

SANDWICH PLATTERS

ROAST TURKEY BREAST

Avocado, lettuce, tomato, sprouts, apple wood smoked bacon, flour tortilla

HAM AND SWISS

Chive dijon aioli, french baguette

ROAST BEEF SIRLOIN

Garlic herb cheese, onions, lettuce, ciabatta loaf

MOZZARELLA CAPRESE

Beefsteak tomato, mozzarella, prosciutto, basil, garlic, ciabatta loaf

TARRAGON CHICKEN SALAD

Lettuce, tomato, multi grain bread

*one or two sandwich choices 50. per platter**

*three or more sandwich choices 55. per platter**

**platter serves 10-12*

SANDWICH PLATTER SIDES

house-made potato chips 10.

house-made pasta salad 15.

DESSERT

COOKIE & BROWNIE TRAY

Two dozen assorted chef's choice cookies and 1/2 sheet of house-made brownies 40.

ADDITIONAL INFORMATION

Hot dishes should be reheated until an internal temperature of 165°F is reached.

mon-sat lunch 11:30 am to 4 pm

mon-sat dinner 4 pm to 10 pm

sunday brunch 10 am to 2 pm

sunday dinner 2 pm to 9 pm

Rewards points cannot be earned or redeemed on items from this catering menu.



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www.sky-restaurant.com

CARRY OUT CATERING



EFFORTLESS ENTERTAINING

SKY's Carry Our Catering is the ideal solution for the family gathering at home or lunch meeting in the office. However, if you're looking for a more elaborate catered event, SKY offers full service catering, please call our Private Dining Manager for details.

APPETIZERS

FRESH VEGETABLE CRUDITÉS AND ASSORTED DIPS

Seasonal vegetables and house-made dips.
(serves 10-12) 25.

SPECIALTY CHEESES AND CRACKERS

An assortment of international cheeses and select crackers (serves 10-12) 25.

ARTICHOKE AND SUNDRIED TOMATO DIP

Pancetta three cheese sauce, crisp flour tortillas
(serves 10-12) 30.

BLUE BUFFALO TENDERS

Boneless buffalo tenders, cucumbers, special
recipe hot sauce, blue cheese crumble (40ct.) 35.

THAI CHICKEN SKEWERS SATAY

Chili-spiced chicken, thai peanut dipping sauce
(40ct.) 35.

SCALLOPS WRAPPED IN BACON

Pineapple and ginger chutney (40ct.) 120.

CRAB STUFFED MUSHROOMS

Fresh crabmeat filled mushroom caps (40ct.) 100.

JUMBO SHRIMP COCKTAIL

U-15/LB shrimp, house-made horseradish
cocktail sauce (40ct.) 120.

SOUPS AND SALADS

New England Clam Chowder (serves 5-6) 20. qt

House-Made Chili (serves 5-6) 20. qt

Caesar Salad

Crisp romaine, sourdough croutons, shaved
pecorino, lemon garlic dressing 3.5/pp

House Salad

Mixed greens, cucumbers, plum tomatoes, red on-
ion, sourdough croutons, choice of dressing 3.5/pp

SIDES

grilled seasonal vegetables	30.
mashed potatoes	20.
roasted potatoes	20.
cheesy garlic bread	10.

SPECIALTIES

CHICKEN OR VEAL MARSALA

Sweet capicola, mushroom marsala sauce, parmesan
risotto 8. or 9./pp

CHICKEN OR VEAL PICATTA

Lemon, caper and wine sauce, artichokes, tomatoes,
angel hair pasta with garlic and oil 8. or 9./pp

CHICKEN OR VEAL PARMESAN

Lightly breaded cutlet, marinara, mozzarella,
cavatelli with butter and cheese 8. or 9./pp

CHICKEN CAVATELLI PASTA

Chicken tenderloins, spinach, portabellos, garlic,
white wine, chicken broth and pecorino romano
sauce, cavatelli 8./pp

PASTA PRIMAVERA

Julienne vegetables and penne pasta in a pecorino
romano cheese sauce 8./pp

FIVE CHEESE TORTELLINI

Tomatoes, scallions, parmesan cheese sauce 8./pp.

LOBSTER MACARONI AND CHEESE

Fresh maine lobster, elbow macaroni, three
cheese cream sauce, buttery panko bread crumbs
9./pp *without lobster* 7./pp

ROSEMARY GARLIC GRILLED ATLANTIC SWORDFISH

Lemon caper butter 10./pp

MISO SAKI GLAZED SALMON

Sesame seared asian vegetables, sweet soy, crispy
wonton strips 9./pp

SWEET & SOUR SHRIMP & CHICKEN

Pineapple, onions, red peppers, snap peas,
broccoli, vermicelli 10./pp.

THAI VEGETABLE STIR-FRY

Stir-fried vegetables, pineapple, tofu, peanuts, rice
vermicelli, tamarind glaze 7./pp. *add chicken* 8./pp.
add shrimp 10./pp.

SEAFOOD FRA DIAVOLO

Gulf shrimp, sea scallops, clams, swordfish, ro-
bust red sauce, fettuccine 9./pp.

**Two entrées typically feed one person.
As such, we recommend you order a
minimum of two entrees per person.*