



SKY ARMORY | 2026
wedding menu

photo credit Dani Morans Photography

for the love of food

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

PLATED DINNER PACKAGE

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

Dinner Service
salad course
selection of 3 entrées, plus vegetarian

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

starts at \$78 per person ++

BUFFET DINNER PACKAGE

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

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

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

starts at \$78 per person ++

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

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



cocktail hour

Choice of 4 Passed Hors d'oeuvres

OR

Artisanal Grazing Board

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

Crowd Favorites

- Arancini with marinara sauce*
- Baby Crab Cake gf
- Beef Wellington with horseradish crème
- Chicken & Waffle with hot maple syrup sauce
- Coconut Shrimp w/ sweet thai chili sauce +1
- Loaded Salt Potato with cheddar, bacon, sour cream, scallion gf
- Pulled Pork Slider * add slaw +1
- Smoked Gouda Mac & Cheese* v

Poultry

- Buffalo Chicken Meatball with bleu cheese sauce
- Chicken & Waffle with maple gastrique
- Chicken Parm Slider*
- Chicken Satay with Thai peanut sauce gf
- Chicken Spiedie Kabob with pepper, onion gf
- Chicken Spring Roll
- Chicken Taco with Asian Slaw
- Chicken & Waffle with maple gastrique
- Curry Chicken Salad on Fried Pita Chip
- Nashville Hot Chicken Bite

Beef, Lamb & Pork

- Baby Lamb Chop gf +3
- Beef Crostini*, horseradish crème, pickled onion +1
- Beef Wellington with horseradish crème
- Candied Bacon Skewers gf
- Sausage & Spinach Stuffed Mushroom
- Korean Beef Skewer gf +2
- Meatball* (select 1) Italian, Swedish or Thai,
- Pulled Pork Slider

Vegetarian

- Antipasto Skewer gf
- Arancini with marinara sauce*
- Artisanal Grilled Cheese*
- Caprese Skewer with balsamic glaze gf
- Crostini with Whipped Feta with hot honey
- Costine with Whipped Brie, cranberry compote
- Heirloom Tomato Bruschetta*
- Edamame Pot Sticker gf | v
- Farm Stand Crudité Cup w/ ranch or hummus gf
- Heirloom Tomato Bruschetta*
- Smoked Gouda Mac & Cheese*
- Spring Roll
- Stuffed Mushroom gf
- Tomato Soup Shooter w/ grilled cheese +2

Seafood

- Baby Crab Cake gf
- Bacon Wrapped Scallop gf +2
- Classic Shrimp Cocktail gf
- Coconut Shrimp
- Jerk Shrimp Skewer with pineapple
- Crab Stuffed Mushroom gf
- Ahi Tuna Poke on crispy wonton, wasabi crème gf +2



enhancements

Shrimp Cocktail Display

ice block filled with U16-20 shrimp
accompanied with cocktail sauce, lemon wedges
\$15 per person

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

Pasta Bar

(select 2 sauces)
alfredo sauce | pesto cream sauce | classic pesto v
sundried tomato cream sauce | vodka riggie sauce
classic marinara v | fra diavolo | lemon herb & olive oil v
gluten free pasta available
\$8 per person

Mac N' Cheese Bar 10

Smoked Gouda Mac & Cheese
Toppings: scallions, bacon crumbles, diced tomatoes, shaved Parmesan
Select 1: Grilled Chicken Slices | Fried Chicken Bites | Pulled Pork | Burnt Ends | Lobster +8

Taco Bar 10

Select 2: Pork "Carnitas" | Chipotle "Pollo" Chicken | Ground Beef "Picadillos"
Toppings: guacamole, sour cream, pico de gallo, shredded lettuce, shredded cheese, cilantro
Warm Flour Tortillas | Corn Taco Shells

Smoked Station 12

Select 1: Smoked Pork Loin | Smoked Pork Belly | Smoked Brisket +5
served with coleslaw, corn bread, maple whipped butter

Carving Station

includes complementing sauce, rolls
Oven Roasted Turkey Breast +8
Steakhouse Rubbed Pork Loin +8
Slow Roasted Top Round MP
Rack of Lamb MP
Beef Tenderloin MP

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

plated dinners

Includes salad, up to 4 entree selections

SALAD COURSE

- Casa Salad: mixed greens, raisins, yellow raisins, toasted almonds, goat cheese, seasonal vinaigrette
- Farm Stand Garden Salad: mixed greens, cucumber, tomato, carrot, red onion, ranch dressing
- Pear Salad: mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette
- Classic Caesar Salad: romaine, shaved parmesan, house-made croutons, caesar dressing
- Mediterranean Salad: romaine lettuce, Mediterranean mixture of cucumber, tomato, olive, fresh oregano vinaigrette, crumbled feta
- Wedge Salad: wedge of iceberg lettuce, creamy bleu cheese, crumbly bleu, onions, diced tomatoes, crispy pancetta, +1

Seasonally Inspired Salad

- Summer Berry Salad: baby spinach and arugula, strawberries, blueberries, feta, red onion, candied pecans, white balsamic dressing +1
- Summer Grilled Peaches & Goat Cheese Salad, mixed greens, dried cherries, toasted almonds, pickled onions, honey-champagne dressing +1
- Winter Salad: mixed greens, diced butternut squash, candied walnuts, pomegranate seeds, diced apples goat cheese, maple-dijon dressing +1
- Shaved Brussels Sprout Salad: shaved brussels, arugula, dried cranberries, diced apples sunflower seeds, apricots, lemon-dijon dressing +1

SOUP COURSE

In place of a salad course +1 | as an additional course +7

- Creamy Butternut Squash & Apple
- Broccoli Cheddar
- Italian Wedding
- Pasta Fagioli
- Seafood Bisque +2
- Tomato Basil

PASTA COURSE

as an additional course

- Alfredo, shaved parmesan +6
- Pesto Cream Sauce, shaved parmesan +7
- Sundried Tomato Cream Sauce, shaved parmesan +6
- Fra Diavolo, shaved parmesan +6
- a la Vodka, shaved parmesan +6

BREAD

Freshly Baked Focaccia is included with salad course

- Freshly Baked Rolls with herbed butter +2
- Freshly Baked Ciabatta with dipping herbs and EVOO + 3
- Pasta's Daily Stretch Bread with Hot Tom Oil +6
- Gluten Free Bread for all guests +3



plated entrées

STARCH

- Duchess Potato
- Mashed Potato
- Parsnip Puree
- Rice Pilaf
- Risotto: parmesan, mushroom
- Roasted Cauliflower
- Roasted Fingerling Potato +1
- 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

- Crab Cake
- Shrimp Medallion
- Grilled Shrimp
- Stuffed Shrimp (2) +6
- Seared Scallops (2) MP
- Lobster Tail MP

BEEF

Seasoned and served with a complimenting sauce

- Waygu Pub Steak MP
- Short Rib MP
- Angus Block Steak MP
- New York Strip MP
- Filet Mignon MP

PORK

- Classically Braised Pork Osso Bucco, root vegetables, braising liquid reduction gf
- Maple Bourbon Pork Chop, maple-bourbon pan sauce gf
- Fontina Sage Stuffed French Pork Chop, dijon sauce gf
- Thyme Rubbed Frenched Pork Chop, bourbon peach chutney gf

POULTRY

- Chicken Florentine; boneless breast stuffed with spinach & mushroom, creamy white wine sauce gf
- Chicken Forestiere, wild mushrooms, shallots, thyme, brandy cream gf
- Chicken Marsala, mushrooms in rich marsala wine reduction
- Chicken Piccata, white wine, lemon, capers, fresh herbs
- Chicken Francese, lemon-white wine butter sauce
- Italian Stuffed Chicken, roasted tomatoes, mozzarella, garlic, basil, spinach, with pesto cream sauce gf
- Gouda Stuffed Chicken, prosciutto, arugula with white wine sauce gf
- Mediterranean Stuffed Chicken Breast gf
- Stuffed Chicken Roulade, spinach & feta, or roasted red pepper & mozzarella gf
- Roasted Duck Breast with tart cherry sauce gf

SEAFOOD

Seasoned and served with a complementing sauce

- Fresh Catch with seasonally inspired sauce MP
- Miso Glazed Salmon gf
- Pan Seared Salmon with lemon beurre blanc gf
- Shrimp Sagamaki over orzo
- Creamy Tuscan Garlic Shrimp over pasta
- Seared Scallops with Citrus Beurre Blanc gf MP

plated entrées

VEGATARIAN | VEGAN

- Butternut Squash Ravioli, savory butternut-sage cream sauce
- Chickpea & Vegetable Tagine, Moroccan-spiced chickpeas, roasted vegetables, saffron couscous v
- Gnocchi, bright tomato-basil sauce, EVOO drizzle
- Mushroom Bolognese over pappardelle v
- Seasonally Inspired Cauliflower Steak gf
- Stuffed Portobello Mushroom over quinoa pilaf gf
- Stuffed Acorn Squash, quinoa blend, vegetables, golden raisins, balsamic drizzle gf
- Tofu & Vegetable Green Curry over jasmine rice gf
- Vegetable Lasagne, tofu ricatta v
- Wild Mushroom Risotto, truffle oil, shaved parmesan gf



dinner buffets

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

SALAD COURSE

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- Winter Salad: mixed greens, diced butternut squash, candied walnuts, pomegranate seeds, diced apple, goat cheese, maple-dijon dressing +1
- Shaved Brussels Sprout Salad: shaved brussels, arugula, dried cranberries, diced apples, sunflower seeds, apricots, lemon-dijon dressing +1

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

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dinner buffets

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
- Mediterranean Stuffed Chicken Breast gf
- Tuscan Chicken, creamy sauce with sun-dried tomatoes, spinach, garlic, and parmesan gf
- Coq au Vin
- Herb Roasted Turkey Breast, gravy, cranberry chutney
- Tuscan Salmon gf
- Miso Glazed Salmon
- Pan Seared Salmon with lemon beurre blanc
- Roast Pork Tenderloin. chutney
- Pot Roast, gravy
- Braised Short Ribs MP

PASTA (select 1)

- 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
- Vegetable Riggies (spicy)
- Chicken Riggies (spicy) +3
- Smoked Gouda Mac & Cheese
- Vegetable Lasagna

STARCH (select 1)

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

VEGETABLES (select 1)

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

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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

**Ask us about a themed buffet, if you have a favorite food style, want to add cultural influences, or wanting a unique experience
bbq, caribbean, latin, new england clambake**



sweet endings



DESSERT DISPLAY

Includes choice of 4 dessert minis

Apple Crisp with caramel drizzle

Brownies: fudgy | vegan & gluten free

Cannoli with chocolate chips

Cheesecakes: seasonal flavors (can be gluten free)

Chocolate Covered Strawberries gf (in season)

Chocolate Pot de Crème gf | Salted Caramel Pot de Crème gf

Cookies: sea salt chocolate chip, oatmeal raisin, sugar, ginger,
double chocolate gf | v

Crème Brûlée gf seasonal flavors

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

Half Moon Cookies

Lemon Bar

Macarons gf (assorted flavors)

Glazed & Confused Mini Donuts | Full Size Donuts +1

Shooters: chocolate mousse, strawberry short cake, tiramisu

Tarts: fruit, lemon, chocolate

Tiramook Ice Cream Sandwiches

Truffles: chocolate, vanilla, oreo,

Hanging Macaron Display +250

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

approximately 40 macarons, plus additional on dessert table

Plated Dessert in lieu of dessert display

Dessert Trio: a trio of minis

Apple Crisp with salted caramel, crème anglaise

Cheesecake, seasonal flavors

Chocolate Mousse Torte

Fruit Tart

Flourless Chocolate Torte with raspberry sauce gf

Lemon-Raspberry Torte with raspberry sauce

Peanut Butter Chocolate Explosion

Tiramisu

dessert stations

Select a station in lieu of the dessert display. A credit of \$9 for the dessert display will be put towards the dessert station.

Donut Bar \$11 per person++

selection of classic donuts, donut holes and beignets, displayed on a donut wall, tiered trays, slates
add chocolate milk + 2 per person

Milk & Cookies Bar \$11 per person++

chocolate chip with sea salt, sugar, oatmeal raisin, double chocolate chip (gf & vegan)
served with white and chocolate milk

Pie Station* \$10 per person++

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

Ice Cream Sundae Bar* \$12 per person++

Ice cream in waffle cups with sauces, cookie and candy toppings, crushed peanuts, cherries, whip
Select 2 Flavors: vanilla, chocolate, strawberry, chocolate peanut butter, butter pecan, mint chocolate chip
*Attendant Fee \$75

The Crepery* +\$12 per person++

Made to order crepes with all your favorite sweet fillings. Nutella, chocolate sauce, fruit & berries,
*Attendant Fee \$75



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late night snacks

PASSED SAVORY SNACKS \$7 per person++

- Poutine (choose fries or tots) with gravy, cheese curd
- Loaded Fries (cheddar, bacon crumbles, scallions)
- Loaded 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
- Breakfast Sandwich

STATIONED SAVORY SNACKS

Pizza Bar \$7 per person++

share your favorite toppings

Popcorn Bar +8 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, taco meat, fillings and toppings

Note: plan for about 60% of your guests



cocktails in the SKY

WEDDING BAR PACKAGE

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

Curated Spirits: we seek out new and existing brands that meet our standards

Vodka: Titos, flavors (citrus, raspberry)

Gin: curated brands

Tequila: curated blanco & reposado

Rum: Captain Morgan, curated brands

Bourbon: Balcone's Baby Blue GF, Jack Daniels, curated brands

Irish Whiskey: Jameson, curated brands

Rye: curated brands

Scotch: curated brands

Liqueurs: Aperol, Irish cream, Compari, coffee liqueur, peach schnapps, Southern Comfort

Beer:

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

Blue Moon, Coors Light, Corona, Guinness, Labatt Blue Light, Mich Ultra, Miller Lite

NA: Athletic Brewing IPA, Lite

Hard Ciders & Seltzers

1911 Hard Cider |

White Claw Hard Seltzers: black cherry, mango,

Wine

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

Rose

Reds: Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

Wine Service with dinner: we curate a red and white to pair with your entree selections

Beverages

soft drinks | sparkling waters | iced tea | lemonade

4 Hour Open Bar \$32 per person ++ | additional hours \$5 per person

Cash Bar: guests pay for their drinks | \$100 bartender fee applies

ADD-ONS

Beverage Greet: +6

Bubbly Toast: +4

Specialty Bars:

Moscow Mule +8

Margarita +8

Wine Tastings +10

Smoked Old Fashioned +10

Whiskey Tastings +10

Cordial Bar with coffee +8

Brand Requests: fees may apply

NON-ALCOHOLIC BEVERAGE BAR

Non-alcoholic beverage bars are available.

Includes Coco-Cola brand soft drinks, ice tea, flavored sparkling waters, water, lemonade, juice
4 hours \$15 per person | +\$3 per additional hour

featured cocktails

BUBBLY Cocktails

French 75: gin, lemon juice, simple syrup, topped with bubbly | bright, citrusy, sophisticated

Kir Royale: Crème de cassis, bubbly | deep berry notes with beautiful color and sweetness

Aperol Spritz: Aperol, bubbly, splash of soda water | vibrant, bittersweet, and refreshing

Elderflower Sparkler: St-Germain, bubbly, lemon twist | floral and aromatic

Limoncello Spritz: limoncello, bubbly, splash of soda | bright and citrus-forward

VODKA Cocktails

Moscow Mule: vodka, ginger beer, lime juice | refreshing, spicy, and iconic

Cosmo: vodka, triple sec (or Cointreau), cranberry juice, lime. | elegant and tangy

Vodka Martini: vodka, dry vermouth, garnished with an olive or lemon twist | sophisticated

Espresso Martini: vodka, coffee liqueur, espresso | bold, energizing, and luxurious

Lemon Drop Martini: vodka, lemon juice, simple syrup, sugar rim | tart and sweet

Peach Yuzu Squeeze: peach yuzu vodka, elderflower liqueur, lime juice, orange juice

GIN Cocktails

Negoni: gin, Campari, sweet vermouth, over ice with an orange twist | bitter, bold, and elegant

Gin Martini: gin, dry vermouth, garnished with olive or lemon twist | timeless and sophisticated

Tom Collins: gin, lemon juice, simple syrup, soda water | bright, citrusy, and refreshing

Southside: gin, lime juice, simple syrup, fresh mint | refreshing and herbaceous

Lavender Bees Knees: gin, lemon, honey, lavender syrup | herbal, sweet, and fragrant

Folly High Five: gin, ruby grapefruit, aperol, lime, simple

RUM Cocktails

Pina Colada: grilled pineapple rum, coconut puree, pineapple juice, lime juice

Dark & Stormy: dark rum, ginger beer, lime | spicy, bold, and refreshing

Rum Punch: light rum, dark rum, pineapple juice, orange juice, grenadine

Coconut Mojito: white rum, coconut water, mint, lime, soda. | tropical twist on the classic

Spiced Rum Mule: spiced rum, ginger beer, lime | cozy and zesty

Rum & Tonic: rum, tonic water, citrus garnish | light, refreshing,

TEQUILA Cocktails

Margarita: tequila, lime juice, triple sec, salt rim | the ultimate tequila cocktail

Cantarito: tequila, fresh citrus juices, splash of soda. | traditional Mexican favorite

Smoky Margarita: Mezcal or smoked tequila, lime, agave syrup | deep, smoky flavor, adventurous

Paloma: tequila, grapefruit juice, club soda | refreshing, slightly bitter

Tequila Old Fashioned: Añejo tequila, simple syrup, Angostura bitters | smooth, rich

WHISKEY Cocktails

Redneck Apple Whiskey Mule: ginger beer, lime juice

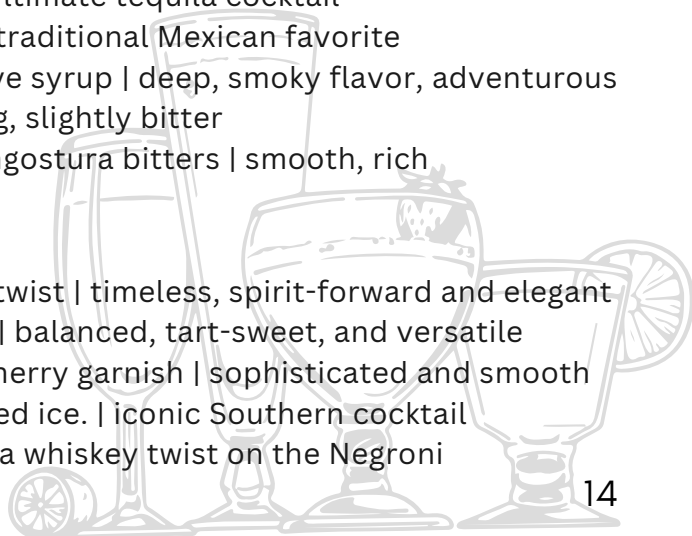
Old Fashioned: sugar cube, Angostura bitters, orange twist | timeless, spirit-forward and elegant

Whiskey Sour: Irish whiskey lemon juice, simple syrup | balanced, tart-sweet, and versatile

Manhattan: rye, sweet vermouth, Angostura bitters, cherry garnish | sophisticated and smooth

Mint Julep: bourbon, mint leaves, simple syrup, crushed ice. | iconic Southern cocktail

Boulevardier: sweet vermouth, Campari | rich, bitter - a whiskey twist on the Negroni



general information

Attendance

We will recommend the event space best suited for your event, based on the estimated attendance and room set requirements.

Food and Beverage

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