

Catering by

SKY
ARMORY

2025 MENU

breakfast

BREAKFAST GRAZING BOARD

a fun, visually appealing, and interactive way for guests to enjoy a variety of breakfast foods
an assortment of mini pastries, biscotti, donuts, yogurt parfaits,
fruit skewers, quiche, hard boiled eggs, candied bacon skewers,
mini bagels with toppings, cream cheese nutella, lox, tomato, pickled red onion

Small Board (serves 10-12) \$240 | Large Board (serves 20-24) \$480

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

IT'S A GOOD MORNING 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

THE ULTIMATE BREAKFAST BUFFET

Freshly Baked 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
\$26 per person++ | 10 person minimum

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
Vegan Quinoa Breakfast Bowl (cinnamon, almond milk, maple syrup, fresh berries) \$15 each
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,)

++ Administrative Fee and 8% Sales Tax
Single Serve Starbucks Nitro Cold Brew \$6 each

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 Brûlée 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 Sandwiches & Wraps (select 3, plus 1 vegetarian)

Turkey & Pepper Jack on ciabatta, spicy aioli, greens | Ham & Swiss on baguette, honey pecan mustard, greens
Italian Meats & Provolone on ciabatta, whole grain mustard, greens
Roast Beef & Cheddar on baguette, horsey mayo, greens
Asian Chicken Wrap | Waldorf Chicken Salad Wrap, greens | Curry Chicken Salad Wrap, greens |
Tuna Salad Wrap, greens | Hummus & Veggie Wrap, greens v
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 | Asian Faro Salad v
Mediterranean Quinoa Salad gf/v | Caprese Salad gf | Tomato & Cucumber Salad gf/v

Green Leaf Salad (select 1)

Seasonal Salad | Caesar Salad | Garden Salad | Pear & Honey Champagne 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 Sandwiches & Wraps

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

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 Sandwiches & Wraps

(select 3, plus 1 vegetarian 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 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

Beef & Bleu Salad \$21

mixed greens, sliced steak, grape tomato, red onion, crumbly bleu, balsamic vinaigrette

LUNCH BUFFET

\$26 for 1 protein | \$31 for 2 proteins

Green Leaf Salad (select 1)

Classic Caesar | Farmstand Garden | Chef's Seasonal

Lunch Entrées

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

Teres Major Medallions with bordelaise +5

add Pasta +5

Pasta with Sun-dried Tomato Cream Sauce | Pasta Primavera | Vodka Riggies

Vegetable Lasagna | Eggplant Parmesan | Penne Alfredo with Broccoli

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 Broccolini | Seasonal Medley

Dessert

Freshly Baked Cookies | Gluten Free & Vegan Brownies

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
Jerk Chicken with tropical fruit salsa
add Slow Roasted Citrus Pork Loin +6
Coconut Lime Rice
Key Lime Tart

“Under the Tuscan Sun” Italian Buffet

Caesar Salad
Penne Pasta with Sundried Tomato Cream Sauce
Italian Herb Roasted Chicken gf **OR** Chicken Parmesan +2
add Italian Meatballs in Marinara Sauce +5
House-baked Focaccia Bread
Mini Chocolate Chip Cannoli

“La Vida Loca” Latin Buffet

Chopped Salad with Lime-Cilantro Vinaigrette
Pollo con Salsa Verde gf
add Mole Pablano Pork gf +5
Mexican Street Rice gf
Black Bean & Roasted Corn Salad gf
Mexican Chocolate Pot de Creme gf

“Nawlin’s” Southern Buffet

Louisiana Corn Succotash
Blackened Chicken in a Cajun Cream Sauce
add Creole Pasta with shrimp +5
Dirty Rice
Cajun Corn Bread
Beignets

“Pitmasters’ BBQ Buffet

Cucumber Tomato Salad
Cowboy Slaw
BBQ Chicken **OR** Smoked Brisket +3
Add Pulled Pork with Rolls +5
Smoked Gouda Mac & Cheese
Corn Bread with maple whipped butter
Texas Glazed Brownie

\$26 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
plan for 3 shrimp per person
\$30++ by the dozen

Cajun Shrimp with guacamole

seasoned jumbo shrimp (u15) with house-made guacamole
plan for 3 shrimp per person
\$40++ 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 | Black Bean Hummus
Eggplant Caponata | Spinach Artichoke Dip
\$50 for 1 spread | \$65 for 2 spreads | serves 12-15

Crudit  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
tomato bruschetta, eggplant caponata, spinach artichoke dip
\$65++ serves 15-20

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

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++

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

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

Artisanal Cheese & Charcuterie Board \$14 per person | Platter serves 10-12 \$140

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

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.

Tinned Fish "Seacuterie" Board \$13 per person | Platter serves 10-12 \$130

featured assorted tinned fish, smoked salmon, smoked trout dip, cheeses, marinated olives, caperberries, pickled veggies, marcona almonds, flavored aiolis, chili crisp seasoned crostini, pumpernickel bread,

Brsuchetta Board \$13 per person | Platter serves 10-12 \$130

Chef's selection of seasoned crostini, grilled bread, fried pita chips, freshly baked bread, bruschetta toppings, proscuitto, pate, olives, pickled vegetables. Serves 10-12



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
Jerk Chicken with tropical fruit salsa
add Slow Roasted Citrus Pork Loin +6
Coconut Lime Rice
Key Lime Tart

“Under the Tuscan Sun” Italian Buffet

Caesar Salad
Penne Pasta with Sundried Tomato Cream Sauce
Italian Herb Roasted Chicken gf OR Chicken Parmesan +2
add Italian Meatballs in Marinara Sauce +5
House-baked Focaccia Bread
Mini Chocolate Chip Cannoli

“Fiesta!” Latin Buffet

Chopped Salad with Lime-Cilantro Vinaigrette
Pollo con Salsa Verde gf
add Mole Pablano Pork gf +5
Mexican Street Rice gf
Black Bean & Roasted Corn Salad gf
Mexican Chocolate Pot de Creme gf

“Nawlin’s” Southern Buffet

Louisiana Corn Succotash
Blackened Chicken in a Cajun Cream Sauce
add Creole Pasta with shrimp +5
Dirty Rice
Cajun Corn Bread
Beignets

“Pitmasters’ BBQ Buffet

Cucumber Tomato Salad
Cowboy Slaw
BBQ Chicken OR Smoked Brisket +3
Add Pulled Pork with Rolls +5
Smoked Gouda Mac & Cheese
Corn Bread with maple whipped butter
Texas Glazed Brownie

\$32 per person++ | 20 person minimum

++ Administrative Fee and 8% Sales Tax

by the pan

GREEN SALADS

Small serves 10-12 | Large serves 20-24

Seasonal Salad \$50 small | \$90 large

chef's choice of in season ingredient

Farm Stand Garden Salad \$50 small | \$90 large

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

Classic Caesar Salad \$50 small | \$90 large

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

Pear Salad \$50 small | \$90 large

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

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

parmesan, pine nuts, dried cranberries, bright lemon dressing

Add freshly baked seasoned focaccia bread to your salad \$12 each

one loaf serves 10-12

COMPOSED SALADS

Small serves 10-12 | Large serves 20-24

Classic Macaroni Salad \$40 Small | \$70 Large

Black Bean & Corn Salad \$40 Small | \$70 Large

Classic Potato Salad \$40 Small | \$70 Large

Tomato & Cucumber Salad \$40 Small | \$70 Large

Tri-color Pasta Salad \$40 Small | \$70 Large

Curry Cous-Cous Salad \$40 Small | \$70 Large

Broccoli Salad with walnuts \$40 Small | \$70 Large

Mediterranean Quinoa Salad \$40 Small | \$70 Large

Caprese Salad \$50 Small | \$90 Large

Asian Noodle Salad with peanut dressing \$40 Small | \$70 Large

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 Almandine \$50 Half | \$90 Full

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

Roasted Cauliflower \$50 Half | \$90 Full

Roasted Broccolini \$50 Half | \$90 Full

Roasted Carrots \$50 Half | \$90 Full

Roasted Root Vegetables \$50 Half | \$90 Full

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

Arroz (Spanish) Rice \$45 Half | \$80 Full

Saffron Rice \$55 Half | \$100 Full

Dirty Rice \$45 Half | \$80 Full - add ground beef or pork for +\$20

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

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

Farfalle Pomodoro \$50 Half | \$90 Full

Farfalle Primavera \$60 Half | \$110 Full

Vegetable Lasagna \$65 Half | \$120 Full

Meat Lasagna \$65 Half | \$120 Full

Pappardelle with Mushroom Bolognese \$60 Half | \$110 Full

Pappardelle Bolognese \$100 Half | \$190 Full

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

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

Vodka Riggies \$60 Half | \$110 Full

Vodka Chicken Riggies \$70 Half | \$130 Full

FISH & SEAFOOD

Half Pan serves 12 | Full Pan serves 24

Pan Seared Salmon | Mahi Mahi \$140 Half | \$230 Full

select sauce: lemon beurre blanc | white wine beurre blanc | lemon-dill | tropical fruit "salsa"

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

Shrimp Scampi \$160 Half | \$310 Full

Seafood Pasta \$165 Half | \$310 Full

by the pan

FISH & SEAFOOD

Half Pan serves 12 | Full Pan serves 24

Pan Seared Salmon | Mahi Mahi \$140 Half | \$230 Full

select sauce: lemon beurre blanc | white wine beurre blanc | lemon-dill | tropical fruit "salsa"

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

Shrimp Scampi \$160 Half | \$310 Full

Seafood Pasta \$165 Half | \$310 Full

POULTRY

Half Pan serves 12 | Full Pan serves 24

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

Caribbean Grilled Chicken with fruit salsa \$140 Half | \$280 Full

Chicken Florentine \$140 Half | \$280 Full

Chicken Marsala \$140 Half | \$280 Full

Chicken Parmesan \$140 Half | \$280 Full

Chicken Picatta \$140 Half | \$280 Full

Herb Roasted Airline Chicken Breast with lemon beurre blanc \$140 Half | \$280 Full

Mediterranean Chicken \$140 Half | \$280 Full

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

PORK

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

Beer-braised Baby Back Ribs \$120 Half | \$240 Full

Glazed Ham \$120 Half | \$240 Full

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

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

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

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

BEEF

Half Pan serves 12 | Full Pan serves 24

Braised Boneless Beef Short Ribs \$180 Half | \$370 Full

Grilled Flank Steak with bordelaise \$170 Half | \$340 Full

Teres Major Steak Medallions with red wine demi-glace \$170 Half | \$340 Full

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

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

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

++ Administrative Fee and 8% Sales Tax

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 \$36 | Vegan & Gluten Free Brownies \$42
House-made Cookies: \$24
select from: sea salt chocolate chip | oatmeal raisin | peanut butter | snickerdoodle (gf & vegan) +6
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: \$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: 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 10+ miles

ORDER: sales@skyarmory.com | 315.473.0826