



SKY ARMORY | 2026
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 and cultural influences honor your family heritage.

PLATED DINNER PACKAGE

Cocktail Reception
selection of 4 skyline passed hors d'oeuvres
OR our Artisanal Grazing Board

Dinner Service
salad course
selection of 3 entrées, plus vegetarian

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

starts at \$78 per person ++

BUFFET DINNER PACKAGE

Cocktail Reception
selection of 4 skyline passed hors d'oeuvres
OR our Artisanal Grazing Board

Buffet Dinner
Plated Salad Course
2 proteins, pasta, starch, vegetable

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

starts at \$78 per person ++

enhancements: stations | late night snacks | thanks for coming treats

++23% Administrative Fee and 8% Sales Tax applied to all food and beverages.



cocktail hour

Choice of 4 Passed Hors d'oeuvres

OR

Artisanal Grazing Board

featuring artisanal cheeses and cured meats accompanied, crudite with ranch dressing, hummus and grilled pita, fruit, bruschetta and seasoned crostini, marinated olives, cornichons, savory jams, mustard, artisanal crackers

passed hors d'oeuvres

Vegetarian

- Caprese Skewer with balsamic glaze gf
- Crostini (select 1) Brie & Pear with fig jam, Tomato Bruschetta or, Mediterranean
- Edamame Pot Sticker with dipping sauce
- Tomato Jam & Mozzarella Crostini with balsamic drizzle +1
- Farm Stand Crudité Cup w/ ranch or hummus gf
- Falafel Bite with Tzatziki sauce v
- Fried Polenta with black bean, corn 'salsa' gf
- Arancini with marinara sauce
- Soup Shooters (select 1) Cream of Butternut & Apple, Broccoli Cheddar or Seasonal Gazpacho v
- Tomato Soup Shooter w/ grilled cheese +1
- Stuffed Mushroom

Seafood

- Bacon Wrapped Scallop gf +2
- Buffalo Shrimp with blue cheese sauce
- Classic Shrimp Cocktail gf
- Cajun Grilled Shrimp with guacamole gf +1
- Corn & Shrimp Fritter
- Crab Stuffed Mushroom
- Garlic Lemon Shrimp, grilled crostini +2
- Lobster Mac & Cheese +3
- Seasonally Inspired Seared Scallop +1
- Shrimp Ceviche gf +2
- Sushi Rolls Assorted: California, Spicy Tuna, Spicy Salmon gf
- Tuna Poke in phyllo cup +1
- Seared Ahi Tuna with wasabi crème gf +1

Crowd Favorites

- Baby Crab Cake
- Coconut Shrimp w/ sweet thai chili sauce +1
- Korean Beef Skewer gf
- Loaded Salt Potato with cheddar, bacon, sour cream, scallion gf
- Pulled Chicken Taco with Asian slaw
- Smoked Gouda Mac & Cheese v

Poultry

- Buffalo Chicken Bite with bleu cheese sauce
- Chicken Meatball, bleu cheese +1
- Chicken & Waffle with maple gastrique +1
- Chicken Parm Slider
- Chicken Satay with Thai peanut sauce gf
- Chicken Spiedie Kabob with pepper, onion gf
- Curry Chicken Salad on Fried Pita Chip

Beef, Lamb & Pork

- Baby Lamb Chop gf +3
- Bacon & Bleu Stuffed Mushroom gf
- Beef Crostini with horseradish crème and candied onion
- Beef Wellington with horseradish crème
- "BLT" pancetta, sundried tomato, arugula*
- Burrata & Prosciutto Crostini, hot honey +1
- Candied Bacon Skewers
- Greek Lamb Meatball* with tzatziki +2
- Meatball* (select 1) Italian, Swedish or Thai,
- Pulled Pork Slider

add a station

Seafood Bar MP

Shrimp Cocktail | Oysters on the half shell | Scallop Ceviche | Smoked Trout Dip
with accoutrements

Mac N' Cheese Bar 10

Smoked Gouda Mac & Cheese

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

Select 1: Grilled Chicken Slices | Fried Chicken Bites | Pulled Pork | Burnt Ends | Lobster +8

Taco Bar 10

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

Smoked Station 15

Select 1: Smoked Brisket | Smoked Pork Loin | Smoked Pork Belly | Smoked Brisket +5

Select 1: Smoked Gouda Mac & Cheese | Salt Potatoes with drawn butter | Baked Beans
served with coleslaw, corn bread, maple whipped butter

Carving Station

Choice of one protein, one complementing sauce, rolls

Oven Roasted Turkey Breast

Steakhouse Rubbed Pork Loin

Teres Major Shoulder Cut Steak Medallions

Slow Roasted Top Round:

Herb-Grilled Flank Steak

Rack of Lamb

Beef Tenderloin MP

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



plated dinners

Includes salad, up to 4 entree selections

SALAD COURSE

- Casa Salad: mixed greens, dried berries, toasted almonds, goat cheese, red wine 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
- Spinach & Watermelon: mint, red onion, balsamic vinaigrette
- Seasonally Inspired Salad
- Classic Caesar Salad (available for groups under 100 guests)
- 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
- 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 Butternut Squash & Apple
- Broccoli Cheddar
- French Onion
- Italian Wedding
- Pasta Fagirole
- Seafood Bisque +2
- Tomato Basil

PASTA COURSE

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



plated entrées

STARCH

- Duchess Potato
- Mashed Potato
- Parsnip Puree
- 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

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

- Lobster Tail MP
- Seared Scallops (2) +10
- Grilled Shrimp (3) +6
- Stuffed Shrimp (2) +6

BEEF

Seasoned and served with a complimenting sauce

- Teres Major Shoulder Cut Steak MP
- Short Rib MP
- Angus Block Steak MP
- New York Strip MP
- Filet Mignon MP

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 Pork Loin 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 Parmesan with pomodoro sauce
- Chicken Piccata: white wine, lemon, capers
- Chicken Saltimbocca
- Grilled Chicken topped with tomato bruschetta gf
- Herb & Parmesan Crusted Chicken with parmesan cream sauce
- Mediterranean Chicken gf
- Roasted Duck Breast with tart cherry sauce gf

SEAFOOD

Seasoned and served with a complementing sauce

- Pan Seared Salmon | Mahi Mahi | Swordfish
- Macadamia Nut Encrusted Mahi Mahi
- Pecan Encrusted Salmon
- Sesame Encrusted Swordfish
- Seafood Pasta : scallops, shrimp, lobster, saffron cream sauce with leeks MP
- Seasonally Inspired Pan Seared Scallops +8
- Fresh Catch MP

plated entrées

PASTA

- Butternut Squash Ravioli with roasted leeks, brown butter cream sauce, shaved parmesan
- Cheesy Tortellini Carbonara with pancetta, peas and creamy parmesan sauce
- Shrimp & Ricotta Ravioli with sundried tomato cream sauce, spinach and fontina cheese
- Vegetable Lasagna

PLANT BASED

- Seasonally Inspired Cauliflower Steak
- Eggplant Rollatini with charred tomato sauce, shaved Parmesan
- Gnocchi with charred tomato sauce
- Grilled Vegetable Napoleon layered with mozzarella, EVOO, balsamic glaze, sea salt sprinkle
- Lemony Seitan Piccata over bed of linguini
- Mushroom Bolognese over pappardelle
- Ratatouille: shingled Italian vegetables with charred tomato sauce
- Seasonally Stuffed Portobello Mushroom



dinner buffets

Buffet Includes: Salad, Pasta, 2 Entrees, Starch, Vegetable

PLATED SALAD served with freshly baked herbed seasoned focaccia

- Casa Salad: mixed greens, dried berries, toasted almonds, goat cheese, red wine 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

BREAD FOR THE TABLE

- Freshly Baked Rolls with herbed whipped butter +3
- Freshly Baked Ciabatta with EVOO and seasonings +4
- Pasta's Daily Stretch Bread with Hot Tom Oil +6
- Gluten Free Rolls with herb whipped butter +4

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



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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
- Chicken Marsala
- Chicken Florentine
- Miso Glazed Salmon
- Pan Seared Salmon | Mahi | Swordfish
- Shrimp Scampi
- Sesame-Crusted Tuna Steak + 4
- Roast Pork Loin
- Pot Roast with gravy
- Braised Short Ribs MP

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

PASTA (select 1)

- Cannelloni +1
- Cavatelli Alfredo with broccoli
- Cavatelli with Pesto Cream Sauce
- Cavatelli with Sundried Tomato Cream sauce
- Farfalle Pomodoro
- Pasta Primavera
- Penne a la Vodka
- Penne with Charred Tomato Sauce
- Mushroom Bolognese +2
- Classic Beef Bolognese +2
- Short Rib Bolognese +3
- Vodka Riggies (spicy)
- Vodka Riggies with Chicken (spicy) +3
- Smoked Gouda Mac & Cheese
- Vegetable Lasagna

**Ask us about a themed buffet
if you have a favorite food style
or wanting a unique dining
experience: bbq, caribbean, latin,
new england clambake ...**

STARCH (select 1)

- Mashed Potatoes
- Herb Roasted Potatoes
- Red Bliss Potatoes
- Potato au Gratin
- Roasted Fingerling Potatoes +1
- Salt Potatoes in dran butter
- Sweet Potato Hash
- Sweet Potato Wedges
- Rice Pilaf
- Steamed Basmati Rice

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

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Add a Carving Station

Choice of one protein with sauce, rolls

Oven Roasted Turkey Breast +8

Steakhouse Rubbed Pork Loin + 8

Teres Major Shoulder Cut Steak Medallions MP

Slow Roasted Top Round MP

Herb-Grilled Flank Steak MP

Rack of Lamb MP

Beef Tenderloin MP

sweet endings

DESSERT DISPLAY

Includes choice of 4 dessert minis

Apple Cider Donut

Apple Crisp with caramel drizzle

Bread Pudding with crème Anglaise

Brownies: fudgy | chocolate frosted | vegan & gluten free

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

Cookies: sea salt chocolate chip, oatmeal raisin, peanut butter,

Crème Brûlée gf

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

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

Plated Dessert in lieu of dessert display

Dessert Trio: a trio of minis

Apple Crisp with salted caramel, crème anglaise

Cheesecake slice with seasonal topping

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

Donut Bar \$11 per person++

selection of classic donuts, donut holes and beignets, displayed on a donut wall, tiered trays, slate boards
add chocolate milk + 3 per person

Milk & Cookies Bar \$11 per person++

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

Pie Station* \$13 per person++

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

Waffles & Ice Cream Station* \$13 per person++

waffles made fresh and topped with your choice of 2 ice cream flavors, sauces, fresh berries, candy & cookie toppings, cherries, crushed peanuts, whipped cream | *Attendant Fee \$75

Ice Cream Sundae Bar* \$13 per person++

Ice cream in waffle cups with sauces, cookie and candy toppings, crushed peanuts, cherries, whipped cream and Tillamook Ice Cream Sandwiches

Select 3 Flavors: vanilla, chocolate, strawberry, chocolate peanut butter, butter pecan, mint chocolate chip

Select 2 Flavors of Tillamook Ice Cream Sandwiches: mudslide, mint chocolate chip, salted caramel, vanilla

*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



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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 Kettle Chips (cheddar, bbq sauce, 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
- Michigan Hot Dog with fries or tots
- Breakfast Sandwich

STATIONED SAVORY SNACKS

Pizza Bar \$7 per person++

Freshly delivered pizza | share your favorite toppings

Popcorn Bar +9 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 from an assortment of fillings and toppings

Note: plan for about 60% of your guests



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cocktails in the SKY

4 HOUR BAR PACKAGE \$32PP

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

Spirits:

Vodka: Titos, flavors (citrus, raspberry, espresso)

Gin: Breckenridge | Tanqueray

Tequila: Cazcabel blanco & reposado

Rum: Bacardi Premium, Bacardi Coconut, Captain Morgan

Bourbon: Balcone's Baby Blue GF, Elijah Craig, Four Roses, Jack Daniels, Canadian Club

Irish Whiskey: Lost Irish, Jameson

Rye: Elijah Craig, Old Home Distiller's Electric Rye NY

Scotch: Johnny Walker Red

Liqueurs: Aperol, Barry's Irish Cream, Compari, Kahlua, Peach Schnapps, Southern Comfort

Beer:

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

Hard ciders | hard seltzers

Wine

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

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

Wine Service with dinner

Beverages

soft drinks | sparkling waters | iced tea | lemonade

additional open bar hours +\$5 pp | other bar formats available | upgrades and add-ons available

ADD-ONS

Beverage Greet: +6

Bubbly Toast: +4

Specialty Bars:

Moscow Mule +8

Margarita +8

Uncork New York! Wine Tastings +10

Smoked Old Fashioned +10

Whiskey & Bourbon Tastings +10

Cordial Bar with coffee +8

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 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, infused water, lemonade, juice
4 hours \$15 per person | +\$3 per additional hour

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 (2 per bag) \$5
- Fudgy Brownie \$5
- 2 Truffles in a Box \$6
- Chocolate Covered S'more \$5
- Classic Popcorn in a box: \$6
select flavor: kettle, caramel, cheddar, white cheddar, salt & vinegar, buffalo blend, Chicago mix
- Popcorn (assorted flavors available) \$7 each++
- Cotton Candy (assorted flavors available) \$6 each++
- Ask about other ideas

Other Favor Ideas

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



Let the festivities begin...

Trends are shifting to immersive, personalized experiences that extend beyond the traditional ceremony, with couples opting for multi-day celebrations that include curated events like welcome dinners, interactive brunches, custom cocktail lounges, and destination-inspired activities that reflect their unique love story and style.

THE WELCOME PARTY

Set the tone for the entire weekend, offering an opportunity for guests, especially those traveling in for the weekend, to mingle, relax, and kick off the celebrations in a more intimate, casual setting.

Corks, Casks & Charcuterie

A great way to get people mingling, with this wine & whiskey sampling experience. Finely curated wines and whiskeys sampled by our knowledgeable 'soms' to be enjoyed with a bountiful spread of artisanal cheeses, savory charcuterie and other delectable delights, creating the perfect balance of rich, bold, and nuanced tastes for a truly unforgettable tasting experience. \$36++ per person

The Tuscan Table

Want to keep the evening intimate with your closest friends and family? Our Tuscan Table can accommodate up to 50 people gathered around a large, beautifully decorated table for a family style feast. \$39++ per person

Taco 'bout a Party!

Who doesn't love a taco? A spread of delicious tacos and rice bowls with a variety of fillings, toppings, and salsas, creates a fun, casual atmosphere where guests can indulge, mingle, and enjoy the ultimate taco experience. \$31++ per person

Add a Make your own Margarita Bar or Tequila Tasting for added fun!

We're happy to come up with other ideas based on your party style

.

Hosted or Cash Bar options

\$500 Room Rental: fee waived if hosting wedding reception at SKY Armory.

getting ready food

Don't let the 'hangry' happen on wedding day! Plan for food to keep the bridal party energized and hydrated. It also helps to create a relaxed, enjoyable atmosphere as everyone prepares for the big day and ready to celebrate in style.

THE CONTINENTAL

Breakfast Pastries | Fruit Bowl

Chobani Yogurt Cups

Bottled Juices | Recess Coffee

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

\$155 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 serviceware (plates, silverware, napkins)

\$196 serves 10

CHEESE & CHARCUTERIE BOARD

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

includes disposable serviceware (plates, napkins)

\$124 serves 10

FEEDING THE GUYS

Smoked Pulled Pork Sliders | Smoked Pulled Chicken Sliders

Smoked Gouda Mac & Cheese | Cole Slaw

House-made Kettle Chips | Freshly Baked Cookies

\$196 serves 10

includes disposable serviceware (plates, silverware, napkins)



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brunch with the newlyweds

Celebrate the newlyweds with a relaxed and unforgettable brunch, where love, laughter, and delicious bites come together in a perfect post-wedding gathering to toast to the happy couple's new beginning.

The Breakfast Club

A fun, inclusive theme where guests are welcomed into an exclusive "club" for a delicious and casual breakfast together. Serving up the classic breakfast of scramble eggs, breakfast potatoes, bacon & sausage, fruit and pastries. \$26++ per person

The Hangover

A hearty, comforting breakfast designed to help guests recover from the wedding festivities, with indulgent comfort foods and refreshing drinks. Loaded breakfast burritos, eggs benedict, hash browns, bacon, avocado toast, and lot's of freshly brewed coffee. \$31++ per person

Pancakes & Sweethearts

A fun and interactive breakfast experience where guests create their own pancake stacks with an array of toppings, from syrup to fresh fruit. \$21++ per person

Bagels & Donuts: the perfect pair

A delightful and indulgent morning spread that combines the best of both worlds: the warm, chewy goodness of freshly baked bagels and the sweet, fluffy perfection of donuts. \$17++ per person

Coffee, tea, juice and sparkling flavored waters included with all brunch options

Hosted or cash Mimosa and Bloody Mary Bars available

\$500 Room Rental: fee waived if hosting wedding reception at SKY Armory.



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