

CATERING BY **SKY**
ARMORY



2025 MENU

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

\$21 per person++ | 10 person minimum

WAKE-UP CONTINENTAL BREAKFAST

Yogurt Parfait with berries, granola
Freshly Baked Breakfast Pastries
Hard-Boiled Eggs | Sliced Fruit Platter

\$16 per person++ | 10 person minimum

CLASSIC BREAKFAST BUFFET

Freshly Baked Breakfast Pastries
Scrambled Eggs | Applewood Smoked Bacon
Breakfast Potatoes with onions & peppers
Sliced Fruit Platter

\$20 per person++ | 10 person minimum

ENHANCED BREAKFAST BUFFET \$26 per person++ | 10 person minimum

Freshly Breakfast Pastries
Scrambled Eggs | French Toast Bake with NYS Maple Syrup
Breakfast Potatoes with onions & peppers
Applewood Smoked Bacon | Breakfast Sausage Links
Sliced Fruit Platter

A LA CARTE

Mini Pastry: croissant | pain au chocolate | scones | beignets \$31 dozen
Full Size Pastry: croissant | pain au chocolate | scones \$50 dozen
Quiche: assorted flavors \$20 each serves 6
Hard Boiled Eggs \$15 dozen
Yogurt Parfait \$7 each | Fruit Cup \$5 each
Sliced Fruit Platter \$47 serves 10-12 | Fruit Salad \$47 serves 10-12

ADD BEVERAGES

Recess Coffee (96 oz) \$30 | \$40 with cups, creamer, sugar, stirrirs
(select from Regular, Decaffeinated)

Single Serve Juices \$5 each
(select from: orange, cranberry, cran-grape,)

Single Serve Starbucks Nitro Cold Brew \$6 each

++ Administrative Fee and 8% Sales Tax

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

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)

\$47 per person++

available for groups of 20 or more guests

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 | Mediterranean 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 | Sea Salt Chocolate Chip Cookies

\$23 per person++ | 10 person minimum

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 | Sea Salt Chocolate Chip Cookies

\$19 per person++ | 10 person minimum

BOXED LUNCH

Assorted Wraps

(select 3 from The Deli Board list above)

House-made Kettle Chips | Sea Salt Chocolate Chip Cookies

\$15 per person++ | 10 person minimum

lunch

BOXED SALADS

comes with freshly baked focaccia, sea salt chocolate chip cookie

Classic Caesar Salad \$14

Add: grilled chicken breast +7 | grilled salmon + \$10 | shrimp (3) +9 | grilled tofu + 4

Seasonal Salad \$14

Add: grilled chicken breast +7 | grilled salmon + \$10 | shrimp (3) +9 | grilled tofu + 4

Beef & Bleu Salad \$21

Mixed greens, sliced steak, caramelized onions, crumbly bleu, balsamic vinaigrette

LUNCH BUFFET

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
\$31++ per person | 20 person minimum

Add Beverages

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

themed buffets

“Toes in the Sand” Caribbean Buffet

Mandarin Salad of mixed greens, mandarin wedges, toasted coconut,
scallions with honey-lime vinaigrette
Slow Roasted Citrus Pork Loin
Jerk Chicken with tropical fruit salsa
Dirty Rice
Jamaican Vegetable Rundown
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
Smoked Gouda Mac & Cheese
Corn Bread with maple whipped butter
Texas Brownie

\$36 per person++ | 20 person minimum

hors d'oeuvres

The Cocktail Party

crafted for office or home

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

\$31 person ++ | with a minimum of 20 guests

Crowd Favorites

- Baby Crab Cake with spicy aioli*
- Classic Shrimp Cocktail
- Curry Chicken Salad on Pita Crisp
- Korean Beef Skewer
- Loaded Salt Potato with cheddar, bacon, sour cream, scallion **
- Smoked Gouda Mac & Cheese v

Seafood

- Candied Bacon Wrapped Shrimp +1
- Coconut Shrimp with sweet chili sauce +1
- Cajun Shrimp with guacamole +1
- Shrimp Ceviche +MP
- Crab Stuffed Mushroom
- Lobster Mac & Cheese +3
- Bacon Wrapped Scallops +1
- Tuna Poke in phyllo cup +1
- Tuna Tartare on crispy wonton, wasabi crème +1

Poultry

- Buffalo Chicken Bite, bleu cheese
- Chicken Meatball, bleu cheese
- Chicken Taco with Asian slaw
- Cherry Chipotle Duck Confit Taco +1
- Chicken Satay with Thai peanut sauce
- Chicken Spiedie Kabob with pepper, onion

Beef, Lamb & Pork

- Antipasto Skewer
- Baby Lamb Chop +3
- Bacon & Bleu Stuffed Mushroom
- Beef Wellington with horseradish crème
- "BLT" pancetta, sundried tomato, arugula*
- Burnt Ends Skewer with caramelized onions
- Burrata & Prosciutto Crostini, hot honey +1
- Candied Bacon Skewers
- Greek Lamb Meatball* with tzatziki +2
- Meatball (select 1): Italian, Swedish, Thai,
- Pulled Pork Slider

Vegetarian

- Arancini with marinara sauce
- Caprese Skewer with balsamic glaze v
- Farm Stand Crudité Cup with ranch
- Farm Stand Crudité Cup with hummus
- Falafel Bite with Tzatziki sauce v
- Fried Polenta with black bean, corn 'salsa' gf
- Smoked Gouda Mac & Cheese
add truffle oil +1
- Stuffed Mushrooms: v
- Tomato Bruschetta v
- Tomato Jam & Burrata Crostini with balsamic drizzle +1



appetizer platters

APPETIZER PLATTERS

Shrimp Cocktail

jumbo shrimp (U15) with our house-made cocktail sauce, lemon wedges
\$60++ for 2 dozen

Cajun Shrimp with guacamole

seasoned jumbo shrimp (u15) with fresh made guacamole
\$80++ for 2 dozen

Put it on a Pita Platter

our house-made fried pita chips make a great base for topping
Curry Chicken Salad | Olive Tapenade | Black Bean Hummus
Eggplant Caponata | 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
house-made hummus and tomato bruschetta
\$60++ 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 | fruit salsa | black bean & corn "salsa"
\$60++ serves 12-15 | add freshly made guacamole +20

Deviled Eggs \$36++ for 2 dozen



cheese & charcuterie ...

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 \$12 per person

featuring crisp garden vegetables with ranch dip, Chef's selection of cheeses, grapes, cantaloupe, dried apricots, savory jam, mustard, house-made crostini. Gluten free crackers available upon request.

Artisanal Cheese & Charcuterie Board \$14 per person

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

Italia! Antipasto Display \$14 per person

features cured Italian meats & charcuterie, Italian cheeses, roasted red peppers, hot pepperoncini, marinated olives, artichoke & sun dried tomato salad, white bean salad with red onion & thyme, olive oil with seasonings, freshly baked focaccia. Gluten free crackers available upon request.

Add-ons:

Fresh Vegetable Crudité with ranch dressing OR hummus +3 per person

Grilled Vegetables with EVOO, sea salt sprinkle, balsamic drizzle + 3 per person

Spinach Artichoke Dip with fried pita chips +3 per person

Caprese Skewers +3 per person

Tomato Bruschetta +3 per person



stations

Price: \$31 pp for 2 stations | \$47 pp for 3 stations | \$62 pp for 4 stations
available for groups of 30+

Salad Station

Served with House-Made Focaccia Bread

Select 2: Casa | Caesar | Seasonal | Garden (see page 13 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

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 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

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

Select 1 Carved Item | Add a 2nd Carved Item +7

Oven Roasted Turkey Breast:

Steakhouse Rubbed Pork Tenderloin

Teres Major Shoulder Cut Steak Medallions

Slow Roasted Top Round

Herb-Grilled Flank Steak

Rack of Lamb: +8

Pepper Roasted Beef Tenderloin: MP

Served with freshly baked rolls

Select 1 side | Add a 2nd side +4

Mashed Potatoes | Roasted Fingerling Potatoes | Sweet Potato Wedges

buffets

Price: starts at \$47 per person++ | minimum 20 people

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

SALAD (select 1)

- Casa Salad: mixed greens, dried berries, toasted almonds, goat cheese, red wine jewel vinaigrette
- Farm Stand Garden Salad: Iceberg lettuce, cucumber, tomato, carrot, red onion, ranch dressing
- Mediterranean Salad: romaine lettuce, Mediterranean mixture of cucumber, tomato, olive, fresh oregano vinaigrette, crumbled feta
- Pear Salad: mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette
- Caprese Platter: 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

PASTA (select 1)

- Cannelloni +1
- Cavatelli Alfredo with broccoli
- Cavatelli with Pesto Cream Sauce, shaved parmesan +1
- Farfalle Pomodoro
- Pasta Primavera
- Penne a la Vodka
- Penne with Charred Tomato Cream Sauce
- Penne with Sundried Tomato Cream Sauce
- Pappardelle with Mushroom Bolognese +2 | with Beef Bolognese +4
- Riggies | Riggies with Chicken +3
- Smoked Gouda Mac & Cheese add Lobster +5
- Cheese Lasagna | Vegetable Lasagna

BREAD

- Freshly Baked Focaccia +2
- Freshly Baked Rolls with herbed butter +3
- Gluten Free Rolls +4

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 Bolognese +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, mandarin wedges, toasted coconut, scallions with honey-lime vinaigrette
Slow Roasted Citrus Pork Loin
Jerk Chicken with tropical fruit salsa
Dirty Rice
Jamaican Vegetable Rundown
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
Smoked Gouda Mac & Cheese
Corn Bread with maple whipped butter
Texas Brownie

\$47 per person++ | 20 person minimum

by the pan

GREEN SALADS

Small serves 10-12 | Large serves 20-24

Casa Salad \$50 | \$90

mixed greens, dried berries, toasted almonds, goat cheese, red wine jewel vinaigrette

Farm Stand Garden Salad \$50 | \$90

Iceberg lettuce, cucumber, tomato, carrot, red onion, ranch dressing

Classic Caesar Salad \$50 | \$90

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

Pear Salad \$50 | \$90

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

Shaved Brussels Sprouts & Chopped Kale Salad \$50 | \$90

parmesan, pine nuts, dried cranberries, bright lemon dressing

Seasonal Salad \$50 | \$90

chef's choice of in season ingredient

COMPOSED SALADS

Small serves 10-12 | Large serves 20-24

Classic Macaroni Salad \$40 Half | \$70 Full

Black Bean & Corn Salad \$40 Half | \$70 Full

Classic Potato Salad \$40 Half | \$70 Full

Tomato & Cucumber Salad \$40 Half | \$70 Full

Tri-color Pasta Salad \$40 Half | \$70 Full

Curry Cous-Cous Salad \$40 Half | \$70 Full

Broccoli Salad with walnuts \$40 Half | \$70 Full

Asian Faro Salad \$50 Half | \$90 Full

Caprese Salad \$50 Half | \$90 Full

Chicken Waldorf Salad with walnuts \$70 Half | \$130 Full

Tunafish Salad \$70 Half | \$130 Full

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 | \$80 Full

Green Beans Almandine \$50 Half | \$80 Full

Roasted Brussels Sprouts \$50 Half | \$80 Full

Roasted Cauliflower \$50 Half | \$80 Full

Roasted Broccolini \$50 Half | \$80 Full

Roasted Carrots \$50 Half | \$80 Full

Roasted Beets \$50 Half | \$80 Full

Roasted Root Vegetables \$50 Half | \$80 Full

++ Administrative Fee and 8% Sales Tax

by the pan

POTATO & RICE DISHES

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

- Salt Potatoes \$45 Half | \$80 Full
- Garlic Mashed Potatoes \$45 Half | \$80 Full
- Herb & Sea Salt Roasted Potatoes \$45 Half | \$80 Full
- Rosemary Red Bliss Potatoes \$45 Half | \$80 Full
- Yukon Gold & Sweet Potato Au Gratin \$50 Half | \$90 Full
- Sweet Potato Hash \$50 Half | \$90 Full
- Rice Pilaf \$45 Half | \$80 Full
- Yellow Rice \$45 Half | \$80 Full
- Spanish Rice \$45 Half | \$80 Full
- Red Beans & Rice \$45 Half | \$80 Full

PASTA

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

- Cannelloni \$60 Half | \$110 Full
- Cavatelli Alfredo \$60 Half | \$110 Full
- Cavatelli Alfredo with broccoli \$65 Half | \$120 Full
- Cavatelli with Pesto Cream Sauce \$60 Half | \$110 Full
- Chicken Florentine Penne Pasta \$70 Half | \$130 Full
- Eggplant Parmesan Lasagna \$65 Half | \$120 Full
- Farfalle Pomodoro \$50 Half | \$90 Full
- Farfalle Primavera \$60 Half | \$110 Full
- Linguine in Clam Sauce \$100 Half | \$190 Full
- Meat Lasagna \$65 Half | \$120 Full
- Pappardelle with Mushroom Bolognese \$60 Half | \$110 Full
- Pappardelle with Short Rib Bolognese \$100 Half | \$190 Full
- Penne with Charred Tomato Sauce \$45 Half | \$80 Full
- Penne with Sundried Tomato Cream Sauce \$45 Half | \$80 Full
- Smoked Gouda Mac & Cheese \$60 Half | \$110 Full
- Vegetable Lasagna \$65 Half | \$120 Full
- Vodka Riggies \$60 Half | \$110 Full
- Vodka Chicken Riggies \$70 Half | \$130 Full

FISH & SEAFOOD

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

- Pan Seared Salmon | Mahi Mahi | Swordfish with complementing sauce \$140 Half | \$230 Full
- Sesame Crusted Tuna Steak \$180 Half | \$350 Full
- Shrimp Scampi \$160 Half | \$310 Full
- Seafood Pasta \$165 Half | \$310 Full

by the pan

POULTRY

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

BBQ Chicken Quarters \$120 Half | \$230 Full

Caribbean Grilled Chicken with fruit salsa \$120 Half | \$230 Full

Chicken Cacciatore with onions and peppers \$100 Half | \$190 Full

Chicken Chasseur \$120 Half | \$230 Full

Chicken Florentine \$120 Half | \$230 Full

Chicken Marsala \$130 Half | \$250 Full

Chicken Parmesan \$130 Half | \$250 Full

Chicken Picatta \$130 Half | \$250 Full

Herb Roasted Airline Chicken Breast with lemon beurre blanc \$120 Half | \$230 Full

Mediterranean Chicken \$130 Half | \$250 Full

Oven-roasted Turkey Breast with gravy \$85 Half | \$160 Full

PORK

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

Bacon & Mushroom Smothered Pork Chops \$150 Half | \$290 Full

Beer-braised Baby Back Ribs \$120 Half | \$230 Full

Glazed Ham \$120 Half | \$230 Full

Italian Sausage with peppers & onions \$120 Half | \$230 Full

Italian Sausage in marinara \$120 Half | \$230 Full

Pork Chops in Creamy Irish Whiskey Sauce \$150 Half | \$290 Full

Pork Loin stuffed with herbs dried fruits, pan jus \$160 Half | \$310 Full

Pulled Pork with honey-bourbon bbq sauce \$100 Half \$190 Full

Slow-roasted Pork Loin with pan jus or gravy \$125 Half | \$240 Full

BEEF

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

Braised Boneless Beef Short Ribs \$180 Half | \$350 Full

Grilled Flank Steak with mushroom bordelaise \$170 Half | \$330 Full

Italian Meatballs in marinara \$100 Half | \$190 Full

Meatloaf \$120 Half | \$230 Full

Shepard's Pie \$120 Half | \$230 Full

Pot Roast with gravy \$170 Half | \$330 Full

Roasted Top Round with au jus \$150 Half | \$290 Full

Teres Major Steak Medallions with red wine demi-glace \$170 Half | \$330 Full

sweet endings



BY THE DOZEN

- Beignets (raspberry filled) \$36
- Cannoli with chocolate chips \$36
- Cheesecakes: (can be gluten free): with seasonal compote \$48
- Chocolate Covered Strawberries gf (in season) \$30
- Chocolate Peanut Butter Torte \$70
- Chocolate Pot de Crème gf \$48
- Cupcakes: \$36
select from: vanilla | chocolate | red velvet | funfetti | carrot
- Flourless Chocolate Torte gf \$60
- Fudgy Brownies | Vegan & Gluten Free Brownies \$36
- House-made Cookies: \$24
select from: sea salt chocolate chip | oatmeal raisin | peanut butter | snickerdoodle (gf & vegan)
- Lemon Raspberry Torte \$70
- Macarons (assorted flavors) \$30
- Mini Half Moon Cookie \$36
- Whoopie Pie: chocolate | red velvet | pumpkin \$48

ADDED DETAILS & FEES

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

Leave Behind Catering Equipment:

Leave-behind Chafers: \$20 each with 2 sternos per chafer

Serving Spoons & Tongs: \$1 each

Compostable Serviceware: select your preference

Bamboo plates, agave flatware, paper napkins: \$2.50 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: 18% Administrative Fee applied

Full-service Catering Fee

20% service fee to cover the cost of the service 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 15+ miles

ORDER: sales@skyarmory.com | 315.473.0826