



PARTYMAN CATERING



2025-2026
Catering Menu

Hearth & Harvest

TWIN SILOS
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

THE RUSTIC FEAST

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
\$87

* GLUTEN FREE + DAIRY FREE ~ VEGETARIAN ^ VEGAN

Pricing is based on a minimum Guest Count of 125.



— Single protein options

APPETIZER BOARD
CHOOSE ANY THREE

BARN MEAL
\$73 PER PERSON

Herb Roasted Chicken *+
Baked Penne Pasta ~
Maple Glazed Carrots *~
Field Green Salad *~
Dinner Rolls ~

OR

BBQ MENU
\$74 PER PERSON

Honey Brined Smoked Chicken *+
Traditional Mac & Cheese ~
Buttered Salt Potatoes *~
Traditional Coleslaw *~
Cornbread ~





More than a Menu.

PRICING INCLUDES

- **Two Reserved Seats** to our annual Partyman Tasting event.
- **Coffee Station** to energize your guests for the festivities.
- **Eco-Friendly Palm Leaf Disposables** for selected menu offerings.
- **Basic Decor Package** for your main meal service style.
- **Linens** for all of your guest tables and meal service tables.
- **Water Service** with water glass, served for the duration of your event.
- **Staffing and Labor** costs for the style of service and selected catering menu items.
- **Delivery** charges to Twin Silos in Livonia, NY.
- **Tax and Production** fees for the selected event menu and services.



YOUR FULL SERVICE EVENT PARTNER *FROM FIRST BITE TO FINAL CLEAN UP*

Our Full Service Catering is truly FULL SERVICE with planning support, event set up, service, breakdown, clean up, rentals, bar and decor support all included.

With this package pricing, you will have help with layouts, timelines, tastings and everything in between.

Let's create something together.
inspired by you.

585.438.4321

info@partymancatering.com

www.partymancatering.com