



GUY'S
PARTY CENTER
EST. 1981

Catering Menu

Chicken Entrees

Marinated Grilled

Boneless chicken breast marinated and charbroiled
\$4 per piece

Chicken Francaise

Lightly breaded seasoned chicken breast topped with a
Delicate lemon garlic sauce.
\$4 per piece

Chicken Marsala

Boneless breaded chicken topped with mushrooms and
Marsala wine sauce.
\$4 per piece

Chicken Limone

Boneless chicken breast marinated in lemon and
Fresh Rosemary, finished with a white wine
cream sauce
\$4 per piece

Guy's Fried Chicken

House made breaded fried 8 cut.
\$95 - 50 pieces

Chicken Tenders

Hand breaded chicken tenders
\$1.50 per piece

Beef Entrees

Whole or Sliced Filet

Charbroiled to tender medium rare. Choice of
Horseradish sauce or mustard au poivre sauce
\$80 (serves 25 people)

Sausage & Peppers

Spicy Italian Sausage, red and green bell peppers
Onions, and garlic stewed in house Marinara
\$65 pan (serves 25 people)
Add buns \$0.65 per person

Homemade Meatballs

2oz. House made ground beef and veal meatballs
topped with Marinara sauce.
\$100 pan (50 meatballs)

Beef Cabbage Rolls

Beef and rice wrapped with cabbage stewed in
House marinara with a bell pepper and bacon garnish
\$100 pan (32 rolls)

Pasta

Rigatoni Marinara

Penne Pasta, house marinara and
Melted Mozzarella cheese.
\$60 pan / add mini meatballs \$10
Serves 40 people

Lasagna

Layers of Lasagna pasta, marinara, Ricotta,
Mozzarella, Parmesan cheese & fresh Basil
\$125 pan / Meatless \$100 pan
(Serves 32 people)

Pasta Ala Genovese

Gemelli pasta, fresh basil pesto, and
Parmesan Reggiano
\$60 pan (serves 40 people)

Pasta Primavera

Seasoned vegetables served over Penne Rigate in a house
White wine cream sauce. Topped with Parmesan and Parsley
\$60 pan (serves 40 people)

Homemade Mac & Cheese

Cavatappi, Sharp Cheddar cream sauce
\$80 pan (serves 40 people)

Pasta Salad

Rotini pasta, salami, green olive, Colby cheese, cucumber
Cherry tomatoes, Parmesan & house Italian dressing
\$50 pan (serves 40 people)

BBQ Entrees

BBQ Chicken Thighs

Chargrilled, boneless & basted with Sweet Baby Rays
\$4 each

BBQ Pork Ribs

\$28 per slab
Full Slab serves 6 people

Pulled Pork

Mixed with our signature BBQ sauce
\$100 pan (serves 40 people)

Pork Wings

Chargrilled trimmed 4oz pork shank brushed
With our signature BBQ sauce "melt in your mouth tender"
\$3.50 each

Corn Bread

\$45 pan (30 pieces per pan)

BBQ Baked Beans

\$60 pan (serves 40 people)

Party Bar

Nathan Hot Dogs

3.2oz Includes buns, diced onions, mustard & ketchup
\$190 (50 hotdogs)
Add Coney sauce \$50

Hamburger

3.2 oz. Includes sliced onions, tomato, lettuce, pickles,
Mustard, ketchup, mayo & buns
\$250 (50 burgers)

Cold Cut Sliders

Turkey & Swiss or Ham & Swiss \$2.50 each
Roast Beef & Pepper Jack \$3.50 each
Italian Slider: Soppressata, Capicola,
Mortadella & Mozzarella \$3.50 each
Includes lettuce, tomato, onions, mustard & Mayo
Minimum of 50 sliders

Taco Bar

Chicken or Beef
Soft or Hard taco shells
lettuce, cheese, diced green onions,
Sour cream, taco sauce & diced tomatoes
\$250 (100 tacos)
Add chips & salsa \$65

Salads

House Garden

Mixed greens, cucumbers, tomatoes, croutons
Choice of dressing: House creamy Italian
Ranch, Italian or Balsamic Vinaigrette
\$40 (serves 30 people)

Caesar

Romain Lettuce, shaved Parmesan, croutons
Caesar dressing
\$40 (serves 30 people)

Appetizers

Meat & cheese tray

Cubed Colby Jack, Mozzarella, pepper Jack
Summer sausage, assorted crackers
\$80 (serves 50 people)

Fruit Display

Cantaloupe, pineapple, strawberries, honeydew
Watermelon, grapes & blueberries
\$70 (serves 30 people)

Charcuterie Board

Prosciutto, Mortadella, Sopressata, Capicola, Assorted Olives
Grapes, mixed berries, Colby, Swiss, Hot pepper jack,
Smoked Gouda, Asiago cheese, Apricot & Strawberry preserves
Stone Ground mustard, Crostini
\$120 (serves 30 people)

Shrimp Cocktail

Extra large cooked tail on, cocktail sauce
Garnished with lemon wedges
\$45 (50 pieces)

Lemon Garlic Hummus &

Pita Bread

\$40 (serves 20 people)

Bourbon Glazed Meatballs

\$60 (160 meatballs)

Caprese Kabobs

Topped with Balsamic Glaze
\$2 each

Pick up only

Must order 72 hrs in advance

6.75% state tax

Vegetable

Country Green Beans

\$50 pan (serves 40 people)
Add Bacon & onions \$10

Fresh Green Beans

\$60 pan (serves 40 people)
Add toasted almonds \$5

Southwestern corn

Corn sautéed with red & green bell peppers,
Onions, fresh lime, Cumin and fresh Cilantro
\$40 pan (serves 40 people)

Zucchini Marinara

Fresh Zucchini stewed with onions, red wine
And house marinara. Finished with Parmesan cheese
And fresh herbs
\$60 pan (serves 40 people)

California Mix

Fresh broccoli, cauliflower, baby carrots
Butter & spices
\$55 pan (serves 30 people)

Creamy Cole Slaw

\$55 bowl (serves 50 people)

Bread

Buttered garlic bread sticks
\$35 (50 bread sticks)

Boxed Lunch

Choice of:
Ham Sandwich
Turkey Sandwich or
Italian Sandwich
(Lettuce, tomato, mustard & Mayo packet)
Bagged chips
Apple
Chocolate chip cookie
\$10 each

Potato

Pierogi

Cheddar & potato pierogi
Served with caramelized onions and smoked Polish Sausage
\$72 pan (72 per pan)

Cheddar Potato Hash

Shoestring potatoes, sharp Cheddar cheese, sour cream
Onions and fried potato chips
\$80 pan (serves 40 people)

Mozzarella Au Gratin

Traditional baked layers of potatoes, cream and
Mozzarella cheese finished with Parmesan Riggiano
\$80 pan (serves 40 people)

Herb Roasted Red Skins

Quartered red skin potatoes buttered and tossed in seasoned
Salt and house spices. Oven baked to golden brown
\$65 pan (serves 40 people)
Add bell peppers & onions \$10

Irish Potatoes

White new potatoes tossed in butter, garlic, salt, pepper
Parmesan cheese and fresh parsley
\$60 (serves 40 people)

Red Skin Mustard Potato Salad

Red Skin potatoes tossed with whole grain mustard, mayo,
Celery, onion, fresh parsley & bacon
\$80 pan (serves 40 people)

Rice Pilaf

White Rice, sautéed with onions and garlic, finished with
Beef au jus, butter and sliced mushrooms
\$50 pan (serves 40 people)

Paper supplies

100 foam plates \$15
150 napkins \$6
50 utensils \$13

Dessert

New York Cheesecake

Topped with fresh berries, Raspberry Coulis and
Whipped cream
\$4.50 per slice

Cannoli

Deep fried pasty filled with sweet Italian cream,
Ricotta and chocolate chips
\$2.00 each

Tiramisu

Delicate lady fingers, soaked in espresso, layered with
Mascarpone cheese and whipped cream
\$4.95 per slice

Carrot Cake

Sweet, moist spice cake full of carrots, toasted
Nuts and cream cheese frosting \$4.50 per slice

Chocolate Layer Cake

Layer upon layer of chocolate frosting and
Moist chocolate cake \$4.50 per slice

Chocolate Mousse Cake

Rich and creamy chocolate mousse, soft chocolate
Crust and covered in melted milk chocolate.
\$3.25 per slice

Lemon Bar

Soft shortbread crust topped with a sweet buttery
Lemon curd \$2.00 each

Cookie Trays

Assorted Macaroons (72 / tray) \$75
Assorted Italian Puff pastry cioccolato (24/tray) \$60
Assorted cookies - 1.5oz. (30/ tray) \$25
Chocolate chunk, Reeses Peanut butter & sugar

Extra Large Reese Peanut butter or chocolate chip cookies

4.5 oz House baked, soft & buttery \$2.50 each

Guy's Brownie

Rich decadent chocolate chip
\$2.00 each

Guy's Cheesecake

Rich and smooth wedge of soft cheesecake topped with
Raspberry Coulis and whipped cream \$2.50 per slice