



PARTYMAN CATERING & RENTAL

<http://www.partymancatering.com> · (585) 438-4321 · info@partymancatering.com

Buffet Menu

8% tax and 20% production fee added to all applicable events. Call to discuss dinnerware options. Prices may be subject to change. **Almost any of our great menus can be turned into a simple pickup or drop off. We encourage you to customize any menu to your liking as we are very flexible. Call to discuss your next event as we can custom tailor any meal for you.**

Chicken BBQ Menu

Caramelized BBQ chicken splits

Salt potatoes

Slow cooked baked beans

Macaroni salad

House made sweet yeast dinner rolls with whipped butter & honey butter

Prices starting at \$9.50/person

BBQ Combo Menu

Partyman's famous smoked and pulled pork, served with our house made BBQ sauce

Honey brined and applewood smoked chicken splits

White Cheddar baked macaroni and cheese made with bowties and topped with a crunchy panko & parmesan

Grilled vegetable medley of green and yellow squashes, onions, mushrooms and peppers drizzled with a balsamic reduction & parmesan, served chilled

Mixed greens salad with fresh vegetables served with ranch and Italian dressings

House made sweet yeast dinner rolls with whipped butter & honey butter

Prices starting at \$15.95/person

Pork BBQ Menu

Partyman's famous smoked and pulled pork, served with our house made BBQ sauce

Salt potatoes

Slow cooked baked beans

Macaroni salad

House made sweet yeast dinner rolls with whipped butter & honey butter

Prices starting at \$9.50/person

American Picnic Menu

Hand pressed burgers and Zweigles hot dogs

Meat hot sauce & chopped onion with necessary condiments

Slow cooked baked beans

Garlic parmesan potato wedges

Macaroni OR potato salad

House made sweet yeast dinner rolls with whipped butter & honey butter

Prices starting at \$12.50/person



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Summer Sizzler Menu

Grilled and marinated flank steak served over sauteed peppers, onions and mushrooms
Caramelized BBQ chicken splits
Salt potatoes
Italian Marinated pasta salad

Mixed greens salad with fresh vegetables served with ranch and Italian dressings

House made sweet yeast dinner rolls with whipped butter & honey butter

Prices starting at \$20.95/person

Casual Menu

Herb roasted chicken

Garlic red skin smashed potatoes

Roasted seasonal root vegetables tossed in garlic and fresh herb butter

Baby spinach and romaine salad with strawberries, slivered almonds, feta cheese and raspberry vinaigrette

House made sweet yeast dinner rolls with whipped butter & honey butter

Prices starting at \$12.50/person

Deluxe Grill Menu

Whole grilled beef tenderloin carved & served with horseradish, cracked black pepper sauce and balsamic caramelized onion relish

Fresh herb marinated and grilled chicken breasts and thighs

Fresh herb and garlic roasted potato wedges

Romaine and Iceberg wedge salad with candied bacon, cherry tomatoes, topped with a crumbled Danish blue cheese and creamy buttermilk blue cheese dressing

Partyman's famous broccoli salad

Grilled vegetable trio with a variety of onions, mushrooms, peppers drizzled with a balsamic reduction

Family Style: House made sweet yeast dinner rolls and cornbread with whipped honey butter

Prices starting at \$34.95/person

Wedding Menu I

Slow cooked and carved top round of beef with Au Jus and horseradish

Herb roasted chicken

Italian marinated pasta salad

Garlic red skin smashed potatoes

Seasonal vegetable medley

Mixed greens salad with ranch and house Italian dressings

House made sweet yeast dinner rolls with whipped butter & honey butter

Coffee station set up in dispensers with disposable cups.
Includes: regular and decaf coffee with French Vanilla creamer, 1/2 and 1/2, sugars & substitutes. Regular and decaf Tea varieties with lemon, honey and sugar.

Prices starting at \$16.95/person



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Prime Wedding Menu

Chef carved prime rib with horseradish, Au Jus and a Brandy Peppercorn Au Poive

Chicken scaloppini topped with roasted tomatoes, spinach and an herbed buerre blanc

Whipped Red Skin potatoes, infused with garlic

Roasted seasonal root vegetables tossed in garlic and fresh herb butter

Tortellini tossed in brown butter and served with vodka Sauce on the side

Baby field green salad with candied walnuts, apples & feta cheese, served with an apple cider vinaigrette

Sweet dessert platter placed on each table including chocolate covered strawberries, miniature cheesecakes and a cookie assortment.

Coffee station in dispensers with disposable cups. Includes: regular and decaf coffee with French Vanilla creamer, ½ and ½, sugars & substitutes.

Prices starting at \$32.95/person

Wedding Menu II

Slow cooked and carved roast beef with Au Jus and horseradish

Chicken French with sherry wine & butter sauce

Spinach and three cheese white lasagna OR vegetarian red lasagna

Fresh rosemary, sage & garlic red skin smashed potatoes
Partyman's famous broccoli salad

Baby spinach & field green salad with strawberries, feta cheese and sliced almonds, served with a raspberry vinaigrette

House made sweet yeast dinner rolls with whipped butter & honey butter

Coffee station set up in dispensers with disposable cups. Includes: regular and decaf coffee with French Vanilla creamer, ½ and ½, sugars & substitutes.

Prices starting at \$20.95/person
