



SKY ARMORY | 2023
wedding menu

for the love of food

We're passionate about food and start with a talented culinary team who only uses the best and freshest ingredients when preparing your menu. Our approach to food is similar to a restaurant (we just produce in larger quantities). Our chefs create a flavor profile for each entrée selection. And presentation is just as important as taste. And because we prepare our food from scratch we can easily accommodate dietary restrictions and food allergies, so every guest feels special. The menu that follows provides inspiration for when we start crafting your menu with you. Don't see what you want? We enjoy personalizing menus and incorporating favorite foods or ethnic foods to honor your heritage.

PLATED DINNER PACKAGE

Cocktail Reception
selection of 4 skyline passed hors d'oeuvres

Dinner Service
salad course
selection of 4 entrées, plus vegetarian

Dessert
cutting cake
dessert display of 4 dessert minis
coffee & tea display

starts at \$74 per person ++
Add your preferred bar package

BAR PACKAGES

Skyline Bar Package

features house brand spirits
3 draft beers | domestic & import bottled beers
11 wine varietals | wine service with dinner
soft drinks | juice | mixers
4 Hours \$30 | 5 Hours \$33 | 6 Hours \$36

In the Clouds Bar Package

features premium brand spirits
3 craft draft beers | domestic & import bottled beers
11 wine varietals | wine service with dinner
soft drinks | juice | mixers
4 Hours \$36 | 5 Hours \$40 | 6 Hours \$43

enhancements: cocktail reception displays | late night snacks | thanks for coming treats

++22% Administrative Fee and 8% Sales Tax applied to all food and beverages.
prices subject to change based on market conditions



additional packages

SKYLINE BUFFET

Cocktail Reception
selection of 4 skyline passed hors d'oeuvres

Plated Salad Course
Skyline Buffet Dinner

Cutting Cake
Dessert Display of 4 dessert minis
coffee & tea display

starts at \$74 per person ++
Add your preferred bar package

THE COCKTAIL PARTY

Selection of 8 passed hors d'oeuvres
Signature Chef's Market Display
Poutine Bar

Dessert Display
Cutting Cake

\$65 per person ++
Add your preferred bar option

STRATOSPHERE STATIONS

Cocktail Reception
selection of 4 passed hors d'oeuvres

3 Chef Attended Stations
selection of 3 passed Street Fare

Cutting Cake
Dessert Display of 3 dessert minis
coffee & tea display

starts at \$84 per person ++
Add your preferred bar option

THE DESSERT PARTY

Selection of 3 passed desserts
Dessert Display of 6 dessert minis
Cutting Cake
Enhanced Dessert Bar
coffee & tea display

\$45 per person ++
Add your preferred bar option

OR WE CAN START WITH A BLANK PAGE AND CRAFT YOUR CUSTOM PACKAGE



passed hors d'oeuvres

Select a minimum of 4 passed hors d'oeuvres | \$3 each unless upcharge noted

*gluten free modification available | **vegan modification available

Crowd Favorites

- Baby Crab Cake with spicy aioli*
- Beef Crostini with horseradish crème and candied onion
- Loaded Salt Potato with cheddar, bacon, sour cream, scallion **
- Smoked Gouda Mac & Cheese v

Seafood

- Thai Crab Cake with red curry sauce
- Shrimp: Classic Shrimp Cocktail, Candied Bacon Wrapped, Coconut Shrimp with sweet chili sauce
- Corn & Shrimp Fritter
- Cajun Shrimp with guacamole
- Garlic Lemon Shrimp with grilled crostini +2
- Spanish Garlic Shrimp, grilled crostini +MP
- Shrimp Ceviche +MP
- Clams Casino
- Crab Stuffed Mushroom
- Lobster Mac & Cheese +MP
- Oysters Rockefeller +MP
- Scallops: Bacon Wrapped +2, Coconut Curry pan seared +1, Lemon Garlic pan seared +1
- Seafood Bisque Shooter
- Tuna Tartare on crispy wonton, wasabi crème +1

Poultry

- Chicken Meatball, bleu cheese +1
- Cherry Chipotle Duck Confit +1
- Chicken & Waffle with maple gastrique +1
- Chicken Satay with Thai peanut sauce
- Chicken Spiedie Kabab with pepper, onion
- Chicken Taco with Asian slaw
- Curry Chicken Salad on Pita
- Duck & Brie Quesadilla with fruit salsa
- Smoked Chicken Wing - choice of sauce +1

Beef, Lamb & Pork

- Antipasto Skewer
- Baby Lamb Chop +MP
- Bacon & Bleu Stuffed Mushroom
- Beef Wellington with horseradish crème
- "BLT" pancetta, sundried tomato, arugula*
- Burnt Ends
- Burrata & Prosciutto Crostini, hot honey +1
- Candied Bacon Skewers: black pepper, bourbon candied, maple candied
- Greek Lamb Meatball* with tzatziki +2
- Korean Beef Skewer
- Meatball*: Italian, Swedish, Thai,
- Pulled Pork Slider
- Steak Bite with chimichurri

Vegetarian

- Arancini: 3-Cheese with marinara, Porcini Mushroom with truffle oil +1, Roasted Red Pepper +1, Smoked Mozzarella + 1
- Caprese Skewer with balsamic glaze v
- Crostini: Beet & Goat Cheese, Brie & Pear with fig jam, Blackberry Chipotle & Camembert, Brussels & Parmesan, Tomato Bruschetta, Mediterranean
- Tomato Jam & Burrata Crostini with balsamic drizzle +1
- Farm Stand Crudité Cup with ranch
- Farm Stand Crudité Cup with hummus
- Falafel Bite with Tzatziki sauce v
- Put it on a Pita Wedge: Olive Tapenade, Eggplant Caponata, Spinach Artichoke Dip
- Smoked Gouda Mac & Cheese v add truffle oil +1
- Soup Shooters: Cream of Butternut & Apple, Creamy Cauliflower, French Onion, seasonally inspired Gazpacho v
- Tomato Basil Soup Shooter with grilled cheese +1
- Stuffed Mushrooms: Garlic & Herb stuffed, Spinach & Fontina stuffed gf, Veggie stuffed v

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cocktail reception displays

cocktail reception displays are out for up to 1.5 hours

Classic Chef's Market Display featuring crisp garden vegetables with ranch dip, chef's selection of cheeses and cured meats, grapes and dried fruit, marinated olives, cornichons house-made crostini, gluten free, crackers, mustard and savory jams. \$10 per person

Signature Chef's Market Display featuring grilled vegetables with EVOO, sea salt, balsamic drizzle, caprese skewers, grapes, dried fruits, nuts, baked brie wheel with jam preserves, chef's selection of cheeses and cured meats, marinated olives, cornichons, pepperoncini, accompanied with freshly baked bread, crostini, gluten free crackers mustards and savory jams. \$14 per person

Italia! Antipasto features cured Italian meats & charcuterie, roasted red pepper salad, artichoke & sun dried tomato salad, hot pepperoncini, white bean salad with red onion & thyme, marinated olives, fresh and marinated mozzarella, Parmesan wedge, caprese skewers, flavored olive oils, freshly baked focaccia. \$14 per person

Artisanal Cheese Board features artisanal selection of 5 artisanal cheeses, sweet and savory jams, mustard, grapes, dried apricots, cornichons, nuts, Mike's hot honey, freshly baked breads and artisanal crackers.
\$14 per person

The Bruschetta Bar starts with seasoned crostini and then let the fun begin with the bruschetta toppings: roasted eggplant | heirloom tomato | prosciutto, arugula & mozzarella | tomato, pesto & mozzarella, | lemon artichoke pesto. \$12 per person

Cheesy Fondue Bar features a selection of fondues paired with dipping items: aged cheddar & Guinness, jalapeno popper, spinach and artichoke and all the yummy dipping choices: french bread, soft pretzel bites, broccoli, carrots, apples, smoked sausage.
\$14 per person

Build Your Seafood and Raw Bar we'll custom craft a bar with you
Shrimp Cocktail Martini of 3 jumbo shrimp, cocktail sauce, lemon wedge MP
Oysters & Clams on the half shell: cocktail and mignonette sauce, lemon wedges, Tabasco MP
Dungeness Crab Legs and Claws MP
Tuna Poke with corn tortillas
Ceviche | Crudo | Tartar MP
Rolls | Sashimi MP
Salads: Crab | Lobster | Calamari MP
Dips & Spreads: Crab Rangoon | Smoked Salmon | Smoked Mackerel served with freshly baked baguette MP

soup, salad & bread

SALAD COURSE

- Casa Salad: mixed greens, dried berries, toasted almonds, goat cheese, red wine jewel vinaigrette
- Farm Stand Garden Salad: Iceberg lettuce, cucumber, tomato, carrot, red onion, ranch dressing
- Pear Salad: mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette
- Beet & Goat Cheese Salad: field greens, roasted yellow & red beets, goat cheese, candied walnuts, honey-champagne dressing +1
- Burrata & Heirloom Tomatoes: drizzled with EVOO, balsamic glaze and sea salt sprinkle +6
- Caprese Salad: tomatoes layered with mozzarella, drizzled with pesto & EVOO, balsamic drizzle, sea salt with parmesan crostini +1
- Shaved Brussels Sprouts & Chopped Kale: Parmesan, pine nuts, dried cranberries, bright lemon dressing +2
- Wedge Salad: wedge of iceberg lettuce, creamy bleu cheese, crumbly bleu, onions, diced tomatoes, crispy pancetta, +1

SOUP COURSE

In place of a salad course +1 | as an additional course +7

- Creamy Asparagus
- Creamy Butternut & Apple
- Creamy Cauliflower
- Gingery Chicken Noodle
- Italian Wedding
- Minestrone v
- New England Clam Chowder
- Pasta Fagioli
- Seafood Bisque
- Tomato Basil v
- Tuscan White Bean

PASTA COURSE

- Cacio E Pepe, shaved parmesan +6
- Cavatelli Alfredo, shaved parmesan +6
- Cavatelli with Pesto Cream Sauce, shaved parmesan +7
- Farfalle Pomodoro, shaved parmesan +6
- Penne a la Vodka, shaved parmesan +6

BREAD

Freshly Baked Focaccia is included with salad course

- Freshly Baked Rolls with herbed butter +2
- Freshly Baked Ciabatta with dipping herbs and EVOO +3
- Pasta's Daily Stretch Bread with Hot Tom Oil +6
- Gluten Free Bread +3



plated entrées

STARCH

- Duchess Potato +1
- Garlic Mashed Potato
- Parsnip Puree
- Polenta
- Rice Pilaf
- Risotto: parmesan, mushroom
- Roasted Cauliflower
- Roasted Fingerling Potato +1
- Roasted Red Bliss Potato
- Scalloped Potatoes
- Sweet Potato Hash
- Sweet Potato Puree
- Two-Potato au Gratin: Yukon gold & sweet potato +1

VEGETABLE

Based on seasonal availability

- Asparagus
- Green Beans
- Greens Beans with red pepper & garlic
- Grilled Veggies: eggplant, mushroom, red pepper, squash
- Roasted Baby Carrots
- Roasted Broccolini
- Roasted Brussels Sprouts
- Roasted Root Vegetables: parsnip, carrot, celery root, beet
- Sautéed Greens

ENTREE ADD-ON

- Lobster Tail MP
- Seared Scallops MP
- Grilled Shrimp MP
- Stuffed Shrimp MP

BEEF

Seasoned and served with a complimenting sauce

- Angus Block Steak MP
- Beef Tenderloin MP
- Filet Mignon MP
- New York Strip MP
- Sirloin MP
- Short Rib
- Teres Major

PORK

- Classically Braised Pork Osso Bucco with root vegetables, braising liquid reduction
- Florentine Stuffed Frenched Pork Chop with Boursin cream sauce
- Seasoned Frenched Pork Chop, complimenting sauce
- Seasoned Tenderloin Medallions, complimenting sauce
- Spinach, Cheese & Roasted Red Pepper Pork Roulade with Parmesan cream sauce

POULTRY

- Chicken Florentine; boneless breast stuffed with spinach & mushroom, creamy white wine sauce
- Chicken Chasseur: herb roasted airline chicken, chasseur sauce
- Chicken Marsala
- Chicken Paprika
- Chicken Parmesan with Pomodoro sauce
- Chicken Piccata: white wine, lemon, capers
- Chicken Romanesco
- Chicken Saltimbocca
- Grilled Chicken Bruschetta

SEAFOOD

Seasoned and served with a complimenting sauce

- Fresh Catch MP
- Grilled Prawns MP
- Lobster Tail MP
- Macadamia Nut Encrusted Mahi Mahi
- Pecan Encrusted Salmon
- Salmon
- Scallops MP

plated entrées

PASTA

- Butternut Squash Ravioli with roasted leeks, butternut cream, shaved Parmesan
- Cheesy Tortellini with pancetta , peas and creamy Parmesan sauce
- Roasted Italian Vegetables in Charred Tomato Sauce over pappardelle pasta
- Seafood Pasta: scallops, shrimp, lobster, saffron cream sauce with leeks
- Shrimp & Ricotta Ravioli with sundried tomato sauce, spinach and fontina cheese
- Short Rib Pasta Bolognese
- Vegetable Lasagna

PLANT BASED

- Cauliflower Steak
- Eggplant Rollatini with charred tomato sauce, shaved Parmesan
- Gnocchi
- Green Bean Pasta with Csshew Pesto
- Grilled Vegetable Naplieon layered with mozzarella, EVOO, balsamic glaze, sea salt sprinkle
- Lemony Seitan Piccata over bed of linguini
- Mushroom Bolognese over spaghetti squash
- Ratatouille: shingled Italian vegetables with charred tomato sauce
- Seared King Trumpet Mushrooms over succotash
- Seasonally Stuffed Portobello Mushroom
- Vegan Meatballs with charred tomato sauce over bed of linguini



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buffets & stations

Our chefs will work with you to customize the perfect buffet or stations menu.
Below are sample menus of what inspires us.

BUFFET SAMPLE MENU

Buffet packages start at \$74.00++

Passed hors D'oeuvres

Bourbon Candied Bacon Skewer
Buffalo Chicken Bite
Spinach & Fontina Stuffed Mushroom
Smoked Gouda Mac & Cheese

Salad Course

Farm Stand Garden Salad

Dinner Buffet

Chicken Florentine with white wine sauce
Pan Seared Salmon with lemon beurre blanc

Penne with Italian Vegetables
& Charred Tomato Sauce

Roasted Potatoes

Roasted Broccolini

Dessert Display

Cutting Cake for the couple
Fruit Hand Pie
Chocolate Pot de Crème
Mini Chocolate Chip Cannoli
Harrison Bakery Half Moon Cookie

STATIONS SAMPLE MENU

Station packages start at \$84.00++

Passed hors D'oeuvres

Beef Wellington, horseradish crème
Corn & Shrimp Fritter
Loaded Salt Potato
Brie, Pear, Fig Jam Crostini

Dinner Stations

Salad Station
Seasonally Inspired Salad
Caprese Skewers, Antipasto Skewers

Taste of CNY Station
Chicken Riggies, Beef On Weck, Utica Greens

Taste of Italy
Chicken Piccata, Pasta Alfredo,
Grilled Vegetables

Butcher Block
Herb Grilled Flank Steak
with mushroom demi, garlic mashed potato
chef attendant fee \$75

Dessert Display

Cutting Cake for the couple
Seasonal Cheesecake
Assorted Cupcakes
Glazed & Confused Donuts
Tiramisu



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stations

based on 90 minutes of service

Mobile Street Fare

these fun items are passed while the stations are open

Select 3: fried chicken & waffle | BBQ ribs & fries | loaded steak fries | pad Thai
chicken parm slider | pulled pork slider | cheese burger slider | beef on weck
smoked chicken wings | loaded nachos

Salad Station

2 Salads Served with House-Made Focaccia Bread

Casa | Caesar | Seasonal | SKY Caprese ([see page 12 for salad descriptions](#))

Add-ons: Grilled Chicken +\$2 | Grilled Shrimp +\$4 | Marinated Flank Steak +\$5

Mac N' Cheese

Select 2 Mac & Cheese Flavors: truffle | smoked gouda | four cheese | buffalo

Toppings: scallions, bacon crumbles, diced tomatoes, shaved Parmesan

Add-ons: Grilled Chicken +\$2pp | Fried Chicken \$2pp | Grilled Shrimp +\$4pp

Soft Taco Bar

Pork Carnitas | Chipotle Pulled Chicken | Southwest Roasted Veggies

Toppings: guacamole, creamy cilantro sauce, roasted corn & black bean salsa,
pico de gallo, shredded cheese served with warm tortillas

Poutine Bar

Steak Fries with poutine gravy, cheese curds

Toppings: onion frizzles, sautéed mushrooms, scallions, chopped bacon, diced tomato

Add-ons: pulled pork +\$2pp | popcorn chicken +\$2pp | sausage +\$2pp | duck confit +\$4pp

Flatbread Station

select 3 favorites

Margarita | Pepperoni & Sausage

Mushroom & Mozzarella with truffle oil drizzle

Mexican Street Corn with chipotle aioli

Smoked Chicken with smoked garlic & onions, bbq sauce, goat cheese, jalapenos

Roasted Brussels Sprouts & Pancetta with goat cheese, hot honey drizzle

Taste of Central New York

select 3 favorites

Chicken Riggies | Chicken Spiedie Kabobs | BBQ Pulled Pork Sliders | Beef on Weck Sliders

Utica Greens | Loaded Salt Potatoes with cheddar, bacon, scallions, sour cream

stations

based on 90 minutes of service

Taste of New Orleans

select 2 favorites

Shrimp Etouffee | Gumbo | Jambalaya | Red Bean & Rice with Andouille Sausage
served with corn bread and hot honey whipped butter

Taste of Mexico

Select 1 Main: smoked chipotle chicken | pork chile verde | beef barbacoa
Select 1 Rice: fiesta rice | Mexican rice (tomato base) | green rice with corn
served with warm tortillas or house-made tortilla chips

Taste of Italy

Select 1 Main: chicken piccata | chicken florentine | chicken marsala
Select 1 Pasta: penne alfredo | penne with charred tomato sauce | parpadelle bolognese
Select 1 Side: Caesar salad | Utica greens | grilled Italian vegetables with EVOO, balsamic

The Butcher's Block

Choice of one protein, one sauce, one side

Oven Roasted Turkey Breast: cranberry chutney | mustard cream sauce | gravy
Steakhouse Rubbed Pork Tenderloin: honey-chipotle bbq sauce | chimichurri | herb sauce
Island Pork Loin with Mango and Tropical Fruit Relish
Terres Major Shoulder Cut Steak: red wine demi | mushroom sauce | tart cherry sauce
Slow Roasted Top Round: port wine sauce | horseradish sauce | whiskey-tarragon sauce
Herb-Grilled Flank Steak: red wine demi | chimichurri | horseradish sauce MP
Rack of Lamb: au jus | mustard shallot | mushroom sauce MP
Pepper Roasted Beef Tenderloin: port wine sauce | horseradish chive sauce MP

Sides

Roasted Root Vegetables | Roasted Brussels Sprouts | Roasted Cauliflower
Garlic Smashed Potatoes | Roasted Fingerling Potatoes | Sweet Potato Hash
Risotto | Chef-Inspired Rice | Chef-Inspired Polenta | Rice Pilaf

Ask about other themed stations

Southern Comfort | Barbecue | New England Clambake | Spuds Bar

*Market Price (MP) - the cost of these items fluctuate based on market conditions,
an upcharge may apply (your planner will share the Quarterly Market Price Menu
for events occurring in the next 3-9 months)*

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due to Covid disruptions in food chains pricing subject to change

dinner buffet

PROTEINS (select 2)

- Herb Roasted Airline Chicken Breast
- Herb & Parmesan Crusted Chicken Breast
- Caribbean Grilled Chicken Breast with fresh fruit salsa
- Chicken Cacciatore
- Chicken Picatta +3
- Chicken Marsala +3
- Chicken Florentine +3
- Confit Duck Thighs
- Pan Seared Duck Breast +4
- Pan Seared Salmon
- Fresh Catch MP
- Shrimp Scampi MP
- Sesame-Crusted Tuna Steak + 4
- Roast Pork Loin
- Frenched Pork Chop +2
- Pot Roast with gravy
- Grilled Flank Steak MP
- Braised Short Ribs MP
- Carved Beef Tenderloin MP

Note: unless noted above, sauce selection made when selecting the menu with your planner.

PASTA (select 1)

- Cacio E Pepe,
- Canneloni +1
- Cavatelli Alfredo
- Cavatelli with Pesto Cream Sauce, shaved parmesan +1
- Farfalle Pomodoro
- Pasta Primavera +1
- Penne a la Vodka
- Penne with Charred Tomato Sauce
- Papardelle with Mushroom Bolognese +3 | with Beef Bolognese +3
- Riggies | Riggies with Chicken +3
- Smoked Gouda Mac & Cheese add Lobster MP
- Vegetable Lasagna +2

STARCH (select 1)

- Garlic Smashed Potatoes
- Herb Roasted Potatoes
- Potato au Gratin +1
- Salt Potatoes
- Sweet Potato Hash
- Sweet Potato Wedges
- Rice Pilaf
- Steamed Rice

VEGETABLES (select 1)

- Cauliflower & Kale au Gratin +1
- Green Beans
- Grilled Vegetables with balsamic glaze
- Italian Vegetable Saute
- Roasted Broccolini
- Roasted Brussels Sprouts
- Roasted Carrots
- Roasted Root Vegetables
- Seasonally Inspired Vegetable Medley

DESSERT (select 4)

[see dessert selections on pages](#)

Market Price (MP) - the cost of these items fluctuate based on market conditions, an upcharge may apply (your planner will share the Quarterly Market Price Menu for events occurring in the next 3-9 months)

sweet endings



CUTTING CAKE

Flavors: Chocolate, Vanilla, Red Velvet, Funfetti, Carrot

Buttercream Frosting: Vanilla, Chocolate

Choice of Finish: smooth | textured | exposed.

Flowers: \$50

Upcharges for flavor requests, other finish styles, added faux tiers

DESSERT DISPLAY

select 4 | each additional selection + 3

Apple Cider Donut

Bread Pudding with crème Anglaise

Cake Pops: vanilla, chocolate, red velvet, funfetti

Cannoli with chocolate chips

Cheesecakes: (can be gluten free): with seasonal compote

Chocolate Covered Strawberries gf (in season)

Chocolate Pot de Crème gf | Salted Caramel Pot de Crème gf

Crème Brulee gf

Éclair: chocolate, vanilla

House-made Cookies: sea salt chocolate chip, oatmeal raisin, peanut butter, snickerdoodle (gf & vegan)

Cupcakes: vanilla, chocolate, marble, red velvet, funfetti, carrot, lemon, strawberry creamcicle, vanilla almond, apple, spice,

Fruit Hand Pies: apple | cheery | mixed berry | peach

Fudgy Brownies | Vegan & Gluten Free Brownies

Glazed & Confused Mini Donuts | Full Size Donuts +1

Harrison Bakery Half Moon Cookies

Rice Krispy Treat Hearts

Shaped & Frosted Sugar Cookies +1

Sweet Praxis Macarons +1

Truffles: chocolate, vanilla, oreo,

Tiramisu

Whoopie Pie: chocolate, red velvet, pumpkin

ASK ABOUT PLATED DESSERT OPTIONS

All desserts are provided by SKY Armory,
The exception to the rule is Italian Cookies - nobody makes them like your Nonna..

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sweet endings

DESSERT DISPLAY ADD-ONS

Donut Bar +5 per person

an assortment of Glazed & Confused donuts, including a donut wall
add chocolate milk + 3 per person

Hanging Macaron Display +195

macarons hanging in glass bubbles over the dessert display ready for guests to pluck out and eat

Milk & Cookies Bar +4 per person

chocolate chip with sea salt, peanut butter, oatmeal raisin, snickerdoodle (gf & vegan) served with chocolate milk

Pie Station +8 per person

select 3 flavors: apple, blueberry, cherry, strawberry, strawberry rhubarb, mixed berry, banana cream, chocolate cream, coconut cream, lemon meringue, pumpkin
attendant offering vanilla ice cream a la mode

Waffles & Ice Cream Station +7 per person

waffles made fresh and topped with selection of Tillamook ice cream, sauces, candy toppings, whipped cream

Ice Cream Sundae Bar + 7 per person

Tillamook Ice cream in waffle cups with sauces, cookie and candy toppings, whipped cream.
Select 3 Flavors: vanilla, strawberry, chocolate peanut butter, marionberry cheesecake, mudslide, mountain huckleberry, peaches & cream, butter pecan, mint chocolate chip, coffee almond fudge

Note: add +5 per person to a dessert bar if not including the dessert display dessert

THANKS FOR COMING TREATS

A packaged edible for your guests

- Sea Salt Chocolate Chip Cookie (2 per bag) \$5
- Fudgy Brownie \$5
- 2 Truffles in a Box \$6
- Popcorn in a box: butter, caramel, white cheddar, kettle \$6



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late night snacks

PASSED SNACKS

- Poutine (choose fries or tots) with gravy, cheese curd +6
- Loaded Fries (cheddar, bacon crumbles, scallions) +5
- Loaded Kettle Chips (cheddar, bacon crumbles, scallions) +5
- Loaded Nachos (we'll build your favorite style) +6
- Soft Pretzel with cheese sauce +5
- Gourmet Grilled Cheese (we'll build your favorite style) +6
- Flatbreads (we'll build your favorite style) + 5
- Fried Chicken Tenders with dipping sauce +5
- Cheeseburger Slider \$5 add fries or tots +2
- Carolina Pulled Pork Slider +5 add fries or tots +2
- Chicken Parmesan Slider + 5 add fries or tots +2
- Michigan Hot Dog +5

STATIONED SNACKS

Popcorn Bar +7 per person

Selection of 6 flavors of popcorn displayed and ready for eating now or put in a bag and eat it later

Poutine Bar +8 per person

Choose Steak Fries or Tots, gravy, cheese curd and assorted toppings

Walking Taco Bar +8 per person

Bags of Doritos ready for guests to build their own 'taco' from an assortment of toppings

Taco Bar +8 per person

Soft & Hard Tortilla Shells ready for guests to build their own taco from an assortment of fillings and toppings

Breakfast Burrito Bar + 7 per person

Scrambled eggs, bacon, chorizo, black beans, sautéed onions, cheese, pico de gallo, guacamole,



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getting ready eats

THE CONTINENTAL

Breakfast Pastries

Fruit Bowl

Chobani Yogurt Cups

Bottled Juices | Recess Coffee

includes disposable serveware (cups, plates, silverware, napkins)

\$140 serves 10

THE LIGHT LUNCH TRAY

Croissant Sandwiches

chicken waldorf salad | ham and swiss | turkey and provolone

Seasonal Salad

House-made Kettle Chips

Freshly Baked Cookies

Sparkling Flavored Water

includes disposable serveware (plates, silverware, napkins)

\$190 serves 10

CHEESE & CHARCUTERIE BOARD

selection of cheeses, cured meats, grapes, dried apricots,
cornichons, olives, crostini, sweet and savory jams, mustard

includes disposable serveware (plates, napkins)

\$120 serves 10

FEED THE GUYS

Smoked Pulled Pork Sliders | Smoked Pulled Chicken Sliders

Smoked Gouda Mac & Cheese

Cole Slaw

House-made Kettle Chips

Freshly Baked Cookies

\$190 serves 10

includes disposable serveware (plates, silverware, napkins)



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cocktails in the SKY

SKYLINE OPEN BAR

House Brand Spirits:

vodka, gin, rum, tequila, whiskey, scotch, bourbon

Wine Varietals:

bubbly, moscato, pinot grigio, sauvignon blanc, chardonnay, rose, pinot noir, merlot, garnacha, blend, cabernet sauvignon

Wine Service: included with 4+ hour open bar

Bottled Beers

Bud & | Bud Light, Coors Light, Corona Labatt Blue & Blue Light, Mich Ultra, Miller Light, Yuengling, hard cider and seltzers

Draft Beers:

Blue Moon | Saranac IPA | Yuengling

Bar only: 4 Hours \$28 | 5 Hours \$31 | 6 Hours \$33

IN THE CLOUDS OPEN BAR

Premium Spirits:

Vodka: 1911 NY, Titos, Grey Goose, Flavored Vodkas

Gin: Tommy Rotter NY, Minke

Rum: Captain Morgan, Rum Haven, The Real McCoy

Tequila: Milagro Silver & Reposado

Mezcal: Zicaro Silver & Reposado

Whiskey: Jack Daniels, Jameson, Knob Creek Rye

Bourbon: Jim Beam, Makers Mark, Old Home Distiller's Brother's Cut

Scotch: Johnny Walker Red, Dewars 12 yr

Wine Varietals:

Whites: bubbly, moscato, pinot grigio, riesling, sauvignon blanc, chardonnay,

Red: rose, pinot noir, merlot, malbec, blend, cabernet sauvignon

Wine Service with dinner: included with 4+ hour open bar

Bottled Beers:

Bud|Bud Light, Blue|Blue Light, Blue Moon, Coors Light, Corona, Mich Ultra, Miller Light, Stella Artois, Hard Cider & Seltzers

Draft Beers:

Allegash White | Meier's Creek Floatin on By Pilsner | Middles Ages Salt City IPA

4 Hours \$36 | 5 Hours \$40 | 6 Hours \$43

NON-ALCOHOLIC BEVERAGE BAR

Non-alcoholic beverage bars are available.

Includes Coco-Cola brand soft drinks, ice tea, flavored sparkling waters, lemonade and infused water.

4 hours \$15 | 5 hours \$18 | 6 hours \$20

UPGRADES

Beverage Greet: \$6 per person ++

Bubbly Toast: \$4 per person ++

Champagne Tower: \$75

plus cost of magnum selected++

Specialty Bars: \$8 per person ++

Moscow Mule

Margarita

Smoked Old Fashioneds

Whiskey & Bourbon

Hot Toddlies

Cordials

Satellite Bar: included during cocktail receptions for events over 200 guests.

For under 200 guests a bar set-up fee of \$150 applies, if requested.

Brand Request: fees may apply

...let's get creative

Selections subject to change

CASH BAR

A \$150 bartender fee applies for each bartender.

Can move to a cash bar once the open bar ends. A \$50 bartender fee applies for each bartender.

Plan for 1 bartender per 50-75 guests.