



**PARTYMAN**

*Catering • Design • Rentals*

info@partymancatering.com

(585) 438-4321

**POMONA**

AT BLUE BARN



## TRADITIONAL BUFFET

Stationary Domestic Cheese & Charcuterie Display

Two Handpassed Hors D'oeuvres

*i.e. Petite Rye Dip Bread Bowls, Vegetarian Stuffed Mushrooms*

Your choice of one of the following Buffet Menus:

**BBQ Menu | Classic Menu**

Housemade Miniature Pies

Coffee station in dispensers with disposable cups. Includes: Regular & Decaf coffee with creamer, half & half, sugars, & substitutes

4 Hour Pomona Open Premium Bar Package

Pomona Chinaware Package

**Prices starting at \$58.00 per guest**

## POMONA PRIME BUFFET

Tuscan Station

Pomona Wedding Menu

Stationary Mason Jar Dessert Bar & 6" Cutting Cake

Late Night Bar Bites

Coffee station in dispensers with disposable cups. Includes: Regular & Decaf coffee with creamer, half & half, sugars, & substitutes

5 Hour Pomona Open Premium Bar Package

Pomona Chinaware Package

**Prices starting at \$84.00 per guest**

22% production fee & 8% sales tax will be added to final bill

Pricing is for a guest list of 150 or more

10% added for guest list below 100





## BBQ 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, & peppers  
drizzled with a balsamic reduction & parmesan, served chilled

Mixed greens salad with fresh vegetables with Ranch & Italian dressings

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

## CLASSIC MENU

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

Herb roasted chicken

Italian marinated pasta medley

Garlic red skin smashed potatoes

Seasonal vegetable medley

Mixed greens salad with Ranch & Italian dressings

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

## POMONA WEDDING MENU

Chef carved Flank Steak with a garden chimichurri & a red currant chipotle steak sauce

Blue Barn Hard Cider brined applewood smoked pork *or* chicken

Summer sweet corn risotto

Grilled & chilled local vegetable display

Compressed watermelon salad with pickled apple, goat cheese, and micro radish greens

Baby field green salad with strawberries, feta cheese, & sliced almonds

served with Blue Barn raspberry vinaigrette & honey balsamic vinaigrette

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

*Menu components may vary based on season and availability*

All menus are customizable!  
Contact your Partyman planner today  
to discuss your custom menu

## STATIONS

Crostini Bar

Two Hand Passed Hors D'oeuvres

Your choice of Three Partyman Dinner Stations  
with Enhanced Stations Decor

*Options could include: Market Station, Taco Bar, & Risotto Station*

Stations Style Disposable Dinnerware to complement each station

Non-Alcoholic Infused Beverage Station

4 Hour Pomona Open Premium Bar Package

**Prices Starting at \$95.00 per guest**

## POMONA PRIME STATIONS

Tuscan Hors D'oeuvres Station

Three Premium Dinner Stations Created for Your Event  
with Enhanced Stations Decor

Chocolate Chunk Cookie Sundae Bar

Late Night Snack Station

*i.e. Pickle Station, Garbage Plate Station, Salsa & Guacamole Bar*

Stations Style Disposable Dinnerware to complement each station

5 Hour Pomona Open Premium Bar Package

**Prices starting at \$110.00 per guest**

**22% production fee & 8% sales tax will be added to final bill**

Pricing is for a guest list of 150 or more

10% added for guest list below 100



## PLATED MEAL

Stationary Fruit, Domestic Cheese & Charcuterie Display for Cocktail Hour  
Family Style Rolls & Butter  
Pre-set Seasonal Family Style Salad  
Duo Entree Paired with a Seasonal Chef's Choice Potato & Vegetable  
Coffee station in dispensers with disposable cups. Includes: Regular & Decaf  
coffee with creamer, half & half, sugars, & substitutes  
4 Hour Pomona Open Premium Bar Package  
Pomona Plated Menu Chinaware Package  
**Priced Starting at \$90.00 per guest**

## POMONA PRIME PLATED MEAL

Four Hand Passed Hors D'oeuvres  
*i.e. Shrimp Cocktail, Petite Rye Dip Bowls, Blue Cheese Mousse Cups*  
Family Style Rolls & Butter  
Pre-set Family Style Salad  
Choice of Three Premium Entree Selections with Seasonal Side Dishes  
Mason Jar Dessert Bar  
Late Night Hand Passed Burger Sliders  
Coffee station in dispensers with disposable cups. Includes: Regular & Decaf  
coffee with creamer, half & half, sugars, & substitutes  
5 Hour Pomona Open Premium Bar Package  
Pomona Plated Menu Chinaware Package  
**Prices starting at \$105.00 per guest**

**22% production fee & 8% sales tax will be added to final bill**  
Pricing is for a guest list of 150 or more  
10% added for guest list below 100







## POMONA OPEN PREMIUM BAR PACKAGE

Liquor Selections to include:

Captain Morgan Spiced Rum, Tanqueray Gin, Absolut Vodka,  
Jim Beam Bourbon, Cocounut Rum, Seagrams 7 Whiskey

Wine: Cabernet | Chardonnay | Pinot Grigio

Beer: Blue Barn Copper Penny Pale Ale & Bud Light

Features Blue Barn Ciders: West Cider | Jostaberry Jam | *Your Seasonal Choice*

Assorted sodas & mixers

## POMONA OPEN BEER, WINE, CIDER, & SODA BAR PACKAGE

Wine: Cabernet | Chardonnay | Pinot Grigio

Beer: Blue Barn Copper Penny Pale Ale & Bud Light

Blue Barn Ciders: West Cider | Jostaberry Jam | *Your Seasonal Choice*

Assorted sodas

Glassware included in Bar Price  
Complimentary Blue Barn Cider Toast included with 4+ Hours of Open Bar Service  
Customization available, additional charges may apply



bar menu

perfect enhancements

## CEREMONY WELCOME DRINKS

Packages available to welcome guests to your event with a refreshing beverage selection!

*Cucumber Mint Water | Blueberry & Rosemary Infused Water*

*Strawberry Lemonade | Unsweetened & Peach Iced Tea*

## S'MORES "UP"

Housemade marshmallows, dipped in chocolate and graham crackers.

Creatively displayed & toasted on site by a chef. *Attendant required*

## OUTDOOR FIRE PIT WITH DIY S'MORES

For guests to torch in our outdoor fire pit!

*Attendant required*

## EDIBLE FAVORS

Housemade Italian cookies, custom s'mores, honey butter, tallow candles, pepper jelly, or bacon jam packaged individually & set at your place settings

## COFFEE CORDIALS

Add cordials to your coffee or hot chocolate station for guests to sip & enjoy! *Attendant required*

## LATE NIGHT SNACK

Hand Passed or Stationed snack for your guests to indulge!

Bar Bites: *Candied Nuts | Candied Oreos | Housemade Chips | Popcorn*

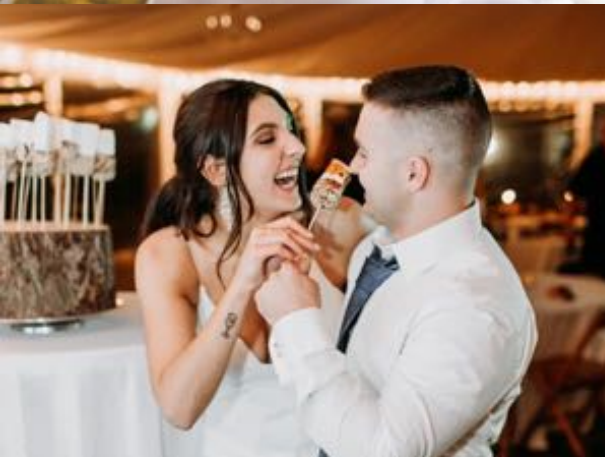
Hand Passed: *Buffalo Chicken Sliders | Burger Sliders | Mini Hotdogs*

Stations: *Salsa & Guacamole Bar | Pickle Bar | Garbage Plate Station*

*Pretzel Station | Loaded Hotdog Station*

Connect with a planner for pricing & to discuss enhancing your event!





thank you,



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Contact our planners today to create your custom event!

PHONE: (585) 438-4321    EMAIL: [info@partymancatering.com](mailto:info@partymancatering.com)

