



SKY ARMORY | 2024

wedding menu

for the love of food

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

PLATED DINNER PACKAGE

Cocktail Reception
selection of 4 skyline passed hors d'oeuvres

Dinner Service
salad course
selection of 4 entrées, plus vegetarian

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

starts at \$75 per person ++
Add your preferred bar package

BAR PACKAGES

Skyline Bar Package

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

In the Clouds Bar Package

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

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

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



additional packages

SKYLINE BUFFET

Cocktail Reception
selection of 4 skyline passed hors d'oeuvres

Plated Salad Course
Skyline Buffet Dinner

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

starts at \$75 per person ++
Add your preferred bar package

THE COCKTAIL PARTY

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

Dessert Display
Cutting Cake

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

STRATOSPHERE STATIONS

Cocktail Reception
selection of 4 passed hors d'oeuvres

3 Chef Attended Stations
selection of 3 passed Street Fare

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

starts at \$85 per person ++
Add your preferred bar option

THE DESSERT PARTY

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

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

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



passed hors d'oeuvres

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

*gluten free modification available | **vegan modification available

Crowd Favorites

- Baby Crab Cake with spicy aioli*
- 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

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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 per 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

Ceviche | Tuna Tartare MP

Assorted Sushi Rolls (2/person) +6

Dips & Spreads: Crab Rangoon | Smoked Salmon | Smoked Mackerel served with freshly baked baguette MP

soup, salad & bread

SALAD COURSE

- Casa Salad: mixed greens, dried berries, toasted almonds, goat cheese, red wine jewel vinaigrette
- Farm Stand Garden Salad: Iceberg lettuce, cucumber, tomato, carrot, red onion, ranch dressing
- Pear Salad: mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette
- 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 Fagioli
- 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 +10
- Seared Scallops (2) +8
- Grilled Shrimp (3) +6
- Stuffed Shrimp (2) +6

BEEF

Seasoned and served with a complimenting sauce

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

PORK

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

POULTRY

- Chicken Florentine; boneless breast stuffed with spinach & mushroom, creamy white wine sauce
- Chicken Chasseur: herb roasted airline chicken, chasseur sauce
- Chicken Marsala
- Chicken 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 complimenting sauce

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

plated entrées

PASTA

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

PLANT BASED

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



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buffets & stations

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

BUFFET SAMPLE MENU

Buffet packages start at \$75.00++

Passed hors D'oeuvres

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

Salad Course

Farm Stand Garden Salad

Dinner Buffet

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

Penne with Italian Vegetables
& Charred Tomato Sauce

Roasted Potatoes

Roasted Broccolini

Dessert Display

Cutting Cake for the couple
Assorted Cupcakes
Chocolate Pot de Crème
Mini Chocolate Chip Cannoli
Harrison Bakery Half Moon Cookie

STATIONS SAMPLE MENU

Station packages start at \$85.00++

Passed hors D'oeuvres

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

Dinner Stations

Salad Station
Seasonally Inspired Salad
Caprese Skewers, Antipasto Skewers

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

Taste of Italy
Chicken Piccata, Pasta Alfredo,
Grilled Vegetables

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

Dessert Display

Cutting Cake for the couple
Seasonal Cheesecake
Assorted Cupcakes
Mini Donuts
Tiramisu



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stations

based on 90 minutes of service

Mobile Street Fare

these fun items are passed while the stations are open

Select 3: fried chicken & waffle | BBQ ribs & fries | loaded steak fries
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

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stations

based on 90 minutes of service

Taste of New Orleans

select 2 favorites

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

Taste of Mexico

Select 1 Main: smoked chipotle chicken | pork chile verde | beef barbacoa

Select 1 Rice: fiesta rice | Mexican rice (tomato base) | green rice with corn
served with warm tortillas or house-made tortilla chips

Taste of Italy

Select 1 Main: chicken piccata | chicken florentine | chicken marsala

Select 1 Pasta: penne alfredo | penne with charred tomato sauce | parpadelle bolognese

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

The Butcher's Block

Choice of one protein, one sauce, one side

Oven Roasted Turkey Breast: cranberry chutney | mustard cream sauce | gravy

Steakhouse Rubbed Pork Tenderloin: honey-chipotle bbq sauce | chimichurri | herb sauce

Island Pork Loin with Mango and Tropical Fruit Relish

Terres Major Shoulder Cut Steak: red wine demi | mushroom sauce | tart cherry sauce

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

Herb-Grilled Flank Steak: red wine demi | chimichurri | horseradish sauce MP

Rack of Lamb: au jus | mustard shallot | mushroom sauce MP

Pepper Roasted Beef Tenderloin: port wine sauce | horseradish chive sauce MP

Sides

Roasted Root Vegetables | Roasted Brussels Sprouts | Roasted Cauliflower

Garlic Smashed Potatoes | Roasted Fingerling Potatoes | Sweet Potato Hash

Risotto | Chef-Inspired Rice | Chef-Inspired Polenta | Rice Pilaf

Ask about other themed stations

Southern Comfort | Barbecue | New England Clambake | Spuds Bar

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

dinner buffet

PROTEINS (select 2)

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

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

PASTA (select 1)

- Cannelloni +1
- Cavatelli Alfredo
- Cavatelli with Pesto Cream Sauce, shaved parmesan +1
- Cavatelli with Sundried Tomato Cream sauce, shaved parmesan
- Farfalle Pomodoro
- Pasta Primavera +1
- 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 MP
- 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 12

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

sweet endings



CUTTING CAKE

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

Buttercream Frosting: Vanilla, Chocolate

Choice of Finish: smooth | textured | exposed.

Flowers: \$50

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

DESSERT DISPLAY

select 4 | each additional selection + 3

Apple Cider Donut

Bread Pudding with crème Anglaise

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 creamcicle, vanilla almond, apple, spice,

Éclair: chocolate, vanilla

Harrison Bakery Half Moon Cookies

Lemon Bars

Mini Donuts | Full Size Donuts +1

Rice Krispy Treat Hearts

Shaped & Frosted Sugar Cookies +1

Sweet Praxis Macarons +1

Truffles: chocolate, vanilla, oreo,

Tiramisu

Whoopie Pie: chocolate, red velvet, pumpkin

ASK ABOUT PLATED DESSERT OPTIONS

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

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sweet endings

DESSERT DISPLAY ADD-ONS

Donut Bar +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 Tillamook 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,

Popcorn Bar + 4 per person

Assorted flavors of popcorn

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



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



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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
- Gourmet Popcorn in a box: \$8
select flavor: caramel, sea salt w/ chocolate drizzle | classic w/ milk chocolate & peanut butter drizzle | caramel coated w/ peanut butter drizzle | kettle with milk chocolate drizzle |
Cuse orange, blueberry w/ white chocolate drizzle

Other Favor Ideas

- NYS Maple Syrup in maple leaf bottle \$6
- Local Whipped Honey 2 oz jar: \$3.50
select flavor(s): blueberry, bourbon, chili spiced, cinnamon & nutmeg, gingerbread spiced, peanut butter, plain, pumpkin spiced, raspberry
- Tip Top Cocktail in a Can: \$7.50
select flavor(s): bees knees, daiquiri, espresso martini, gin martini, manhattan, margarita, negroni, old fashioned
- or we can take you into Epicure for added inspiration...



getting ready eats

THE CONTINENTAL

Breakfast Pastries

Fruit Bowl

Chobani Yogurt Cups

Bottled Juices | Recess Coffee

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

\$140 serves 10

THE LIGHT LUNCH TRAY

Croissant Sandwiches

chicken waldorf salad | ham and swiss | turkey and provolone

Seasonal Salad

House-made Kettle Chips

Freshly Baked Cookies

Sparkling Flavored Water

includes disposable serveware (plates, silverware, napkins)

\$190 serves 10

CHEESE & CHARCUTERIE BOARD

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

includes disposable serveware (plates, napkins)

\$120 serves 10

FEED THE GUYS

Smoked Pulled Pork Sliders | Smoked Pulled Chicken Sliders

Smoked Gouda Mac & Cheese

Cole Slaw

House-made Kettle Chips

Freshly Baked Cookies

\$190 serves 10

includes disposable serveware (plates, silverware, napkins)



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cocktails in the SKY

SKYLINE OPEN BAR

House Brand Spirits:

Vodka: 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 | Chambord

Wine Varietals:

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

Rose

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

Wine Service: included with 4+ hour open bar OR \$30/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 Beers:

Blue Moon | Saranac IPA | Yuengling

4 Hours \$30 | 5 Hours \$33 | 6 Hours \$36

BRAND REQUEST UPCHARGES

Tito's +50/bottle

Kettle One +60/bottle

Ciroc +65/bottle

Hendrick's +60/bottle

Captain Morgan +40/bottle

Patron: Silver +100 | Reposado +110 | Anejo +125/bottle

We can get just about any item you want, just ask

ADD-ONS

Beverage Greet: \$6 per person ++

Bubbly Toast: \$4 per person ++

Specialty Bars: \$8 per person ++

Moscow Mule

Margarita

Smoked Old Fashioned

Whiskey & Bourbon

Hot Toddlies

Cordials

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

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

Brand Request: fees may apply

...let's get creative

Selections subject to change

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

cocktails in the SKY

IN THE CLOUDS OPEN BAR

Premium Spirits:

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

Gin: Tommy Rotter NY, Bombay Sapphire

Rum: Captain Morgan | Bacardi Premium | Spiced | Coconut

Tequila: Cascabel Silver | Reposado

Mezcal: El Silencia

Bourbon: Larceny Small Batch | Old Home Distiller's Maple | Redwood Empire Pipe Dream | Jack Daniels

Rye: Old Home Distiller's Electric Mayhem | Redwood Emerald Giant

Irish Whiskey: Clonakilty Double Oak | Jameson

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

Brandy: Courvoisier

Liqueurs: Aperol | Bailey's | Campari | Chambord | Frangelico | Kahlua | Limoncello | 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: included with 4+ hour open bar

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 Beers:

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

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

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

CASH BAR

A \$150 bartender fee applies for each bartender.

Can move to a cash bar once the open bar ends. A

\$50 bartender fee applies for each bartender.

Plan for 1 bartender per 50-75 guests.

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