

SKY

ARMORY
MENU 2023



for the love of food



our food philosophy

We love food!

Food is such an important part to any gathering of people and at SKY Armory we want people to thoroughly enjoy the experience. So, we start with fresh, in-season products that our culinary team prepares from scratch and infuses their love of food to create some of the best food in CNY.

The talent of our team knows no limits in savory, sweet, comfort, global, and gourmet.

With all great food, you need something to pair it with; whether it's a great cup of coffee, refreshing beverage or a perfectly crafted cocktail.

Our approach to beverages is the same as with our food; we use only the best ingredients. We have your favorite brands and curate small batch products.

Let us impress your guests.

breakfast

THE SKY LINE \$17

Yogurt Parfait with granola
Freshly Baked Breakfast Pastries
Hard-Boiled Eggs
Sliced Fruit Platter

IN THE CLOUDS \$24

Freshly Baked Breakfast Pastries
Breakfast Veggie Frittata
Breakfast Potatoes with onions and peppers
Applewood Smoked Bacon
Sliced Fruit Platter

Includes: Recess Coffee | The Tea Smith Hot Teas | Orange Juice | Cranberry Juice | Cider (seasonal)

ENHANCEMENTS

Smoked Bacon +5 | Maple Breakfast Sausage + 3
Canadian Bacon +4 | Breakfast Potatoes +3
Warm Oatmeal with Toppings +4 | Cider Donuts +2
Glazed & Confused Donuts +3 | Warm Buttermilk Biscuits with Butter & Jam +3
Cinnamon Rolls +4 | Bagels with butter, jam, peanut butter, cream cheese +6
Breakfast Pizza +5 | Buttermilk Pancakes with NYS Maple Syrup +5 | French Toast Bake +5

++22% Administrative Fee and 8% Sales Tax applied to all food and beverages.



breakfast stations

Bagel Bar \$7/person*

Assorted Bagels with 2 seasonal flavored cream cheeses,
whipped butter, peanut butter, jams
toasters for toasting

Deluxe Bagel Bar \$10/person*

Assorted Bagels with 2 seasonal flavored cream cheeses, whipped butter, peanut butter, jams
Toppings: smoked salmon, Applewood bacon, fresh vegetables
toasters for toasting

Waffle Station \$10/person*

Waffles made to order served with NYS maple syrup, berries, freshly whipped cream

Omelet Station \$10/person*

Omelets made to order.
Toppings: diced tomato, scallions, peppers, mushrooms, baby spinach, bacon bits, cheese

Breakfast Burrito | Taco Bar Station \$8/person*

Made to order with all the trimmings:
Mexican Cheese Blend, Salsa, Avocado, Scrambled Eggs, Sausage, Bacon, Tomatoes,
Sour Cream, Pickled Hot Peppers, Assorted Local Hot Sauces

Carving Station \$8 for 1 selection | \$15 for 2 selections*

Maple Glazed Ham | Herb Seasoned Pork Loin | Carved Pork Belly | Flank Steak

Make-Your-Own Yogurt Parfait Bar \$10/person

Vanilla Yogurt
Toppings: granola, seasonal fruit, dried fruit, sliced almonds,
candied walnuts, toasted coconut, local honey

***Chef Attendant Fee applies to the above stations for \$75**



brunch

SKYLINE BRUNCH BUFFET

Freshly Baked Breakfast Pastries

Sliced Fruit Platter

Breakfast Entrée (Select 2)

Scrambled Eggs | Frittata (Egg Bake with Mixed Vegetables)
French Toast Bake | Asparagus & Ham Strata | Quiche
Eggs Benedict (+4) | Western Scramble: Eggs, Ham, Peppers Onions (+1)

Breakfast Meats (Select 2)

Applewood Smoked Bacon | Breakfast Maple Sausage Links | Sausage Patties
Turkey Bacon | Turkey Sausage | Vegan Bacon +2pp

Starches (Select 2)

Hash Browns | Breakfast Potatoes with onions and peppers | Sweet Potato Hash
Tomato Basil Cream Penne Pasta | Pasta Alfredo with broccoli
Biscuits & Sausage Gravy | Corned Beef & Hash

Includes: Recess Coffee | The Tea Smith Hot Teas | Orange Juice | Cranberry Juice | Cider (seasonal)

\$35 per person++

ENHANCEMENTS

Salads +4 per selection

Pasta Salad | Asian Farro Salad | Potato Salad | Macaroni Salad | Quinoa Salad
Broccoli Salad | Tomato & Cucumber Salad | Caprese Salad | 3 Bean Salad
Classic Caesar Salad | Seasonal Greens Salad with House-Made Dressing

Vegetables +4 per selection

Green Beans Almondine | Roasted Seasonal Vegetables | Roasted Broccolini
Roasted Carrots | Roasted Asparagus | Roasted Brussels Sprouts

Lunch Entrée +8 per selection

Bone-In Garlic & Herb Chicken with Citrus Marinade | Brown Sugar Glazed Sliced Ham Steak
Chicken Marsala | Chicken Cacciatore | Sliced Pork Loin with Chutney
Grilled Salmon with lemon dill butter sauce
Flank Steak with caramelized onions & mushrooms +MP

Dessert +3 per selection

Assorted Cookies | Brownies | Chocolate Chip Cannoli | Cheesecake | Crème Brûlée gf
Chocolate Pot de Crème gf | Fruit Gallette | Whoopie Pie

+\$5 per person for buffet of less than 30 people
++22% Administrative Fee and 8% Sales Tax applied to all food and beverages.

brunch

COCKTAIL BRUNCH

Selection of passed brunch hors d'oeuvres

Silver Dollar Pancake Stacks | French Toast Sticks with maple dipping sauce
Maple-Bourbon Bacon Skewers | Biscuit & Sausage Gravy
Breakfast Sliders: egg, sausage, cheese on biscuit | Fried Chicken & Waffle Bites
Potato Latkes | Bagel & Lox Bites | Caprese Skewer
Yogurt Parfait | Fruit Skewer | Donuts & Cider
Taco: Breakfast | Pulled Pork | Pulled Chicken with Asian slaw
Sliders: Cheeseburger | Chicken Parmesan | Reuben
Quesadilla: Pear & Brie | Buffalo Chicken | Santa Fe Shrimp | Vegetable
Mac N' Cheese: Smoked Gouda & Pancetta | Truffle | Lobster +MP
Soup Shooter: Tomato Bisque | Butternut Apple Sage Bisque
Grilled Cheese on Ciabatta
Mini Croissant: Smoked Turkey | Chicken Salad | Ham & Brie | BLT

Choice of 6 \$24 per person++ | Choice of 8 \$32 per person++

Brunch Cocktail Bar

Mimosa | Bellini | Bloody Mary

2 Hours \$20pp | 3 Hours \$25pp | 4 Hours \$30pp



+\$5 per person for events with fewer than 30 people
++22% Administrative Fee and 8% Sales Tax applied to all food and beverages.

it's time for a break

Coffee Break \$10

Coffee Cake | Biscotti | Sliced Fruit

Apple Fest \$10

Apples with caramel sauce | Cider Donuts | NYS Cheddar Cheese Curds

The Ball Park \$12

Soft Pretzels with mustard | Cheesy Nachos | Caramel Popcorn

Energized \$12

Protein Bars | Hard Boiled Eggs | Sliced Fruit

Health 'Nut' \$12

Veggies, Hummus & Pita Chips | Cheese Board with accoutrements

The Cookie Jar \$8

Sea Salt Chocolate Chip | Peanut Butter | Oatmeal Craisin

Sundae Bar \$12

Ice Cream: vanilla and chocolate

Toppings: chocolate, caramel, seasonal fruit sauces
whipped cream, chopped nuts, cookie crumb, candy topping

Breaks are out for 30 minutes

Beverages included: Coffee | Tea | Water | Soft Drinks

BEVERAGE BARS

your guests will have access to beverages at any time during your event

Half Day \$10 per person

Morning Start:

Recess Coffee | Cold Brew Coffee
The Teasmith Hot Teas | Iced Tea
Orange Juice | Cranberry Juice | Cider (seasonal)
Flavored Waters

Afternoon Start

Recess Coffee | Cold Brew Coffee
The Teasmith Hot Teas | Iced Tea
Cranberry Juice | Cider (seasonal)
Soft Drinks | Flavored Waters

Full Day \$15 per person

Recess Coffee | Cold Brew Coffee
The Teasmith Hot Teas | Iced Tea
Orange Juice | Cranberry Juice | Cider (seasonal)
Flavored Waters
Soft Drinks

lunch

THE DELI BOARD

Assorted Wraps (select 3)

Turkey Club | Ham & Swiss | Italian Meats & Provolone | Beef & Bleu | Beef & Cheddar
Asian Chicken | Waldorf Chicken Salad | Tuna Salad |
Hummus & Veggie v | Curried Cauliflower & Chickpea v | Southwest Sweet Potato & Black Bean v

Composed Salad (select 1)

Classic Macaroni Salad | Potato Salad | Tri-color Pasta Salad | Asian Faro Salad | Quinoa Salad
Broccoli Salad | Caprese Salad | Tomato & Cucumber Salad

Green Leaf Salad (select 1)

Casa Salad | Seasonal Salad | Caesar Salad | Garden Salad

House-made Kettle Chips

Dessert: Homemade Cookies and Brownies

\$22 per person++

THE SANDWICH BOARD

Assorted Wraps (select 3)

Turkey Club | Ham & Swiss | Italian Meats & Provolone | Beef & Bleu | Beef & Cheddar
Asian Chicken | Waldorf Chicken Salad | Tuna Salad |
Roasted Mushroom & Pepper v | Curried Cauliflower & Chickpea v | Southwest Sweet Potato & Black Bean v

Composed Salad (select 1)

Classic Macaroni Salad | Potato Salad | Tri-color Pasta Salad | Asian Farro Salad | Quinoa Salad
Broccoli Salad | Caprese Salad | Tomato & Cucumber Salad

House-made Kettle Chips

Dessert: Homemade Cookies and Brownies

\$18 per person++

BOXED LUNCH

Assorted Wraps (select 3)

Turkey Club | Ham & Swiss | Italian Meats & Provolone | Beef & Bleu | Beef & Cheddar
Asian Chicken | Waldorf Chicken Salad | Tuna Salad |
Hummus & Veggie v | Curried Cauliflower & Chickpea v | Southwest Sweet Potato & Black Bean v

House-made Kettle Chips | Sea Salt Chocolate Chip Cookie

\$14 per person++

lunch

STREET FARE

A great way to keep guests networking - we bring the food to you.

Butler Service

Taco: Short Rib | Braised Pork | Jerk Chicken with Asian Slaw
Sliders: Cheeseburger | Chicken Parm | Reuben | Grilled Chicken
Quesadilla: Buffalo Chicken | Santa Fe Shrimp | Vegetable
Kabob with Seasonal Vegetable: Chicken Spiedies | Beef | Sausage
Chicken Skewer: Spiedies | Buffalo | Teriyaki
Fried Rice: Escarole & Pancetta | Vegetable | Broccoli & Beef
Stromboli: Sausage, Onion & Peppers | Pepperoni | Veggie Lovers
Salad: Casa | Chopped | Caesar | Seasonal
Mac n Cheese: Smoked Gouda & Pancetta | Truffle | 4 Cheese
Arancini with marinara | Fried Mozzarella with marinara
Seasonal Soup Shooter with Grilled Cheese
Chili: Southwest Chicken | Spicy Vegetable | Traditional Beef
Pasta Bolognese | Linguini with Clam Sauce
Loaded Potato with NYS Cheddar, Bacon, Scallion
Mini Croissant: Smoked Turkey | Chicken Salad | Ham & Brie | BLT
Fries: Black Pepper Truffle | Poutine Fries | Loaded (cheddar, bacon, scallions, sour cream)
Tater Tots: Classic | Poutine | Loaded (cheddar, bacon, scallions, sour cream)
Tailgate Ribs & Fries +2

Dessert Platters: Brownies & Cookies

Service for up to 1 hour

Selection of 6 \$28 per person++ | Selection of 8 \$36 per person++

BEVERAGE BAR

your guests will have access to beverages at any time during your event

Half Day \$10 per person

Morning Start:

Recess Coffee | SkyTop Snapchiled Coffee
The Teasmith Hot Teas | Iced Tea
Orange Juice | Cranberry Juice | Cider (seasonal)
Flavored Waters

Afternoon Start

Recess Coffee | SkyTop Snapchiled Coffee
The Teasmith Hot Teas | Iced Tea
Orange Juice | Cranberry Juice | Cider (seasonal)
Soft Drinks | Flavored Waters

Full Day \$15 per person

Recess Coffee | SkyTop Snapchiled Coffee
The Teasmith Hot Teas | Iced Tea
Orange Juice | Cranberry Juice | Cider (seasonal)
Flavored Waters

++22% Administrative Fee and 8% Sales Tax applied to all food and beverages.

lunch buffet

available from 11a - 3p

Green Leaf Salad (select 1)

Casa | Caesar | Garden | Seasonal

Lunch Entrées (select 2)

Chicken Rockefeller | Chicken Picatta | Chicken Marsala | Mediterranean Chicken
Roast Pork Loin | Roast Turkey Breast
Pasta Bolognese | Pasta Primavera | Chicken Riggies
Penne with Charred Tomato Sauce | Eggplant Parmesan | Vegetable Lasagna Rolls

Starch (select 1)

Basmati Rice | Vegetable Fried Rice | Garlic Smashed Potatoes
Sweet Potato Hash | Roasted Potatoes | Salt Potatoes

Vegetable (select 1)

Roasted Brussels Sprouts | Roasted Root Vegetables | Grilled Vegetables
Roasted Carrots | Green Beans | Roasted Broccolini | Seasonal Medley

Dessert (select 2)

Fresh Baked Cookies | Assorted Brownies
Cheesecake with seasonal topping
Chocolate Éclair | Chocolate Pot de Creme

\$28++ per person

+\$5 per person for buffet of less than 30 people



plated lunch

available from 11a - 3p

Green Leaf Salad (select 1)

Casa | Caesar | Garden | Seasonal
served with house made focaccia bread

Entrées (select 1)

entrées are served with a seasonal vegetable
may upgrade to a 2nd entrée +5 per person

Mediterranean Chicken layered with fresh mozzarella
and topped with artichoke, kalamata olives, tomato, capers and basil over bed of rice

Herb Crusted Chicken Breast with mashed potato or roasted fingerling potatoes

Chicken Piccata | Chicken Marsala | Chicken Florentine over bed of rice or pasta

Seared Pork Tenderloin Medallions with sweet potato hash, maple gastrique

Herb Crusted Pork Loin with mashed potato or roasted fingerling potatoes

Seared Salmon with confetti pepper couscous, grilled pineapple salsa

Beef Stroganoff over egg noodles

Vegetarian Entrées (select 1)

Grilled Vegetable Napoleon with EVOO, balsamic drizzle, sea salt

Marinated and Stuffed Portobello Mushroom with blue cheese, caramelized onions, balsamic reduction

Vegetable Lasagna with housemade marinara

Eggplant Parmesan and Ricotta Rolls with housemade marinara

Dessert Platter

Brownies | Cookies

may upgrade to a Plated Dessert +5 per person

Flourless Chocolate Torte with raspberry sauce gf | Tiramisu

Seasonal Cheesecake | Seasonal Fruit Tart

\$30++ per person

2nd non-vegetarian entrée add +5 per person

plated dessert upgrade +4 per person

entrée salad lunch

available from 11a - 3p
served with house made focaccia bread

Step 1: Choose a salad base

Casa Salad: field greens in a red wine jewel vinaigrette with dried berries topped with toasted almonds and goat cheese

Garden Salad: iceberg lettuce with tomatoes, cucumber, shredded carrot, red onions, with ranch dressing or italian dressing

Caesar Salad: romaine, red onions, shaved Parmesan, croutons with housemade Caesar dressing

Pear Salad: mixed greens in a champagne-honey vinaigrette with pears, candied walnuts, and goat cheese

Malibu Salad: mixed greens tossed with malibu-pineapple dressing with mandarin oranges, scallions, toasted coconut

Power Salad: quinoa mix with roasted sweet potato, feta, and baby spinach +3

Step 2: add your choice of protein

Grilled Flank Steak | Grilled Chicken Breast | Grilled Shrimp | Grilled Fish
Chicken Salad | Seared Tuna | Portobello Mushroom

OR may we suggest one of these composed Salad Entrees

Seared Fresh Catch over Charred Corn and Tomato Salad

Salad Nicoise with Seared Tuna

Asian Beef Salad

Asian Noodle Salad with Grilled Shrimp tossed with Thai peanut sauce

London Broil Steak Salad with creamy garlic dressing

Dessert

Seasonal Fruit Tarts | Chocolate Eclair | Cannoli | Cheesecake with seasonal topping

\$30++ per person

2nd non-vegetarian entrée add +5 per person

plated dessert upgrade +5 per person

passed hors d'oeuvres

**We recommend a 6-8 passed hors d'oeuvres for a cocktail party
and 3-4 passed hors d'oeuvres with a plated dinner, buffet or stations event**

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
- Tomato Basil Soup Shooter with grilled cheese +1
- Stuffed Mushrooms: Garlic & Herb stuffed, Spinach & Fontina stuffed gf, Veggie stuffed v

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. \$12 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

stations

Price: \$45pp for 3 stations | \$60pp for 4 stations

price based on up to 90 minutes of service | price may increase if fewer than 25 guests

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

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

price based on 90 minutes of service | price may increase if fewer than 25 guests

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)*

plated dinners

starts at \$62 per person

Includes salad, 4 entrees plus vegetarian,, dessert

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
- Gingerly 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 Romenesco
- 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



dinner buffets

Price: starts at \$45pp

Buffet Includes: Salad, Pasta, 2 Entrees, Starch, Vegetable, 3 mini desserts
price based on up to 60 minutes of service | price may increase if fewer than 25 guests

SALAD

- 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
- 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

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

BREAD

- Freshly Baked Focaccia +2
- Freshly Baked Rolls with herbed butter +3
- Pasta's Daily Stretch Bread with Hot Tom Oil +6
- Gluten Free Bread +3

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

dinner buffets

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.

STARCH (select 1)

- Garlic Smashed Potatoes
- Herb Roasted Potatoes
- Potato au Gratin +1
- Rice Pilaf
- Roasted Squash with spinach, craisins, walnuts
- Salt Potatoes
- Steamed Rice
- Sweet Potato Hash
- Sweet Potato Wedges

VEGETABLES (select 1)

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

DESSERT (select 3)

see dessert selections on page 23



themed buffets

Lunch (\$35/person++) | Dinner (\$45/person++)

'Toes in the Sand' Caribbean Buffet

Mandarin Salad of mixed greens with Malibu pineapple vinaigrette,
mandarin segments, scallions and toasted coconut

Slow Roasted Citrus Pork Loin

Jerk Chicken with tropical fruit salsa

Fried Coriander Curry Plantains

Caribbean Fried Rice

Dessert

Key Lime Tart | Mango Mousse

'Under the Tuscan Sun' Italian Buffet

Antipasto Platter with Greens

Penne Pasta with mushroom bolognese

Italian Sausage with peppers or Meatballs

Italian Herb Roasted Chicken or Chicken Parmesan

House-made Focaccia Bread

Dessert

Mini Cannoli with Chocolate Chips | Tiramisu

'La Vida Loca' Latin Buffet

Chopped Salad with Lime-Cilantro Vinaigrette

Chimichurri Beef

Slow Roasted Mojo Pork Shoulder

Cuban Rice and Black Beans

Mexican Sweet Potato Hash

Dessert

Mexican Chocolate Pot de Crème | Key Lime Tart

'Sweet Home Alabama' Southern Buffet

Chicken Pot Pie with Buttermilk Biscuits

Blackened Catfish in a Cajun Andouille Cream Sauce

Southern Style Mac N' Cheese

Louisiana Corn Succotash

Dessert

Red Velvet Cake Pop | Banana Pudding with nilla wafer

'Pitmasters' BBQ Buffet

Cowboy Slaw

Texas Style Smoked Brisket

Pulled Pork Sandwich

Smoked Gouda Mac N' Cheese

Honey Corn Bread with maple whipped butter

Dessert

Fudgy Brownie | Sea Salt Chocolate Chip Cookie

sweet endings



DESSERT DISPLAY

We recommend 3-4 selections for a dessert display

Mini Desserts are \$3 each unless an upcharge noted

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 creamcheese, vanilla almond, apple, spice,

Fruit Hand Pies: apple | cherry | 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

Plated Desserts \$10 per person

Dessert Trio (select 3 dessert minis from above)

Cheesecake slice with berry topping

Flourless Chocolate Torte with raspberry sauce gf

Fruit Galette (think pie) apple | cherry | mixed berry | peach

Lemon-Raspberry Torte with raspberry sauce

Peanut Butter Chocolate Explosion

Tiramisu

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



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

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,



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.

general information

Attendance

We will recommend the event space best suited for your event, based on the estimated attendance and room set requirements.

Catering

All food must be purchased from SKY Armory. We take great pride in our culinary excellence with our approach to fresh, local and made from scratch. We do not allow food to be taken off the premises as we cannot guarantee the food safety once it leaves our facility.

Dietary Requests

We are happy to accommodate any request based on medical or other dietary requirements of your guests with a minimum of 72 hours notice.

Beverages

All beverages must be purchased from and served by SKY Armory. Bartenders will proof and have the right to refuse alcoholic beverages to any guest who is underage or intoxicated.

Deposits

You will be required to make a deposit and sign a contract in order to confirm the arrangements on a definite basis. Your deposit is non-refundable and will be applied to the final balance of the event. The payment schedule is outlined in your Reservation Requirements section of the confirmation. Payment in full is due 10 days prior to the event.

Guarantees

We do ask that your guarantee guest count be given 10 days prior to your event. You may increase this number up to 48 hours before the event. The final count will be the number for which we charge unless the actual attendance is higher. We are not able to charge for less than the guarantee.

Parking

SKY Armory is connected to the Clinton Street Garage. We will reserve parking for the anticipated number of cars for events starting at 5:00pm or later on weekdays and anytime on weekends. For events during the day we will reserve parking in the Trolley Lot (2 blocks away). Client may opt to pay for their guest parking in either of these locations or require guests to pay.

Administrative Fee

On all food and beverage functions, there will be a 22% taxable Administrative Fee and an 8% NYS Sales Tax applied to all food and beverage. All prices quoted are exclusive of the Administrative Fee & Sales Tax. For tax-exempt organizations, form ST-119 must be submitted.

Pricing subject to change

Menu items subject to change due to seasonality and supply chains