



PARTYMAN CATERING



The Annex
Curated Menus

Signature Package

BUFFET STYLE | ALL INCLUSIVE

APPETIZER

CHOOSE ANY THREE BOARD DISPLAYS

Fresh Crudité with Buttermilk Ranch

Charcuterie With Mustards & Nuts

Domestic Cheese & Cracker

Fresh Fruit

MAIN MENU

Chef Carved Top Round

Slow-cooked Angus beef, served with au jus and horseradish.

Herb Roasted Chicken

Roasted chicken breasts, thighs, and drumsticks.

Penne with Garlic Basil Red Sauce

Garlic Parmesan Salt Potatoes

Roasted Seasonal Vegetables

Field Green Salad

Served with ranch and Italian dressings.

Dinner Rolls

Served with whipped butter and basil butter.

PER PERSON

\$89.00

Pricing is based on a minimum Guest Count of 125.



— Single protein options

APPETIZER BOARD

CHOOSE ANY THREE

CLASSIC MENU \$60.00 PER PERSON

Herb Roasted Chicken

Baked Penne Pasta

Maple Glazed Carrots

Field Green Salad

Dinner Rolls

OR

LIGHT MENU \$79.00 PER PERSON

Honey Brined Smoked Chicken

Traditional Mac & Cheese

Buttered Salt Potatoes

Traditional Coleslaw

Cornbread





More than a Menu.

PRICING INCLUDES

- **Coffee Station** to energize your guests for the festivities.
- **Two Reserved Seats** to our annual Partyman Tasting event.
- **Staffing and Labor** costs for the style of service and selected catering menu items.
- **Delivery** charges.
- **Water Service** with glassware, served to your guests for the duration of your event.
- **Linen** for all of your guest tables and meal service tables.
- **Basic Decor Package** for your main meal service style.



Let's create something together.
inspired by you.

585.438.4321

info@partymancatering.com

www.partymancatering.com

Elevate Your Event. Making A Menu to Remember.



Customize & Personalize

*Stations. Plated. Family Style.
Hand-passed Appetizers. Late Night Snacks. Desserts.*

Our team is ready to make your day one-of-a-kind.

www.partymancatering.com