



WSKY

CATERING MENU



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BREAKFAST

BREAKFAST OFFERINGS (BUFFET):

RISE AND SHINE (TRADITIONAL) - \$28 PER PERSON

- SCRAMBLED EGGS
- CRISPY POTATOES WITH BELL PEPPERS AND ONIONS
- BACON
- SAUSAGE LINKS
- SEASONAL SLICED FRUIT
- ASSORTED BREAKFAST PASTRIES

THE CONTINENTAL - \$25 PER PERSON

- ASSORTED JUICES
- PARFAIT BAR: VANILLA BEAN GREEK AND PLAIN YOGURT, GRANOLA, TOASTED ALMONDS AND COCONUT, DRIED FRUIT, HONEY, FRESH BERRIES
- ASSORTED BAGELS AND LOX: BAGELS: PLAIN, WHOLE WHEAT, EVERYTHING
 - CREAM CHEESES: PLAIN, STRAWBERRY, GARLIC HERB, CAPERS, RED ONION, TOMATOES, CHIVE
- ASSORTED BREAKFAST PASTRIES
- FRESH SEASONAL SLICED FRUIT

BRUNCH - \$35 PER PERSON

- FRIED CHICKEN AND WAFFLES - WHISKEY BARREL AGED MAPLE SYRUP
- MINI ASSORTED QUICHE
- SHRIMP AND GRITS
- ARUGULA AND BERRIES SALAD- FIJI APPLE VINAIGRETTE
- BISCUITS AND GRAVY
- CHILAQUILES- RED SALSA MOLCJETA, QUESO FRESCO, CREMA, CILANTRO
- CHIMICHURRI SKIRT STEAK AND ROASTED POTATOES
- ASSORTED BREAKFAST PASTRIES

MINI MORNING PASTRIES - \$125 (FEEDS 15-20 PEOPLE.)

- ASSORTED BREAKFAST PASTRIES



LUNCH

LUNCH OFFERINGS (BUFFET):

ALL AMERICAN - \$35 PER PERSON (MONDAY SPECIAL \$32 PER PERSON)

- WSKY SLIDERS- CARAMELIZED ONION, SECRET SAUCE, AMERICAN CHEESE
- MINI HOT DOGS - PLAIN AND CHILI CHEESE, ONION, RELISH, KETCHUP, MUSTARD
- SEASONAL BERRY SALAD WITH VINAIGRETTE
- POTATO SALAD
- SWEET CORN BREAD PUDDING

ALL AMERICAN ENHANCEMENTS

- GRILLED CHICKEN BREAST, WSKY BBQ SAUCE SERVED WITH A ROASTED CORN SUCCOTASH
 - ADD \$5
- 14 HOUR SMOKED BRISKET, BOURBON BARREL AGED MAPLE SYRUP GLAZED SWEET POTATOES
 - ADD \$8

LATIN FLAVORS - \$35 PER PERSON (TUESDAY SPECIAL \$32 PER PERSON)

- OAXACA CHEESE ENCHILADAS - RED OR GREEN SAUCE
- CARNE ASADA OR POLLO ASADA - SOFT AND CRUNCHY TACOS
- SPANISH RICE
- CHORIZO BEANS
- SOUTHWEST SALAD- BLACK BEANS, ROASTED CORN, PICKLED ONIONS, CHERRY TOMATO, QUESO FRESCO, CILANTRO LIME DRESSING.
- CHURRO DONUT HOLES- WSKY CARAMEL SAUCE

LATIN FLAVORS ENHANCEMENTS

- CHILI ENMOLADAS- MOLE ENCHILADAS OR OAXACA CHEESE
 - ADD \$6
- POZOLE- STEWED PORK SHOULDER, HOMINY, OREGANO, ONION, CILANTRO
 - ADD \$6

MEDITERRANEAN - \$38 PER PERSON (WEDNESDAY SPECIAL \$35 PER PERSON)

- SUMAC MARINATED CHICKEN SKEWERS- RED TAZIKI
- BEEF SHAWARMA - ROASTED TOMATO GARLIC SAUCE
- SAFFRON RICE- DRIED CRANBERRIES, SLIVERED ALMONDS
- TOMATO CUCUMBER SALAD - FETA, RED ONION, CROUTONS, RED WINE VINAIGRETTE
- AVOCADO HUMMUS - WARM PITA BREAD, SEASONAL RAW VEGGIES
- LIMONCELLO TIRAMISU

MEDITERRANEAN ENHANCEMENTS

- LAMB GYROS- CUCUMBERS, PICKLED ONIONS, TAZIKI, ROASTED TOMATOES, GARLIC NAAN BREAD
 - ADD \$4
- MEDITERRANEAN CIOPPINO- TOMATO FENNEL BROTH, CLAMS, MUSSELS, SHRIMP, WHITE FISH, PEPPERS, ONIONS
 - ADD \$6

LUNCH OFFERINGS (BUFFET):

ITALIAN - \$35 PER PERSON (THURSDAY SPECIAL \$32 PER PERSON)

- PENNE AND MEATBALLS- MARINARA GARLIC BREAD
- CHICKEN PARMESAN- MARINARA, FRESH MOZZARELLA
- ROASTED EGGPLANT ROULADES - TOMATOES, GARLIC, OLIVE OIL
- CLASSIC CAESAR SALAD - PARMESAN, CROUTONS, CREAMY CAESAR DRESSING
- CANNOLIS - MASCARPONE CHOCOLATE CHIP CREAM

ITALIAN ENHANCEMENTS

- ROASTED VEGETABLE PANZANELLA SALAD- FRESH MOZZARELLA, ROASTED BELL PEPPERS, TOMATOES, ZUCCHINI, CRISPY FOCACCIA BREAD
 - ADD \$4

WOK THIS WAY - \$34 PER PERSON (FRIDAY SPECIAL \$32 PER PERSON)

- WSKY BOURBON CHICKEN- GRILLED OR FRIED, BROCCOLI
- PEPPER STEAK - BELL PEPPERS, ONIONS
- XO BOK CHOY AND GREEN BEAN MEDLEY
- SPAM MUSUBI FRIED RICE OR GARLIC FRIED RICE
- CHICKEN POT STICKERS - SWEET CHILI SHOYU
- FRIED BANANA ROLLS - COCONUT CREAM

WOK THIS WAY ENHANCEMENTS

- GARLIC PEPPER STEAK - BELL PEPPERS, ONIONS
 - ADD \$6
- COMBINATION LO MEIN- CHICKEN, PORK AND SHRIMP CABBAGE, CARROTS, BEAN SPROUTS, EGG NOODLES
 - ADD \$6

ENHANCED LUNCH OFFERINGS (BUFFET):

FLAVORS OF WSKY - \$40 PER PERSON

- KOREAN SHORT RIBS - NORI FRIED RICE
- WSKY JERK CHICKEN - FRIED PLANTAINS
- MISO TERIYAKI SALMON - VEGETABLE SUCCOTASH
- MINI POKE NACHOS - PICKLED CUCUMBERS, CHIPOTLE YUM YUM SAUCE, EDAMAME
- DEVEILED EGGS - CHIVE CANDIED BACON
- THAI CHICKEN OR MEDITERRANEAN SALAD
- CHURRO DONUT HOLES

CHEFS TABLE - \$45 PER PERSON

- LEMON HERBED ROASTED CHICKEN - BABY SQUASH MEDLEY, PARMESAN CREAM SAUCE
- 8 HOUR BRAISED COLD SMOKED SHORT RIBS - MERLOT DEMI, FINGERLING POTATOES
- LEMON CAPER SALMON - CREAMY ORZO WITH SPINACH AND SUNDRIED TOMATOES
- STEAKHOUSE WEDGE SALAD - CHERRY TOMATO, PICKLED RED ONION, GORGONZOLA, BACON LARDONS, BUTTERMILK EMULSION
- HONEY BROWN BUTTER AND THYME GLAZED HEIRLOOM CARROTS
- PORCINI MUSHROOM AND TRUFFLE RAVIOLI - BROWN BUTTER SAGE CREAM SAUCE
- MINI KEY LIME AND LEMON MERINGUE TARTS

OTHER LUNCH OFFERINGS:

BOXED LUNCH - \$28 PER PERSON

- ITALIAN GRINDER - GENOA SALAMI, SPICY CAPICOLLA, CARVING BOARD HAM, SHREDDED LETTUCE, BANANA PEPPERS, TOMATO, RED WINE VIN AND GARLIC AIOLI
- CHICKEN PESTO CAPRESE ON FOCACCIA
- POTATO OR MACARONI SALAD
- FRESH FRUIT SALAD
- KETTLE COOKED CHIPS, SEA SALT OR BBQ
- STRAWBERRY SHORT CAKE

BOXED LUNCH ENHANCEMENTS

- MUFFULETTA- TURKEY, SALAMI, GARLIC BOLOGNA, SWISS AND PROVOLONE CHEESE, HERBED OLIVE TAPENADE
 - ADD \$6
- ROAST BEEF SLIDERS- AGED WHITE CHEDDAR, ARUGULA, CREAMY HORSERADISH AIOLI
 - ADD \$6



SCHNACKS + SHTUFF

PACKAGED BREAKS: PRICED PER PERSON

BALL PARK - \$12 PER PERSON

- KETTLE CORN
- WHITE CHEDDAR POPCORN
- MOVIE THEATER BUTTERED POPCORN
- ASSORTED CANDIES. (M&M'S, SKITTLES, MINI CANDY BARS.)

CORNER BAKERY - \$15 PER PERSON

- DOUBLE CHOCOLATE BROWNIES
- ASSORTED COOKIES
- FRUIT AND CUSTARD TARTS
- CANNOLI'S

NACHOO-TIME - \$16 PER PERSON

- FRESH WARM TORTILLA CHIPS TAJIN DUSTED
- WSKY CHEESE SAUCE
- PICKLED JALAPENOS AND ONIONS
- CREMA
- GREEN ONIONS
- ADD CARNE ASADA OR POLLO ASADA FOR AN ADDITIONAL \$4 PER PERSON

AFTER SCHOOL SNACK - \$15 PER PERSON

- PIZZA BAGELS
- ADULT LUNCHABLES - VARIETY OF CHEESES, DELI MEATS, CRACKERS
- DIRT AND WORMS- CHOCOLATE MOUSSE, OREO COOKIE CRUMBS, GUMMY WORMS
- ADULT CAPRI-SUNS- WATERMELON MINT, CUCUMBER LEMON AND GINGER, TIKI PUNCH
 - ADD ALCOHOL FOR AN ADDITIONAL COST



RECEPTION

SMALL BITES:

PACKAGE A - \$30 DISPLAYED | \$34 PASSED (PRICED PER PERSON)

- CHOICE OF ANY FOUR (4) ITEMS DISPLAYED OR PASSED FOR TWO (2) HOURS.

PACKAGE B - \$35 DISPLAYED | \$39 PASSED (PRICED PER PERSON)

- CHOICE OF ANY FIVE (5) ITEMS DISPLAYED OR PASSED FOR TWO (2) HOURS.

PACKAGE C - \$40 DISPLAYED | \$45 PASSED (PRICED PER PERSON)

- CHOICE OF ANY SIX (6) ITEMS DISPLAYED OR PASSED FOR TWO (2) HOURS.

COLD SMALL BITES

- CHICKEN AND VEGETABLE VIETNAMESE SPRING ROLLS- PEANUT-LESS PEANUT SAUCE/SWEET CHILI
- CAPRESE SKEWER- PESTO SAUCE
- PROSCIUTTO MELON AND MOZZARELLA SKEWERS- BALSAMIC REDUCTION
- PITA & HUMMUS VEGGIE TOSTADAS - GARLIC OIL
- WHITE BALSAMIC AND THYME BRAISED GRAPE CANAPÉS - BRIE/ MINI PITA BITES
- ROAST BEEF SLIDERS - HORSERADISH AIOLI
- MINI SPINACH DIP BOULE
- CANDIED BACON DEVILED EGGS

ENHANCED COLD BITES (ADDITIONAL CHARGES APPLY)

- BAJA CEVICHE CUPS - PINEAPPLE AND MANGO PICO (\$5 PER PERSON)
- FIG GOAT CHEESE AND HONEY CROSTINI (\$3 PER PERSON)
- POKE LETTUCE CUPS - YUM YUM, SWEET CHILI PONZU SAUCE (\$5 PER PERSON)
- TUNA NICIOSE CROSTINI - GARLIC AIOLI (\$4 PER PERSON)
- MINI LOBSTER ROLLS - CREOLE MUSTARD (\$5 PER PERSON)
- ASSORTED SUSHI- PICKLED GINGER, SOY SAUCE, WASABI (\$7 PER PERSON)

SMALL BITES:

HOT SMALL BITES

- WSKY SLIDERS- CARAMELIZED ONIONS, SECRET SAUCE, AMERICAN CHEESE
- CLUKIN' HOT SLIDERS - B&B PICKLE, CREEPER SAUCE
- LA GRILLED CHEESE BITES - TOMATO BISQUE
- CHICKEN AND VEGETABLE POT STICKERS - SWEET CHILI SHOYU
- BACON WRAPPED CHICKEN SKEWERS - CHIPOTLE HONEY GLAZE
- PHILLY CHEESE STEAK EGG ROLLS - SPICY YUM YUM
- BEEF SKEWERS - CHIMICHURRI
- CHORIZO EMPANADAS - CILANTRO LIME CREMA

ENHANCED HOT BITES (ADDITIONAL CHARGES APPLY)

- SHRIMP PO BOYS - CREOLE MUSTARD (\$5 PER PERSON)
- MINI BEEF WELLINGTONS - RED WINE DEMI (\$4 PER PERSON)
- NEW ZEALAND LAMB LOLLI POPS - MINT CHIMICHURRI (\$6 PER PERSON)
- MOJITO GRILLED JUMBO SHRIMP - MINT COCKTAIL SAUCE (\$4 PER PERSON)
- CHICKEN AND MASAGO WAFFLE CONES - 10YR AGED BOURBON BARREL SPICED MAPLE SYRUP (\$4 PER PERSON)
- STEAK TARTARE - POMMES GARUFRETTES (\$6 PER PERSON)
- CAJUN SEAFOOD EMPANADAS - SHRIMP, CRAWFISH, SWEET CORN, CREOLE AIOLI (\$X PER PERSON)

PLATTERS

VEGETABLE CRUDITE - \$14 PER PERSON (15 PERSON MINIMUM)

- SEASONAL DISPLAY OF FRESH AND GRILLED VEGGIES, GARLIC HUMMUS, BUTTERMILK HERBED EMULSION, CARAMELIZED ONION DIP

CHEESE AND CRACKERS - \$22 PER PERSON (15 PERSON MINIMUM)

- CHEFS CHOICE OF DOMESTIC HARD AND SOFT CHEESES, DRIED FRUIT, TOASTED NUTS, ASSORTED CRACKERS AND BREAD

CHARCUTERIE BOARD - \$250 (FEED 15-20 PEOPLE)

- CHEFS CHOICE OF IMPORTED & DOMESTIC DRY MEATS AND CHEESES, DRIED FRUITS, TOASTED NUTS, MUSTARDS, ASSORTED CRACKERS AND BREAD



DINNER

DINNER:

CUSTOM DINNER BUFFET: STARTS AT \$55 PER PERSON AND INCLUDES CHOICE OF TWO (2) ENTREES, ONE (1) STARCH, ONE (1) SALAD, ONE (1) VEGETABLE, ONE (1) DESSERT AND CHOICE OF BREAD. ITEMS CAN BE ADDED FOR AN ADDITIONAL COST. PLATED DINNER PRICING IS BASED OFF OF HOW MANY COURSES AND START AT A MINIMUM OF THREE (3) COURSES THAT BEGIN AT \$65 PER PERSON.

ENTREE (CHOOSE 2)

- HERB ROASTED CHICKEN- PAN GRAVY
- GRILLED CHICKEN - TERIYAKI OR BBQ GLAZED
- SPINACH, PROVOLONE AND PROSCIUTTO CHICKEN ROULADES
- CHICKEN MARSALA
- CHICKEN PARMESEAN
- WSKY FRIED CHICKEN
- BEEF TENDERLOIN MEDALLIONS - PORCINI CREAM SAUCE
- RED WINE BRAISED BEEF TIPS
- STEAK DIANE MEDALLIONS
- GRILLED FLANK STEAK WITH RED CHIMICHURRI
- CREOLE MUSTARD GLAZED SALMON
- GRILLED SALMON, LEMON THYME BUTTER CREAM SAUCE
- STEAMED COD IN A LEMON CAPER BUREE BLANC
- CAJUN JUMBO SHRIMP SCAMPI
- STEAMED OR GRILLED BUTTER DIPPED LOBSTER TAIL

VEGETABLE (CHOOSE 1)

- GARLIC HERB ROASTED POTATOES, CARROTS AND ZUCCHINI
- BRIAM- GREEK ROASTED VEGETABLES IN A TOMATO SAUCE
- BOK CHOY AND MUSHROOM STIR FRY
- GARLIC PARMESAN ROASTED TRI COLOR CAULIFLOWER FLORETS
- GRILLED SEASONAL VEGGIES TOSSED IN CHIMICHURRI SAUCE
- ROASTED ASPARAGUS WITH MARINATED CHERRY TOMATOES AND A BALSAMIC GLAZE
- GRILLED ZUCCHINI WITH GOAT CHEESE, BASIL AND HONEY GLAZE
- CHARRED BROCCOLINI WITH BELL PEPPERS AND GARLIC

DINNER:

CUSTOM DINNER BUFFET: STARTS AT \$55 PER PERSON AND INCLUDES CHOICE OF TWO (2) ENTREES, ONE (1) STARCH, ONE (1) SALAD, ONE (1) VEGETABLE, ONE (1) DESSERT AND CHOICE OF BREAD. ITEMS CAN BE ADDED FOR AN ADDITIONAL COST. PLATED DINNER PRICING IS BASED OFF OF HOW MANY COURSES AND START AT A MINIMUM OF THREE (3) COURSES THAT BEGIN AT \$65 PER PERSON.

SALAD (CHOOSE 1)

- GREEK ORZO PASTA SALAD- CHICKPEAS, CUCUMBERS, RED ONION, FETA, CHERRY TOMATOES, FRESH BASIL HERB OIL
- WSKY CHOPPED SALAD
- REDSKIN POTOATO SALAD
- MACARONI SALAD
- CLASSIC CASEAR WITH SOURDOUGH GARLIC HERBED CROUTONS
- CRANBERRY ALMOND BROCCOLI SALAD
- ANTIPASTO SALAD
- KALE AND QUINOA SALAD
- WSKY HONEY MUSTARD CHICKEN SALAD WITH BACON AND AVOCADO (ADDITIONAL \$4 PER PERSON)
- SPICY THAI SALAD WITH CHICKEN (ADDITIONAL \$4 PER PERSON)
- SHRIMP AND AVOCADO SALAD WITH A LEMON VINAIGRETTE (ADDITIONAL \$5 PER PERSON)

STARCH (CHOOSE 1)

- BOURBON CANDIED YAMS WITH PECAN CRUMBLE
- MINI BAKED POTATOES WITH THE WORKS
- ROASTED GARLIC MASH POTATOES
- MUSUBI OR EGG FRIED RICE
- LEBANESE SPICY POTATOES
- CREAM OF MUSHROOM PILAF
- FRISCO RICE
- HONEY MUSTARD ROASTED BABY NEW POTATOES
- ROASTED SQUASH
- CUBAN RICE AND BEANS
- LYONNAISE POTATOES
- WSKY SCALLOPED POTATOES



GUIDELINES

2023 CATERING MENU GUIDELINES

OUR TEAM OF CATERING PROFESSIONALS WILL BE HAPPY TO CUSTOMIZE AND TAILOR SPECIALTY MENUS UPON REQUEST.

FOOD AND BEVERAGE SERVICE: WSKY BAR AND GRILL IS THE ONLY LICENSEE AUTHORIZED TO SELL AND SERVE FOOD, LIQUOR, BEER, AND WINE ON PREMISES. THEREFORE ALL FOOD AND BEVERAGE MUST BE SUPPLIED BY WSKY.

TAXES AND SERVICE CHARGES: WSKY WILL ADD 18% NON-TAXABLE SERVICE CHARGE, 3% TAXABLE ADMINISTRATIVE CHARGE AND PREVAILING SALES TAX CURRENTLY AT 8.375% ON FOOD AND BEVERAGE IN ADDITION TO THE PRICES STATED IN THIS GUIDE. TAX AND SERVICE CHARGES ARE SUBJECT TO CHANGE WITHOUT NOTICE. ALL BARS ARE SUBJECT TO A \$100 BARTENDER FEE PER FOUR-HOUR SERVICE. CASH BARS ARE SUBJECT TO A \$500 MINIMUM. ALL CARVERS, STATIONS ATTENDANTS, MADE-TO-ORDER REQUESTS, OR REQUESTS FOR ADDITIONAL SERVERS BEYOND VENUE STANDARD ARE \$100 EACH PER FOUR-HOUR SERVICE. VENUE AGREES TO PREPARE FOOD 3% OVER THE STATED GUARANTEE TO A MAXIMUM OF 50 PEOPLE. DUE TO HEALTH REGULATIONS AND QUALITY CONCERNS, REMAINING ITEMS FROM ANY MEAL PERIOD MAY NOT BE REPURPOSED OR SERVED AGAIN FOR ANOTHER FUNCTION OR BREAK.

MENU SELECTION: TO ENSURE THAT EVERY DETAIL IS HANDLED IN A TIMELY MANNER, WSKY REQUESTS THAT THE MENU SELECTION AND SPECIFIC DETAILS BE FINALIZED FOUR (4) WEEKS PRIOR TO THE FUNCTION. IN THE EVENT THE MENU SELECTIONS ARE NOT RECEIVED FOUR (4) WEEKS PRIOR TO THE FUNCTION, WE WILL BE HAPPY TO SELECT APPROPRIATE MENUS TO FIT YOUR NEEDS. YOU WILL RECEIVE A COPY OF THE BANQUET EVENT ORDERS (BEO'S) TO WHICH ADDITIONS OR DELETIONS CAN BE MADE. WHEN THE BEO'S ARE FINALIZED, PLEASE SIGN AND RETURN FOURTEEN (14) WORKING DAYS PRIOR TO THE FIRST SCHEDULED EVENT. THE BANQUET EVENT ORDER WILL SERVE AS THE FOOD AND BEVERAGE CONTRACT.

GUARANTEE: WE NEED YOUR ASSISTANCE IN MAKING ALL YOUR EVENTS SUCCESSFUL. WSKY REQUESTS THAT THE CLIENT NOTIFY THE CATERING DEPARTMENT WITH THE EXACT NUMBER OF GUESTS ATTENDING THE FUNCTION SEVENTY-TWO (72) BUSINESS HOURS PRIOR TO FUNCTION (NOT COUNTING WEEKENDS). GUARANTEES FOR WEDNESDAY EVENTS MUST BE CONFIRMED ON THE PRECEDING FRIDAY. IF FEWER THAN THE GUARANTEED NUMBER OF GUESTS ATTEND THE FUNCTION, THE GROUP IS CHARGED FOR THE ORIGINAL GUARANTEED NUMBER.

NO MORE THAN 10% REDUCTION

AUDIO VISUAL EQUIPMENT: THE VENUE OFFERS SOME AUDIO VISUAL ACCOMMODATIONS. ANY ADDITIONAL AUDIO VISUAL EQUIPMENT OR NEEDS WILL NEED TO BE DISCUSSED WITH YOUR GROUP DINING MANAGER TO FIND THE BEST SOLUTION FOR A SUCCESSFUL EVENT.

2023 CATERING MENU GUIDELINES

MEAL SERVICE:

BREAKFAST IS SERVED FROM 5AM-11AM PST

LUNCH IS SERVED FROM 11AM-3PM PST

DINNER AND RECEPTION IS SERVED FROM 3PM-9PM

PLATED MEAL SERVICE IS BASED ON A 2-HOUR SERVICE TIME

BREAKS ARE BASED UPON 30 MINUTE SERVICE TIME

BUFFETS ARE SERVED FOR A 2-HOUR SERVICE TIME

AN EXTENSION IN SERVICE TIME IS SUBJECT TO ADDITIONAL LABOR FEES

ANY MEAL SERVICE AFTER 9PM PST IS SUBJECT TO ADDITIONAL LABOR FEES

ANY MEAL SERVICE AFTER 9PM PST WILL BE ASSESSED A 50% MENU SURCHARGE

BUFFETS HAVE A 15-GUEST MINIMUM

HORS D'OEUVRE HAVE A 50-PIECE MINIMUM

POP-UP EVENTS

A FOOD AND BEVERAGE EVENT REQUESTED WITHIN 72 HOURS OF THE START TIME WILL BE CONSIDERED A POP UP. SPECIFIC FOOD OR BEVERAGE MAY NOT BE AVAILABLE WITH POP UP REQUESTED AND MUST BE APPROVED BY THE EXECUTIVE CHEF. IN THE EVENT FOOD REQUESTED IS NOT ON HAND, CHEF MAY OFFER "CHEF'S SELECTION" IF LABOR IS AVAILABLE TO PRODUCE POP UP EVENT. ADDITIONAL LABOR FEES AND RUSH FOOD ORDER FEES WILL APPLY FOR ALL POP-UP ORDERS. A 20% FEE WILL BE APPLIED TO ENTIRE BANQUET EVENT ORDER ALONG WITH ADDITIONAL LABOR FEES OF \$200 AND UP BASED ON THE GUESTS COUNT, SQUARE FOOTAGE OF SPACE AND NEEDS TO ACCOMMODATE THE POP-UP REQUEST.

SPECIAL MEALS

THE SPECIAL MENUS REQUESTED ARE DESIGNED ONLY FOR RELIGIOUS OR HEALTH REASONS. WSKY TAKES THESE HEALTH AND RELIGIOUS REQUIREMENTS VERY SERIOUSLY. OUR BANQUET MENU ABOVE DOES OFFER WHEAT FREE, VEGAN, AND VEGETARIAN ITEMS BUILT INTO EACH MENU TO SATISFY MOST OF YOUR GUESTS WITH SPECIAL REQUESTS. EACH MENU ITEM ON OUR BUFFET IS LABELED FOR OUR GUESTS, SO THAT THEY CAN CLEARLY SEE ITEMS THAT CONTAIN THESE 9 ALLERGENS(DAIRY, TREE NUTS, SHELLFISH, WHEAT, EGGS, AND FISH). PLEASE KEEP IN MIND THAT WHILE MENUS MAY NOT INCLUDE INGREDIENTS CONTAINING THE ABOVE ITEMS, WSKY FOOD IS MADE IN A FACILITY WERE WHEAT ALONG WITH OTHER ALLERGENS MAY BE AIRBORNE. VEGAN GLUTEN FRIENDLY, HALAL, HINDU VEGETARIAN, KOSHER SELECTIONS ARE AVAILABLE UPON REQUEST.



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