

SKY

ARMORY
MENU 2025



for the love of food



our food philosophy

We love food!

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

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

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

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

Let us impress your guests!

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

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

breakfast

BREAKFAST GRAZING TABLE

a fun, visually appealing, and interactive way for guests to enjoy a variety of breakfast foods

an assortment of fruit, berries, croissants, biscotti, donuts, yogurt, mini quiche
hard boiled eggs, mini bagels, lox, cream cheese, tomato, red onion

\$20 per person++

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

THE SKYLINE

Yogurt Parfait with granola
Selection of Breakfast Pastries
Sliced Fruit Platter
Hard boiled eggs
\$18++ per person

IN THE CLOUDS

Selection of Breakfast Pastries
Scrambled Eggs
Breakfast Potatoes with onions and peppers
Applewood Smoked Bacon
Sliced Fruit Platter
25++ per person

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

ENHANCEMENTS

Maple Breakfast Sausage + 3.50 | Turkey Sausage + 3.50

Sweet Potato Hash +3 | Quiche +3

Steel Cut Oatmeal with Toppings +4 | Cider Donuts +2

Glazed & Confused Donuts +3 | Cinnamon Rolls +4 | GF Cinnamon Rolls +5

Bagels with whipped butter, jam, peanut butter, nutella, cream cheese +6.50

Buttermilk Pancakes with NYS Maple Syrup +5 | Waffles with NYS Maple Syrup +5

French Toast Bake with NYS Maple Syrup +5



breakfast stations

Craft a breakfast stations menu by selecting your favorite stations.

Everything Bagel Bar \$15 per person++

A Selection of Bagels

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

Toppings: lox, bacon, sliced tomato, red onions, cucumber, capers, lemon wedges

toasters for toasting | gluten free accommodations available

The Donut Hole \$12 per person++

selection of classic donuts, donut holes and beignets, sliced fruit platters

displayed on a donut wall, tiered trays and slate boards

The Waffle Bar \$15 per person++

Waffles Made to Order

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

gluten free accommodations available

Chef Attendant Fee \$75

Omelette Express \$16 per person++

Omelettes Made to Order

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

Condiments: hot sauce, ketchup, salt & pepper

Chef Attendant Fee \$75

The Crepery \$16 per person++

Crepes Made to Order

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

gluten free accommodations available

Chef Attendant Fee \$75

Breakfast Sliders Bar \$16 per person++

Build Your Own Breakfast Slider

Fillings: eggs, pork belly, bacon, avocado, cheese, pickled juillianne veggies,

Condiments: pesto, spicy aioli, hot honey, hot sauce

served with brioche rolls, buttermilk biscuits

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



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

A 3% discount will be applied to all cash, check, and ACH payments.

brunch

“The Brunch Club”

Selection of Breakfast Pastries

Sliced Fruit Platter

Breakfast Entrée (select 1)

Scrambled Eggs gf | Western Scramble: Eggs, Ham, Peppers Onions gf +1
Frittata gf (egg bake with veggies and potatoes)
French Toast Bake with NYS Maple Syrup,
Assorted Quiche: Lorraine, Spinach & Feta, Broccoli & Cheddar

Breakfast Meats (select 1)

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

Potato (select 1)

Hash Browns gf | Breakfast Potatoes with onions and peppers gf
Sweet Potato Hash gf | Maple & Brown Sugar Sweet Potato Wedges gf
Roasted Potatoes gf | Potatoes au Gratin | Mashed Potatoes gf

Salads (select 1)

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

Pasta (select 1)

Penne with Sundried Tomato Cream Sauce | Penne Alfredo with Broccoli
Vegetable Lasagna | Pasta Primavera | Baked Ziti
gluten free accommodations available

Lunch Entrée (select 1)

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

Dessert (select 2)

Peach Cobbler | Apple Crisp | Bread Pudding with creme anglaise
Chocolate Chip Cannoli | Cheesecake with berry topping
Crème Brulé gf | Chocolate Pot de Crème gf | Lemon Mousse gf | Key Lime Tart

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

\$45 per person++

available for groups of 20 or more guests

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brunch

“COCKTAIL PARTY” BRUNCH

Our cocktail party style brunch is a great way to keep guests mingling. Cold items will be displayed and hot items will be butlered by our servers.

(Select 8)

French Toast Sticks with maple dipping sauce
Maple-Bourbon Bacon Skewers gf | Biscuit & Sausage Gravy
Breakfast “Bahn Mi” | Fried Chicken & Waffle Bites
Bagel & Lox Bites | Caprese Skewer gf | Asparagus & Gruyere Tart
Yogurt Parfait | Fruit Skewer gf | Donuts & Cider
Taco (select 1): Egg & Sausage | Pork Belly | Chicken with Asian slaw | Sweet Potato, Black Bean & Cotia
Quesadilla (select 1): Pear & Brie | Buffalo Chicken | Santa Fe Shrimp | Veggie
Mac N' Cheese (select 1): Smoked Gouda & Pancetta | Truffle | Lobster +3
Soup Shooter (select 1): Tomato Bisque | Butternut Apple Sage Bisque | Broccoli Cheddar
Grown-up Grilled Cheese on Ciabatta (mozzarella, tomato, pesto)
Mini Croissant (select 1): Smoked Turkey | Chicken Waldorf Salad | Ham & Brie | Avacodo, Tomato & Feta

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

\$35 per person++
available for groups of 20+

Brunch Cocktail Bar

Mimosa | Bloody Mary | Irish Coffee
2 Hours \$16pp++ | 3 Hours \$24pp++



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it's time for a break

Coffee Break \$11 per person++

Coffee Cake | Biscotti | Sliced Fruit
Recess Coffee with seasonal syrup flavors | Seasonally Inspired Infused Water

Energize Me \$12 per person++

Protein Bars | Hard Boiled Eggs | Sliced Fruit
Starbucks Cold Brew | Celsius Sparkling Energy Drink

The Ball Park \$12 per person++

Soft Pretzels with mustard | Caramel Popcorn | In-shell Peanuts
Canned Soft Drinks and Iced Tea

Savory \$12 per person++

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

The Cookie Jar \$9 per person++

Sea Salt Chocolate Chip | Peanut Butter | Oatmeal Craisin | Snickerdoodle gf/vegan
Recess Coffee | Hot Tea | Seasonally Inspired Infused Water

Ice Cream Sandwich Bar \$9 per person++

Assorted Tilamook Ice Cream Sandwiches
Seasonally Inspired Infused Water

Breaks are out for 30 minutes

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

BEVERAGE BARS

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

Morning Start:

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

Afternoon Start

Recess Coffee | Cold Brew Coffee
The Teasmith Hot Teas | Iced Tea
Seasonally Infused Water | Flavored Sparkling Waters
Soft Drinks

Half Day \$11 per person++ | Full Day \$16 per person++

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lunch

THE DELI BOARD

Assorted Wraps (select 3)

Turkey & Pepper Jack, spicy aioli, greens | Ham & Swiss, honey pecan mustard, greens
Italian Meats & Provolone, whole grain mustard, greens | Beef & Cheddar, horsey mayo, greens
Asian Chicken | Waldorf Chicken Salad, greens | Curry Chicken Salad, greens | Tuna Salad, greens
Hummus & Veggie v | Curried Cauliflower & Chickpea v | Southwest Sweet Potato & Black Bean v
gluten free accommodations available

Composed Salad (select 1)

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

Green Leaf Salad (select 1)

Casa Salad | Seasonal Salad | Caesar Salad | Garden Salad
(salad descriptions on page 13)

House-made Kettle Chips

Freshly Baked Cookies

sea salt chocolate chip cookie, peanut butter cookie, snidkerdoodle gf/vegan

\$23 per person++

THE SANDWICH BOARD

Assorted Wraps

(select 3 from The Deli Board list above)

Composed OR Green Salad

(select 1 The Deli Board from list above)

House-made Kettle Chips

Freshly Baked Cookies

sea salt chocolate chip cookie, peanut butter cookie, snidkerdoodle gf/vegan

\$19 per person++

BOXED LUNCH

Assorted Wraps

(select 3 from The Deli Board list above)

House-made Kettle Chips

Freshly Baked Cookies

sea salt chocolate chip cookie

\$15 per person++

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lunch

STREET FARE

Our cocktail party style lunch keeps people mingling and conversations going.
Cold items will be displayed and hot items will be butlered by our servers.

(Select 8)

Taco (select 1): Korean Short Rib | Pulled Pork & Pineapple | Pulled Chicken with Asian Slaw
Sliders (select 1): Cheeseburger | Pulled Pork | Reuben | Chicken Parm | Veggie Burger with avocado
Quesadilla (select 1): Buffalo Chicken | Santa Fe Shrimp | Vegetable
Chicken Spiedies Kabob with onions & green peppers
Chicken Skewer (select 1): Spiedies | Buffalo | Teriyaki | Thai with peanut sauce
Fried Rice (select 1): Escarole & Pancetta | Vegetable | Broccoli & Beef
Stromboli (select 1): Sausage, Onion & Peppers | Pepperoni | Veggie Lovers
Salad (select 1): Casa | Chopped | Caesar | Seasonal
Mac n Cheese (select 1): Smoked Gouda | Truffle | 4 Cheese
Mushroom Arancini with marinara | Chicken Parm Arancini
Fried Cheese Curd with marinara
Seasonal Soup Shooter with Grilled Cheese
Chili (select 1): Southwest Chicken | Spicy Vegetable | Traditional Beef
Pasta Bolognese | Chicken Riggies | Vodka Riggies
Loaded Salt Potato with NYS Cheddar, Bacon, Scallion
Mini Croissant (select 1): Smoked Turkey | Chicken Waldorf Salad | Ham & Brie | Avacodo, Tomato & Feta
Steak Fries (select 1): Black Pepper & Truffle | Parmesan | Loaded (cheddar, bacon, scallions, sour cream)

Assorted Freshly Baked Cookies displayed

\$31 per person++

available for groups 20+

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 Sparkling Waters

Afternoon Start

Recess Coffee | Cold Brew Coffee
The Teasmith Hot Teas | Iced Tea
Lemonade | 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 Sparkling Waters
Soft Drinks

lunch buffet

Available from 11:00a - 2:00p

Green Leaf Salad (select 1)

Casa | Caesar | Garden | Seasonal
(salad descriptions on page 13)

Lunch Entrées (select 2)

Herb Roasted Airline Chicken with Sage Cream Sauce gf
Chicken Picatta | Chicken Marsala | Mediterranean Chicken gf
Roast Pork Loin with Fruit Salsa gf
Pasta Beef Bolognese | Mushroom Bolognese | Chicken Riggies
Pasta with Sun-dried Tomato Cream Sauce | Penne Alfredo with Chicken & Broccoli
Pasta Primavera | Eggplant Parmesan | Vegetable Lasagna
Teres Major Medallions with bordelaise +5

Starch (select 1)

Herb Roasted Potatoes | Mashed Potatoes | Salt Potatoes in drawn butter
Rice Pilaf | Vegetable Fried Rice
Sweet Potato Hash | Sweet Potato Wedges

Vegetable (select 1)

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

Dessert

Freshly Baked Cookies | Brownies

\$31++ per person

+\$5 per person for buffet of less than 2 people



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themed buffets

“Toes in the Sand” Caribbean Buffet

Mandarin Salad of mixed greens with honey-lime vinaigrette
Slow Roasted Citrus Pork Loin
Jerk Chicken with tropical fruit salsa
Dirty Rice
Key Lime Tart

“Under the Tuscan Sun” Italian Buffet

Antipasto Platter with Greens
Penne Pasta with Sundried Tomato Cream Sauce
Italian Meatballs in Marinara Sauce
Italian Herb Roasted Chicken gf OR Chicken Parmesan
House-baked Focaccia Bread
Mini Chocolate Chip Cannoli

“La Vida Loca” Latin Buffet

Chopped Salad with Lime-Cilantro Vinaigrette
Chimichurri Chicken
Slow Roasted Mojo Pork Loin
Cuban Rice and Black Beans
Mexican Chocolate Pot de Creme gf

“Sweet Home Alabama” Southern Buffet

Chicken Pot Pie with Buttermilk Biscuits
Blackened Salmon in a Cajun Cream Sauce
Southern Style Mac & Cheese
Louisiana Corn Succotash
Peach Cobbler

“Pitmasters’ BBQ Buffet

Cowboy Slaw
BBQ Chicken **OR** Smoked Brisket +3
Pulled Pork with Rolls
Corn Bread with maple whipped butter
Texas Brownie

\$35 per person++

plated lunch

Available from 11:00a - 2:00p

Green Leaf Salad (select 1)

Casa | Caesar | Garden | Seasonal (descriptions on page 13)
served with house made focaccia bread

Entrées (select 1)

entrées are served with a starch and seasonal vegetable

Mediterranean Chicken gf

layered with fresh mozzarella, and topped with artichoke, kalamata olives, tomato, capers and basil

Herb & Parmesan Crusted Chicken Breast

Chicken Piccata | Chicken Marsala | Chicken Florentine

Seared Salmon with fruit salsa gf | Miso Glazed Salmon gf

Seared Pork Tenderloin Medallions with maple gastrique gf

Teres Major Steak Medallions with bordelaise sauce gf +5

Vegetarian Entrées (select 1)

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

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

Vegetable Lasagna with house-made marinara

Mushroom Tortellini with brown butter sage sauce

Dessert Platter served to tables

Brownies | Cookies

Upgrade to a Plated Dessert +5 per person

Flourless Chocolate Torte with raspberry sauce gf

Crème Brûlée gf | Salted Caramel Chocolate Pot de Crème gf

Tiramisu | Seasonal Cheesecake |

\$31 per person++

2nd non-vegetarian entrée add +5 per person

Add Beverage Station +4 per person++

soft drinks, iced tea, flavored sparkling waters

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entrée salad lunch

Available from 11:00a - 2:00p
served with freshly baked rolls & whipped butter

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 & Sliced Chicken Breast | Grilled Shrimp (3) | Grilled Salmon

Grilled & Sliced Portobello Mushroom

Grilled & Sliced Flank Steak +5

OR select one of our Specialty Salad Entrees

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 grilled chicken, avocado, peppers, roasted corn, black beans, diced tomatoes, tortilla strips cilantro-lime dressing

Dessert

Lemon Mousse gf | Mini Chocolate Chip Cannoli (2) | Tiramisu

Cheesecake with seasonal topping | Chocolate Torte with raspberry sauce gf

\$26 per person++

Add Beverage Station +4 per person++

soft drinks, iced tea, flavored sparkling waters

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hors d'oeuvres

The Cocktail Party crafted for a 2 hour gathering

Selection of 5 hors d'oeuvres
Artisanal Cheese & Charcuterie Board

\$29 per person ++

The Cocktail Hour

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

*gluten free modification available | **vegan modification available

Crowd Favorites

- Baby Crab Cake with spicy aioli*
- Chicken Parm Arancini with marinara sauce
- Coconut Shrimp w/ sweet thai chili sauce +1
- Korean Beef Skewer* gf
- Loaded Salt Potato with cheddar, bacon, sour cream, scallion gf **
- Smoked Gouda Mac & Cheese v
- Spanish Garlic Shrimp, grilled crostini +2

Seafood

- Bacon Wrapped Scallop gf
- 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

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
- Pulled Chicken Taco with Asian slaw*

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: bourbon candied or maple candied gf
- Greek Lamb Meatball* with tzatziki +2
- Meatball*: Italian, Swedish or Thai,
- Pulled Pork Slider

Vegetarian

- Caprese Skewer with balsamic glaze gf
- Crostini: Brie & Pear with fig jam, Tomato Bruschetta or, Mediterranean
- Edamame Pot Sticker with dipping sauce
- Tomato Jam & Burrata 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
- Mushroom Arancini with marinara sauce
- Soup Shooters: Cream of Butternut & Apple, Broccoli Cheddar or Seasonal Gazpacho v
- Tomato Basil Soup Shooter with grilled cheese +1
- Stuffed Mushroom: Garlic & Herb stuffed, Spinach & Fontina stuffed gf or Veggie stuffed v

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cocktail reception displays

cocktail reception displays are out for up to 1.5 hours

NIBBLES & NOSHES GRAZING TABLE

the latest food trend... a fun, visually appealing and deliciously interactive way for guests to enjoy a variety of nibbles and noshes and can be the main food attraction for the evening. Our grazing tables are aimed to elevate any event, big or small.

We'll work with you to create a beautiful tablescape of delicious food to feast on.

We believe each event is unique, and each grazing table is carefully curated to fit your theme, taste and preference. Starts at \$21 per person++

Classic Chef's Market Display \$11 per person

featuring garden vegetable crudite cups with hummus & ranch dressing, Chef's selection of cheeses, grapes, cantaloupe, jams, mustard, artisanal crackers. Gluten free crackers available upon request.

Artisanal Cheese & Charcuterie Board \$13 per person

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

Italia! Antipasto Display \$13 per person

features cured Italian meats, Italian cheeses, giardiniera, hot pepperoncini, marinated olives, grapes, cantaloupe, mustard, bruschetta, seasoned crostini, freshly baked ciabatta, seasoned dipping oils. Gluten free crackers available upon request.

Shrimp Cocktail Display

Select your preferred display:

Ice Sculpture filled with shrimp accompanied with cocktail sauce, lemon wedges \$19 pp

Shrimp Cocktail (3) in martini glass with cocktail sauce, lemon wedge displayed in tiers \$13 pp

Pasta Bar (nice addition to the cocktail party or an 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

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

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stations

Price: \$31 for 2 stations | \$47pp for 3 stations | \$62pp for 4 stations
price based on up to 90 minutes of service | available for groups of 30+

Salad Station

Served with House-Made Focaccia Bread

Select 2: Casa | Caesar | Seasonal | SKY Caprese (see page 18 for salad descriptions)

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

Mac N' Cheese Bar

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

Select 2: 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, hard taco shells

Spuds Bar

Baked Russet Potatoes | Baked Sweet Potatoes

Toppings: butter, sour cream, chives, onion frizzles, shredded cheeses, bacon crumbles, fresh herbs

Select 3: Pulled Pork | Pulled Buffalo Chicken | Chili | Grilled Veggies | Onion Frizzles

Quacamole | Pico de Gallo | Roasted Corn & Black Bean "Salsa" | Pickled Jalapenos

Taste of Central New York

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

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

Select 1: Utica Greens | Tomato Cucumber Salad

Taste of NOLA

Select 2; Shrimp Etouffee | Chicken & Andouille Sausage Gumbo | Jambalaya
served with corn bread and hot honey whipped butter

Taste of Italy

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

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

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

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stations

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

Smoked Station

Select 1: Smoked BBQ Chicken Quarters | Burnt Ends | Smoked Pulled Pork
Select 1: Smoked Gouda Mac & Cheese | Salt Potatoes with drawn butter| Baked Beans
served with coleslaw, corn bread, maple whipped butter

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
Add a 2nd Carved Item +7

Sides

Roasted Root Vegetables | Roasted Brussels Sprouts
Mashed Potatoes | Roasted Fingerling Potatoes | Sweet Potato Hash | Sweet Potato Wedges
Seasonally Inspired Risotto | Chef-Inspired Rice | Chef-Inspired Polenta | Rice Pilaf

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



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plated dinners

starts at \$52 per person++

Includes salad, up to 4 entree selections, dessert

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
- 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



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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 +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 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
- 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
- Roasted Italian Vegetables in Charred Tomato Sauce over pappardelle pasta, shaved parmesan
- Seafood Pasta: scallops, shrimp, lobster, saffron cream sauce with leeks
- Shrimp & Ricotta Ravioli with sundried tomato cream sauce, spinach and fontina cheese
- Short Rib Pasta Bolognese
- Classic Beef Bolognese
- 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



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dinner buffets

Price: starts at \$47 per person++

Buffet Includes: Salad, Pasta, 2 Entrees, Starch, Vegetable, 3 mini desserts
price based on up to 60 minutes of service

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
- 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
- Cavatelli with Sundried Tomato Cream sauce
- Farfalle Pomodoro
- Pasta Primavera
- Penne a la Vodka
- Penne with Charred Tomato Sauce
- Pappardelle with Charred Tomato Sauce
- Mushroom Bolognese +2
- Classic Beef Bolognese +2
- Short Rib Bogognese +3
- Vodka Riggies (spicy)
- Vodka Riggies with Chicken (spicy) +3
- Smoked Gouda Mac & Cheese | add Lobster +6
- Vegetable Lasagna

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

DESSERT (select 3)

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 honey-lime vinaigrette
Slow Roasted Citrus Pork Loin
Jerk Chicken with tropical fruit salsa
Dirty Rice
Key Lime Tart

“Under the Tuscan Sun” Italian Buffet

Antipasto Platter with Greens
Penne Pasta with Sundried Tomato Cream Sauce
Italian Meatballs in Marinara Sauce
Italian Herb Roasted Chicken gf OR Chicken Parmesan
House-baked Focaccia Bread
Mini Chocolate Chip Cannoli

“La Vida Loca” Latin Buffet

Chopped Salad with Lime-Cilantro Vinaigrette
Chimichurri Chicken
Slow Roasted Mojo Pork Loin
Cuban Rice and Black Beans
Mexican Chocolate Pot de Creme gf

“Sweet Home Alabama” Southern Buffet

Chicken Pot Pie with Buttermilk Biscuits
Blackened Salmon in a Cajun Cream Sauce
Southern Style Mac & Cheese
Louisiana Corn Succotash
Peach Cobbler

“Pitmasters’ BBQ Buffet

Cowboy Slaw
BBQ Chicken **OR** Smoked Brisket +3
Pulled Pork with Rolls
Corn Bread with maple whipped butter
Texas Brownie

\$45 per person++

sweet endings

DESSERT DISPLAY \$11 per person++

We recommend 3-4 selections for a dessert display

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
Chocolate Peanut Butter Explosion
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
Cupcakes (gluten free) vanilla, chocolate, funfetti, red velvet, carrot +1
Éclair: chocolate, vanilla
Half Moon Cookies | gluten free option available
Lemon Raspberry Torte
Macarons (assorted flavors)
Glazed & Confused Mini Donuts | Full Size Donuts +1
Petit Fours
Tillamook Ice Cream Sandwiches (assorted flavors)
Truffles: chocolate, vanilla, oreo,
Tiramisu
Whoopie Pie: chocolate, red velvet, pumpkin

Hanging Macaron Display +257

for approximately 40 macarons hanging in glass bubbles over the dessert display ready for guests to pluck out and eat

Plated Desserts \$11 per person++

Dessert Trio: a trio of minis
Apple Crisp with salted caramel, creme 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

sweet endings

DESSERT STATIONS

Donut Bar \$10 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 craisin, 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

THANKS FOR COMING TREATS

A packaged edible (not that kind of edible) for your guests

- Sea Salt Chocolate Chip Cookie (2 per bag) \$5 each++
- Fudgy Brownie \$5 each++
- 4 Macarons in a Box \$6 each++
- 2 Truffles in a Box \$6 each ++
- Popcorn (assorted flavors available) \$7 each++
- Cotton Candy (assorted flavors available) \$6 each++
- Ask about other ideas



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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

SKYLINE OPEN BAR

House Brand Spirits:

Vodka: NUE | flavors: citrus, raspberry, espresso
Gin: Breckenridge
Rum: Bacardi Premium | Spiced | Coconut
Tequila: Cazcabel Silver | Reposado
Bourbon: Rebel Kentucky Straight
Rye: Rittenhouse
Irish Whiskey: Lost Irish
Scotch: Ballentine's
Liqueurs:
Aperol | Barry's Irish Cream NY | Coffee Liqueur | Peach Schnapps

Wine Varietals:

Whites:
Sparkling, Moscato, Pinot Grigio, Sauvignon Blanc, Chardonnay
Rose
Reds: Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

Wine Service: \$25 per bottle

Bottled Beers, Ciders, Seltzers

Coors Light, Corona, Labatt Blue Light, Mich Ultra, Miller Light, 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 | Iced Tea | Lemonade
Juices

\$14 first hour | +7 each additional hour

subject to change

Selections

BEER, WINE & SODA OPEN BAR

\$12 first hour | +6 additional hours

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 per hour++

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 7

Bottled Beers 5

NA Beverage 4

Cash | Credit Cards accepted

A \$100 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.

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

A 3% discount will be applied to all cash, check, and ACH payments.

cocktails in the SKY

IN THE CLOUDS OPEN BAR

Premium Spirits:

Vodka: Titos, Grey Goose, Flavored Vodkas (citrus, raspberry, espresso)

Gin: Minke Irish Gin, Tanqueray

Rum: Captain Morgan | Bacardi Premium | Spiced | Coconut

Tequila: Patron Silver | Patron Reposado

Mexcal: Mezcalum

Bourbon: Elijah Craig Small Batch | Old Home Distiller's Brothers Cut NY | 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, B&B, Hennessy

Liqueurs: Aperol | Barry's Irish Creme NY | Campari | Kahlua | Peach Schnapps | Sambuca | Southern Comfort

Wine Varietals:

Whites: Sparkling, Moscato, Pinot Grigio, Sauvignon Blanc, Chardonnay

Rose

Reds: Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

Wine Service with dinner: + 35 per bottle

Bottled Beers, Ciders, Seltzers:

Coors Light, Corona, Labatt Blue Light, Mich Ultra, Miller Light, 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 | Lemonade, Iced Tea, Juices

\$18 first hour | +8 per additional hour - selections subject to change based on availability or newly curated brands

BEER, WINE & SODA OPEN BAR

\$14 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, infused water, lemonade, juice

\$4 per hour++

CASH BAR PRICING (includes sales tax)

Cocktails 13

Wine 12

Draft Beers 7

Bottled Beers 5

NA Beverage 4

Cash | Credit Cards accepted

A \$100 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.

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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 48 hours notice.

Beverages

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

Deposits

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

Guarantees

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

Parking

We recommend the Atrium Garage, Rates apply.

Administrative Fee

On all food and beverage functions, there will be a 23% taxable Administrative Fee and an 8% NYS Sales Tax applied to all food and beverage. All prices quoted are exclusive of the Administrative Fee & Sales Tax. For tax-exempt organizations, form ST-119 must be submitted.

Gratuity

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

Pricing subject to change

Menu items subject to change due to seasonality and supply chains