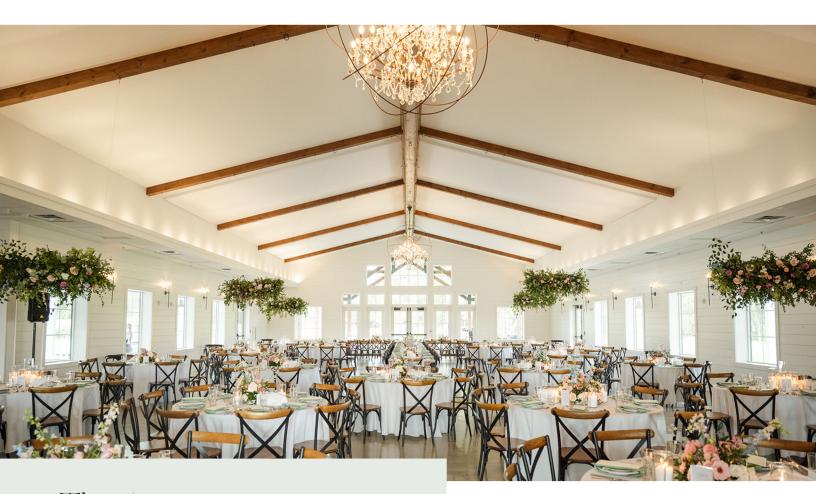


PARTYMAN CATERING



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



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.

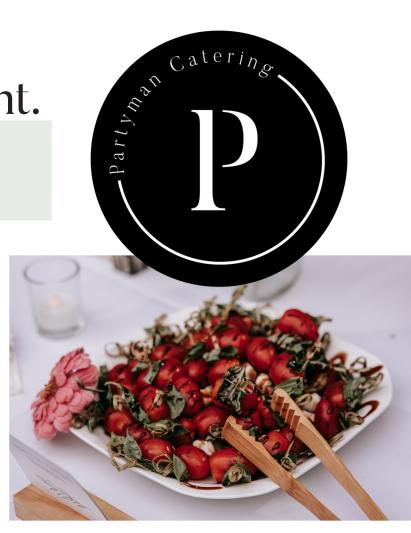
PRICING INCLUDES

- **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.

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