

SKY

ARMORY
MENU 2026



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

THE SKYLINE

Yogurt Parfait with berries & granola
Selection of Breakfast Pastries
Sliced Fruit Platter
Hard boiled eggs
\$20++ per person

IN THE CLOUDS

Selection of Breakfast Pastries
Scrambled Eggs (add veggies +3)
Breakfast Potatoes with onions and peppers
Breakfast Sausage
Sliced Fruit Platter
25++ per person

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

ENHANCEMENTS

Applewood Smoked Bacon +2 | Turkey Bacon +3 | Turkey Sausage + 3
Sweet Potato Hash +3 | Quiche +3
French Toast Bake with NYS Maple Syrup +5
Buttermilk Pancakes with NYS Maple Syrup +5 | Waffles with NYS Maple Syrup +5

By the Dozen

Muffins \$36 | Scones \$36 | Beignets \$24 | Cinnamon Rolls \$49 | GF Cinnamon Rolls +\$60

BREAKFAST GRAZING TABLE

a fun, visually appealing 'charcuterie board' for guests to enjoy a variety of breakfast foods

an assortment breakfast pastries, yogurt parfaits, fresh fruit
quiche, french toast sticks, candied bacon skewers, hard boiled eggs,
quinoa breakfast salad, bagels with cream cheese

\$26 per person++ (minimum of 50 guests)

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



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, pickled red onions, cucumber, capers, lemon wedges
toasters for toasting | gluten free accommodations available

The Waffle Bar \$15 per person++

Waffles Made to Order

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

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



brunch

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, Veggie df

From the Griddle (select 1)

French Toast Bake | Belgian Waffles | Buttermilk Pancakes

served with NYS Maple Syrup

Breakfast Meats (select 1)

Breakfast Maple Sausage Links | Applewood Smoked Bacon gf +1

Turkey Bacon gf +3 | Turkey Sausage +3 | Vegan Bacon gf +4

Potato (select 1)

Breakfast Potatoes with onions and peppers gf | Sweet Potato Hash gf

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

\$32 per person++

available for 20 or more guests

ENHANCEMENTS

Mini Yogurt Parfaits gf + 4 | Bagels with flavored cream cheese +4

Quinoa Breakfast Salad v +3 | Caprese Salad gf +4 | Green Salad +4

Chicken Waldorf Salad +4

Carved Ham with honey-mustard glaze + 5

Carved Pork Roast with fruit chutney +5

Peach Cobbler +3 | Apple Crisp +3 | Lemon Bar +3

Chocolate Chip Cannoli +3 | Chocolate Covered Strawberries +3

or share an idea you have

Brunch Cocktail Bar

Mimosa | Bloody Mary | Irish Coffee

2 Hours \$16pp++ | 3 Hours \$24pp++



it's time for a break

Coffee Break \$11 per person++

Coffee Cake | Biscotti | Sliced Fruit

Add: Recess Coffee with seasonal syrup flavors +5

Energize Me \$12 per person++

Protein Bars | Hard Boiled Eggs | Sliced Fruit

Add: Vitamin Water +4

The Ball Park \$12 per person++

Soft Pretzels with mustard | Caramel Popcorn | Trail Mix

Add: Canned Soft Drinks and Iced Tea +3

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 | Sugar Cookies | Oatmeal Craisin | Double Chocolate gflv

Add: Recess Coffee | Hot Tea +3

Ice Cream Sandwich Bar \$9 per person++

Assorted Tilamook Ice Cream Sandwiches

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 \$10 per person++ | Full Day \$15 per person++

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 | 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 gf |
Tri-color Pasta Salad | Mediteranean Quinoa Salad gf
Broccoli Salad gf | Caprese Salad gf +2 | Tomato & Cucumber Salad gf

Green Leaf Salad (select 1)

Casa Salad | Seasonal Salad | Caesar Salad | Garden Salad
(salad descriptions on page 15)

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
Asian Chicken Wrap | 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 buffet

Available from 11:00a - 2:00p

Green Leaf Salad served with freshly baked focaccia

(select 1)

Casa | Garden | Ceasear | Seasonal

(salad descriptions on page 15)

Lunch Entrées

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

Chicken Florentine gf

Mediterranean Stuffed Chicken gf

Chicken Cordon Bleu

Chicken Chasseur, brown sauce with tomato, mushroom, shallots, white wine gf

Tuscan Chicken, creamy sauce with sun-dried tomatoes, spinach, garlic, and parmesan gf

Roast Turkey Breast with gravy gf

Roast Pork Loin with seasonal chutney gf

Pasta

(add for \$5 per person)

Vegetable Riggies | Chicken Riggies

Pasta with Sun-dried Tomato Cream Sauce | Pasta Alfredo | Pasta Carbonara

Creamy Pasta Primavera | Eggplant Parmesan | Vegetable Lasagna

Starch (select 1)

Herb Roasted Potatoes | Mashed Potatoes | Salt Potatoes in drawn butter

Rice Pilaf | Vegetable Fried Rice

Sweet Potato Wedges

Vegetable (select 1)

Roasted Brussels Sprouts | Grilled Vegetables

Roasted Carrots | Green Beans | Broccoli & Carrots | Seasonal Medley

Dessert

Freshly Baked Cookies

ADD BEVERAGES + 5

soft drinks, iced tea, lemonade, sparkling waters

\$27 per person++

+\$5 per person for buffet of less than 20 people



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, sour cream, pico de gallo, shredded lettuce, shredded cheese, cilantro
Roasted Corn & Black Bean Salad
Cilantro Lime Rice
Warm Flour Tortillas | Corn Tortilla Chips
Churro Bites

“Pitmasters’ BBQ Buffet

Cucumber Tomato Salad
BBQ Chicken
Add Pulled Pork with Rolls +5
Smoked Gouda Mac & Cheese
Corn Bread with maple whipped butter
Texas Brownie

ADD BEVERAGES + 5
soft drinks, iced tea, lemonade, sparkling waters

\$27++ per person
+\$5 per person for buffet of less than 20 people



plated lunch

Available from 11:00a - 2:00p

Green Leaf Salad (select 1)

Casa | Caesar | Garden | Seasonal (descriptions on page 15)

served with house made focaccia bread

Entrées (select 1)

entrées are served with a starch and seasonal vegetable

Mediterranean Stuffed Chicken Breast gf

Chicken Cordon Bleu gf

Chicken Florentine gf

Tuscan Chicken gf

Seared Salmon gf | Miso Glazed Salmon gf

Seared Pork Tenderloin Medallions with seasonally inspired sauce gf

Beef Options available at Market Price

Vegetarian | Vegan Entrées (select 1)

Tofu & Veggie Green Curry over rice gf

Seasonal Stuffed Portobello Mushroom** over quinoa pilaf gf

Vegetable Lasagna* with house-made marinara

Butternut Ravioli with savory butternut cream sauce

*can be made gluten free

** can be made vegan

Cookies Platters served to tables

Upgrade to a Plated Dessert +5 per person

Flourless Chocolate Torte with raspberry sauce gf

Creme Brule gf | Salted Caramel Chocolate Pot de Creme gf

Tiramisu | Seasonal Cheesecake |

\$31 per person++

2nd non-vegetarian entrée add +7 per person

ADD BEVERAGES + 5

soft drinks, iced tea, lemonade, sparkling waters

hors d'oeuvres

The Cocktail Party crafted for a 2 hour gathering

Selection of 4 hors d'oeuvres from our Crowd Favorites
Artisanal Grazing Board

\$30 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

- 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 Chipotle 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
- Costini 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



cocktail reception displays

cocktail reception displays are out for up to 1.5 hours

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
\$15 per person

Classic Chef's Market Display

garden vegetable crudite with ranch dressing, hummus & grilled pita
classic cubed cheeses, grapes, savory jam, mustard, artisanal crackers.
\$12 per person

Nibble & Noshes Grazing Table

a smorgasbord 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, brushetta 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)

Gluten free grilled flatbread available upon request.

Shrimp Cocktail Display

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

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 | +1 if all pasta is to be gluten free
\$8 per person

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

stations

Price: \$32 pp for 2 stations | \$47 pp for 3 stations | \$62 pp for 4 stations

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

Salad Station

served with freshly baked focaccia bread

Select 2: Casa | Caesar | Seasonal | SKY Caprese (see page 15 for salad descriptions)

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

Mac N' Cheese Bar

Smoked Gouda Mac & Cheese

Toppings: onion crisps, bacon crumbles, diced tomatoes, shaved Parmesan, hot honey

Select 1: Grilled Chicken Slices | Fried Chicken Bites | Pulled Pork | Burnt Ends +1

Taco & Rice Bowl Bar

Select 2: Pork "Carnitas" | Chipotle "Pollo" Chicken | Ground Beef "Picadillos"

Toppings: guacamole, sour cream, pico de gallo, shredded lettuce, shredded cheese, cilantro

Roasted Corn & Black Bean Salad | Cilantro Lime Rice

Warm Flour Tortillas | Corn Taco Shells

Spuds Bar

Baked Russet Potatoes OR Mashed Potatoes

Classic Toppings: butter, sour cream, chives, shredded cheddar, bacon crumbles, onion crisps

Select 1 Protein: Pulled Pork | Pulled Buffalo Chicken | Taco Meat | Sausage Crumbles

Select 1 Vegetable: Steamed Broccoli | Sautéed Mushrooms | Roasted Peppers

Select 2 Toppings: Quacamole | Pico de Gallo | Roasted Corn & Black Bean "Salsa" | Chili

Select 1 Sauce: BBQ | Ranch Dressing | Cheese Sauce

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 | Riggies | Chicken Riggies +1

Select 1: Utica Greens | Tomato Cucumber Salad

Taste of Italy

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

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

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

BBQ Station

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

Select 1: Smoked Gouda Mac & Cheese | Salt Potatoes with drawn butter | Baked Beans

served with corn bread, maple whipped butter

stations

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

The Butcher's Block

choice of one protein, one complementing sauce, one side, freshly baked rolls

Oven Roasted Turkey Breast

Roasted Pork Tenderloin

Honey Glazed Ham

Slow Roasted Top Round MP

Herb-Grilled Flank Steak MP

Roasted Beef Tenderloin MP

Add a 2nd Non-beef Carved Item +8

Sides

(select 1)

Seasonal Vegetable Medley

Mashed Potatoes | Roasted Fingerling Potatoes | Sweet Potato Wedges

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



plated dinners

Starts at \$50

Includes salad

choice of 2 entrees plus vegetarian

add a 3rd entree option +5

choice of plated dessert or dessert display

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
- Tuscan Salmon topped with roasted tomatoes, spinach, garlic gf
- 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

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
- Mediterranean Stuffed Chicken Breast gf
- Tuscan Chicken, creamy sauce with sun-dried tomatoes, spinach, garlic, and parmesan gf
- Herb Roasted Turkey Breast, gravy, cranberry chutney
- Tuscan Salmon gf
- Miso Glazed Salmon
- Pan Seared Salmon with lemon beurre blanc
- Roast Pork Tenderloin with seasonal sauce, 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

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

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, sour cream, pico de gallo, shredded lettuce, shredded cheese, cilantro
Black Bean & Roasted Salad
Cilantro Lime Rice
Warm Flour Tortillas | Corn Taco Shells
Churro Bites, caramel and fudge sauce

“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
Texas Brownie

ADD BEVERAGES + 5

soft drinks, iced tea, lemonade, sparkling waters

\$37 per person++

+\$5 per person for buffet of less than 20 people



sweet endings



DESSERT DISPLAY \$11 per person++

Includes choice of 3 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 Brulee 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, tirimisu

Tarts: fruit, lemon, chocolate

Tillamook 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, creme 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.

Cannoli Cart \$11 per person++

freshly filled cannoli shells, creamy ricotta filling (2 flavors), and a variety of toppings (4) guests can customize to their taste.

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* \$11 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* \$11 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



late night snacks

PASSED SAVORY SNACKS \$7 per person++

- Artisanal Grilled Cheese
- Poutine: steak fries with gravy, cheese curd
- Loaded Fries: cheese sauce, bacon crumbles, scallions
- Soft Pretzel with cheese sauce
- Fried Chicken Tenders with dipping sauce
- Boneless Buffalo Chicken Wings
- Cheeseburger Slider with fries
- Carolina Pulled Pork Slider with fries
- Chicken Parmesan Slider with fries
- 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, 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

CORPORATE BAR PACKAGE

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

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, Cabernet Sauvignon, Featured

Beverages

soft drinks | sparkling waters | iced tea | lemonade

Open Bar: \$18 for the first hour | +8 additional hours

Consumption Bar: charged for drinks consumed

Drink Chips \$10 each

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

BEER WINE & CIDER BAR

Selection of Wines

Draft Beers | Bottled Beers | Hard Cider

\$14 for the first hour | +6 per additional hour

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 | timeless sophistication

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

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

Cucumber Cooler: vodka + cucumber + lime + soda | crisp, light, and refreshing

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

RUM Cocktails

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

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

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 \$4 each++
- 2 Truffles in a Box \$6 each++
- Chocolate Covered S'more \$6 each ++
- Popcorn (assorted flavors available) \$7 each++
- Mini Chocolate Pizza (assorted) \$4 each
- I love you s'more Treat (chocolate, graham, marshmallow) \$5
- Chocolate Dipped Rice Krispy Squares \$5
- NYS Maple Syrup in maple leaf bottle \$6 each++
- Local Whipped Honey 2 oz jar: \$4 each++
select flavor(s): blueberry, bourbon, cinnamon & nutmeg, plain, pumpkin spiced, raspberry
- Ask about other ideas



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