

SKY

ARMORY
MENU 2024



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!

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 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 with NYS Maple Syrup & Nutella +5



breakfast stations

Bagel Bar \$7++ per person

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

Deluxe Bagel Bar \$10++ per person

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

Waffle Station \$10++ per person*

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

Omelet Station \$10++ per person*

Omelets made to order.

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

Breakfast Burrito | Taco Bar Station \$10++ per 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 \$8/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 with NYS Maple Syrup, Nutella | Asparagus & Ham Strata
Quiche | 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
Penne with Sundried Tomato Cream Sauce | Penne 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 Faro 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 Almandine | Roasted Seasonal Vegetables | Roasted Broccolini
Roasted Carrots | Roasted Asparagus | Roasted Brussels Sprouts

Lunch Entrée +8 per selection

Grilled Chicken Breast | Brown Sugar Glazed Sliced Ham Steak
Chicken Marsala | Chicken Picatta | Chicken Cacciatore | Sliced Pork Loin with Chutney
Grilled Salmon with lemon dill butter sauce
Flank Steak with caramelized onions & mushrooms +2

Dessert +3 per selection

Assorted Cookies | Brownies | Chocolate Chip Cannoli | Cheesecake with berry topping
Crème Brulé gf | Chocolate Pot de Crème gf | Lemon Bar | Whoopie Pie

+\$5 per person for buffet of less than 24 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 +3
Soup Shooter: Tomato Bisque | Butternut Apple Sage Bisque | Broccoli Cheddar
Grilled Cheese on Ciabatta
Mini Croissant: Smoked Turkey | Chicken Waldorf Salad | Ham & Brie | BLT

Choice of 6 \$24++ per person | Choice of 8 \$32++ per person
+\$5 per person for events with fewer than 30 people

Brunch Cocktail Bar

Mimosa | Bellini | Bloody Mary
2 Hours \$18pp | 3 Hours \$24pp | 4 Hours \$30pp



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 \$10++

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 | Flavored Waters

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++

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

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 Waldorf 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)

Dessert Platters: Brownies & Cookies

Service for up to 1 hour

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

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 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 | Chicken Riggies | Penne Alfredo with chicken & broccoli
Pasta Primavera | 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 Broccoli | Seasonal Medley

Dessert (select 2)

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

\$30++ per person

+\$5 per person for buffet of less than 24 people



themed buffets

'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
Dirty Rice
Dessert
Key Lime Tart

'Under the Tuscan Sun' Italian Buffet

Antipasto Platter with Greens
Penne Pasta with Sundried Tomato Cream Sauce
Italian Sausage with peppers **or** Meatballs
Italian Herb Roasted Chicken **or** Chicken Parmesan
House-made Focaccia Bread
Dessert
Mini Cannoli with Chocolate Chips

'La Vida Loca' Latin Buffet

Chopped Salad with Lime-Cilantro Vinaigrette
Chimichurri Chicken **or** Chimichurri Beef +3
Slow Roasted Mojo Pork Shoulder
Cuban Rice with Black Beans
Dessert
Mexican Chocolate Pot de Crème

'Sweet Home Alabama' Southern Buffet

Chicken 'Pot Pie' with Buttermilk Biscuits
Blackened Salmon in a Cajun Andouille Cream Sauce
Southern Style Mac N' Cheese
Louisiana Corn Succotash
Dessert
Red Velvet Whoopie Pie

'Pitmasters' BBQ Buffet

Cowboy Slaw
BBQ Chicken **or** Smoked Brisket +5
Pulled Pork Sandwich
Smoked Gouda Mac N' Cheese
Honey Corn Bread with maple whipped butter
Dessert
Texas Brownie

\$35 per person++

++22% Administrative Fee and 8% Sales Tax applied to all food and beverages.
due to Covid disruptions in food chains pricing subject to change

plated lunch

available from 11a - 3p

Green Leaf Salad (select 1)

Casa | Caesar | Garden | Seasonal (descriptions on page 12)
served with house made focaccia bread

Entrées (select 1)

entrées are served with a seasonal vegetable

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

Herb & Parmesan 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 sweet potato hash

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 house-made marinara

Cheesy Tortellini with pancetta, peas and creamy parmesan sauce

Dessert Platter

Brownies | Cookies

may upgrade to a Plated Dessert +5 per person

Flourless Chocolate Torte with raspberry sauce gf | Tiramisu | Seasonal Cheesecake

\$30 per person++

2nd non-vegetarian entrée add +5 per person

plated dessert upgrade +5 per person

Add beverage station: soft drinks, iced tea, flavored waters +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, Caesar dressing

Power Salad: kale, cabbage, carrots, diced apples, pecans, goat cheese, roasted squash with maple-dijon vinaigrette

Step 2: add your choice of protein

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

OR may we suggest one of these composed Salad Entrees

Seared Fresh Catch over roasted corn & black bean salad

Salad Nicoise with Seared Tuna

Asian Chicken Salad | Asian Beef Salad

Asian Noodle Salad with Grilled Shrimp tossed with Thai peanut dressing

Poke Bowl with seared tuna or grilled tofu, rice, avocado, cucumber, shredded carrots, wonton crisps, wasabi crème

Beef & Bleu with grape tomatoes, red onion, onion crisps

Southwest Salad with avocado, peppers, roasted corn, black beans, diced tomatoes, tortilla strips cilantro-lime dressing

Dessert

Lemon Bar | Chocolate Éclair | Cannoli | Tiramisu

Cheesecake w/ seasonal topping | Chocolate Torte w/ raspberry sauce gf

\$25 per person++

Add beverage station: soft drinks, iced tea, sparkling waters +4 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*
- Classic Shrimp Cocktail
- Curry Chicken Salad on Pita Crisp
- Korean Beef Skewer
- Loaded Salt Potato with cheddar, bacon, sour cream, scallion **
- Smoked Gouda Mac & Cheese v
- Spanish Garlic Shrimp, grilled crostini +2

Seafood

- Crab Cake: (select 1) Thai red curry, remoulade
- Clams Casino
- Corn & Shrimp Fritter
- Crab Stuffed Mushroom
- Garlic Lemon Shrimp, grilled crostini +2
- Lobster Mac & Cheese +3
- Oysters Rockefeller +2
- Scallops: Bacon Wrapped +2, Coconut Curry pan seared +1, Lemon Garlic pan seared +1
- Seafood Bisque Shooter
- Shrimp Ceviche +2
- Shrimp (select 1): Cajun Shrimp with guacamole +1, Candied Bacon Wrapped +1, Coconut Shrimp with sweet chili sauce +1
- Sushi Rolls Assorted: California, Spicy Tuna, Spicy Salmon
- Tuna Poke in phyllo cup +1
- Tuna Tartare on crispy wonton, wasabi crème +1

Poultry

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

Beef, Lamb & Pork

- Antipasto Skewer
- Baby Lamb Chop +3
- Bacon & Bleu Stuffed Mushroom
- Beef Crostini with horseradish crème and candied onion
- Beef Wellington with horseradish crème
- "BLT" pancetta, sundried tomato, arugula*
- Burnt Ends Skewer with caramelized onions
- Burrata & Prosciutto Crostini, hot honey +1
- Candied Bacon Skewers: black pepper, bourbon candied, maple candied
- Greek Lamb Meatball* with tzatziki +2
- Meatball*: Italian, Swedish, Thai,
- Pulled Pork Slider

Vegetarian

- Arancini: 3-Cheese with marinara, Porcini Mushroom with truffle oil +1,
- Caprese Skewer with balsamic glaze v
- Crostini (select 1): Brie & Pear with fig jam, Tomato Bruschetta, Mediterranean
- Tomato Jam & Burrata Crostini with balsamic drizzle +1
- Farm Stand Crudité Cup w/ ranch or hummus
- Falafel Bite with Tzatziki sauce v
- Fried Polenta with black bean, corn 'salsa'
- Put it on a Pita Wedge (select 1): Olive Tapenade, Eggplant Caponata, Spinach Artichoke Dip
- Smoked Gouda Mac & Cheese v | add hot honey drizzle | add truffle oil drizzle +1
- Soup Shooters (select 1): Cream of Butternut & Apple, Broccoli Cheddar, seasonal Gazpacho v
- Tomato Basil Soup Shooter with grilled cheese +1
- Stuffed Mushroom (select 1): 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 \$10 per person

featuring crisp garden vegetables with ranch dip, Chef's selection of cheeses, grapes, cantaloupe, jams, mustard, house-made crostini. Gluten free crackers available upon request.

Artisanal Cheese & Charcuterie Board \$12 per person

featuring artisanal cheeses and cured meats accompanied with fresh fruit, dried fruit, marinated olives, cornichons, nuts, sweet and savory jams, mustard, olive oil with seasonings, house-made crostini, freshly baked baguette. Gluten free crackers available upon request.

Italia! Antipasto Display \$14 per person

features cured Italian meats & charcuterie, Italian cheeses, roasted red peppers, hot pepperoncini, marinated olives, artichoke & sun dried tomato salad, white bean salad with red onion & thyme, olive oil with seasonings, freshly baked focaccia. Gluten free crackers available upon request.

Add-ons:

Fresh Vegetable Crudit  with ranch dressing OR hummus +3 person

Grilled Vegetables with EVOO, sea salt sprinkle, balsamic drizzle + 3 per person

Baked Brie topped with preserves +50 per wheel

Spinach Artichoke Dip with fried pita chips +2 per person

Crab Dip with fried pita chips +4 per person

Caprese Skewers +3 per person

Tomato Bruschetta +3 per person

Pasta Bar (nice alternative to a pasta course)

Cavatelli Alfredo, shaved parmesan +6 per person

Cavatelli with Pesto Cream Sauce, shaved parmesan +7 per person

Cavatelli with Sundried Tomato Cream Sauce + 6 per person

Farfalle Pomodoro, shaved parmesan +6 per person

Penne with Riggie sauce, shaved parmesan +6 per person

Penne a la Vodka, shaved parmesan +6 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 (1/person) +10

Oysters with cocktail and mignonette sauce, lemon wedges, hot sauce (2/person) +6+

Clams on the half shell: cocktail and mignonette sauce, lemon wedges, hot sauce (2/person) +6

Steamed Clams with melted butter (6/person) +10

Steamed Mussels Provencal or Meuniere style (3/person) +8

Stone Crab Claws MP

Assorted Sushi Rolls (2/person) +6

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
chicken parmesan slider | pulled pork slider | cheese burger slider | beef on weck
smoked gouda mac & cheese w/ burnt ends | loaded nachos

Salad Station

2 Salads Served with House-Made Focaccia Bread

Casa | Caesar | Seasonal | SKY Caprese (see page 5 for salad descriptions)

Add-ons: Grilled Chicken +\$3 | Grilled Shrimp +\$5 | Marinated Flank Steak +\$6

Mac N' Cheese

Select 2 Smoked Gouda Mac & Cheese plus select one addition flavor:

truffle | four cheese | buffalo

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

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

Soft Taco Bar

Pork Carnitas | Chipotle Pulled Chicken | Southwest Roasted Veggies

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

Poutine Bar

Steak Fries with poutine gravy, cheese curds

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

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

Flatbread Station

select 3 favorites

Margarita | Pepperoni & Sausage

Mushroom & Mozzarella with truffle oil drizzle

Mexican Street Corn with chipotle aioli

Chicken, Bacon & Ranch

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 | Salt Potatoes in melted butter |

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 | pappardelle bolognese

Select 1 Side: Caesar salad | Utica greens | grilled Italian vegetables with EVOO, balsamic

Smoked Station

\$18++ per person for 1 protein | \$22 per person for 2 proteins

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

Select 1: Smoked Gouda Mac & Cheese | Salt Potatoes | Loaded Salt Potatoes
served with coleslaw, corn bread

The Butcher's Block

Choice of one protein, one complementing 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

Teres Major Shoulder Cut Steak Medallions: red wine demi | boursin cream sauce

Slow Roasted Top Round: port wine sauce | horseradish sauce | whiskey-tarragon sauce

Herb-Grilled Flank Steak: chimichurri | horseradish sauce

Rack of Lamb: au jus | mustard shallot | mushroom sauce +8

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

plated dinners

starts at \$50 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
- Seasonally Inspired Salad
- Classic Caesar Salad (available for events 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 +1
- Garlic 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 +1

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 +12
- 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
- Short Rib
- Angus Block Steak +8
- New York Strip +8
- 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 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 Parmesan with Pomodoro sauce
- Chicken Piccata: white wine, lemon, capers
- Chicken Saltimbocca
- Grilled Chicken Bruschetta 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
- Pan Seared Scallops +8
- Fresh Catch 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 \$45 per person++

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

BREAD

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

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



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
- Pan Seared Salmon | Mahi | Swordfish
- Fresh Catch MP
- Shrimp Scampi
- Sesame-Crusted Tuna Steak + 4
- Roast Pork Loin
- Pot Roast with gravy
- Marinated & Grilled Flank Steak +2
- Teres Major Steak Medallions +2
- Braised Short Ribs +2
- Carved Beef Tenderloin 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, shaved parmesan +1
- Cavatelli with Sundried Tomato Cream sauce, shaved parmesan
- Farfalle Pomodoro
- Pasta Primavera
- Penne a la Vodka
- Penne with Charred Tomato Sauce
- Pappardelle with Charred Tomato Sauce
Mushroom Bolognese +3 | Beef Bolognese +3
- Vodka Riggies
- Vodka Riggies with Chicken +3
- Smoked Gouda Mac & Cheese add Lobster +5
- Vegetable Lasagna +2

STARCH (select 1)

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

VEGETABLES (select 1)

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

DESSERT (select 4)

see dessert selections on page 24

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

themed buffets

'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
Dirty Rice
Dessert
Key Lime Tart

'Under the Tuscan Sun' Italian Buffet

Antipasto Platter with Greens
Penne Pasta with Sundried Tomato Cream Sauce
Italian Sausage with peppers **or** Meatballs
Italian Herb Roasted Chicken **or** Chicken Parmesan
House-made Focaccia Bread
Dessert
Mini Cannoli with Chocolate Chips

'La Vida Loca' Latin Buffet

Chopped Salad with Lime-Cilantro Vinaigrette
Chimichurri Chicken **or** Chimichurri Beef +3
Slow Roasted Mojo Pork Shoulder
Cuban Rice with Black Beans
Dessert
Mexican Chocolate Pot de Crème

'Sweet Home Alabama' Southern Buffet

Chicken 'Pot Pie' with Buttermilk Biscuits
Blackened Salmon in a Cajun Andouille Cream Sauce
Southern Style Mac N' Cheese
Louisiana Corn Succotash
Dessert
Red Velvet Whoopie Pie

'Pitmasters' BBQ Buffet

Cowboy Slaw
BBQ Chicken **or** Smoked Brisket +3
Pulled Pork Sandwich
Smoked Gouda Mac N' Cheese
Corn Bread with maple whipped butter
Dessert
Texas Brownie (our fudgy brownie with chocolate frosting)

\$45 per person++

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

Brownies: fudgy, chocolate frosted, peanut butter | 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, snickerdoodle (gf & vegan)

Crème Brulee gf

Cream Puffs

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

Éclair: chocolate, vanilla

Harrison Bakery Half Moon Cookies

Lemon Bars

Mini Donuts | Full Size Donuts +1

Rice Krispy Treats

Shaped & Frosted Sugar Cookies +1

Sweet Praxis Macarons +1

Truffles: chocolate, vanilla, oreo,

Tiramisu

Whoopie Pie: chocolate, red velvet, pumpkin

Plated Desserts \$8 per person

Dessert Trio (select 3 dessert minis from above) +

Cheesecake slice with seasonal topping

Flourless Chocolate Torte with raspberry sauce gf

Lemon-Raspberry Torte with raspberry sauce

Peanut Butter Chocolate Explosion

Tiramisu

sweet endings

DESSERT DISPLAY ADD-ONS

Donut Bar +3 per person

an assortment of 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 +3 per person

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

Pie Station* +5 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* +5 per person

waffles made fresh and topped with selection of vanilla and butter pecan ice cream, sauces, candy toppings, whipped cream

Ice Cream Sundae Bar* +5 per person

Ice cream in waffle cups with sauces, cookie and candy toppings, whipped cream.
Select 3 Flavors: vanilla, chocolate, strawberry, chocolate peanut butter, butter pecan, mint chocolate chip, coffee

S'mores Bar + 4 per person

Who doesn't like a s'more? Graham crackers, marshmallows for toasting, fluff, Nutella, chocolate pieces, peanut butter cups,

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

THANKS FOR COMING TREATS

A packaged edible (not that kind of 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 +2 for gourmet styles



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, bbq sauce, 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
- Fried Chicken Wings (3) with garlic, parmesan & truffle seasoning +6
- Cheeseburger Slider with fries or tots +6
- Carolina Pulled Pork Slider with fries or tots +6
- Chicken Parmesan Slider with fries or tots +6
- Michigan Hot Dog with fries or tots +6

STATIONED SNACKS

Popcorn Bar +7 per person

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

Poutine Bar +7 per person

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

Walking Taco Bar +6 per person

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

Taco Bar +7 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



cocktails in the SKY

SKYLINE OPEN BAR

House Brand Spirits:

Vodka: NUE | flavors: citrus, raspberry, espresso

Gin: Gordon's

Rum: Bacardi Premium | Spiced | Coconut

Tequila: Cascabel Silver | Reposado

Bourbon: Evan Williams Black Label

Rye: Rebel Kentucky Straight

Irish Whiskey: Lost Irish

Scotch: Ballentine's

Liqueurs: Aperol | Bailey's | Coffee Liqueur | Peach Schnapps |

Southern Comfort

Wine Varietals:

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

Rose

Reds: Pinot Noir, Merlot, Malbec, Meritage, Cabernet Sauvignon

Wine Service: \$25 per bottle

Bottled Beers, Ciders, Seltzers

Bud | Bud Light, Coors Light, Corona Labatt Blue | Blue Light,

Mich Ultra, Miller Light, Yuengling, Athletic Brewing NA,

1911 hard cider, White Claw seltzers

Draft Craft Beers:

features IPA, Pilsner, Wheat or seasonal

NA Beverages:

Coke Products (Pepsi products available upon request)

Flavored Sparkling Water

Juices

\$12 first hour | +6 each additional hour

Selections subject to change

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

Bubbly Toast: +4

Specialty Bars:

Moscow Mule +8

Margarita +8

Uncork New York! Wine Tastings +10

Smoked Old Fashioned +10

Whiskey & Bourbon Tastings +10

Hot Toddies +8

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 Request: fees may apply

...let's get creative

CASH BAR PRICING (includes sales tax)

Cocktails 9

Wine 8

Draft Beers 6

Bottled Beers 5

NA Beverage 4

Cash | Credit Cards accepted

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.

cocktails in the SKY

IN THE CLOUDS OPEN BAR

Premium Spirits:

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

Gin: Clonakilty Minke Irish Gin, Tanqueray

Rum: Captain Morgan | Bacardi Premium | Spiced | Coconut

Tequila: Lala Blanco | Cascabel Silver | Reposado

Mezcal: El Silencia

Bourbon: Elijah Craig Small Batch | Four Roses Small Batch | Old Home Distiller's Maple NY | Jack Daniels

Rye: Elijah Craig | Old Home Distiller's Electric Mayhem NY

Irish Whiskey: Clonakilty Double Oak | Jameson

Scotch: Dewar's 12 year | Johnny Walker Red,

Brandy: Courvoisier

Liqueurs: Aperol | Bailey's | Campari | Kahlua | Peach Schnapps | Sambuca | Southern Comfort

Wine Varietals:

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

Rose

Reds: Pinot Noir, Merlot, Malbec, Meritage, Cabernet Sauvignon

Wine Service with dinner: + 35 per bottle

Bottled Beers, Ciders, Seltzers:

Bud | Bud Light, Blue | Blue Light, Blue Moon, Coors Light, Corona, Mich Ultra, Miller Light, Stella Artois Yuengling, Athletic Brewing NA, 1911 Hard Cider, High Noon Seltzers

Draft Craft Beers:

features IPA, Pilsner, Wheat or seasonal

NA Beverages:

Coke Products (Pepsi products available upon request) | Flavored Sparkling Water | Juices

\$14 first hour | +7 per additional hour

Selections subject to change

BEER, WINE & SODA OPEN BAR

\$12 first hour | +7 additional hours

NON-ALCOHOLIC BEVERAGE BAR

Non-alcoholic beverage bars are available.

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

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

CASH BAR PRICING (includes sales tax)

Cocktails 11

Wine 10

Draft Beers 8

Bottled Beers 5

NA Beverage 4

Cash | Credit Cards accepted

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 adjacent to the Clinton Street Garage. Client may opt to purchase prepaid parking for their guests. Rates apply.

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