

SKY

ARMORY
MENU 2026



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, global experiences and creativity to produce 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!

PS: Ask about our catering menu for events in your office or home.

Visit www.skyarmory.com | Call us at 315.473.0826 | Email us at sales@skyarmory.com

breakfast

THE SKYLINE

Yogurt Parfait with berries & granola
Selection of Breakfast Pastries
Sliced Fruit Platter
Hard boiled eggs
\$20++ per person

IN THE CLOUDS

Selection of Breakfast Pastries
Scrambled Eggs (add veggies +3)
Breakfast Potatoes with onions and peppers
Breakfast Sausage
Sliced Fruit Platter
25++ per person

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

ENHANCEMENTS

Applewood Smoked Bacon +2 | Turkey Bacon +3 | Turkey Sausage + 3
Sweet Potato Hash +3 | Quiche +3
French Toast Bake with NYS Maple Syrup +5
Buttermilk Pancakes with NYS Maple Syrup +5 | Waffles with NYS Maple Syrup +5

By the Dozen

Muffins \$36 | Scones \$36 | Beignets \$24 | Cinnamon Rolls \$49 | GF Cinnamon Rolls +\$60

BREAKFAST GRAZING TABLE

a fun, visually appealing 'charcuterie board' for guests to enjoy a variety of breakfast foods

an assortment breakfast pastries, yogurt parfaits, fresh fruit
quiche, french toast sticks, candied bacon skewers, hard boiled eggs,
quinoa breakfast salad, bagels with cream cheese

\$26 per person++ (minimum of 50 guests)

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



breakfast stations

Craft a breakfast stations menu by selecting your favorite stations.

Everything Bagel Bar \$15 per person++

A Selection of Bagels

Spreads: 2 seasonal flavored cream cheeses, whipped butter, peanut butter, Nutella, jam

Toppings: lox, bacon, sliced tomato, pickled red onions, cucumber, capers, lemon wedges
toasters for toasting | gluten free accommodations available

The Waffle Bar \$15 per person++

Waffles Made to Order

breakfast sausage, NYS maple syrup, fresh berries, freshly whipped creammaple

gluten free accommodations available

Chef Attendant Fee \$75

Omelette Express \$16 per person++

Omelettes Made to Order

Toppings: diced tomato, scallions, peppers, mushrooms, baby spinach, bacon crumbles, diced ham, cheese

Condiments: hot sauce, ketchup, salt & pepper

Chef Attendant Fee \$75

The Crepery \$16 per person++

Crepes Made to Order

we'll select 1 sweet and 2 savory crepe options for guests to choose from

gluten free accommodations available

Chef Attendant Fee \$75

Add sliced fruit platters to any station for +5 per person++



brunch

Selection of Breakfast Pastries

Sliced Fruit Platter

Breakfast Entrée (select 1)

Scrambled Eggs gf | Western Scramble: Eggs, Ham, Peppers Onions gf +1

Frittata gf (egg bake with veggies and potatoes)

French Toast Bake with NYS Maple Syrup

Assorted Quiche: Lorraine, Spinach & Feta, Broccoli & Cheddar, Veggie df

From the Griddle (select 1)

French Toast Bake | Belgian Waffles | Buttermilk Pancakes

served with NYS Maple Syrup

Breakfast Meats (select 1)

Breakfast Maple Sausage Links | Applewood Smoked Bacon gf +1

Turkey Bacon gf +3 | Turkey Sausage +3 | Vegan Bacon gf +4

Potato (select 1)

Breakfast Potatoes with onions and peppers gf | Sweet Potato Hash gf

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

\$32 per person++

available for 20 or more guests

ENHANCEMENTS

Mini Yogurt Parfaits gf + 4 | Bagels with flavored cream cheese +4

Quinoa Breakfast Salad v +3 | Caprese Salad gf +4 | Green Salad +4

Chicken Waldorf Salad +4

Carved Ham with honey-mustard glaze + 5

Carved Pork Roast with fruit chutney +5

Peach Cobbler +3 | Apple Crisp +3 | Bread Pudding with creme anglaise +3

Chocolate Chip Cannoli +3 | Chocolate Covered Strawberries +3

or share an idea you have

Brunch Cocktail Bar

Mimosa | Bloody Mary | Irish Coffee

2 Hours \$16pp++ | 3 Hours \$24pp++



it's time for a break

Coffee Break \$11 per person++

Coffee Cake | Biscotti | Sliced Fruit

Add: Recess Coffee with seasonal syrup flavors +5

Energize Me \$12 per person++

Protein Bars | Hard Boiled Eggs | Sliced Fruit

Add: Vitamin Water +4

The Ball Park \$12 per person++

Soft Pretzels with mustard | Caramel Popcorn | Trail Mix

Add: Canned Soft Drinks and Iced Tea +3

Savory \$12 per person++

Farm Stand Crudite Cups with Hummus & Pita Chips | Cheese & Charcuterie Cups

Flavored Sparkling Waters

The Cookie Jar \$9 per person++

Sea Salt Chocolate Chip | Sugar Cookies | Oatmeal Craisin | Double Chocolate gflv

Add: Recess Coffee | Hot Tea +3

Ice Cream Sandwich Bar \$9 per person++

Assorted Tilamook Ice Cream Sandwiches

Breaks are out for 30 minutes

All-day Popcorn Cart with Movie Theater Style Popcorn \$150++

BEVERAGE BARS

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

Morning Start:

Recess Coffee | Cold Brew Coffee

The Teasmith Hot Teas | Iced Tea

Orange Juice | Cranberry Juice | Cider (seasonal)

Seasonally Infused Water | Flavored Sparkling Waters

Afternoon Start

Recess Coffee | Cold Brew Coffee

The Teasmith Hot Teas | Iced Tea

Seasonally Infused Water | Flavored Sparkling Waters

Soft Drinks

Half Day \$10 per person++ | Full Day \$15 per person++

lunch

THE DELI BOARD

Assorted Sandwiches & Wraps (select 3 plus 1 vegetarian)

Turkey & Pepper Jack on ciabatta, spicy aioli, greens | Ham & Swiss on baguette, brew pub mustard, greens
Italian Meats & Provolone on ciabatta, whole grain mustard, greens
Roast Beef & Cheddar on baquette, horsey mayo, greens
Chicken Caesar Wrap +2 | Turkey Club +2
Asian Chicken Wrap | Waldorf Chicken Salad Wrap, greens
Curry Chicken Salad Wrap, greens | Tuna Salad Wrap, greens
Curried Cauliflower & Chickpea Wrap v | Southwest Sweet Potato & Black Bean Wrap v
gluten free accommodations available

Composed Salad (select 1)

Classic Macaroni Salad | Potato Salad | Tri-color Pasta Salad
Asian Faro Salad | Mediterranean Quinoa Salad
Broccoli Salad | Caprese Salad +2 | Tomato & Cucumber Salad

Green Leaf Salad (select 1)

Casa Salad | Seasonal Salad | Caesar Salad | Garden Salad
(salad descriptions on page 15)

House-made Kettle Chips

Freshly Baked Sea Salt Chocolate Chip Cookies

\$25 per person++

THE SANDWICH BOARD

Assorted Sandwiches & Wraps

(select 3 plus 1 vegetarian from The Deli Board list above)

Composed OR Green Salad

(select 1 The Deli Board from list above)

House-made Kettle Chips | Freshly Baked Sea Salt Chocolate Chip Cookies

\$20 per person++

BOXED LUNCH

Assorted Sandwiches & Wraps

(select 3)

Turkey & Pepper Jack on ciabatta, spicy aioli, greens | Ham & Swiss on baguette, brew pub mustard, greens
Asian Chicken Wrap | Waldorf Chicken Salad Wrap, greens
Curry Chicken Salad Wrap, greens | Tuna Salad Wrap, greens
Curried Cauliflower & Chickpea Wrap v | Southwest Sweet Potato & Black Bean Wrap v
gluten free accommodations available

House-made Kettle Chips | Freshly Baked Sea Salt Chocolate Chip Cookie

\$15 per person++

lunch buffet

Available from 11:00a - 2:00p

Green Leaf Salad served with freshly baked focaccia

(select 1)

Casa | Garden | Ceasear | Seasonal

(salad descriptions on page 15)

Lunch Entrées

(select 1, add a 2nd entree for +7))

Chicken Florentine gf

Mediterranean Stuffed Chicken gf

Chicken Cordon Bleu

Chicken Picatta | Chicken Marsala | Chicken Parmesan

Roast Turkey Breast with gravy gf

Roast Pork Loin with seasonal chutney gf

Pasta

(add for \$5 per person)

Beef Bolognese | Mushroom Bolognese | Vodka Chicken Riggies

Pasta with Sun-dried Tomato Cream Sauce | Pasta Alfredo with Chicken & Broccoli

Pasta Primavera | Eggplant Parmesan | Vegetable Lasagna

Starch (select 1)

Herb Roasted Potatoes | Mashed Potatoes | Salt Potatoes in drawn butter

Rice Pilaf | Vegetable Fried Rice

Sweet Potato Hash | Sweet Potato Wedges

Vegetable (select 1)

Roasted Brussels Sprouts | Roasted Root Vegetables | Grilled Vegetables

Roasted Carrots | Green Beans | Roasted Broccolini | Seasonal Medley

Dessert

Freshly Baked Cookies

ADD BEVERAGES + 3

soft drinks, iced tea, lemonade, sparkling waters

\$27 per person++

+\$5 per person for buffet of less than 20 people



themed buffets

“Under the Tuscan Sun” Italian Buffet

Caesar Salad

Penne Pasta with Sundried Tomato Cream Sauce

Italian Herb Roasted Chicken gf OR Chicken Parmesan +2

add Italian Meatballs in Marinara Sauce +5

House-baked Focaccia Bread

Mini Chocolate Chip Cannoli

“Fiesta” Taco & Rice Bowl Bar

Select 2: Pork “Carnitas” | Chipotle “Pollo” Chicken | Ground Beef “Picadillos”

Toppings: guacamole, sour cream, pico de gallo, shredded lettuce, shredded cheese, cilantro

Black Bean & Roasted Salad

Cilantro Lime Rice

Warm Flour Tortillas | Corn Taco Shells

Mexican Chocolate Pot de Creme gf

“Pitmasters’ BBQ Buffet

Cucumber Tomato Salad

BBQ Chicken OR Smoked Brisket +5

Add Pulled Pork with Rolls +5

Smoked Gouda Mac & Cheese

Corn Bread with maple whipped butter

Texas Glazed Brownie

ADD BEVERAGES + 3

soft drinks, iced tea, lemonade, sparkling waters

\$27++ per person

+\$5 per person for buffet of less than 20 people



plated lunch

Available from 11:00a - 2:00p

Green Leaf Salad (select 1)

Casa | Caesar | Garden | Seasonal (descriptions on page 15)

served with house made focaccia bread

Entrées (select 1)

entrées are served with a starch and seasonal vegetable

Mediterranean Stuffed Chicken Breast gf

Chicken Cordon Bleu gf

Chicken Florentine gf

Chicken Piccata | Chicken Marsala

Seared Salmon with fruit salsa gf | Miso Glazed Salmon gf

Seared Pork Tenderloin Medallions with seasonally inspired sauce gf

Beef Options available at Market Price

Vegetarian | Vegan Entrées (select 1)

Grilled Vegetable Napoleon with EVOO, balsamic drizzle, sea salt gf

Seasonal Stuffed Portobello Mushroom** over quinoa pilaf gf

Vegetable Lasagna* with house-made marinara

Butternut Ravioli with brown butter sage sauce

*can be made gluten free

** can be made vegan

Cookies Platters served to tables

Upgrade to a Plated Dessert +5 per person

Flourless Chocolate Torte with raspberry sauce gf

Creme Brule gf | Salted Caramel Chocolate Pot de Creme gf

Tiramisu | Seasonal Cheesecake |

ADD BEVERAGES + 3

soft drinks, iced tea, lemonade, sparkling waters

\$31 per person++

2nd non-vegetarian entrée add +7 per person

hors d'oeuvres

The Cocktail Party **crafted for a 2 hour gathering**

Selection of 4 hors d'oeuvres from our Crowd Favorites
Artisanal Grazing Board

\$30 per person ++

The Cocktail Hour

select 4 passed hors d'oeuvres to your plated dinner, buffet or stations event
\$13 per person++

*gluten free modification available | **vegan modification available

Crowd Favorites

- Arancini with marinara sauce*
- Baby Crab Cake gf
- Beef Wellington with horseradish crème
- Chicken & Waffle with maple gastrique
- Coconut Shrimp w/ sweet thai chili sauce +1
- Loaded Salt Potato with cheddar, bacon, sour cream, scallion gf
- Pulled Pork Slider * add slaw +1
- Smoked Gouda Mac & Cheese* v

Poultry

- Buffalo Chicken Meatball with bleu cheese sauce
- Chicken & Waffle with maple gastrique
- Chicken Parm Slider*
- Chicken Satay with Thai peanut sauce gf
- Chicken Spiedie Kabob with pepper, onion gf
- Chicken Taco with Asian Slaw
- Curry Chicken Salad on Fried Pita Chip
- Nashville Hot Chicken Bite
- Pulled Chicken Taco with Asian slaw

Beef, Lamb & Pork

- Baby Lamb Chop gf +3
- Stuffed Mushroom gf
- Beef Crostini*, horseradish crème, candied onion +1
- Candied Bacon Skewers gf
- Korean Beef Skewer gf +2
- Meatball* (select 1) Italian, Swedish or Thai,
- Pulled Pork Slider
- Seasonal Stuffed Mushroom gf
- Spring Roll

Vegetarian

- Antipasto Skewer gf
- Artisanal Grilled Cheese*
- Caprese Skewer with balsamic glaze gf
- Crostini with Whipped Feta, seasonal fruit*
- Heirloom Tomato Bruschetta*
- Edamame Pot Sticker gf | v
- Farm Stand Crudit  Cup w/ ranch or hummus gf
- Heirloom Tomato Bruschetta*
- Smoked Gouda Mac & Cheese*
- Spring Roll
- Stuffed Mushroom gf
- Tomato Soup Shooter w/ grilled cheese +2

Seafood

- Bacon Wrapped Scallop gf +2
- Classic Shrimp Cocktail gf
- Cajun Grilled Shrimp with guacamole gf +1
- Stuffed Mushroom gf
- Ahi Tuna Poke on crispy wonton, wasabi cr me gf +2



cocktail reception displays

cocktail reception displays are out for up to 1.5 hours

Artisanal Grazing Board

artisanal cheeses, spreads and cured meats
crudite with ranch dressing, hummus with grilled pita,
grapes & dried fruit, marinated olives, cornichons, savory jam, mustard, artisanal crackers
\$15 per person

Classic Chef's Market Display

garden vegetable crudite with ranch dressing, hummus & grilled pita
classic cubed cheeses, grapes, savory jam, mustard, artisanal crackers.
\$12 per person

Nibble & Noshes Grazing Table

a smorgasbord of yumminess - perfect for a cocktail party
artisanal cheeses, spreads and cured meats
crudite with ranch dressing, hummus with grilled pita,
curried chicken salad with fried pita, brushetta with seasoned crostini
caprese skewers, fresh sliced fruit,
mediterranean cucumber salad, marinated white bean salad
mini Italian sandwiches
marinated olives, cornichons, savory jam, mustard, artisanal crackers
\$30 per person (minimum of 30 guests)

Gluten free grilled flatbread available upon request.

Shrimp Cocktail Display

ice block filled with U16-20 shrimp
accompanied with cocktail sauce, lemon wedges
\$15 per person

Pasta Bar

(select 2 sauces)
alfredo sauce | pesto cream sauce | classic pesto v
sundried tomato cream sauce | vodka riggie sauce
classic marinara v | fra diavolo | lemon herb & olive oil v
gluten free pasta available | +1 if all pasta is to be gluten free
\$8 per person

Ask about our Raw Bar we'll custom craft a bar with you

stations

Price: \$32 pp for 2 stations | \$47 pp for 3 stations | \$62 pp for 4 stations

price based on up to 90 minutes of service | available for groups of 30+

Salad Station

served with freshly baked focaccia bread

Select 2: Casa | Caesar | Seasonal | SKY Caprese (see page 15 for salad descriptions)

Select 1: Sliced Grilled Chicken | Grilled Shrimp Skewer | Sliced Marinated Flank Steak +4

Mac N' Cheese Bar

Smoked Gouda Mac & Cheese

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

Select 1: Grilled Chicken Slices | Fried Chicken Bites | Pulled Pork | Burnt Ends

Taco & Rice Bowl Bar

Select 2: Pork "Carnitas" | Chipotle "Pollo" Chicken | Ground Beef "Picadillos"

Toppings: guacamole, sour cream, pico de gallo, shredded lettuce, shredded cheese, cilantro

Roasted Corn & Black Bean Salad | Cilantro Lime Rice

Warm Flour Tortillas | Corn Taco Shells

Spuds Bar

Baked Russet Potatoes

Classic Toppings: butter, sour cream, chives, shredded cheddar, bacon crumbles, onion crisps

Select 1 Protein: Pulled Pork | Pulled Buffalo Chicken | Taco Meat | Sausage Crumbles

Select 1 Vegetable: Steamed Broccoli | Sautéed Mushrooms | Roasted Peppers

Select 2 Toppings: Quacamole | Pico de Gallo | Roasted Corn & Black Bean "Salsa" | Chili

Select 1 Sauce: BBQ | Ranch Dressing | Cheese Sauce

Taste of Central New York

Select 1 Chicken Spiedie Kabobs | BBQ Pulled Pork Sliders | Beef on Weck Sliders

Select 1: Salt Potatoes in drawn butter | Riggies | Chicken Riggies +1

Select 1: Utica Greens | Tomato Cucumber Salad

Taste of Italy

Select 1: Parmesan Chicken | Chicken Marsala | Italian Meatballs | Eggplant Parmesan

Select 1: Penne with Marinara v | Alfredo | Pesto Cream Sauce | Fra Diavolo

Select 1: Caesar Salad | Utica greens | Grilled Italian Vegetables with EVOO, Balsamic

BBQ Station

Select 1: Smoked BBQ Chicken Quarters | Burnt Ends | Smoked Pulled Pork | Brisket MP

Select 1: Smoked Gouda Mac & Cheese | Salt Potatoes with drawn butter | Baked Beans

served with coleslaw, corn bread, maple whipped butter

stations

price based on up to 90 minutes of service | available for groups of 30+

The Butcher's Block

choice of one protein, one complementing sauce, one side, freshly baked rolls

Oven Roasted Turkey Breast
Roasted Pork Tenderloin
Honey Glazed Ham
Slow Roasted Top Round MP
Herb-Grilled Flank Steak MP
Pepper Roasted Beef Tenderloin MP

Add a 2nd Non-beef Carved Item +8

Sides

(select 1)

Seasonal Vegetable MEDley
Mashed Potatoes | Roasted Fingerling Potatoes | Sweet Potato Hash | Sweet Potato Wedges

Market Price (MP) - the cost of these items fluctuate
based on market conditions, an upcharge may apply



plated dinners

Starts at \$48

Includes salad

choice of 2 entrees plus vegetarian

add a 3rd entree option +5

choice of plated dessert or dessert display

SALAD COURSE

- Casa Salad: mixed greens, raisins, yellow raisins, toasted almonds, goat cheese, seasonal vinaigrette
- Farm Stand Garden Salad: mixed greens, cucumber, tomato, carrot, red onion, ranch dressing
- Pear Salad: mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette
- Classic Caesar Salad: romaine, shaved parmesan, house-made croutons, caesar dressing
- Mediterranean Salad: romaine lettuce, Mediterranean mixture of cucumber, tomato, olive, fresh oregano vinaigrette, crumbled feta
- Wedge Salad: wedge of iceberg lettuce, creamy bleu cheese, crumbly bleu, onions, diced tomatoes, crispy pancetta, +1

Seasonally Inspired Salad

- Spinach & Watermelon: mint, red onion, balsamic vinaigrette
- Caprese Salad: tomatoes layered with mozzarella, drizzled with pesto & EVOO, balsamic drizzle, sea salt with parmesan crostini +1
- Harvest Salad: mixed greens, roasted butternut squash, candied walnuts, raisins, feta, maple vinaigrette +1
- Shaved Brussels Sprouts & Chopped Kale: Parmesan, pine nuts, dried cranberries, bright lemon dressing +1

SOUP COURSE

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

- Creamy Butternut Squash & Apple
- Broccoli Cheddar
- Italian Wedding
- Pasta Fagioli
- Seafood Bisque +2
- Tomato Basil

PASTA COURSE

as an additional course

- Alfredo, shaved parmesan +6
- Pesto Cream Sauce, shaved parmesan +7
- Sundried Tomato Cream Sauce, shaved parmesan +6
- Fra Diavolo, shaved parmesan +6
- 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 for all guests +3



plated entrées

STARCH

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

VEGETABLE

Seasonal vegetable duo to pair with entrée flavor profile. Let us know if there is a vegetable you don't care for.

Note: most of our entrées, sides and sauces are gluten free or can be modified to accommodate a gluten free guest



MAKE IT A DUO PLATE

Select an entrée add-on

- Crab Cake
- Shrimp Medallion
- Grilled Shrimp
- Stuffed Shrimp (2) +6
- Seared Scallops (2) MP
- Lobster Tail MP

BEEF

Seasoned and served with a complimenting sauce

- Waygu Pub Steak MP
- Short Rib MP
- Angus Block Steak MP
- New York Strip MP
- Filet Mignon MP

PORK

- Classically Braised Pork Osso Bucco, root vegetables, braising liquid reduction gf
- Florentine Stuffed Frenched Pork Chop, boursin cream sauce gf
- Maple Bourbon Pork Chop, maple-bourbon pan sauce gf
- Pork Roulade, apple, onion, spinach stuffing, rosemary au jus gf
- Pork Saltimbocca topped with prosciutto and sage, finished with white wine sauce gf
- Seasoned Frenched Pork Chop, complimenting sauce gf

POULTRY

- Boursin Stuffed Chicken Roulade, champagne cream sauce gf
- Chicken Florentine; boneless breast stuffed with spinach & mushroom, creamy white wine sauce gf
- Chicken Forestiere, wild mushrooms, shallots, thyme, brandy cream gf
- Chicken Marsala, mushrooms in rich marsala wine reduction
- Chicken Piccata, white wine, lemon, capers, fresh herbs
- Chicken Francese, lemon-white wine butter sauce
- Chicken Saltimbocca, fresh sage, prosciutto, light white-wine butter sauce.
- Mediterranean Stuffed Chicken Breast gf
- Stuffed Chicken Roulade, spinach & feta, or roasted red pepper & mozzarella gf
- Tuscan Chicken, creamy sauce with sun-dried tomatoes, spinach, garlic, and parmesan gf
- Roasted Duck Breast with tart cherry sauce gf

SEAFOOD

Seasoned and served with a complementing sauce

- Fresh Catch with seasonally inspired sauce MP
- Miso Glazed Salmon gf
- Pan Seared Salmon with lemon beurre blanc gf
- Maple-Glazed Salmon, maple glaze, toasted pecans gf
- Creamy Tuscan Garlic Shrimp over pasta
- Seared Scallops with Citrus Beurre Blanc gf MP

plated entrées

VEGATARIAN | VEGAN

- Butternut Squash Ravioli, savory butternut-sage cream sauce
- Chickpea & Vegetable Tagine, Moroccan-spiced chickpeas, roasted vegetables, saffron couscous.
- Gnocchi, bright tomato-basil sauce, EVOO drizzle
- Mushroom Bolognese over pappardelle v
- Roasted Italian Vegetables, charred tomato sauce over spaghetti squash gf
- Seasonally Inspired Cauliflower Steak gf
- Seasonally Stuffed Portobello Mushroom over quinoa pilaf gf
- Stuffed Acorn Squash, quinoa blend, vegetables, golden raisins, balsamic drizzle gf
- Tofu & Vegetable Red Curry over rice
- Vegetable Lasagne, tofu ricatta
- Wild Mushroom Risotto, truffle oil, shaved parmesan gf



dinner buffets

Price: starts at \$40 per person++

Buffet Includes: Salad, Pasta, 1 Entree, Starch, Vegetable, 3 mini desserts
add an additional entree +8

SALAD served with freshly baked herbed focaccia

- Casa Salad: mixed greens, dried berries, toasted almonds, goat cheese, red wine vinaigrette
- Farm Stand Garden Salad: mixed greens, cucumber, tomato, carrot, red onion, ranch dressing
- Pear Salad: mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette
- Classic Caesar Salad: romaine hearts, shaved parmesan, house-made croutons

PROTEINS (select 2)

- Chicken Florentine; boneless breast stuffed with spinach & mushroom, creamy white wine sauce gf
- Chicken Forestiere, wild mushrooms, shallots, thyme, brandy cream gf
- Chicken Marsala, mushrooms in rich marsala wine reduction
- Chicken Piccata, white wine, lemon, capers, fresh herbs
- Chicken Francese, lemon-white wine butter sauce
- Chicken Saltimbocca, fresh sage, prosciutto, light white-wine butter sauce.
- Mediterranean Stuffed Chicken Breast gf
- Tuscan Chicken, creamy sauce with sun-dried tomatoes, spinach, garlic, and parmesan gf
- Maple-Glazed Salmon, maple glaze, toasted pecans gf
- Miso Glazed Salmon
- Pan Seared Salmon with lemon beurre blanc
- Shrimp Scampi over pasta
- Pork Roast, seasonal sauce
- Pot Roast, gravy
- Herb Roasted Turkey Breast, cranberry chutney, gravy
- Braised Short Ribs MP

PASTA (select 1)

- Alfredo with broccoli
- Pasta with Pesto, pine nuts v
- Pasta with Sundried Tomato Cream sauce
- Pasta Primavera v
- Penne with Charred Tomato Sauce v
- Mushroom Bolognese v +2
- Classic Beef Bolognese +2
- Short Rib Bolognese +5
- Vodka Riggies (spicy)
- Vodka Riggies with Chicken (spicy) +3
- Smoked Gouda Mac & Cheese
- Vegetable Lasagna

STARCH (select 1)

- Mashed Potatoes
- Herb Roasted Potatoes
- Potato au Gratin
- Roasted Fingerling Potatoes +1
- Salt Potatoes in drawn butter
- Sweet Potato Hash
- Sweet Potato Wedges
- Rice Pilaf

VEGETABLES (select 1)

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

Market Price (MP) - the cost of these items fluctuate based on market conditions, an upcharge may apply

Add a Carving Station

Choice of one protein with sauce, rolls

Oven Roasted Turkey Breast +8

Steakhouse Rubbed Roast Pork + 8

Slow Roasted Top Round MP

Herb-Grilled Flank Steak MP

Prime Rib MP

Beef Tenderloin MP

themed buffets

“Under the Tuscan Sun” Italian Buffet

Caesar Salad

Penne Pasta with Sundried Tomato Cream Sauce

Italian Herb Roasted Chicken gf OR Chicken Parmesan +2

add Italian Meatballs in Marinara Sauce +5

House-baked Focaccia Bread

Mini Chocolate Chip Cannoli

“Fiesta” Taco & Rice Bowl Bar

Select 2: Pork “Carnitas” | Chipotle “Pollo” Chicken | Ground Beef “Picadillos”

Toppings: guacamole, sour cream, pico de gallo, shredded lettuce, shredded cheese, cilantro

Black Bean & Roasted Salad

Cilantro Lime Rice

Warm Flour Tortillas | Corn Taco Shells

Mexican Chocolate Pot de Creme gf

“Pitmasters’ BBQ Buffet

Cucumber Tomato Salad

BBQ Chicken OR Smoked Brisket +5

Add Pulled Pork with Rolls +5

Smoked Gouda Mac & Cheese

Corn Bread with maple whipped butter

Texas Glazed Brownie

ADD BEVERAGES + 3

soft drinks, iced tea, lemonade, sparkling waters

\$37 per person++

+\$5 per person for buffet of less than 20 people



sweet endings



DESSERT DISPLAY

Includes choice of 3 dessert minis

Apple Crisp with caramel drizzle

Bread Pudding with crème Anglaise

Brownies: fudgy | vegan & gluten free

Cake Pops: vanilla, chocolate, red velvet, funfetti

Cannoli with chocolate chips

Cheesecakes: seasonal flavors (can be gluten free)

Chocolate Covered Strawberries gf (in season)

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

Cookies: sea salt chocolate chip, oatmeal raisin, sugar, ginger,
double chocolate gf | v

Crème Brûlée gf seasonal flavors

Cream Puffs

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

Cupcakes (gluten free) vanilla, chocolate, funfetti, red velvet, carrot +1

Éclair: chocolate, vanilla

Half Moon Cookies

Macarons gf (assorted flavors)

Glazed & Confused Mini Donuts | Full Size Donuts +1

Tiramisu Ice Cream Sandwiches

Truffles: chocolate, vanilla, oreo,

Tiramisu

Whoopie Pie: chocolate, red velvet, pumpkin

Hanging Macaron Display +250

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

approximately 40 macarons, plus additional on dessert table

Plated Dessert in lieu of dessert display

Dessert Trio: a trio of minis

Apple Crisp with salted caramel, crème anglaise

Cheesecake, seasonal flavors

Chocolate Mousse Torte

Farmhouse Fruit Tart (individual pie)

Flourless Chocolate Torte with raspberry sauce gf

Lemon-Raspberry Torte with raspberry sauce

Peanut Butter Chocolate Explosion

Tiramisu

dessert stations

Select a station in lieu of the dessert display. A credit of \$9 for the dessert display will be put towards the dessert station.

Donut Bar \$11 per person++

selection of classic donuts, donut holes and beignets, displayed on a donut wall, tiered trays, slates
add chocolate milk + 2 per person

Milk & Cookies Bar \$11 per person++

chocolate chip with sea salt, sugar, oatmeal raisin, double chocolate chip (gf & vegan)
served with white and chocolate milk

Pie Station* \$10 per person++

select 3 flavors: apple, blueberry, cherry, mixed berry, banana cream, chocolate cream, pumpkin
gluten free and vegan options available
attendant offering vanilla ice cream a la mode | Attendant Fee \$75

Ice Cream Sundae Bar* \$12 per person++

Ice cream in waffle cups with sauces, cookie and candy toppings, crushed peanuts, cherries, whip
Select 2 Flavors: vanilla, chocolate, strawberry, chocolate peanut butter, butter pecan, mint chocolate chip
*Attendant Fee \$75

The Crepery* +\$12 per person++

Made to order crepes with all your favorite sweet fillings. Nutella, chocolate sauce, fruit & berries,
*Attendant Fee \$75



late night snacks

PASSED SAVORY SNACKS \$7 per person++

- Poutine (choose fries or tots) with gravy, cheese curd
- Loaded Fries (cheddar, bacon crumbles, scallions)
- Loaded Nachos (we'll build your favorite style)
- Soft Pretzel with cheese sauce
- Flatbreads (we'll build your favorite style)
- Fried Chicken Tenders with dipping sauce
- Fried Chicken Wings (3) choose your topping: buffalo, garlic & parmesan, barbecue
- Cheeseburger Slider with fries or tots
- Carolina Pulled Pork Slider with fries or tots
- Chicken Parmesan Slider with fries or tots
- Breakfast Sandwich

STATIONED SAVORY SNACKS

Pizza Bar \$7 per person++

share your favorite toppings

Popcorn Bar +8 per person++

Selection of 4 flavors of popcorn displayed and ready for eating now or put in a box and eat later

Poutine Bar +9 per person++

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

Taco Bar +9 per person++

Soft & Hard Tortilla Shells ready for guests to build their own taco, taco meat, fillings and toppings

Note: plan for about 60% of your guests



cocktails in the SKY

CORPORATE BAR PACKAGE

Featured Cocktails (choice of 2 from our list - come up with your fun names for them)
Seasonal Mocktail

Spirits: we seek out new and existing brands that meet our standards

Vodka: Titos, flavors (citrus, raspberry)

Gin: curated brands

Tequila: curated blanco & reposado

Rum: Captain Morgan, curated brands

Bourbon: Balcone's Baby Blue GF, Jack Daniels, curated brands

Irish Whiskey: Jameson, curated brands

Rye: curated brands

Scotch: curated brands

Liqueurs: Aperol, Irish cream, Compari, coffee liqueur, peach schnapps, Southern Comfort

Beer:

2 local craft draft beers (IPA | pilsner) | bottled beers | NA beer

Blue Moon, Coors Light, Corona, Guinness, Labatt Blue Light, Mich Ultra, Miller Lite

NA: Athletic Brewing IPA, Lite

Hard Ciders & Seltzers

1911 Hard Cider |

White Claw Hard Seltzers: black cherry, mango,

Wine

Whites: Bubbly, Moscato, Pinot Grigio, Riesling, Sauvignon Blanc, Chardonnay

Rose

Reds: Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

Beverages

soft drinks | sparkling waters | iced tea | lemonade

Open Bar: \$18 for the first hour | +\$8 additional hours

Consumption Bar: charged for drinks consumed

Drink Chips \$10 each

Cash Bar: guests pay for their drinks | \$100 bartender fee applies

ADD-ONS

Beverage Greet: +6

Bubbly Toast: +4

Specialty Bars:

Moscow Mule +8

Margarita +8

Wine Tastings +10

Smoked Old Fashioned +10

Whiskey Tastings +10

Cordial Bar with coffee +8

Brand Requests: fees may apply

NON-ALCOHOLIC BEVERAGE BAR

Non-alcoholic beverage bars are available.

Includes Coco-Cola brand soft drinks, ice tea, flavored sparkling waters, water, lemonade, juice
4 hours \$15 per person | +\$3 per additional hour

featured cocktails

BUBBLY Cocktails

French 75: gin, lemon juice, simple syrup, topped with bubbly | bright, citrusy, sophisticated

Kir Royale: Crème de cassis, bubbly | deep berry notes with beautiful color and sweetness

Aperol Spritz: Aperol, bubbly, splash of soda water | vibrant, bittersweet, and refreshing

Elderflower Sparkler: St-Germain, bubbly, lemon twist | floral and aromatic

Limoncello Spritz: limoncello, bubbly, splash of soda | bright and citrus-forward

VODKA Cocktails

Moscow Mule: vodka, ginger beer, lime juice | refreshing, spicy, and iconic

Cosmo: vodka, triple sec (or Cointreau), cranberry juice, lime. | elegant and tangy

Vodka Martini: vodka, dry vermouth, garnished with an olive or lemon twist | timeless sophistication

Espresso Martini: vodka, coffee liqueur, espresso | bold, energizing, and luxurious

Lemon Drop Martini: vodka, lemon juice, simple syrup, sugar rim | tart and sweet

Cucumber Cooler: vodka + cucumber + lime + soda | crisp, light, and refreshing

GIN Cocktails

Negoni: gin, Campari, sweet vermouth, over ice with an orange twist | bitter, bold, and elegant

Gin Martini: gin, dry vermouth, garnished with olive or lemon twist | timeless and sophisticated

Tom Collins: gin, lemon juice, simple syrup, soda water | bright, citrusy, and refreshing

Southside: gin, lime juice, simple syrup, fresh mint | refreshing and herbaceous

Lavender Bees Knees: gin, lemon, honey, lavender syrup | herbal, sweet, and fragrant

RUM Cocktails

Dark & Stormy: dark rum, ginger beer, lime | spicy, bold, and refreshing

Rum Punch: light rum, dark rum, pineapple juice, orange juice, grenadine

Coconut Mojito: white rum, coconut water, mint, lime, soda. | tropical twist on the classic

Spiced Rum Mule: spiced rum, ginger beer, lime | cozy and zesty

Rum & Tonic: rum, tonic water, citrus garnish | light, refreshing,

TEQUILA Cocktails

Margarita: tequila, lime juice, triple sec, salt rim | the ultimate tequila cocktail

Cantarito: tequila, fresh citrus juices, splash of soda. | traditional Mexican favorite

Smoky Margarita: Mezcal or smoked tequila, lime, agave syrup | deep, smoky flavor, adventurous

Paloma: tequila, grapefruit juice, club soda | refreshing, slightly bitter

Tequila Old Fashioned: Añejo tequila, simple syrup, Angostura bitters | smooth, rich

WHISKEY Cocktails

Old Fashioned: sugar cube, Angostura bitters, orange twist | timeless, spirit-forward and elegant

Whiskey Sour: Irish whiskey lemon juice, simple syrup | balanced, tart-sweet, and versatile

Manhattan: rye, sweet vermouth, Angostura bitters, cherry garnish | sophisticated and smooth

Mint Julep: bourbon, mint leaves, simple syrup, crushed ice. | iconic Southern cocktail

Boulevardier: sweet vermouth, Campari | rich, bitter - a whiskey twist on the Negroni

thanks for coming...

EDIBLE TREATS (not that kind of edible)

Packaged with a customized label with your monogram and wedding date

- Sea Salt Chocolate Chip Cookie \$4 each++
- 2 Truffles in a Box \$6 each++
- Chocolate Covered S'more \$6 each ++
- Popcorn (assorted flavors available) \$7 each++
- Ask about other ideas

Other Favor Ideas

- NYS Maple Syrup in maple leaf bottle \$6 each++
- Local Whipped Honey 2 oz jar: \$4 each++
select flavor(s): blueberry, bourbon, cinnamon & nutmeg, gingerbread spiced, peanut butter, plain, pumpkin spiced, raspberry
- Tip Top Cocktail in a Can: \$8 each++
select flavor(s): bees knees, daiquiri, espresso martini, gin martini, manhattan, margarita, negroni, old fashioned



general information

Attendance

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

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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 48 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

We recommend the Atrium Garage, Rates apply.

Administrative Fee

On all food and beverage functions, there will be a 23% 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.

Gratuity

We charge \$30 per team member working your event.

Pricing subject to change

Menu items subject to change due to seasonality and supply chains