

## Passed Hors d'oeuvres for All Menu Options

*Passed to Your Guests on Decorative Platters, Garnished with Fresh Herbs and Artistic Vegetables...  
(Choose Four)*

### **Cajun Crawfish Wontons**

*Louisiana Crawfish Tails Blended with Cajun Seasonings and Spices, Golden Fried in a Crisp Wonton Shell,  
Served with an Oven Roasted Tomato Sweet and Sour Dipping Sauce*

### **Cedar Smoked Salmon and Citrus Mousse**

*Smoked Cedar Salmon and Hints of Citrus Blend, Served Atop a Crisp Wonton Triangle, Topped with Red Tobikko Caviar*

### **Lobster Prose**

*Thinly Sliced Steamed Lobster Meat Served Atop a Fresh Dill Ice-Box Cracker,  
Finished with a Saffron Crème Fraiche and Fried Caper Blossoms*

### **Seared Petite Filet**

*Tenderloin of Beef Wrapped in Crispy Italian Prosciutto, Finished with Shaved Asiago Cheese*

### **Grilled Thai Style Shrimp**

*Jumbo Shrimp Marinated in Lemon Grass, Ginger, Citrus and Coconut Milk, Served with a Mango-Chili Dipping Sauce*

### **Fried Chèvre Cheese Medallions**

*Chèvre Cheese Medallion, Lightly Sautéed and Topped with a Naval Orange Compote, Drizzled with a Balsamic Reduction*

### **Fried Soft Shell Crabs Atop a Grit Cake**

*Petite Soft Shell Crabs, Dusted with Mustard Cornmeal and Deep Fried Until Golden,  
Served Atop a White Cheddar Spiked Grit Cake, Finished with a Creole Caramelized Remoulade Sauce*

### **Louisiana Crab Cake**

*Lump Louisiana Crab Meat, Sweet Peppers and Onions, Lightly Sautéed with Seasoned Bread Crumbs,  
Topped with a Dollop of Basil Aioli*

**Asparagus and Heart of Palm**

*Tender Asparagus Spears and Brazilian Hearts of Palm Wrapped with Imported Italian Prosciutto,  
Grilled Over Hardwood Coals and Served with a Blonde Remoulade Sauce*

**Crab and Pepper Ravigote in Tomato**

*Flaky White Lump Crabmeat, Tarragon and Yellow Peppers, Nestled in a Oven-Dried Tomato Half*

**Black Angus Beef Carpaccio**

*Thinly Shaved Beef Wrapped Around Grilled Fennel and Served Atop a Spiced Pecan Wafer,  
Drizzled with a Pecorino-Pepper Aioli*

**Petite Wellington de Boeuf**

*The Classic Seared Whole Tenderloin of Beef with a Duxelles of Mushrooms and Foie Gras Mousse, Wrapped in Puff Pastry*

**"Five Spice" Pork**

*Tenderloin of Pork Rubbed with Five Spices, Roasted to Perfection, Served Sliced Atop a Petite Roasted Corn Cake,  
Finished with a Thai Basil Glaze*

**Smoked Chicken and Wild Mushroom Crepe**

*Smoked Chicken Rolled with Roasted Wild Mushrooms,  
Tossed with Herbed Vinaigrette Rolled in a Fresh Crepe and Drizzled with a Rosemary Aioli*

**Creole Tomato Empanada**

*Vine Ripened Louisiana Tomatoes, Fresh Basil, Creole Spices and Fresh Mozzarella Cheese,  
Wrapped in Puff Pastry and Baked Until Crispy and Golden, Served with a Tomatillo Salsa*

**Seared Tuna Atop a Tortilla Chip**

*Seared Medium-Rare Yellowfin Tuna, Served Atop Partysist's Homemade Flavored Fried Tortilla Triangle,  
Finished with a Mango Salsa*



***\* Menu Option One \****

*A Carving Table...*

*Grilled on Site, Outside and Carved at the Table for Your Guests...*

**Worcestershire Glazed Sirloin of Beef**

*Succulent Sirloin of Beef Marinated in a Our Housemade Worcestershire Sauce,  
Grilled Until a Perfect Medium-Rare Over an Aromatic Hickory Chip Fire*

**Asian Inspired Pork**

*Tenderloin of Pork Encrusted with Ginger and Studded with with Asian Aromatics, Roasted to Perfection*

**Both Accompanied with...**

*Assorted Cocktail Rolls, Crispy Wontons, Horseradish Sauce, Dijon Mustard,  
Caramelized Onion Relish, Sweet and Spicy Asian Chutney*

*To Compliment the Table...*

**Wild Mushroom Risotto, Sautéed Table Side**

*Toasted Louisiana Wild Mushrooms and Basmati Rice, Accented with Fresh Sage and  
Bits of Imported Prosciutto Prepared with Champagne to Create a Light Cream Sauce*

**Room Temperature Roasted and Grilled Vegetables**

*To Include: Yellow Squash, Zucchini, Carrots with Tops, Asparagus, Tri-Roasted Peppers, Marinated Artichoke Hearts,  
Red Onions and Roasted Herb Potatoes, Served at Room Temperature and Drizzled with Truffle Oil,  
Topped with Fresh Basil and Crumbled Chèvre Cheese*

**Savory Ricotta Cheesecake**

*Soft Ricotta Cheese Baked with Caramelized Onions, Roasted Garlic and  
Sun - Dried Tomatoes in a Cornmeal Crust, Served with Toasted Baguette Slices*



"Jewels of the Sea" Station...

*A Lavish Seafood Display !*

**Soft Shell Crabs, Flash Fried on Site**

*Petite Soft Shell Crabs, Battered in a Savory Tempura Coating and Golden Fried Until Crispy,  
Served on a Bed of Mirliton and Three Pepper Slaw with a Lemon - Tabasco Aioli*

**Cedar Plank Roasted Salmon Filet**

*A Generous Salmon Filet Atop a Bed of Aromatic Herbs, Slow Smoked on a Cedar Plank to Absorb the  
Wood's Rich Perfume, Served with Horseradish Watercress Sauce and Dill Scented Savory Biscotti*

**Smoked Trout Terrine**

*Smoked Rainbow Trout Blended with Fresh Cream, Spiked with Fresh Horseradish and Dill  
Accompanied with Garlic Scented Croustades*



*A Grand Sushi Bar!*

*Uniformed Chefs Assemble, Roll and Slice Sushi for Your Guests...*

**Firecracker Crawfish Roll**

*Sushi Roll Filled with a Spicy Blend of Louisiana Crawfish Tails Blended with a Creamy Boursin Cheese and Fresh Herbs*

**Rock Shrimp Roll**

*Tender Louisiana Shrimp Tossed with Tangy Herbs, Spices and Lemon, Rolled with Seasoned Rice,  
Pickled Daikon and Wasabi Tobiko Caviar*

**Assorted Vegetarian Rolls**

*To Include Combinations of Braised Greens, Cucumber, Carrot, Shiitake Mushrooms, Green Onions and Avocado*

**To Complete the Presentation...**

*All Served with Generous Amounts of Wasabi, Pickled Ginger and Soy Sauce*

*"Jewels of the Sea" Station*

*\* Menu Option Two \**

*An Asian Experience!*

*Partysist Takes Asian Cuisine to New Heights with Touches of the "Big Easy"! A Square White Plate is Assembled and Served to Your Guests with Chopsticks...*

**"Asian" Chicken Roulade**

*Breast of Chicken Wrapped with a Spicy Ginger and Shiitake Mushroom Mousse and Velvet Green Chard,  
Served with a Spicy Peanut Dipping Sauce*

*To Compliment the Plate...*

**Asian Inspired "Creole" Noodle Salad**

*Julienne Creole Vegetables Mingle with Cucumbers, Red Peppers and Pickled Ginger,  
Finished with a Wasabi - Citrus Vinaigrette*

**Louisiana Crawfish and Shiitake Mushroom Spring Rolls**

*Crawfish, Shiitake Mushrooms Wrapped in an Egg Roll, Lightly Fried and Served with a Sweetened Soy Dipping Sauce*



## *A Sauté Station*

*Uniformed Chefs Sauté a Duo of Savory Delights That Tempt Your Guests!  
(Choose One)*

### **Veal Bordelaise Risotto**

*Tender Ground Veal Sauteed with Arborio Rice and a White Wine Bordelaise Sauce,  
Finished with Fresh Basil and Freshly Grated Parmesan Cheese, Complimented with a Grilled Focaccia Triangle*

### **New Orleans Barbeque Shrimp**

*Partysist's Twist on an Old New Orleans Favorite!*

*Dramatically Prepared with Fresh Louisiana Shrimp, Which Are Fired in a Hot Skillet in a Cajun Spiced Compound Butter,  
Then Deglazed with a Rich Shrimp Fume and Simmered Until Tender, Served Over Creamy Hot Grits,  
Flavored with Roasted Ham Hocks and White Cheddar Cheese*



## *A Carving Station*

*Carved Table Side by Uniformed Chef!*

### **Filet of Beef**

*Tenderloin of Beef Rubbed with Fresh Herbs and Fresh Garlic, Seared to a Perfect Medium-Rare Temperature,  
Sliced and Served with a Warm Pinot Noir Demi Glaze, Dijon Mustard, Horseradish Aioli and Assorted Gourmet Rolls*

*To Compliment the Beef... A Duo of Savory Delights!*

### **Pear and Stilton Salad**

*Poached Pear Wedges Fanned Atop a Bed of Tender Baby Greens in Champagne Vinaigrette,  
Complimented with Crumbled Stilton Cheese, Snipped Chives and Assorted Roasted Nuts*

### **Fried Green Tomato Gratinee**

*Slices of Fried Green Tomatoes Alternately Layered with a Velvety Béchamel and Gruyere Cheese,  
Topped with Herbed Crumbs and Parmesan and Baked to a Golden Brown*



**\* Menu Option Three \***

**A South Louisiana Charcuterie**

*Uniformed Chefs Carve Table Side for Your Guests...*

**Southern Stuffed Roasted Quails**

*Whole Roasted Petite Quails Stuffed with an Andouille Sausage - Pecan Dressing, Halved and Semi-Boneless, Finished with a Wild Mushroom Pan Gravy and Homemade Honey Brushed Biscuits*



**A Dual Composed Salad Station**

*A Lavish Presentation of Two Wonderful Salads...*

**Haricot Vert, Celery Root, Beet and Duck Confit Salad**

*Garden Fresh Haricot Verts, Julienne Celery Root and Tender Beets Tossed with Shredded Confit of Duck in a Blonde Remoulade, Presented with Grilled Endive Spears and Garnished with Crispy Shallots*

**Shaved Fennel, Red Onion and Grilled Shrimp**

*Tender Louisiana Grilled Shrimp Tossed with Shaved Fennel, Red Onions, Blood Orange and Grapefruit Segments in a Champagne - Tarragon Vinaigrette, Presented Atop a Bed of Watercress*



**A Sauté Station**

*A Uniformed Chef Sautés Louisiana Crawfish Table Side!*

**Oven Roasted Louisiana Crawfish Pasta**

*Fresh Louisiana Crawfish Tails Tossed with Asparagus Tips, Sun-Dried Tomatoes, Toasted Pine Nuts and Fresh Herbs, Finished with a Classic Sauce Beurre Mante*



*A Fry Station*

*A Duo of Treats Are Fried Outside and Presented Warm at the Table!*

**Farm Raised Pecan Battered Trout**

*Pecan and Abita "Turbo Dog" Beer Battered Fresh Louisiana Catfish Morsels, Deep Fried Until Golden and Crispy,  
Accompanied by a Pickled Mirliton Tartar Sauce*

**Coconut Battered Chicken Breast**

*Tender Chicken Breast Pieces, Battered with Coconut Slices and Golden Fried Until Crispy,  
Served with a Red Pepper Glaze and Fresh French Baguette Rounds*



*During the Cake Cutting*

**Strawberries Dipped in Chocolate**

*Uniformed Servers Pass Juicy Strawberries Dipped in Dark Chocolate and Drizzled with White Chocolate*

