FIRST COURSE

Skyroom House Salad
Field Greens, Heirloom Tomatoes, Feta, Toasted Pine Nut Tuile, Herb Oil, Balsamic Reduction $3.25

Arugula Salad
Arugula with Dried Cherries, Pickled Red Onion, Blue Cheese Crumbles, Macadamia Nuts, Lemon-Dijon Vinaigrette $3.45

Apricot Frisée Salad
Drakes Goat Cheese, Almond Brittle, Slide Ridge Honey Vinaigrette $3.50

Beet Salad
Roasted Beets, Burrata, Pickled Blackberries, Candied Pistachio, Basil Puree $5.25
ENTRÉE SALADS

**Orzo Salad**
Roasted Asparagus, Sauteed Mushrooms, Sliced Radish, Red Bell Peppers, Baby Tomatoes, Green Peas, Arugula, Citrus Vinegratte Dressing $15

**Harvest Salad**
Seared Chicken Breast, Butternut Squash, Shaved Brussel Sprouts, Sliced Apples, Parmesan Cheese, Toasted Nuts, Kale Greens, Maple-Dijon Dressing $16

**BLT**
Crispy Apple-Wood Bacon, Tri-Colored Tomatoes, Parmesan Cheese, Sliced Avocado, Basil Leaves, Croutons, Butter Leaf Lettuce, Creamy Avocado Dressing (Add Chicken, Salmon, Shrimp, or Steak for Additional Fee) $16.50

**Grilled Steak**
Blueberries, Sliced Radish, Pickled Red Onion, Goat Cheese Crumbles, Candied Nuts, Spring Mix, Basil Grapefruit Vinegratte (Add Chicken, Salmon, Shrimp, or Steak for Additional Fee) $17.50
CHICKEN ENTRÉES

**Confit Chicken Leg**
Chorizo Stuffing, Blanched Green Beans, Crispy Shallots, Citrus Gravy $15

**Skyroom Rotisserie Chicken**
Herbed Puff Pastry Tart, Haricot Verts, Mushroom Cream $15

**Roasted Chicken Breast**
Fingerling Potatoes, Creamed Spinach, Crispy Leeks, Herbed Garlic Demi $15

**Grilled Chicken**
Toasted Farro Verde, Pearl Onion Confit, Braised Wild Mushrooms, Chicken Jus $15.50
Roasted Pork Loin
Charred Tomatoes, Apricots, Baked Fingerling Potatoes, Pork Au Jus $17.25

Garlic Ginger Grilled Pork Chop
Kimchi-Pineapple, Fried Rice, Steamed Bok Choy, Ginger Garlic Sauce $17.25

Oat Crusted Pork Tenderloin
Braised Fennel, Baby Carrots, Juniper Gastrique $17.75

Pan Fried Pork Tenderloin
Roasted Sweet Potato, Wilted Greens, Pork Belly Lardons, Wild Berry Gastrique $17.95
BEEF ENTRÉES

Grilled Tri Tip
Roasted Yukon Potatoes, Tri Colored Baby Carrots, Shallot Mignonette $18

Braised Short Rib
Yam Medallions, Blanched Broccolini, Crispy Shallots, Bordollaise $18

Seared Skirt Steak
Potato Purée, Sweet Corn-Mushroom Succotash, Herbed Compound Butter $18.50

Beef Filet Mignon
Saffron Risotto, Seasonal Vegetables, Gremolata, Au Jus $34.50

Garlic Horseradish Encrusted Prime Rib
Creamy Whipped Potato, Seasonal Vegetables, Au Jus, Horseradish Cream $36
SEAFOOD ENTRÉES

Seared Salmon
Whipped Celery Root, Braised Swiss Chard, Preserved Lemon Butter $21

Idaho Trout
Toasted Couscous, Braised Kale, Roasted Parsnips,
Sauce Romesco $23

Crispy Walleye
Stewed Lentils, Cauliflower Puree, Garlic Chips,
Brown Butter Vinaigrette $24

Sea Scallops
Corn Pudding, Fire Roasted Peppers, Corn Salsa, Pork Belly Lardons, Lemon-Paprika Blanc $28

Lobster Tail
Potato Pave, Wilted Spinach, Saffron-Vanilla Cream
Market Price
VEGETARIAN ENTREES

Artichoke Ravioli
Sweet Peppers, Capers, Paprika Emulsion $15

Egg Frittata
Squash Soffritto, Toasted Pine Nuts, Fresh Basil $15

GAME

Duck Breast
Creamy Polenta, Black Olive & Fennel Slaw, Orange Crème Fracîhe $18

Rack of Lamb
Stewed Northern Beans, Tomato Compote, Eggplant Chips, Roasted Garlic
Market Price
Any plated meal may be converted to a buffet meal. See plated menus and speak to your event manager for pricing options.

SKYROOM CARBONARA BUFFET

$16
Skyroom House Salad
Seasonal Vegetables
Pasta Carbonara
Fettuccine Noodles, Bacon, Roasted Tomatoes, Fresh Herbs, and Creamy Carbonara Sauce
Rolls and Butter
Fresh Fruit
Add chicken for additional $2.75

SKYROOM PASTA BUFFET

$19.75
Rolls and Butter
Creamy Tossed Caesar Salad
Fresh Fruit
Seasonal Vegetables
Fettuccine and Rotini Pasta
Alfredo, Bolognese, and Marinara Sauces
Add Chicken $2.75
Meatballs $3.75
Any plated meal may be converted to a buffet meal. See plated menus and speak to your event manager for pricing options.

SKYROOM ISLAND BUFFET

$20.50

Kalua Pork Shoulder
Grilled Shoyu Chicken Thighs
Stir of Snap Pea, Carrot, Peppers, and Pineapple
Green Onion Sticky Rice
Skyroom House Salad
Fresh Fruit Bowl

Add Macaroni Salad on for $1.25 per person

SKYROOM CLASSIC BUFFET

$23.75

Rolls & Butter
Skyroom House Salad
Seasonal Vegetables
Skyroom House Mashed Potatoes,
Skyroom Rotisserie Chicken

Carved Tri-Tip
with A Jus or Chimichurri (Choose 1)
BEVERAGES

10oz Serving $1.90
Beverage Station $2.15 per person

White Grape Juice
Apple Juice
Cranberry Juice
BYU Y Sparkle
Sparkling White Grape Juice
Sparkling Apple Juice
House Made Lemonade
House-Made Raspberry Lemonade
House-Made Strawberry Lemonade

Chocolate Milk $2.25
2% Milk $1.90

Seasonal Beverages $2.10
Hot Chocolate, Spiced Cider, Wassail