



for the love of food

MENU | 2022

MENU OFFERINGS

Breakfast | Lunch | Breaks | Beverages
Cocktail Receptions | Food Stations | Cocktails
Plated Dinners | Buffet Dinners
Desserts | Late Night Snacks | Thank You Treats

EVERY OCCASION

Corporate Meetings & Events
Galas & Bashes
Weddings pages 28-32
Youthful Parties

FOOD PHILOSOPHY

Have a talented team
Start with the freshest ingredients
Make it from scratch
Serve hot from the oven.



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 to create 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.

breakfast

THE SKY LINE \$15

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

IN THE CLOUDS \$22

Freshly Baked Breakfast Pastries
Breakfast Veggie Frittata
Breakfast Potatoes with onions and peppers
Applewood Smoked Bacon
Sliced Fruit Platter

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

ENHANCEMENTS

Smoked Bacon \$5pp | Maple Breakfast Sausage \$3pp
Canadian Bacon \$4pp | Breakfast Potatoes \$3pp
Warm Oatmeal with Toppings \$3pp | Cider Donuts \$2pp
Glazed & Confused Donuts \$2.50pp | Warm Buttermilk Biscuits with Butter & Jam \$3pp
Cinnamon Rolls \$4pp | Bagels with butter, jam, peanut butter, cream cheese \$6pp
Vegetable Frittata \$5pp | Buttermilk Pancakes with NYS Maple Syrup \$5pp | Decadent French Toast \$5pp

BY THE DOZEN

Cider Donuts \$24 | Glazed & Confused Donuts \$26 | Croissants \$27 | Danish \$27
Cinnamon Rolls \$36 | Pecan Sticky Buns \$36

++22% Administrative Fee and 8% Sales Tax applied to all food and beverages.



breakfast stations

Bagel Bar \$7/person*

Assorted Bagels with 2 seasonal flavored cream cheeses,
whipped butter, peanut butter, jams
toasters for toasting

Deluxe Bagel Bar \$10/person*

Assorted Bagels with 2 seasonal flavored cream cheeses, whipped butter, peanut butter, jams
Toppings: smoked salmon, Applewood bacon, fresh vegetables
toasters for toasting

Waffle Station \$10/person*

Waffles made to order served with NYS maple syrup, berries, freshly whipped cream

Omelet Station \$10/person*

Omelets made to order.
Toppings: diced tomato, scallions, peppers, mushrooms, baby spinach, bacon bits, cheese

Breakfast Burrito | Taco Bar Station \$8/person*

Made to order with all the trimmings:
Mexican Cheese Blend, Salsa, Avocado, Scrambled Eggs, Sausage, Bacon, Tomatoes,
Sour Cream, Pickled Hot Peppers, Assorted Local Hot Sauces

Carving Station \$8 for 1 selection | \$15 for 2 selections*

Maple Glazed Ham | Herb Seasoned Pork Loin | Carved Pork Belly | Flank Steak

Make-Your-Own Yogurt Parfait Bar \$10/person

Vanilla Yogurt
Toppings: granola, seasonal fruit, dried fruit, sliced almonds,
candied walnuts, toasted coconut, local honey

***Chef Attendant Fee applies to the above stations for \$75**



brunch

SKYLINE BRUNCH BUFFET

Freshly Baked Breakfast Pastries Sliced Fruit Platter

Breakfast Entrée (Select 1)

Scrambled Eggs | Frittata (Egg Bake with Mixed Vegetables)
French Toast Bake | Asparagus & Ham Strata | Quiche
Eggs Benedict (+4) | Western Scramble: Eggs, Ham, Peppers Onions (+1)

Breakfast Meats (Select 1)

Applewood Smoked Bacon | Breakfast Maple Sausage Links | Sausage Patties
Turkey Bacon | Turkey Sausage | Vegan Bacon +\$2pp

Starches (Select 1)

Hash Browns | Breakfast Potatoes with onions and peppers | Sweet Potato Hash
Tomato Basil Cream Penne Pasta | Pasta Alfredo with broccoli
Biscuits & Sausage Gravy +\$3pp | Corned Beef & Hash +\$4pp

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

\$23 per person++

ENHANCEMENTS

Salads +4pp per selection

Pasta Salad | Asian Faro Salad | Potato Salad | Macaroni Salad | Quinoa Salad
Broccoli Salad | Tomato & Cucumber Salad | Caprese Salad | 3 Bean Salad
Classic Caesar Salad | Seasonal Greens Salad with House-Made Dressing

Vegetables +4pp per selection

Green Beans Almondine | Roasted Seasonal Vegetables | Roasted Broccolini
Roasted Carrots | Roasted Asparagus | Roasted Brussels Sprouts

Lunch Entrée +\$7pp per selection

Bone-In Garlic & Herb Chicken with Citrus Marinade | Brown Sugar Glazed Sliced Ham Steak
Chicken Marsala | Chicken Cacciatore | Sliced Pork Loin with Chutney
Grilled Salmon with lemon dill butter sauce +\$8pp
Flank Steak with caramelized onions & mushrooms +\$10pp

Dessert +\$3pp per selection

Assorted Brownies | Chocolate Chip Cannoli | Cheesecake | Crème Brûlée | Bread Pudding

+\$5 per person for buffet of less than 30 people
++22% Administrative Fee and 8% Sales Tax applied to all food and beverages.

brunch

COCKTAIL BRUNCH

Selection of passed brunch hors d'oeuvres

Silver Dollar Pancake Stacks | French Toast Sticks with maple dipping sauce
Maple-Bourbon Bacon Skewers | Biscuit & Sausage Gravy
Breakfast Sliders: egg, sausage, cheese on biscuit | Fried Chicken & Waffle Bites
Potato Latkes | Bagel & Lox Bites | Caprese Skewer
Yogurt Parfait | Fruit Skewer | Donuts & Cider
Taco: Breakfast | Pulled Pork | Pulled Chicken with Asian slaw
Sliders: Cheeseburger | Chicken Parmesan | Reuben
Quesadilla: Pear & Brie | Buffalo Chicken | Santa Fe Shrimp | Vegetable
Mac N' Cheese: Smoked Gouda & Pancetta | Truffle | Lobster +2pp
Soup Shooter: Tomato Bisque | Butternut Apple Sage Bisque
Grilled Cheese on Ciabatta
Mini Croissant: Smoked Turkey | Chicken Salad | Ham & Brie | BLT

Choice of 6 \$24 per person++ | Choice of 8 \$32 per person++

Brunch Cocktail Bar

Mimosa | Bellini | Bloody Mary

2 Hours \$20pp | 3 Hours \$25pp | 4 Hours \$30pp



+\$5 per person for events with fewer than 30 people
++22% Administrative Fee and 8% Sales Tax applied to all food and beverages.

it's time for a break

Coffee Break

Coffee Cake | Biscotti | Sliced Fruit

Apple Fest

Apples with caramel sauce | Cider Donuts | NYS Cheddar Cheese Curds

The Ball Park

Soft Pretzels with mustard | Cheesy Nachos

Energized

Protein Bars | Hard Boiled Eggs | Sliced Fruit

Health 'Nut'

Veggies, Hummus & Pita Chips | Cheese Board | Mixed Nuts

The Cookie Jar

Sea Salt Chocolate Chip | Peanut Butter | Oatmeal Craisin

Sundae Bar

Ice Cream: vanilla and chocolate

Toppings: chocolate, caramel, seasonal fruit sauces
whipped cream, chopped nuts, cookie crumb, candy topping

Breaks are out for 30 minutes

Beverages included: Coffee | Tea | Water | Soft Drinks

\$10 per person

BEVERAGE BARS

your guests will have access to beverages at any time during your event

Half Day \$10 per person

Morning Start:

Recess Coffee | SkyTop Snapchiled Coffee
The Teasmith Hot Teas | Iced Tea
Orange Juice | Cranberry Juice | Cider (seasonal)
Flavored Waters

Afternoon Start

Recess Coffee | SkyTop Snapchiled Coffee
The Teasmith Hot Teas | Iced Tea
Orange Juice | Cranberry Juice | Cider (seasonal)
Soft Drinks | Flavored Waters

Full Day \$15 per person

Recess Coffee | SkyTop Snapchiled Coffee
The Teasmith Hot Teas | Iced Tea
Orange Juice | Cranberry Juice | Cider (seasonal)
Flavored Waters

lunch

THE DELI BOARD

Assorted Wraps (select 3)

Turkey Club | Ham & Swiss | Italian Meats & Provolone | Beef & Bleu | Beef & Cheddar
Asian Chicken | Waldorf Chicken Salad | Tuna Salad |
Hummus & Veggie v | Curried Cauliflower & Chickpea v | Southwest Sweet Potato & Black Bean v

Composed Salad (select 1)

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

Green Leaf Salad (select 1)

Casa Salad | Seasonal Salad | Caesar Salad | Garden Salad

House-made Kettle Chips

Dessert: Homemade Cookies and Brownies

\$20 per person++

THE SANDWICH BOARD

Assorted Wraps (select 3)

Turkey Club | Ham & Swiss | Italian Meats & Provolone | Beef & Bleu | Beef & Cheddar
Asian Chicken | Waldorf Chicken Salad | Tuna Salad |
Roasted Mushroom & Pepper v | Curried Cauliflower & Chickpea v | Southwest Sweet Potato & Black Bean v

Composed Salad (select 1)

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

House-made Kettle Chips

Dessert: Homemade Cookies and Brownies

\$16 per person++

BOXED LUNCH

Assorted Wraps (select 3)

Turkey Club | Ham & Swiss | Italian Meats & Provolone | Beef & Bleu | Beef & Cheddar
Asian Chicken | Waldorf Chicken Salad | Tuna Salad |
Hummus & Veggie v | Curried Cauliflower & Chickpea v | Southwest Sweet Potato & Black Bean v

House-made Kettle Chips | Sea Salt Chocolate Chip Cookie | Fruit

\$13 per person++

lunch

STREET FARE

A great way to keep guests networking - we bring the food to you.

Butler Service

Taco: Short Rib | Braised Pork | Jerk Chicken with Asian Slaw
Sliders: Cheeseburger | Chicken Parm | Reuben | Grilled Chicken
Quesadilla: Buffalo Chicken | Santa Fe Shrimp | Vegetable
Kabob with Seasonal Vegetable: Chicken Spiedies | Beef | Sausage
Chicken Skewer: Spiedies | Buffalo | Teriyaki
Fried Rice: Escarole & Pancetta | Vegetable | Broccoli & Beef
Stromboli: Sausage, Onion & Peppers | Pepperoni | Veggie Lovers
Salad: Casa | Chopped | Caesar | Seasonal
Mac n Cheese: Smoked Gouda & Pancetta | Truffle | 4 Cheese
Arancini with marinara | Fried Mozzarella with marinara
Seasonal Soup Shooter with Grilled Cheese
Chili: Southwest Chicken | Spicy Vegetable | Traditional Beef
Pasta Bolognese | Linguini with Clam Sauce
Loaded Potato with NYS Cheddar, Bacon, Scallion
Mini Croissant: Smoked Turkey | Chicken Salad | Ham & Brie | BLT
Fries: Black Pepper Truffle | Poutine Fries | Loaded (cheddar, bacon, scallions, sour cream)
Tater Tots: Classic | Poutine | Loaded (cheddar, bacon, scallions, sour cream)
Tailgate Ribs & Fries +2

Dessert Platters: Brownies & Cookies

Service for up to 1 hour

Selection of 6 \$28 per person++ | Selection of 8 \$36 per person++

BEVERAGE BAR

your guests will have access to beverages at any time during your event

Half Day \$10 per person

Morning Start:

Recess Coffee | SkyTop Snapchiled Coffee
The Teasmith Hot Teas | Iced Tea
Orange Juice | Cranberry Juice | Cider (seasonal)
Flavored Waters

Afternoon Start

Recess Coffee | SkyTop Snapchiled Coffee
The Teasmith Hot Teas | Iced Tea
Orange Juice | Cranberry Juice | Cider (seasonal)
Soft Drinks | Flavored Waters

Full Day \$15 per person

Recess Coffee | SkyTop Snapchiled Coffee
The Teasmith Hot Teas | Iced Tea
Orange Juice | Cranberry Juice | Cider (seasonal)
Flavored Waters

++22% Administrative Fee and 8% Sales Tax applied to all food and beverages.

lunch buffet

available from 11a - 3p

Green Leaf Salad (select 1)

Casa | Caesar | Garden | Seasonal

Lunch Entrées (select 2)

Chicken Rockefeller | Chicken Picatta | Chicken Marsala | Mediterranean Chicken
Roast Pork Loin | Roast Turkey Breast
Pasta Bolognese | Pasta Primavera | Chicken Riggies
Penne with Charred Tomato Sauce | Eggplant Parmesan | Vegetable Lasagna Rolls

Starch (select 1)

Basmati Rice | Vegetable Fried Rice | Garlic Smashed Potatoes
Sweet Potato Hash | Roasted Potatoes | Salt Potatoes

Vegetable (select 1)

Roasted Brussels Sprouts | Roasted Root Vegetables | Grilled Vegetables
Roasted Carrots | Green Beans | Roasted Broccolini | Seasonal Medley

Dessert (select 2)

Fresh Baked Cookies | Assorted Brownies
Cheesecake with seasonal topping
Chocolate Éclair | Chocolate Pot de Creme

\$28++ per person

+\$5 per person for buffet of less than 30 people



plated lunch

available from 11a - 3p

Green Leaf Salad (select 1)

Casa | Caesar | Garden | Seasonal
served with house made focaccia bread

Entrées (select 1)

entrées are served with a seasonal vegetable
may upgrade to a 2nd entrée +5 per person

Mediterranean Chicken layered with fresh mozzarella
and topped with artichoke, kalamata olives, tomato, capers and basil over bed of rice

Herb Crusted Chicken Breast with mashed potato or roasted fingerling potatoes

Chicken Piccata | Chicken Marsala | Chicken Florentine over bed of rice or pasta

Seared Pork Tenderloin Medallions with sweet potato hash, maple gastrique

Herb Crusted Pork Loin with mashed potato or roasted fingerling potatoes

Seared Salmon with confetti pepper couscous, grilled pineapple salsa

Beef Stroganoff over egg noodles

Vegetarian Entrées (select 1)

Grilled Vegetable Napoleon with EVOO, balsamic drizzle, sea salt

Marinated and Stuffed Portobello Mushroom with blue cheese, caramelized onions, balsamic reduction

Vegetable Lasagna with housemade marinara

Eggplant Parmesan and Ricotta Rolls with housemade marinara

Dessert Platter

Brownies | Cookies

may upgrade to a Plated Dessert +5 per person

Flourless Chocolate Torte with raspberry sauce gf | Tiramisu

Seasonal Cheesecake | Seasonal Fruit Tart

\$30++ per person

2nd non-vegetarian entrée add +5 per person

plated dessert upgrade +4 per person

entrée salad lunch

available from 11a - 3p
served with house made focaccia bread

Step 1: Choose a salad base

Casa Salad: field greens in a red wine jewel vinaigrette with dried berries topped with toasted almonds and goat cheese

Garden Salad: iceberg lettuce with tomatoes, cucumber, shredded carrot, red onions, with ranch dressing or italian dressing

Caesar Salad: romaine, red onions, shaved Parmesan, croutons with housemade Caesar dressing

Pear Salad: mixed greens in a champagne-honey vinaigrette with pears, candied walnuts, and goat cheese

Malibu Salad: mixed greens tossed with malibu-pineapple dressing with mandarin oranges, scallions, toasted coconut

Power Salad: quinoa mix with roasted sweet potato, feta, and baby spinach +3

Step 2: add your choice of protein

Grilled Flank Steak | Grilled Chicken Breast | Grilled Shrimp | Grilled Fish
Chicken Salad | Seared Tuna | Portobello Mushroom

OR may we suggest one of these composed Salad Entrees

Seared Fresh Catch over Charred Corn and Tomato Salad

Salad Nicoise with Seared Tuna

Asian Beef Salad

Asian Noodle Salad with Grilled Shrimp tossed with Thai peanut sauce

London Broil Steak Salad with creamy garlic dressing

Dessert

Seasonal Fruit Tarts | Chocolate Eclair | Cannoli | Cheesecake with seasonal topping

\$30++ per person

2nd non-vegetarian entrée add +5 per person

plated dessert upgrade +5 per person

cocktail receptions

SKYLINE \$24

Select 6 Passed Hors D'oeuvres
based on 1-2 hour cocktail reception

IN THE CLOUDS \$34

Select 6 Passed Hors D'oeuvres
Select 1 Cocktail Reception Display
based on 2-3 hour cocktail reception

additional hors d'oeuvres can be added for \$3 each per person unless upcharge noted

SKYLINE PASSED HORS D'OEUVRES

Baby Crab Cake with spicy aioli | Buffalo Chicken Wing Bite gf
Candied Bacon Skewer gf | Chicken Curry Salad on crispy pita
Chicken Skewer with Thai peanut sauce | Chicken Spiedie Kabob
Deviled Egg v gf | Fried Cheese Curd with dipping sauce
Loaded Salt Potato gf } Mac & Cheese: smoked gouda
Mini Flatbread with vidalia onion and grilled fruit v
SKY BLT | Seasonal Soup Shooter v
Stuffed Mushroom with veggies | Stuffed Mushroom with sausage
Tomato Bruschetta v | Truffled Fries

IN THE CLOUDS PASSED HORS D'OEUVRES

Bacon Wrapped Scallop gf
Beef Satay Skewer with sweet soy glaze
Cajun Shrimp & Guacamole Bite gf
Classic Shrimp Cocktail gf
Duck & Brie Quesadilla with fruit salsa
Grilled Baby Lamb Chop +\$2pp
Mini Beef Wellington with creamy horseradish sauce
Truffle Mac & Cheese
Lobster Mac & Cheese +\$2pp
Oyster Shooter +\$2
Prosciutto Crostini with burrata cheese and Mike's hot honey drizzle
Seared Beef Tenderloin Crostini with horseradish creme, candied red onion
Seared Scallop, seasonally inspired gf
Shrimp & Corn Fritters, red-pepper sauce
Seafood Bisque Soup Shooter
Taco: chicken | pork | fish
Tuna Tartare on crispy wonton, wasabi creme
Watermelon & Feta Salad with fresh basil and balsamic drizzle
and so many more ideas that we can't list them all

cocktail reception displays

cocktail reception displays are out for up to 2 hours

Classic Chef's Market Display featuring a multi-level display of crisp garden vegetables ranch dip, cascade of grapes and assorted melons, chef's selection of cheeses and cured meats, bowls of marinated olives, roasted red peppers, house baked pita chips with hummus, accompanied with freshly baked bread, crackers, mustard and savory jams.

\$10 pp with no passed hors d'oeuvres | \$8 pp with minimum of 3 passed hors d'oeuvres

Signature Chef's Market Display featuring a multi-level display of grilled vegetables with EVOO, sea salt, balsamic drizzle, caprese skewers, cascade of grapes and assorted melons, dried fruits, nuts, baked brie wheel with raspberry preserves, chef's selection of cheeses and cured meats, bowls of marinated olives, accompanied with freshly baked breads, olive oils, mustards and savory jams.

\$12 pp with no passed hors d'oeuvres | \$10 pp with minimum of 3 passed hors d'oeuvres

Italia! Antipasto features cured Italian meats & charcuterie, roasted red pepper salad, artichoke & sun dried tomato salad, hot pepperoncini, white bean salad with red onion & thyme, marinated olives, fresh and marinated mozzarella, Parmesan wedge, caprese skewers, flavored olive oils, freshly baked focaccia.

\$14 pp with no passed hors d'oeuvres | \$12 pp with minimum of 3 passed hors d'oeuvres

Artisanal Cheese Board features artisanal cheeses being hand-carved, sweet, savory and spicy jams, mustards, chutneys, Mike's hot honey, freshly baked breads and artisanal crackers.

\$14 pp with no passed hors d'oeuvres | \$12 pp with minimum of 3 passed hors d'oeuvres

The Bruschetta Bar starts with plain and seasoned crostini and then let the fun begin with the bruschetta topping options: roasted eggplant, heirloom tomato, white bean, prosciutto, arugula & mozzarella, tomato, pesto & mozzarella, lemon artichoke pesto.

\$12 pp with no passed hors d'oeuvres | \$10 pp with minimum of 3 passed hors d'oeuvres

Cheesy Fondue Bar features a selection of fondues paired with dipping items: mushroom brie, aged cheddar & Guinness, jalapeno popper, spinach and artichoke and all the yummy dipping choices: french bread, soft pretzel bites, broccoli, carrots, apples, smoked sausage.

\$14 pp with no passed hors d'oeuvres | \$12 pp with minimum of 3 passed hors d'oeuvres

Build Your Seafood and Raw Bar we'll custom craft a bar with you

Shrimp Cocktail Martini of 3 jumbo shrimp, cocktail sauce, lemon wedge

Oysters & Clams on the half shell: cocktail and mignonette sauce, lemon wedges, Tabasco

Dungeness Crab Legs and Claws

Tuna Poke | Ceviche | Crudo | Sashimi

Salads: Crab | Lobster | Calamari

Dips & Spreads: Crab Rangoon | Smoked Salmon | Smoked Mackerel

(market price)

stations

Price: \$30pp for 2 stations | \$40pp for 3 stations | \$50pp for 4 stations

price based on 90 minutes of service and 50 person minimum + \$5pp if fewer than 50 guests

Mobile Street Fare

these fun items are passed while the stations are open

Select 3: fried chicken & waffle | BBQ ribs & fries | Tijuana street fries | pad Thai
sliders: chicken parm | chicken & biscuit | pulled pork | cheese burger | french dip
Korean style popcorn chicken | loaded nachos | fish & chips

Salad Station

2 Salads Served with House-Made Focaccia Bread

Casa | Caesar | Seasonal | SKY Caprese (see page 12 for salad descriptions)

Add-ons: Grilled Chicken +\$2 | Grilled Shrimp +\$4 | Marinated Flank Steak +\$5

Mac N' Cheese

Select 2 Mac & Cheese Flavors: truffle | smoked gouda | four cheese | buffalo

Toppings: scallions, bacon crumbles, toasted bread crumbs, diced tomatoes, Parmesan

Add-ons: Grilled Chicken +\$2pp | Fried Chicken \$2pp | Grilled Shrimp +\$4pp

Soft Taco Bar

Pork Carnitas | Chipotle Pulled Chicken | Roasted Veggies

Toppings: guacamole, creamy cilantro sauce, roasted corn salsa, fruit salsa,

pico de gallo, taco slaw, black beans, shredded cheese

served with warm grilled tortillas

Poutine Bar

Steak Fries with poutine gravy, cheese curds

Toppings: caramelized onions, sautéed mushrooms, scallions, chopped bacon, diced tomato

Add-ons: pulled pork +\$2pp | fried chicken +\$2pp | sausage +\$2pp | duck confit +\$4pp

Flatbread Station

select 3 favorites

Margarita | Mediterranean | Shrimp Scampi | Spinach Artichoke | BBQ Chicken

Cheddar Pancetta Apple & Arugula | Goat Cheese & Caramelized Onion | Pear & Gorgonzola

Stir-Fry Station

Select 2 Mains: beef & broccoli | ginger beef | sweet & sour pork | pork & bok choy

chicken teriyaki | cashew chicken | coconut peanut chicken

honey ginger tofu & veggie | broccoli & mixed vegetable

Select 1 Rice: jasmine rice | veggie fried rice | pineapple fried rice | Asian rice pilaf

stations

price based on 90 minutes of service and a 50 person minimum
price may increase if fewer than 50 guests

Taste of Central New York

select 3 favorites

Chicken Riggies | Chicken Spiedies Sliders | BBQ Pulled Pork Sliders | Beef on Weck Sliders
Utica Greens | Loaded Salt Potatoes with cheddar, bacon, scallions, sour cream

Taste of New Orleans

select 2 favorites

Shrimp Etouffee | Gumbo | Jambalaya | Red Bean & Rice with Andouille Sausage
served with corn bread and Mike's hot honey whipped butter

Taste of Mexico

Select 1 Main: mole poblano (chicken) | pork chile verde | beef barbacoa
Select 1 Rice: fiesta rice | Mexican rice (tomato base) | green rice with corn
served with warm grilled tortillas or house-made tortilla chips

Taste of Italy

Select 1 Main: chicken piccata | chicken florentine | chicken marsala
Select 1 Pasta: pasta alfredo | penne with charred tomato sauce | parpadelle bolognese
Select 1 Side: Caesar salad | Utica greens | grilled Italian vegetables with EVOO, balsamic

The Butcher's Block

Choice of one protein, one sauce, one side

Oven Roasted Turkey Breast: cranberry chutney | mustard cream sauce | lime butter sauce
Steakhouse Rubbed Pork Tenderloin: honey-chipotle bbq sauce | chimichurri | herb sauce
Island Pork Loin with Mango and Tropical Fruit Relish
Terres Major Shoulder Cut Steak: whiskey sauce | creamy mushroom sauce | tart cherry sauce
Slow Roasted Top Round: port wine sauce | horseradish sauce | whiskey-tarragon sauce
Herb-Grilled Flank Steak: red wine demi | chimichurri | horseradish sauce
Rack of Lamb with Rosemary Lamb: au jus | mustard shallot | mushroom sauce +\$8
Pepper Roasted Beef Tenderloin: port wine sauce | horseradish chive sauce +market price
Chef Attendant Fee: \$75 per station

Sides

Roasted Root Vegetables | Roasted Brussels Sprouts | Roasted Cauliflower
Garlic Smashed Potatoes | Roasted Fingerling Potatoes | Sweet Potato Hash
Risotto | Chef-Inspired Rice | Chef-Inspired Polenta | Borio Rice Pilaf

Ask about other themed stations

Southern Comfort | Barbecue | New England Clambake | Spuds Bar

Skyline plated menu

SKYLINE PASSED HORS D'OEUVRES select 4

Baby Crab Cake with spicy aioli
Buffalo Chicken Wing Bite gf
Candied Bacon Skewer gf
Chicken Curry Salad on crispy pita
Chicken Skewer with Thai peanut sauce
Loaded Salt Potato gf }
Mac & Cheese: smoked gouda
Mini Flatbread with vidalia onion and grilled fruit v
Stuffed Mushroom with veggies |
Stuffed Mushroom with sausage
Tomato Bruschetta v |

SKYLINE SALADS select 1

Our salads are served with freshly baked focaccia.

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

Classic Garden Salad: Iceberg lettuce, cucumber, tomato, carrot, red onion with ranch dressing

Classic Caesar Salad: Romaine, red onion, tomato, shaved Parmesan with Caesar dressing

SKYLINE ENTREES are served with a seasonal vegetable.

Select three entrees tplus one vegetarian entrée.

Seasonal Stuffed Portobello Mushroom: v gf

Chicken Florentine: boneless breast stuffed with spinach and mushrooms,
roasted fingerling potatoes, creamy white wine Parmesan sauce gf

Chicken Piccata: boneless breast sautéed in white wine, lemon and capers over risotto

Mediterranean Chicken: layered with fresh mozzarella, topped with artichoke hearts, fresh plum &
sun-dried tomatoes, Kalamata olives, capers and basil over Parmesan risotto

Roasted Vegetable Pappardelle Pasta: roasted zucchini, yellow squash, eggplant, red onion
tossed in house-made charred tomato sauce v can be made gf

Rosemary Garlic & Olive Oil Rubbed Pork Tenderloin Medallions

served over sweet potato hash, drizzled with maple gastrique gf

Seasoned & Seared Salmon with choice of sauce or fruit salsa over Arborio rice pilaf gf

Teres Major Steak: a tender shoulder cut steak with red wine demi, garlic smashed potato gf

Vegetable Lasagna layered with grilled vegetables, herbed ricotta cheese, 3-cheese cream sauce
and finished with house-made charred tomato marinara v

SKYLINE DESSERT MINIS select 3

Cannoli with chocolate chips
Cheesecakes: (can be gluten free): with seasonal compote
Chocolate Pot de Crème gf
House-made Cookies: sea salt chocolate chip | ginger | peanut butter
Cupcakes: vanilla, chocolate, red velvet, funfetti
Fudgy Brownies | Vegan & Gluten Free Brownies

SKYLINE PACKAGE

1 hour Cocktail Reception
selection of 4 skyline passed hors d'oeuvres

Dinner Service
salad course
selection of 3 skyline entrees

Dessert
choice of plated dessert or
dessert display of 3 skyline dessert minis

\$68 per person ++

In the Clouds plated menu

SIGNATURE PACKAGE

1 hour Cocktail Reception

Passed Hors d'oeuvres

select from 4 passed hors d'oeuvres (selections on page 12)

Dinner Service

Soup or Salad

select one soup or salad (selections on page 12)

Entrees

select 3 entrees and 1 vegetarian entrees

Dessert

Choice of a plated dessert trio or

A dessert display of your choice of 4 dessert minis (selections on pages 24 and 25)

Price starts at \$78 per person.

Price will be calculated once we've crafted your menu with you.

ENTREES

All entrées are paired with a starch, sauce and seasonal vegetable.

Apple & Onion Stuffed Portobello Mushroom v

Butternut Squash Ravioli v with roasted leeks, butternut cream, Parmesan crisp

Black Angus Filet Mignon gf +market price

Braised Short Ribs gf in own juice and mirepoix vegetables

Chicken Florentine gf boneless breast stuffed with spinach and mushrooms

Chicken Piccata boneless breast sautéed in white wine, lemon and capers

Chicken & Seafood gf rosemary crusted chicken breast with 2 grilled shrimp or 2 pan-seared scallops

Duck Duo gf pan seared breast medallions and duck confit leg

Eggplant & Goat Cheese Cannelloni v with charred tomato sauce, shaved Asiago, basil powder

Frenched Pork Chop gf seasoned and seared

Frenched Veal Chop gf seasoned and seared +8

Fresh Catch gf we source the best fresh catch offerings by the boat captains the week of your event

Grilled Vegetable Napoleon gf v herb marinated and grilled eggplant, zucchini yellow squash and peppers layered with fresh mozzarella and aged balsamic glaze, EVOO

Herb Crusted Frenched Airline Chicken Breast gf

++22% Administrative Fee and 8% Sales Tax applied to all food and beverages.

++22% Administrative Fee and 8% Sales Tax applied to all food and beverages.

due to Covid disruptions in food chains pricing subject to change

In the Clouds plated menu

ENTREES

All entrées are paired with a starch, sauce and seasonal vegetable.

Land & Sea gf 6 oz SKY block steak with 2 grilled shrimp or 2 pan-seared scallops

Lobster Ravioli with basil-sherry cream sauce +6

Mediterranean Chicken gf layered with fresh mozzarella, topped with artichoke hearts, fresh plum & sun-dried tomatoes, Kalamata olives, capers and basil

New York Strip Steak gf with pan-roasted mushroom ragout, cognac cream sauce +market price

New Zealand Lamb Chops or porter house gf +8

Pan-seared Elk Medallions gf with herb-infused demi-glace +10

Pork Osso Bucco gf braised with carrots, onions, celery, tomato in its own juices

Roasted Vegetable Pappardelle Pasta v roasted zucchini, yellow squash, eggplant, red onion tossed in house-made charred tomato sauce

Rosemary Garlic & Olive Oil Rubbed Pork Tenderloin Medallions gf or Frenched Pork Chop gf

Rosemary-thyme Crusted Venison Medallions with herb pan jus gf +8

Seafood Pasta with scallops, shrimp, lobster in a saffron cream sauce with leeks, yellow tomatoes, grilled scallions over fettuccini +8

Seared Petite Tenderloin and Butter-poached Canadian Cold-water Lobster Tail gf +market price

Seasoned & Seared Salmon gf

Sesame Crusted Seared Tuna Steak with wasabi cream and sweet Asian glaze +10

Shrimp & Ricotta Ravioli with sun-dried tomato sauce, spinach and fontina cheese

Signature SKY Block Angus Steak gf +market price

Stuffed Portabello Mushroom gf v with bleu cheese, caramelized onions, balsamic glaze

Vegetable Lasagna v layered with grilled vegetables, herbed ricotta cheese, 3-cheese cream sauce and finished with house-made charred tomato marinara



++22% Administrative Fee and 8% Sales Tax applied to all food and beverages.

Based on 2022 pricing. 2023 pricing subject to change

In the Clouds plated menu

Soups include house-made focaccia bread

Butternut Squash | Cream of Asparagus | Cream of Mushroom | Italian Wedding | Pasta Fagioli
Potato & Leek Potage | Seafood Bisque | Tomato Basil | Vegetable Minestrone and more

Salads include house-made focaccia bread

Casa Salad: field greens in a red wine jewel vinaigrette with dried berries topped with toasted almonds and goat cheese

Caesar Salad: romaine, red onions, shaved Parmesan, croutons with house-made Caesar dressing

Caprese Salad: heirloom tomatoes layered with mozzarella, drizzled with pesto & EVOO, balsamic drizzle, sea salt

Pear Salad: mixed greens in a champagne-honey vinaigrette with pears, candied walnuts, and goat cheese

Beet & Goat Cheese: field greens, roasted yellow & red beets, goat cheese, candied walnut, honey-champagne dressing

Starches

Couscous: classic | almond & herb | butternut squash & cranberries

Long Grain & Wild Rice with garden blend

Mashed Potatoes: classic | garlic | sour cream & cheddar

Mushroom and Pine Nut Brown Fried Rice

Orzo: garlic & butter | creamy spinach & parmesan | mushroom

Parsnip Puree

Potato Au Gratin: classic | dauphinoise | garlic & gouda | mushroom

Rice: basmati | arborio | jasmine | brown | forbidden

Rice Pilaf: classic | brown rice with pecans

Risotto: classic | mushroom | pesto | minted pea & asparagus

Roasted Rosemary & Garlic Fingerling Potatoes

Salt Potatoes

Sweet Potato: hash | puree | roasted wedge | rosemary pecan mashed

Veggies

Seasonal: our chef will select the best veggies to pair with your entrée selections.

Available year round: roasted cauliflower | roasted brussels sprouts | carrots | broccolini | green beans

Feel free to share veggies you don't care for - we won't incorporate them into your menu.

Sauces

It's best to let our chef assist with the sauce selection to ensure an enjoyable flavor profile.

bordelaise | boursin cream | chimichurri | fruit salsa & chutney | beurre blanc | mushroom |
red wine demi-glace | saffron cream | tarragon & whiskey cream

dinner buffets

Skyline \$40

Select:
One Salad, Two Entrees
One Rice or Potato
One Vegetable, and Two Desserts
Coffee & Tea Display

In the Clouds \$50

Select:
One Salad, Two Entrees
One Pasta, One Rice or Potato
One Vegetable, and Three Desserts
Coffee & Tea Display

Stratosphere \$60

Select:
One Salad, Two Entrees, One
Pasta, One Rice or Potato
One Vegetable, and Four Desserts
Coffee & Tea Display

\$5 will be added if buffet is for fewer than 50 guests

Salad

Casa Salad | Caesar Salad | Classic Wedge | SKY Caprese | Seasonal Salad
Served with house-made Focaccia Bread

Rice & Potato

Garlic Smashed Potatoes | Rosemary Garlic Roasted Potatoes | Salt Potatoes
Sweet Potato Hash | Roasted Sweet Potato Wedges | Roasted Root Vegetable Puree
Aborio Rice Pilaf | Fried Rice | Steamed Rice

Vegetables

Farm Stand Vegetable Sauté | Baby Carrots | Green Beans
Roasted Root Vegetables | Roasted Brussel Sprouts | Roasted Broccolini
Julienne Vegetables Zucchini, Yellow Squash, Red Peppers, Baby Carrots in Oil and Garlic
Grilled Vegetables of Asparagus, Mushrooms, Summer Squash, Zucchini drizzled with balsamic glaze
Cauliflower & Kale au Gratin | Roasted Corn & Black Bean Salad | Asian Edamame Salad



dinner buffets

The Skyline Entrees

Herb Roasted Airline Chicken Breast | Teriyaki Breast of Chicken
Caribbean Grilled Chicken Breast Topped with Fresh Fruit Salsa
Cider-Braised Boneless Chicken Thighs
Seared Salmon with Basil Butter
Roast Pork Loin | SKY Pot Roast with Gravy
Penne with Chicken and Baby Spinach in Oil and Garlic Sauce
Pasta Alfredo with Broccoli and Chicken | Penne Pasta with Charred Tomato Sauce
Chicken Riggies | Pasta Primavera
Asparagus & Goat Cheese Cannelloni

In The Clouds Entrees

(You may also choose any of the above entrees)

Chicken Picatta | Chicken Marsala | Chicken Florentine
Italian Stuffed Chicken Breast with Sundried Tomato Cream Sauce
Roasted Salmon with Mustard, Tarragon & Chive Sauce
Grilled Flank Steak with Chimichurri
Fresh Catch - Lightly Seasoned, Baked & Topped with Tomato Basil Puree
Grilled Flank Steak with Mushroom Bordelaise
Smoked Gouda & Pancetta Mac N' Cheese

The Stratosphere Entrees

(You may also choose any of the above entrees)

Sesame-Crusted tuna Steak with a Sweet Asian Glaze
Pan-Seared Duck Breast | Ginger Confit Duck Thigh
Pork Loin Stuffed with Herbs, Dried Fruits & Topped with Pan Jus
Braised Short Ribs | Seafood Pasta | Shrimp Scampi | Linguini in Clam Sauce
Carved Beef Tenderloin (Market Price)

Desserts

selections on pages 24 and 25

The SKY Line | Choose 2
In The Clouds | Choose 3
The Stratosphere | Choose 4

themed buffets

Lunch (\$28/person++) | Dinner (\$38/person++)

'Toes in the Sand' Caribbean Buffet

Mandarin Salad of Arcadian Greens with Malibu Pineapple Vinaigrette,
Mandarin Segments, Scallions and Toasted Coconut
Slow Roasted Citrus Pork Loin with Tropical Fruit Salsa
Jerk Chicken
Fried Coriander Curry Plantains
Caribbean Fried Rice with Scallion, Peppers, Red Onions, Mango and Coconut Milk

Dessert

Pina Colada Coconut Cupcake
Key Lime Tart

'Under the Tuscan Sun' Italian Buffet

Antipasto Platter with Greens
Penne Pasta with Mozzarella and Garlic or Riggies in Vodka Sauce
Italian Sausage or Meatballs
Italian Herb Roasted Chicken or Chicken Parmesan
House-made Focaccia Bread

Dessert

Mini Cannoli with Chocolate Chips
Tiramisu Shooter

'Bollywood' Indian Buffet

Casa Salad of Field Greens with Red Wine Jewel Vinaigrette,
Dried Fruit, Toasted Almonds, Goat Cheese
Chicken Tikka Marsala
Dal Makhani
Steamed Basmati Rice with Toasted Cumin Seed and Cashews
Vegetable Biryani

Dessert

Gulab Jamun
Panna Cotta with Fruit Compote

'La Vida Loca' Latin Buffet

Chopped Salad with Lime-Cilantro Vinaigrette
Chimichurri Beef
Slow Roasted Mojo Pork Shoulder
Cuban Rice and Black Beans
Mexican Sweet Potato Hash

Dessert

Cinnamon and Sugar Churros
Mexican Chocolate Pot de Crème

themed buffet

Lunch (\$28/person++) | Dinner (\$38/person++)

'Sweet Home Alabama' Southern Buffet

Chicken Pot Pie with Buttered Puff Pastry
Blackened Catfish in a Cajun Andouille Cream Sauce
Southern Style Mac N' Cheese
Louisiana Corn Succotash
Buttermilk Biscuits

Dessert

Red Velvet Cake Pop
Banana Pudding Shooter

'Pitmasters' BBQ Buffet

Cowboy Slaw
Texas Style Smoked Brisket
Pulled Pork Sandwich
Southwestern Beans with Chili
Smoked Gouda Mac N' Cheese
Honey Corn Bread

Dessert

S'more Brownie
Chocolate Chip Cookie

'Pacific Rim' Buffet

Sweet Sesame Soy and Honey Glazed Chicken
Moo Shu Style Pork Loin
Vegetable Fried Rice
Miso Glazed Carrots
Chinese Five Spice Garlic Roasted Potatoes

Dessert

Mango Mousse
Tropical Cream Puff

desserts

Skyline offerings

Cannoli with chocolate chips
Cheesecakes with seasonal compote
Chocolate Mousse Cup gf
Chocolate Pot de Crème gf
Cookies: chocolate chip | ginger | peanut butter
Coconut Macaroons with chocolate gf
Cupcakes: chocolate | vanilla | funfetti
Fudgy Brownies
Lemon Meringue Tart
Rice Krispy Treats
Sweet on Chocolate Truffles gf

In the Clouds offerings

any of the Skyline offerings plus the following
Apple Cider Donuts
Bread Pudding with crème Anglaise
Cake Pops: chocolate | vanilla | funfetti
Cake Cups: chocolate peanut butter | carrot
Chocolate Covered Strawberries gf (in season)
Creme Brulee gf
Fruit Handpie: apple | mixed berry | peach
Glazed & Confused Donuts
Harrison Bakery Half Moon Cookie
Sweet Praxis Macarons
Tiramisu

additional dessert minis can be added for \$3 each per person

SKYLINE PLATED DESSERTS

Flourless Chocolate Torte with raspberry coulis, vanilla crème Anglaise gf
Tiramisu | Seasonal Fruit Hand-pie | Seasonal Cheesecake

\$8 per person

IN THE CLOUDS PLATED DESSERT TRIOS

let us craft a seasonally inspired dessert trio

\$10 per person



++22% Administrative Fee and 8% Sales Tax applied to all food and beverages.

desserts

DESSERT ADD-ONS

Cannoli Cart +8 per person

attendant filling cannoli to order with assorted toppings to choose from

Chocolate Fondue +5 per person

fresh fruit | house-made marshmallows | brownies | rice-krispie bites | pretzels

Cookie Jar Display +4 per person

chocolate chip with sea salt | peanut butter oatmeal raisin | ginger

Donut Bar +6 per person

an assortment of glazed donuts

Hanging Macaron Display +195

our delicate macarons in buttercream, ganache, and fruit filling
hanging in glass bubbles ready for guests to pluck out and eat

Milk & Cookies Display +6 per person

chocolate chip with sea salt | peanut butter | oatmeal raisin | ginger | m&m
milk: chocolate | strawberry | plain

Pie Station +8 per person

select 3 flavors: strawberry rhubarb | chocolate cream | apple | key lime | lemon meringue | tri-berry
attendant offering vanilla ice cream a la mode

Waffle & Ice Cream Station +6 per person

waffles made fresh and topped with selection of ice cream, sauces, whipped cream

Ice Cream Sundae Bar + 6 per person

vanilla and chocolate ice cream with sauces, cookie and candy toppings, whipped cream

Thanks For Coming Treat

Handed to your guests as they depart
with customized stickers with couple's names & wedding date

Sea Salt Chocolate Chip Cookie +4

Fudgy Brownie +4

2 Truffles in a box +4

Popcorn in a box +4

late night snacks

Popcorn Bar +3

Our popcorn machine is full of fresh popcorn that guests can season with 8 different SKY seasonings

Poutine Bar +7

A crowd pleaser - where guests get to make their own poutine
Steak Fries with choice of 2 gravies, 3 cheeses, and 5 toppings

Walking Taco Bar +7

Snack bags of Dorito's Nacho & Corn Chips with add-your own taco toppings

Passed "Late Night Snacks"

Poutine Fries/Tots with Cheese Curd and Gravy +5

Loaded Fries / Tots +5

Pizza: Cheese, Pepperoni, Hawaiian, Breakfast +4

Soft Pretzels with Cheddar Beer Mustard +5

Sliders: Cheeseburger, Pulled Pork, Chicken Parm +4

Sliders with fries +6

Breakfast Burrito +5

Buttermilk & Sausage Gravy Biscuit +5

We recommend ordering late night snack for 70% of your guests.



cocktails in the SKY

SKYLINE OPEN BAR

House Brand Spirits:

vodka, gin, rum, tequila, whiskey, scotch, bourbon

Wine Varietals:

bubbly, moscato, pinot grigio, sauvignon blanc chardonnay, rose, pinot noir, merlot, blend, cabernet sauvignon

Wine Service: included with 4 hour open bar

Bottled Beers:

Bud, Coors Light, Mich Ultra, Corona, Hard Cider & Seltzers

Draft Beers:

Bud Light, Labatt Blue, Ithaca Flower Power

4 Hours \$28 | 5 Hours \$31 | 6 Hours \$33

STRATOSHERE OPEN BAR

Premium Spirits:

Vodka: 1911 NY, Grey Goose, Titos

Gin: Tommy Rotter NY, The Botanist

Rum: Captain Morgan, Rum Haven, The Real McCoy

Tequila: Milagro Silver & Reposado

Mezcal: Zicaro Silver & Reposado

Whiskey: Jack Daniels, Jameson, Knob Creek Rye

Bourbon: Basil Hayden, Old Home Brothers Cut NY, Makers Mark

Scotch: Johnny Walker Red, Monkey Shoulder

Wine Varietals:

Whites: bubbly, moscato, pinot grigio, riesling, sauvignon blanc chardonnay,

Red: rose, pinot noir, merlot, blend, cabernet sauvignon

Wine Service with dinner: included with 4 hour open bar

Bottled Beers:

Bud|Bud Light, Blue|Blue Light, Blue Moon, Coors Light, Corona, Mich Ultra, Miller Light, Stella Artois, Craft Brands, Hard Cider & Seltzers

Draft Beers:

Rotating tap handles featuring craft breweries

4 Hours \$36 | 5 Hours \$40 | 6 Hours \$43

NON-ALCOHOLIC BEVERAGE BAR

INon-alcoholic beverage bars are for dry weddings.

Includes Coco-Cola brand soft drinks, ice tea,

lemonade and infused water. \$15 per person ++

UPGRADES

Beverage Greet: \$6 per person ++

Bubbly Toast: \$4 per person ++

Champagne Tower: \$75

plus cost of magnum selected++

Specialty Bars: \$8 per person ++

Moscow Mule,

Margarita,

Whiskey & Bourbon,

Hot Toddies,

Cordials

Satellite Bar: included during cocktail receptions for events over 200 guests.

For under 200 guests a bar set-up fee of \$150 applies, if requested.

Brand Request: fees may apply

...let's get creative

CASH BAR

Cash bars can be opted into any food package and the package will be repriced for food only. A \$100 bartender fee applies for each bartender.

Can move to a cash bar once the open bar ends. A \$50 bartender fee applies for each bartender.

Plan for 1 bartender per 75-100 guests.

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 72 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

SKY Armory is connected to the Clinton Street Garage. We will reserve parking for the anticipated number of cars for events starting at 5:00pm or later on weekdays and anytime on weekends. For events during the day we will reserve parking in the Trolley Lot (2 blocks away). Client may opt to pay for their guest parking in either of these locations or require guests to pay.

Administrative Fee

On all food and beverage functions, there will be a 22% 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.

Pricing subject to change

Menu items subject to change due to seasonality