent on many factors such as guest count, menu, service & equipment needs, duration & type of event.



APPETIZERS

CHARCUTERIE

\$9 per person

Charcuterie boards and tables are comprised of a selection of artisan cheeses, meats, crackers, and fresh fruits.



HORS D'OEUVRES

Choose three hors d'oeuvres from either our classic or premium hors d'oeuvre options.



CLASSIC

\$9 per person per hour

- Fresh Fruit Skewers
- Bruschetta Crostini
- Mozzarella Caprese Skewers
- Hummus & Crudité in Cups
- Spinach & Artichoke Stuffed Sweet Peppers
- Mac n Cheese Poppers with Chipotle Aioli

PREMIUM

\$11 per person per hour

- Bacon Wrapped Jalapeños
- Bacon Wrapped Dates
- Sausage Stuffed Mushrooms
- Shrimp Cocktail
- Pork Pot Stickers
- Italian Meatballs



ITALIAN

\$18 PER PERSON

includes house-made bread & butter

SALAD - CHOOSE ONE

HOUSE SALAD

Mixed greens, shredded carrots, cherry tomatoes, croutons, & choice of two dressings.

CLASSIC CAESAR

Romaine lettuce, croutons, parmesan & Caesar dressing.



ENTREES - CHOOSE TWO

SPAGHETTINI

With Pomodoro sauce. Add meat sauce or meatballs optional.

HOUSE SPECIALTY LASAGNA

Layers of pasta, akaushi wagyu beef, ricotta, melted mozzarella, Pomodoro & Parmesan.



SPICY SAUSAGE RIGATONI

Tossed in spicy vodka sauce, finished with Parmesan & fresh parsley.



CHEESE TORTELLINI

Tossed in pesto-cream sauce with fresh tomato-basil garnish.
Add chicken +\$2 per person.



FETTUCCINE ALFREDO

Tossed with house-made, creamy Alfredo. Add chicken optional.

CHICKEN RISOTTO

Italian-style saffron rice, grilled chicken, asparagus & fried artichoke hearts.



GOURMET MAC & CHEESE

Rigatoni, crisp bacon & Roma tomatoes in rich cheddar Alfredo, topped with our bread crumbs & baked until golden brown.

TEX-MEX

each bar includes chips, salsa, queso, & homemade flour tortillas



BUILD YOUR OWN TACO BAR

choose up to two proteins & two sides

PROTEINS

Ground Beef
Shredded Chicken
Shredded Beef

SIDES

Spanish Rice Papas Tejanos
Refried Beans Black Beans
Mexican Corn Roasted Vegetables

INCLUDES

Crispy taco shells, shredded lettuce, cheese & diced tomatoes.
Add sour cream & guacamole \$3 per person.

\$16 PER PERSON

BUILD YOUR OWN FAJITA BAR

choose up to two proteins & two sides

PROTEINS

Grilled Steak
Grilled Chicken
Grilled Shimp +\$3

SIDES

Spanish Rice Refried Beans
Papas Tejanos Black Beans
Roasted Vegetables Mexican Corn

INCLUDES

Sour cream, guacamole,
pico de gallo, & shredded cheese

\$20 PER PERSON



BARBECUE

Texas style

ONE MEAT \$22 PER PERSON | TWO MEATS \$24 PER PERSON

includes house-made rolls & butter

MEATS

Pulled Pork
Bologna
Turkey
Polish Sausage
Jalapeno Cheddar Sausage
Chopped Brisket +\$3 per person
Sliced Brisket +\$3 per person

SIDES - CHOOSE TWO

House Salad
Potato Salad
Green Beans
Slaw
Baked Beans
Mac & Cheese



*from our friends
at*

TEXLAHOMA
★ **BBQ**

PIZZA

\$14 PER PERSON

includes house salad with ranch dressing

Choose New York or Detroit Style, with cheese, pepperoni, and up to 3 specialty pizza options included.

NEW YORK STYLE CLASSIC CHEESE

NEW YORK STYLE CLASSIC PEPPERONI

NEW YORK STYLE SUPREME

Pepperoni, Sliced Italian Sausage, Canadian Bacon, Red Onion, Green Pepper, & Mushroom

NEW YORK STYLE SMOKED CHICKEN

Chicken, Bacon, Roasted Red Peppers, Jalapeño, Red Onions, Sriracha

NEW YORK STYLE BUFFALO CHICKEN

Chicken, Bleu Cheese, Gorgonzola, Buffalo Sauce, & Parsley

NEW YORK STYLE PIGGY PIE

Sliced Italian Sausage, Bacon, Canadian Bacon, Spicy Soppresata, & Pepperoni

NEW YORK STYLE MEATBALL SAUSAGE

Sliced House-Made Meatballs, Sliced Italian Sausage, & House-Made Grande Ricotta

NEW YORK STYLE QUEEN MARGHERITA [V]

Fresh Mozzarella, Basil, Black Cracked Pepper, & EVOO

NEW YORK STYLE BROOKLYN BOTANIC (V)

Mushroom, Red Onion, Green Pepper, & Black Olives

NEW YORK STYLE PRETTY FLY FOR A WHITE PIE (V)

East Coast Cheese Blend, House-Made Grande Ricotta, & Parsley

DETROIT STYLE FIVE CHEESE

DETROIT STYLE ORIGINAL PEPPERONI

DETROIT STYLE TITO'S VODKA

Spicy Soppresata, Sliced Italian Sausage, Red Pepper Flakes, MIO Hot Honey, & Spicy Tito's Vodka Sauce

DETROIT STYLE DETROIT BORN

Double Layered Pepperoni & Detroit Cheese Blend

DETROIT STYLE 8 MILE PIE

Smoked Pepperoni, Sliced Italian Sausage, Mushroom, Red Onion, & Green Pepper

DETROIT STYLE MOTOWN MEAT

Smoked Pepperoni, Cupping Pepperoni, Bacon, Sliced Italian Sausage, & Canadian Bacon

DETROIT STYLE LINDELL AC

Pepperoni, Jalapeño, & Pineapple

*from our friends
at*



the pizza experts!

PREMIUM

\$24 PER PERSON

includes house-made rolls & butter

SALAD - CHOOSE ONE

House Salad
Classic Caesar



ENTREES - CHOOSE TWO

Tuscan Chicken
Chicken Marsala
Chicken Milanese
Hoisin Pork Tenderloin
Pork Tenderloin with Dark Cherry Reduction
Homestyle Meatloaf
Burgundy Beef Tips +\$4 per person
Beef Short Rib + \$4 per person



SIDES - CHOOSE TWO

Herb Roasted Fingerling Potatoes
Mashed Potatoes
Scalloped Potatoes
French Green Beans
Glazed Carrots
Seasonal Vegetables
Wild Rice



Additional sides may be purchased for
\$3.50 extra per person, per side.

BREAKFAST

BREAKFAST BUFFET

\$16 per person

Scrambled Eggs

Fresh Fruit

Breakfast Potatoes

Crispy Bacon or Turkey Sausage Links

French Toast or Belgian Waffles



BY THE DOZEN | 2 DOZEN MINIMUM

Bagels & Cream Cheese	\$39 per dozen
Assorted Mini Danishes	\$35 per dozen
Banana Nut Muffins	\$36 per dozen
Blueberry Muffins	\$36 per dozen
Assorted Quiche	\$38 per dozen
Yogurt Parfait	\$60 per dozen
Extra Thick Crispy Bacon	\$24 per dozen

Jan 2025 | Prices subject to change



LUNCH BOXES

\$12 PER PERSON | 12 BOX MINIMUM

SANDWICHES

with pasta salad & double chocolate chip cookie

TURKEY & PROVOLONE SANDWICH

With garlic aioli on a brioche bun.

CHICKEN & PROVOLONE SANDWICH

With garlic aioli on a brioche bun.

HALF FORMAGGIO PANINI

Pesto, Kalamata olive, sun-dried tomato, roasted red bell pepper, Chevré & mozzarella. Full sandwich \$15

HALF CALIFORNIA CLUB SANDWICH

Turkey, Muenster, provolone, avocado, bacon, romaine lettuce, tomato & garlic aioli on 7 grain wheat. Full sandwich \$15

HALF CHICKEN CLUB SANDWICH

Grilled chicken breast with crisp bacon, fresh avocado, provolone & Grey Poupon on 7 grain wheat. Full sandwich \$15



SALADS

with double chocolate chip cookie

SPINACH, CHICKEN & PEAR SALAD

With organic spinach, Gorgonzola, candied walnuts & bacon with honey balsamic vinaigrette on the side.

CHICKEN AVOCADO PASTA SALAD

Chilled bowtie pasta, grilled chicken, scallions, mozzarella & cherry tomatoes tossed in creamy Italian dressing. Served over mixed greens & topped with fresh avocado.

APPLE WALNUT SALAD

Gala apples, Gorgonzola, golden raisins, candied walnuts, crispy bacon & mixed greens with champagne vinaigrette on the side.



DESSERTS & DRINKS



DESSERT

\$3.50 PER PERSON

Cookies
Brownies
Lemon Bars

\$4.50 PER PERSON

Assorted Cheesecake Bites

BEVERAGE STATIONS

\$2.50 PER PERSON

Tea
Water
Lemonade

\$3.50 per person

Assorted Canned Soda
Bottled Water

3.50 PER PERSON

Coffee Setup

2.50 PER PERSON

Assorted Breakfast Juices



BAR SERVICE

security is required when alcohol is present

CASH BAR



GUESTS PAY

Guests pay by cash or credit card. Host pays bartenders & a \$200 bar setup fee. There is a \$500 minimum, if not met, the host pays the difference.

BEER

Domestic \$6 / Import \$8

WINE

House \$8 / Premium \$10

LIQUOR

Gold \$9 / Diamond \$10

*prices include taxes built in

HOSTED BAR



HOST PAYS

Charges reflect the actual number of drinks poured. The bar tab will be settled after last call. You may place a maximum on your hosted total.

BEER

Domestic \$5 / Import \$6

WINE

House \$6 / Premium \$8

LIQUOR

Gold \$8 / Diamond \$9

OPEN BAR



HOST PAYS AHEAD

Pricing is per person, based on the total headcount, for 3 hours of service. Additional hours can be arranged for an additional fee

SILVER PACKAGE

\$21.50 per person

GOLD PACKAGE

\$25.50 per person

DIAMOND PACKAGE

\$29.50 per person

We require 1 bartender per 75 guests. The bartender fee is \$40 per hour with a \$160 minimum, which is billed to the host. This includes 3 hours of bar service & 1 hour of setup & breakdown.

By law, all alcoholic sales will be taxed 13.5% plus local city sales tax.

PACKAGES

SILVER

WINE

Choose up to 3 house wine options.

BEER

Choose up to 4 beer options - 2 domestic & 2 special.

SIGNATURE DRINKS

Signature drinks can be added for an additional fee.

GOLD

WINE

Choose up to 3 wine options.

BEER

Choose up to 4 beer options. 2 domestic & 2 special.

LIQUOR

Choose up to 5 liquors from our Gold liquors list.

MIXER

Includes our basic mixer package.

DIAMOND

WINE

Choose up to 4 wine options.

BEER

Choose up to 5 beer options. 3 domestic & 2 special.

LIQUOR

Choose up to 5 liquors from our Diamond list.

MIXER

Includes our premium mixer package.

CHAMPAGNE TOAST | CHAMPAGNE BAR
\$7 per person \$22 per bottle

BEER, WINE, & SPIRITS

BEER & WINE

DOMESTIC BEER

Michelob Ultra
Miller Lite
Coors Lite
Stella Artois
Blue Moon

SPECIAL BEERS

Modelo
F5
Neon Sunshine
ERWO
Clubbies
White Claw
Truly

HOUSE WINE OPTIONS

Cabernet Sauvignon
Pino Grigio
Rose
Moscato

PREMIUM WINE OPTIONS

Cabernet Sauvignon
White Zinfandel
Rose
Moscato
Malbec
Reisling
Sauvignon Blanc
Prosecco

LIQUOR

GOLD LIQUORS

Bicardi Silver Rum
Tito's Vodka
Bombay Sapphire Gin
Cazadores Blanco Tequila
Jack Daniel's Whiskey

DIAMOND LIQUORS

Captain Morgan Rum
Belvedere Vodka
Tanqueray Gin
Patron Tequila
Maker's Mark Whiskey
Dewars Scotch

MIXERS

BASIC MIXER PACKAGE

Sodas, Club Soda & 1 juice of choice.

UPGRADED MIXER PACKAGE

Sodas, Club Soda, Margarita Mix, Salt, Lemons, Limes, Cherries & 2 juices of choice.

Both packages includes beverage napkins, 9 oz disposable tumbler cups & stir straws