

Catering by

SKY
ARMORY

2026 MENU

breakfast

WAKE-UP CONTINENTAL BREAKFAST

Yogurt Parfait with berries, granola

Freshly Baked Breakfast Pastries

Hard-Boiled Eggs | Sliced Fruit Platter

\$20 per person++ | 10 person minimum

IT'S A GOOD MORNING BREAKFAST BUFFET

Freshly Baked Breakfast Pastries

Scrambled Eggs (add veggies +3)

Breakfast Potatoes with onions & peppers

Breakfast Sausage

Sliced Fruit Platter

\$25 per person++ | 10 person minimum

THE ULTIMATE BREAKFAST BUFFET

Freshly Breakfast Pastries

Scrambled Eggs (add veggies +3)

French Toast Bake with NYS Maple Syrup

Breakfast Potatoes with onions & peppers

Breakfast Sausage Links

Sliced Fruit Platter

\$29 per person++ | 10 person minimum

A LA CARTE

Mini Breakfast Pastries by the dozen \$36

croissant | pain au chocolate | scones

Full Size Pastries by the dozen \$50

croissant | pain au chocolate | scones

Quiche: assorted flavors \$25 each serves 8

Hard Boiled Eggs \$15 dozen

Yogurt Parfait \$7 each | Vegan Yogurt Parfait \$7 | Fruit Cup \$5 each

Sliced Fruit Platter \$47 serves 10-12 | Fruit Bowl \$47 serves 10-12

ADD BEVERAGES

Recess Coffee (96 oz) \$35 | comes with cups, creamer, sugar, artificial sweetener
(select from Regular, Decaffeinated)

Single Serve Juices \$5 each

(select from: orange, cranberry, cran-grape,)

Single Serve Starbucks Nitro Cold Brew \$6 each

lunch

THE DELI BOARD

Assorted Sandwiches & Wraps (select 3 plus 1 vegetarian)

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

Composed Salad (select 1)

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

Green Leaf Salad (select 1)

Casa Salad | Seasonal Salad | Caesar Salad | Garden Salad
(salad descriptions on page 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++

++ Administrative Fee and 8% Sales Tax

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

inprired by the season

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

LUNCH BUFFET \$27 per person++

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

Farmstand Garden | Classic Caesar | Chef's Seasonal

Lunch Entrées

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

Chicken Florentine gf | Mediterranean 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 +5

Vegetable Riggies | Chicken Riggies

Pasta with Sun-dried Tomato Cream Sauce | Pasta Alfredo | Pasta Carbonera
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: Brisk Iced Tea \$3 | Soft Drinks \$3 | Bottled Smart Water \$4

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 Taco Shells

Churro Bites, chocolate and caramel sauce

“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

\$27++ per person

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

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



hors d'oeuvres

The Cocktail Party

crafted for office or home

Selection of 4 hors d'oeuvres
Artisanal Grazing Board

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

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

Vegetarian

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

Seafood

- Classic Shrimp Cocktail gf
- Crab Salad on Endive or Brioche Toast
- Shrimp Ceviche in citrus vinaigrette
- Seared Ahi Tuna, wasabi crème on crispy wonton gf +2



Poultry

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



Beef & Pork

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

appetizer platters

APPETIZER PLATTERS

Shrimp Cocktail

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

Put it on a Pita Platter

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

Crudité Platter

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

Grilled Vegetable Platter

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

Crostini Platter

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

Chips & Salsa Platter

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

Deviled Eggs

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



cheese & charcuterie ...

NIBBLES & NOSHES GRAZING TABLE

a smorgazbord of yumminess - perfect for a cocktail party

artisanal cheeses, spreads and cured meats

crudite with ranch dressing, hummus with grilled pita,

curried chicken salad with fried pita, brushcetta with seasoned crostini

caprese skewers, fresh sliced fruit,

mediterranean cucumber salad, marinated white bean salad

mini Italian sandwiches

marinated olives, cornichons, savory jam, mustard, artisanal crackers

\$30 per person (minimum of 30 guests)

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

Chef's selection of cheeses, fresh fruit, berries, savory jam, mustard, artisanal crackers.

Gluten free crackers available upon request.

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

artisanal cheeses, spreads and cured meats

crudite with ranch dressing, hummus with grilled pita,

grapes & dried fruit, marinated olives, cornichons, savory jam, mustard, artisanal crackers

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

garden vegetable crudite with ranch dressing, hummus & grilled pita

classic cubed cheeses, grapes, savory jam, mustard, artisanal crackers.



buffets

Price: starts at \$40 per person++

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

SALAD served with freshly baked herbed focaccia

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

PROTEINS (select 2)

- Chicken Chasseur: classic brown sauce with tomato, mushroom, shallots, white wine
- Chicken Florentine: boneless breast stuffed with spinach & mushroom, creamy white wine sauce gf
- Chicken Forestiere, wild mushrooms, shallots, thyme, brandy cream gf
- 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)

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

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

Add a Carving Station

Choice of one protein with sauce, rolls

- Oven Roasted Turkey Breast +8
- Roast Pork Tenderloin + 8
- Slow Roasted Top Round MP
- Herb-Grilled Flank Steak MP
- Prime Rib MP
- Beef Tenderloin MP

buffets

Price: starts at \$37 per person++

Buffet Includes: Salad, 1 Entree, Starch, Vegetable, 3 mini desserts
add pasta +6 | add 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
- Pear Salad: mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette
- Classic Caesar Salad: romaine hearts, shaved parmesan, house-made croutons

PROTEINS (select 2)

- 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
- Chicken Saltimbocca, fresh sage, prosciutto, light white-wine butter sauce.
- Mediterranean Stuffed Chicken Breast gf
- Tuscan Chicken, creamy sauce with sun-dried tomatoes, spinach, garlic, and parmesan gf
- Maple-Glazed Salmon, maple glaze, toasted pecans gf
- Miso Glazed Salmon
- Pan Seared Salmon with lemon beurre blanc
- Shrimp Scampi over pasta
- Pork Roast, seasonal sauce
- Pot Roast, gravy
- Herb Roasted Turkey Breast, cranberry chutney, gravy
- Braised Short Ribs MP

PASTA (+5)

- Alfredo with broccoli
- Pasta with Pesto, v
- Pasta with Sundried Tomato Cream sauce
- Creamy Pasta Primavera v
- Penne with Charred Tomato Sauce v
- 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
- Sweet Potato Wedges
- Rice Pilaf

VEGETABLES (select 1)

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

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

Add a Carving Station

Choice of one protein with sauce, rolls

- Oven Roasted Turkey Breast +8
- Steakhouse Rubbed Roast Pork + 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

\$37 per person++

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



by the pan

GREEN SALADS

serves 12-15

Casa Salad \$60

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

Farm Stand Garden Salad \$60

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

Classic Caesar Salad \$60

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

Pear Salad \$70

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

Seasonal Salad \$70

chef's choice of in season ingredient

ROLLS & BREAD (serves 10-12)

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

Freshly Baked Rolls (by the dozen) 12

Whipped or Hebed Butter \$15 half pint

COMPOSED SALADS

serves 12-15

Classic Macaroni Salad \$50

Classic Potato Salad \$50

Tomato & Cucumber Salad \$50

Tri-color Pasta Salad \$50

Mediterranean Quinoa Salad \$50

Caprese Salad \$70

VEGETABLE DISHES

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

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

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

Green Beans \$50 Half | \$90 Full

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

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

Roasted Carrots \$50 Half | \$90 Full

POTATO & RICE DISHES

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

Salt Potatoes \$45 Half | \$80 Full

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

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

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

Rice Pilaf \$45 Half | \$80 Ful

by the pan

PASTA

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

Smoked Gouda Mac & Cheese \$60 Half | \$110 Full
Alfredo with broccoli \$65 Half | \$120 Full
Chicken Florentine Penne Pasta \$70 Half | \$130 Full
Creamy Primavera \$60 Half | \$110 Full
Vegetable Lasagna \$65 Half | \$120 Full
Meat Lasagna \$65 Half | \$120 Full
Charred Tomato Sauce \$45 Half | \$80 Full
Sundried Tomato Cream Sauce \$45 Half | \$80 Full
Vegetable Riggies \$60 Half | \$110 Full
Chicken Riggies \$70 Half | \$130 Full

PLANT BASED (vegan)

Half Pan serves 12 | Full Pan serves 24

Tofu & Vegetable Green Curry over rice gf \$70 Half | \$130 Full
Vegetable Lasagne, tofu ricotta \$70 Half | \$130 Full

FISH & SEAFOOD

Half Pan serves 12 | Full Pan serves 24

Pan Seared Salmon with sauce gf \$140 Half | \$230 Full
Miso Glazed Salmon gf \$140 Half | \$230 Full
Greek Shrimp over pasta \$160 Half | \$310 Full

POULTRY

Half Pan serves 12 | Full Pan serves 24

BBQ Chicken Quarters gf \$130 Half | \$260 Full
Stuffed Chicken Florentine gf \$140 Half | \$280 Full
Chicken Parmesan \$140 Half | \$280 Full
Mediterranean Chicken gf \$140 Half | \$280 Full
Oven-roasted Turkey Breast with gravy gf, cranberry chutney \$100 Half | \$200 Full

PORK

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

Glazed Ham gf \$120 Half | \$240 Full
Italian Sausage with peppers & onions \$120 Half | \$240 Full
Pulled Pork with bbq sauce \$100 Half | \$200 Full
Slow-roasted Pork Loin with pan jus gf \$125 Half | \$250 Full

BEEF

Half Pan serves 12 | Full Pan serves 24

Braised Boneless Beef Short Ribs \$180 Half | \$370 Full
Pot Roast with gravy \$170 Half | \$340 Full
Italian Meatballs in marinara \$120 Half | \$240 Full

sweet endings



BY THE DOZEN

Cannoli with chocolate chips \$36
Cheesecakes: (can be gluten free): seasonal flavors \$48
Chocolate Covered Strawberries gf (in season) \$30
Chocolate Pot de Crème gf \$48
Cupcakes: \$36
select from: vanilla | chocolate | red velvet | funfetti
Fudgy Brownies \$36 | Vegan & Gluten Free Brownies \$42
House-made Cookies: \$24
select from: sea salt chocolate chip | oatmeal craisin | peanut butter | sugar | double chocolate (gf & vegan) +6
Lemon Bars \$36
Macarons (assorted flavors) \$30

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 sterno's per chafer
Serving Spoons & Tongs: \$1 each

Compostable Serviceware: select your preference

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

Administrative Fee

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

Drop-off Catering: 10% Administrative Fee applied

Full-service Catering: 15% Administrative Fee applied

Full-service Catering Fee

15% service fee to cover the cost of the 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

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