

Catering by

SKY
ARMORY

2026 MENU

breakfast

WAKE-UP CONTINENTAL BREAKFAST

Yogurt Parfait with berries, granola
Freshly Baked Breakfast Pastries
Hard-Boiled Eggs | Sliced Fruit Platter
\$20 per person++ | 10 person minimum

IT'S A GOOD MORNING BREAKFAST BUFFET

Freshly Baked Breakfast Pastries
Scrambled Eggs (add veggies +3)
Breakfast Potatoes with onions & peppers
Breakfast Sausage
Sliced Fruit Platter
\$25 per person++ | 10 person minimum

THE ULTIMATE BREAKFAST BUFFET

Freshly Breakfast Pastries
Scrambled Eggs (add veggies +3)
French Toast Bake with NYS Maple Syrup
Breakfast Potatoes with onions & peppers
Breakfast Sausage Links
Sliced Fruit Platter
\$29 per person++ | 10 person minimum

A LA CARTE

Mini Breakfast Pastries by the dozen \$36
croissant | pain au chocolate | assorted French pastries | scones
Full Size Pastries by the dozen \$50
croissant | pain au chocolate | scones
Quiche: \$25 each serves 8
Lorraine | broccoli & cheddar | spinach & feta
Hard Boiled Eggs \$15 dozen
Yogurt Parfait \$7 each | Vegan Yogurt Parfait \$7 | Fruit Cup \$5 each
Sliced Fruit Platter \$47 serves 10-12 | Fruit Bowl \$47 serves 10-12

ADD BEVERAGES

Recess Coffee (96 oz) \$35 | comes with cups, creamer, sugar, artificial sweetener
(select from Regular, Decaffeinated)
Single Serve Juices \$5 each
(select from: orange, cranberry, cran-grape,)
Single Serve Starbucks Nitro Cold Brew \$6 each

lunch

THE DELI BOARD

Assorted Sandwiches & Wraps (select 3 plus 1 vegetarian)

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

Composed Salad (select 1)

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

Green Leaf Salad (select 1)

Casa Salad | Seasonal Salad | Caesar Salad | Garden Salad
(salad descriptions on page 8)

House-made Kettle Chips | Freshly Baked Cookies

\$25 per person++

THE SANDWICH BOARD

Assorted Sandwiches & Wraps

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

Composed OR Green Salad

(select 1 The Deli Board from list above)

House-made Kettle Chips | Freshly Baked Cookies

\$20 per person++

BOXED LUNCH

Assorted Sandwiches & Wraps

(select 3)

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

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

\$15 per person++

lunch

BOXED SALADS

comes with sea salt chocolate chip cookie

Farmstand Garden Salad \$13

iceberg lettuce, cucumber, carrots, grape tomatoes, red onion, house vinaigrette
Add: grilled chicken breast +8 | grilled salmon + \$10 | shrimp (4) +9 | grilled tofu + 4

Classic Caesar Salad \$14

romaine, red onion, house-made croutons, shaved parmesan, Caesar dressing
Add: grilled chicken breast +8 | grilled salmon + \$10 | shrimp (4) +9 | grilled tofu + 4

Chef's Seasonal Salad \$14

inspired by the season
Add: grilled chicken breast +8 | grilled salmon + \$10 | shrimp (4) +9 | grilled tofu + 4

LUNCH BUFFET \$29 per person++

Green Leaf Salad served with freshly baked focaccia
(select 1)

Farmstand Garden | Classic Caesar | Chef's Seasonal

Lunch Entrées

(select 1, add a 2nd entree for +8)

Chicken Florentine gf | Mediterranean Chicken gf | Creamy Lemon Garlic Chicken gf
Chicken Chasseur, brown sauce with tomato, mushroom, shallots, white wine gf
Tuscan Chicken, creamy sauce with sun-dried tomatoes, spinach, garlic, and parmesan gf
Seared Salmon with Dill Vinaigrette gf|df
Roast Turkey Breast with gravy gf
Roast Pork Loin with seasonal chutney gf

Pasta +6

Penne a la Vodka | Chicken Riggies
Pasta with Sun-dried Tomato Cream Sauce | Pasta Alfredo
Creamy Pasta Primavera | Eggplant Parmesan | Vegetable Lasagna

Starch (select 1)

Herb Roasted Potatoes | Mashed Potatoes | Salt Potatoes in drawn butter
Lemon Orzo with spinach & herbs | Rice Pilaf | Sweet Potato Wedges

Vegetable (select 1)

Roasted Brussels Sprouts | Grilled Vegetables with balsamic glaze
Roasted Carrots | Green Beans | Broccoli & Carrots | Seasonal Medley

Dessert

Freshly Baked Cookies

Add Beverages: Brisk Iced Tea \$3 | Soft Drinks \$3 | Bottled Smart Water \$4

++ Administrative Fee and 8% Sales Tax

hors d'oeuvres

The Cocktail Party

crafted for office or home

Selection of 4 hors d'oeuvres
Artisanal Grazing Board

\$30 person ++ | with a minimum of 20 guests

Menu items are intentionally chosen to ensure quality, food safety, and presentation for off-premise events without the use of heating equipment.

Vegetarian

- Antipasto Skewer gf
- Caprese Skewer with balsamic glaze gf | v
- Whipped Brie, Pear, Fig Jam Crostini*
- Heirloom Tomato Bruschetta*
- Edamame Pot Sticker gf | v
- Farm Stand Crudit  Cup w/ ranch or hummus gf
- Arancini with marinara sauce*
- Vegetable Spring Roll v
- Stuffed Mushroom gf

Seafood

- Classic Shrimp Cocktail gf
- Crab Salad on Brioche Toast
- Shrimp Ceviche in citrus vinaigrette gf
- Seared Ahi Tuna, wasabi cr me on crispy wonton gf +2

Poultry

- Chicken Satay with Thai peanut sauce gf
- Chicken Spiedie Kabob with pepper, onion gf
- Chicken Taco with Chipotle Slaw
- Curry Chicken Salad on Fried Pita Chip

Beef & Pork

- Beef Crostini*, horseradish cr me, candied onion +1
- Beef Wellington with horseradish cr me
- Candied Bacon Skewers gf
- Korean Beef Skewer gf +2
- Meatball* (select 1) Italian, Swedish or Thai
- Pulled Pork Slider



appetizer platters

APPETIZER PLATTERS

Shrimp Cocktail

jumbo shrimp (U15) with our house-made cocktail sauce, lemon wedges
plan for 3 shrimp per person
\$36++ by the dozen

Put it on a Pita Platter

our house-made fried pita chips make a great base for topping
Curry Chicken Salad | Olive Tapenade
Hummus | Spinach Artichoke Dip
\$50 for 1 spread | \$65 for 2 spreads
serves 12-15

Crudité Platter

seasonal medley of farm fresh vegetables with hummus, ranch dressing
\$50++ serves 12-15

Grilled Vegetable Platter

farm fresh seasonal grilled vegetables drizzled with EVOO,
balsamic glaze, sea salt sprinkle
\$60++ serves 12-15

Crostini Platter

our house-made crostini ready to be topped with
select 2; tomato bruschetta | whipped feta with hot honey | white bean puree bruschetta v
\$75++ serves 12-15

Chips & Salsa Platter

our house-made tortilla chips ready to be topped with 2 of our house-made salsas
select 2: pico de gallo | tropical fruit salsa | black bean & corn "salsa"
\$65++ serves 15-20 | add freshly made guacamole +\$20

Deviled Eggs

plan for 2 per person | \$24++ per dozen



cheese & charcuterie ...

NIBBLES & NOSHES GRAZING TABLE

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

Cheese & Fruit Board \$12 per person | Platter serves 10-12 \$120

Chef's selection of cheeses, fresh fruit, berries, savory jam, mustard, artisanal crackers.
Gluten free crackers available upon request.

Artisanal Grazing Board \$15 per person | Platter serves 10-12 \$150

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

Classic Chef's Market Display \$12 per person | Platter serves 10-12 \$120

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



buffets

Price: starts at \$40 per person++

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

SALAD served with freshly baked herbed focaccia

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

PROTEINS (select 2)

- Chicken Chasseur: classic brown sauce with tomato, mushroom, shallots, white wine
- Chicken Florentine; boneless breast stuffed with spinach & mushroom, creamy white wine sauce gf
- Chicken Forestiere, wild mushrooms, shallots, thyme, brandy cream gf
- Creamy Lemon Garlic Chicken gf
- Mediterranean Chicken gf
- Tuscan Chicken, creamy sauce with sun-dried tomatoes, spinach, garlic, and parmesan gf
- Herb Roasted Turkey Breast, gravy, cranberry chutney
- Seared Salmon with dill vinaigrette gf | df
- Miso Glazed Salmon gf | df
- Roast Pork Tenderloin with seasonal sauce, chutney gf
- Pot Roast, gravy gf | df
- Braised Short Ribs MP

PASTA (select 1)

- Pasta Alfredo
- Pasta with Pesto v
- Pasta with Sundried Tomato Cream sauce
- Creamy Pasta Primavera v
- Penne with Charred Tomato Sauce v
- Penne a la Vodka
- Chicken Riggies (spicy) +3
- Lemon Orzo with spinach & herbs
- Smoked Gouda Mac & Cheese
- Vegetable Lasagna

STARCH (select 1)

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

VEGETABLES (select 1)

- Green Beans
- Grilled Vegetables with balsamic glaze
- Broccoli & Carrots
- Roasted Brussels Sprouts
- Roasted Carrots

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

Add a Carving Station *

Choice of one protein with sauce, rolls

Oven Roasted Turkey Breast +8

Roast Pork Tenderloin + 8

Slow Roasted Top Round MP

Herb-Grilled Flank Steak MP

Prime Rib MP

Beef Tenderloin MP

*Attendant Fee \$100

themed buffets

“Under the Tuscan Sun” Italian Buffet

Caesar Salad
Penne Pasta with Sundried Tomato Cream Sauce
Tuscan Chicken gf
add Italian Meatballs in Marinara Sauce +5
House-baked Focaccia Bread
Mini Chocolate Chip Cannoli

“Fiesta” Taco & Rice Bowl Bar

Select 2: Pork “Carnitas” | Chipotle “Pollo” Chicken | Ground Beef “Picadillos”
Toppings: guacamole, cilantro crema, sour cream, pico de gallo, shredded lettuce, shredded cheese
Black Bean & Roasted Corn Salad
Cilantro Lime Rice
Warm Flour Tortillas | Corn Tortilla Chips
Churro Bites

“Pitmasters’ BBQ Buffet

Cucumber Tomato Salad
BBQ Chicken OR Smoked Brisket MP
Add Pulled Pork with Rolls +5
Smoked Gouda Mac & Cheese
Corn Bread with maple whipped butter
Brownies
\$37 per person++
+\$5 per person for buffet of less than 20 people



by the pan

GREEN SALADS

serves 12-15

Casa Salad \$60

mixed greens, raisins, golden raisins, toasted almonds, goat cheese, seasonal vinaigrette

Farm Stand Garden Salad \$60

Iceberg lettuce, cucumber, tomato, carrot, red onion, housemade vinaigrette

Classic Caesar Salad \$60

romaine hearts, focaccia croutons, shaved parmesan & asiago cheese, red onion, Caesar dressing

Pear Salad \$70

mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette

Seasonal Salad \$70

chef's choice of in season ingredient

ROLLS & BREAD (serves 10-12)

Herbed Focaccia Loaf 12 | Freshly Baked French Baguette 10 | Freshly Baked Ciabatta 10

Freshly Baked Rolls (by the dozen) 12

Whipped or Hebed Butter \$15 half pint

COMPOSED SALADS

serves 12-15

Classic Macaroni Salad \$50

Classic Potato Salad \$50

Tomato & Cucumber Salad \$50

Tri-color Pasta Salad \$50

Mediterranean Quinoa Salad \$50

Caprese Salad \$70

VEGETABLE DISHES

Half Pan serves 10-12 | Full Pan serves 20-24

Grilled Farm Stand Vegetables with balsamic glaze \$60 per platter (serves 10-12)

Sautéed Farm Stand Vegetables tossed in EVOO, garlic, sea salt \$50 Half | \$90 Full

Green Beans \$50 Half | \$90 Full

Roasted Brussels Sprouts \$50 Half | \$90 Full

Broccoli & Carrots \$50 Half | \$90 Full

Roasted Carrots \$50 Half | \$90 Full

POTATO & RICE DISHES

Half Pan serves 10-12 | Full Pan serves 20-24

Salt Potatoes \$45 Half | \$80 Full

Garlic Mashed Potatoes \$50 Half | \$90 Full

Herb & Sea Salt Roasted Potatoes \$50 Half | \$90 Full

Yukon Gold & Sweet Potato Au Gratin \$55 Half | \$100 Full

Rice Pilaf \$45 Half | \$80 Full

by the pan

PASTA

Half Pan serves 10-12 | Full Pan serves 20-24
comes with shaved parmesan on the side

Smoked Gouda Mac & Cheese \$60 Half | \$110 Full

Alfredo with broccoli \$65 Half | \$120 Full

Chicken Florentine Penne Pasta \$70 Half | \$130 Full

Creamy Primavera \$60 Half | \$110 Full

Vegetable Lasagna \$65 Half | \$120 Full

Meat Lasagna \$65 Half | \$120 Full

Charred Tomato Sauce \$45 Half | \$80 Full

Sundried Tomato Cream Sauce \$45 Half | \$80 Full

Penne a la Vodka \$50 Half | \$100 Full

Chicken Riggies \$70 Half | \$130 Full

PLANT BASED (vegan)

Half Pan serves 12 | Full Pan serves 24

- Tofu & Vegetable Green Curry over rice gf \$70 Half | \$130 Full

- Vegetable Lasagne, tofu ricatta \$70 Half | \$130 Full

FISH & SEAFOOD

Half Pan serves 12 | Full Pan serves 24

Pan Seared Salmon with dill vinaigrette gf \$140 Half | \$230 Full

Miso Glazed Salmon gf \$140 Half | \$230 Full

Tuscan Shrimp over pasta \$160 Half | \$310 Full

POULTRY

Half Pan serves 12 | Full Pan serves 24

BBQ Chicken Quarters gf \$130 Half | \$260 Full

Stuffed Chicken Florentine gf \$140 Half | \$280 Full

Chicken Parmesan \$140 Half | \$280 Full

Mediterranean Chicken gf \$140 Half | \$280 Full

Oven-roasted Turkey Breast with gravy gf, cranberry chutney \$100 Half | \$200 Full

PORK

Half Pan (serves 10-12) | Full Pan (serves 20-24)

Glazed Ham gf \$120 Half | \$240 Full

Italian Sausage with peppers & onions \$120 Half | \$240 Full

Pulled Pork with bbq sauce \$100 Half | \$200 Full

Slow-roasted Pork Loin with pan jus gf \$125 Half | \$250 Full

BEEF

Half Pan serves 12 | Full Pan serves 24

Braised Boneless Beef Short Ribs MP

Pot Roast with gravy \$170 Half | \$340 Full

Italian Meatballs in marinara \$120 Half | \$240 Full

sweet endings



BY THE DOZEN

Cannoli with chocolate chips \$36
Cheesecakes: (can be gluten free): seasonal flavors \$48
Chocolate Covered Strawberries gf (in season) \$30
Chocolate Pot de Crème gf \$48
Cupcakes: \$36
select from: vanilla | chocolate | red velvet | funfetti
Fudgy Brownies \$36
House-made Cookies: \$24
select from: sea salt chocolate chip | oatmeal raisin | peanut butter | sugar | double chocolate (gf & vegan) +6
Lemon Bars \$36
Macarons (assorted flavors) \$30
Rice Krispy Treats \$36

ADDED DETAILS & FEES

We want to make sure you have everything you need to serve your guests.

Leave Behind Catering Equipment:

Leave-behind Chafers: \$15 each with 2 sternos per chafer

Serving Spoons & Tongs: \$1 each

Compostable Serviceware: select your preference

Bamboo plates, agave flatware, paper napkins: \$1.50 per person

Administrative Fee

Administrative Fee covers our various operational catering costs and are not a gratuity.

Drop-off Catering: 10% Administrative Fee applied

Full-service Catering: 15% Administrative Fee applied

Full-service Catering Fee

15% service fee to cover the cost of the labor

\$50 gratuity will be added for each team member working your event

Delivery Fee

\$10 in downtown Syracuse | \$30 for suburbs of Syracuse | Custom for distance 10+ miles

ORDER: sales@skyarmory.com | 315.473.0826

Working with a set budget? Let us custom craft a menu to fit your budget.