



PARTYMAN · CATERING

*Elevating your Experience*



2026 - 2027  
Menu Inspiration

# Southern Fusion

BUFFET & FAMILY STYLE

## APPETIZER

CHOOSE ANY THREE  
BOARD DISPLAYS

**Fresh Crudité with Buttermilk Ranch**  
**Charcuterie With Mustards & Nuts**  
**Domestic Cheese & Cracker**  
**Fresh Fruit**

## MAIN MENU

### **Apricot Brandy Chicken**

Roasted chicken carmalized with an  
apricot brandy glaze.

### **Truffle Sea Salt Potatoes**

Baby potatoes, whole butter, white truffle  
oil, sea salt, and scallion garnish.

### **Southern Mac & Cheese**

Sharp cheddar and cajun baked farfelle  
pasta, with peppers and onions.

### **Moroccan Carrot Salad**

Shredded carrots and raisins, tossed in cinnamon and  
cumin, dressed with a lemon-basil vinaigrette.

### **Cornbread Muffins**

Cheddar cheese and scallion.  
Served with honey butter and raspberry-chili jam.

### **BUFFET**

\$52 per person

### **FAMILY**

\$70 per person

*Please note: 2027 Events, pricing will have a 5% increase  
pre tax and production*



## Perfect Pairings

### **WELCOME DRINK**

Sweet Tea

### **HAND-PASSED**

Chicken & Waffles Cones  
Pulled Pork Quesadillas  
Watermelon Feta Skewers

### **DESSERT**

Mini Peach Cobbler  
Chocolate Covered Strawberries  
Fruit and Berry Tartlets

### **LATE NIGHT SNACK**

Pretzel & Cheese Bar





# Summer Soiree

BUFFET & FAMILY STYLE

## APPETIZER

CHOOSE ANY THREE  
BOARD DISPLAYS

**Fresh Crudit  with Buttermilk Ranch**

**Charcuterie With Mustards & Nuts**

**Domestic Cheese & Cracker**

**Fresh Fruit**

## MAIN MENU

**Charred Lemon Thyme Chicken**

Lemon pepper and thyme dry rub, charred lemon garnish.

**Roasted Garlic Parmesan Potato Wedges**

Grated parmesan and garlic butter.

**Maple Walnut Glazed Carrots**

Carrots and toasted walnuts glazed with maple syrup.

**Strawberry Spinach Salad**

Spinach and field greens with sliced almonds,  
strawberries, feta cheese

Served with raspberry and honey balsamic vinaigrette.

**Dinner Rolls**

Sweet yeast dinner rolls.

Served with whipped butter and basil butter.

**BUFFET**

\$52 per person

**FAMILY**

\$71 per person

*Please note: 2027 Events, pricing will have a 5% increase  
pre tax and production*



## Perfect Pairings

### WELCOME DRINK

Apricot Sunset Spritzer

### HAND-PASSED

Chicken & Waffles Cones

Sticky Pork Wontons

Watermelon Feta Skewers

### DESSERT

Mini Lemon Meringue Pies

Mini Triple Berry Pies

Mini Apple Crumb Pies

### LATE-NIGHT SNACK

Pretzel & Cheese Bar



# Farmhouse Feast

BUFFET & FAMILY STYLE

## APPETIZER

### Crostini Bar

Sliced ciabatta, breadsticks, crackers, and toasted crostinis with sweet and savory spreads and accompaniments for a do-it-yourself, mix and match crostini station.

Station to include assorted oils and vinegars mixed with fresh herbs for dipping, fresh summer herb pesto, roasted tomato jam, olive tapenade, fresh bruschetta topping, and hummus.

## MAIN MENU

### Top Round, Chef Carved

Slow-cooked, carved on-site.  
Served with au jus and horseradish.

### Chicken Scallopini

Light butter sauce, roasted tomatoes, spinach, artichokes, fresh basil, and herbs.

### Creamy Risotto

With seasonal vegetables, finished with grated cheese.

### Cheddar, Bacon, & Chive Smashed Potatoes

Red skin potatoes mashed with cheddar cheese, bacon, and chives.

### Roasted Vegetables

Roasted seasonal vegetable medley.

### Harvest Fall Salad

Field greens, candied walnuts, sliced apples, and feta cheese.  
Served with an apple cider vinaigrette.

### Artisan Bread Basket

Served with a variety of butters.

### BUFFET

\$66 per person

### FAMILY

\$88 per person

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## Perfect Pairings

### WELCOME DRINK

Hot Caramel Apple Cider

### HAND-PASSED

Duck Wontons  
Bacon Wrapped Scallops  
Spanakopita Rolls

### DESSERT

Mini NY Style Cheesecake  
Tiramisu Cups  
Flourless Chocolate Torte

### LATE NIGHT SNACK

Candied Bacon  
Seasoned Popcorn  
S'mores, "Up"





# Tailored Tastes

STATION STYLE

## APPETIZER

### Cocktail Mac & Cheese Bar

Baked farfalle, served with bacon, scallions, shredded cheese, goldfish crackers, broccoli florets, and diced peppers.

## MAIN MEAL

CHOOSE ANY THREE

### Ramen Station

Traditional curly ramen noodles with garlic topped with guest choice of a chicken flavored or vegan broth.

Served with sliced mushrooms, shredded carrots, sriracha, scallions, cilantro, diced chicken, and sesame seeds.

### Carving Station

Top Round Beef or Smoked Beef Brisket.  
Lemon Garlic Potato Wedges or Smashed Potatoes.  
Fall Barley Salad or Mediterranean Quinoa Salad.  
Rustic Breads with whipped butter.

### Taco Station

Choice of two - traditional beef, shredded chicken, blackened whitefish, or sautéed veggies.  
Spanish Rice or Spicy Black Beans  
Tex-Mex salad or Charred Corn & Black Bean Salad

Served with assorted taco toppings.

### Mediterranean Station

Roasted Red Pepper Hummus, Lemon Herb Hummus, Olive Tapenade, Baba Ganoush, Grilled & Chilled Vegetables, Crispy Fried Falafel Balls, and Tabbouleh Salad.

Served with pita bread.

### Seafood Station

Poached shrimp, smoked salmon, and steamed mussels, with cocktail sauce, capers, onions, garlic, and lemons.

## STARTING AT

\$92 per person

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## Perfect Pairings

### WELCOME DRINK

Hibiscus Lemonade

### HAND-PASSED

Beef on Weck Egg Rolls  
Jalapeno Puffs  
Lobster Rolls

### DESSERT

Strawberry Shortcake Station

### LATE NIGHT SNACK

Garbage Plate Station



# The Chef's Table

PLATED STYLE

## APPETIZER

### Antipasto Display

Grilled and chilled vegetables, crudités, artichokes, olives, marinated garden tomatoes, prosciutto, and salami.

Served with sliced rustic crostini, olive oils, and hummus.

## MAIN MENU

### COURSE ONE - FAMILY STYLE

#### Galaway Spinach Salad

With croutons, mushrooms, and Irish bacon.

Served with a dijon mustard vinaigrette.

#### Sliced French Bread

Served with a whipped herb butter.

### COURSE TWO - GUEST SELECTION

#### Filet of Sirloin

6-8 oz medium rare sirloin filet, seared.

Served with red wine demi-glaze, chef choice vegetable, and potato.

#### Chicken French

Sautéed in a sherry butter sauce, finished with lemon and parmesan cheese

Served with chef choice vegetable, and starch.

#### Mushroom Risotto Medallions

Mushroom medallions with creamy risotto, fresh vegetables, crunchy panko-parmesan crust.

Served with a housemade aioli and chef choice vegetable.

\$103 per person

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## Perfect Pairings

### WELCOME DRINK

Strawberry, Basil and Lemon  
Infused Water

### HAND-PASSED

Mini Bacon Blue Grilled Cheese  
Boom Boom Shrimp  
Mini Vegetarian Tacos

### DESSERT

Panna Cotta with Raspberry Compote

### LATE NIGHT SNACK

Walking Tacos Station





# More than a Menu.

## PRICING INCLUDES

1. **Coffee Station** to energize your guests for the festivities.
2. **Two Reserved Seats** to our annual Partyman Tasting event.
3. **Staffing and Labor** costs for the style of service and selected catering menu items.
4. Estimated **Delivery** charges.

*Please note, there is a 15% production fee and local tax applied to all final numbers.*

## The Next Steps.

- ☐ Let's meet and chat more, lay out some details, and you'll receive a custom proposal!
- ☐ Review, revise, sign and send - you are officially booked!
- ☐ Continue customizations, explore new favorites at our Tasting Event, refine your menu so its uniquely you!

Let's create something together.  
*inspired by you.*

585.438.4321

[info@partymancatering.com](mailto:info@partymancatering.com)

[www.partymancatering.com](http://www.partymancatering.com)



# Bar & Beverage

## **BEER, WINE & SODA BAR**

\$30

## **PREMIUM BAR**

\$32

*Includes Disposable Package and standard 4-hour Open Bar*



## *Packages include*

### **BEER, WINE, & SODA BAR**

Choice of THREE Beers  
Choice of THREE Wines  
Variety of Coca-cola soda  
and juice products.

### **PREMIUM BAR PACKAGE**

WELCOME DRINK

BEER WINE & SODA BAR

PLUS

Liquor Selection

*Captain Morgan Spiced Rum,  
Tanqueray Gin, Tito's Vodka, Jim  
Beam Bourbon, Cruzan Coconut  
Rum, and Seagram's 7 Whiskey,  
Epsolon Tequila*

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