

Call Today
504.488.4234
www.Partysist.com

PARTYSIST
"To Go" Menu

Full Service Catering – Dependable Service
Event Coordination – Customized Menus
Party Staff – Bar Service – Décor

PARTYSIST "TO GO" OFFERS A VARIETY OF FOOD, PERFECTLY PREPARED AND PACKAGED FOR EASY PICK-UP OR DELIVERY.

Room Temperature Canapés

\$75 per 50

Jumbo Dijon Shrimp Marinated with Dill, Dijon and Shallots and Sautéed, served with Tail on

Asparagus Rolls Fresh Steamed Asparagus, Rolled with Grated Pecorino Romano Cheese and Fresh Chopped Italian Parsley

Thai Style Vegetarian Hand Rolls Served with a Spicy Carrot Dipping Sauce

Chipotle Grilled Filet of Beef Wrap Grilled Filet, Mango and Cumino Onions, in a Roasted Garlic Flavored Flour Tortilla

Smoked Salmon on Black Bread with Fine Chopped Herbs

Portobello Mushrooms Braised in a Rich Stock Skewered together with Oven-Dried Tomatoes and Arugula

Tuscan Shrimp Salad Grilled Pesto Marinated Shrimp tossed with Shaved Prosciutto, Calamata Olives and Pecorino Cheese, served on a Crisp Endive Spear

Portobello Mushroom and Green Chili Wrap Pan-seared Portobello Mushrooms, Avocado, Roasted Green Chillies and Manchego Cheese in a Flavored Flour Tortilla

Petite Vegetarian Napoleon A bite-sized stack of Yukon Gold Potatoes, baby squash, zucchini and baby eggplant (Min of 100)

Crab, Orange and Shallot Salad in Cucumber Cup Fresh Lump Crab Tossed with Sweet Orange Segments, Shallots and Fresh Herbs and served in a Crisp Cucumber Cup

Hot Canapés

\$75 per 50, In Aluminum Pans with Heating Directions

Orange Blossom Shrimp Gulf Shrimp Marinated in a Spicy Sweet Thai Sauce accented with Orange Blossom

Louisiana Lump Crab Cakes with Corn, Sweet Peppers and Scallions, Finished with a Seasonal Aioli

Beef and Asparagus Spring Rolls Beef, Asparagus and Shiitake Mushrooms, fried in a crisp spring roll wrapper, Served with soy sauce

Louisiana Crawfish and Shiitake Mushroom Spring Rolls Served with a Sweetened Soy Dipping Sauce

Cilantro Marinated Shrimp Wrapped in a Tortilla Ribbon and Flash-Fried, served with a Tomatillo Salsa for dipping

Prices Do Not Include Sales Tax - Delivery Charges start at \$20.00 - Orders Require a 24 hour notice - Prices Subject to Change

Table Presentations

Brie en Croûte Imported Brie topped with your choice of filling and baked in golden puff pastry and served with Carr's crackers: **Sun-Dried-Tomato, Calamata Olives, Pine Nuts and Fresh Basil ♦ New Orleans Classic Praline ♦ Sun-Dried-Fruit Compote with hints of Fresh Ginger** \$55

Brie & Pâté Tray A duo of Sweet and Savory Pâté Wedges, with a duo of Petite Brie en Croûte, with Olives, Pickled Cornichons and Croustades \$75

Savory Cheese Cakes Your choice of the following blended with fresh herbs, spices and cream cheese, baked in a cornmeal crust. Served with croustades: **Crawfish & Andouille Cheese Cake, Wild Mushroom & Pancetta Cheese Cake, Roasted Vegetable Cheese Cake** \$55

Havarti Praliné Creamy Danish Havarti Crowned with Praline Confection and Served with Water Wafers \$55

Green Tea Smoked Salmon Side of Norwegian Salmon, Marinated with Fresh Herbs and Green Tea, Smoked Atop a Cedar Plank, Presented with a Fresh Gingered Aioli and Fried Won Ton Crescents \$125

Louisiana Charcuterie Terrine Roasted Chicken, Roasted Pork and Andouille Sausage with Fresh Thyme and Green Peppercorns, Encased in Golden Baked Puff Pastry with Classic Cumberland Sauce and served with Toasted Crostini \$75

Grilled Portobello Mushroom Terrine Grilled Portobellos Layered with Roasted Garlic-Sage Chèvre, Wilted Spinach and Roasted Red Peppers, Served with Toasted Crostini \$55

Smoked Salmon Terrine Smoked Norwegian Salmon with Herb Cream Cheese, Shoe pique & Salmon Caviar, English Cucumbers, Accompanied by Toast Points, Capers and Chopped Egg \$75

Crab, Pickled Ginger & Avocado Terrine Blend of Flaky White Lump Crab Meat and Creamy Hass Avocados, Spiked with Pickled Ginger, Served with Wasabi Scented Wafers \$100

Cubed Fruit Presentation Seasonal Fresh Fruits Served with our own Sour Cream-Honey Dip
Small \$50 Reg \$75 Large \$100

Crudité A Seasonal Blend of Blanched and Raw Vegetables with a Choice of Dip: Roasted Shallot-Thyme, Creamy Stilton
Small \$50 Reg \$75 Large \$100

Cubed Cheese Presentation Chef's Selection of Imported and Domestic Cheeses. Embellished with Grapes and Strawberries, served with a selection of water crackers
Small \$50 Reg \$75 Large \$100

Partysist Catering & Special Events - A Full Service Catering Company
... We Party for a Living... We Party for a Living... We Party for a Living...

Party Sandwiches

Mini Muffulettas **\$55 per 50**
Sliced Ham, Genoa Salami, Mozzarella Cheese and Olive Salad on Mini Muffuletta Bread with Sesame Seed

2" Mini Po'Boys - Dressed **\$75 per 50**
(One Selection per 25 ordered)

Roasted Turkey Breast with Dill Mayonnaise - Tender Roast Beef with Horseradish Mayonnaise - Bourbon Glazed Ham with Creole Mustard - Grilled Eggplant, Fresh Baby Spinach, Swiss Cheese and Lemon Mayonnaise - Grilled Portobello Mushrooms with Fresh Basil, Fresh Baby Spinach and Sun-Dried Tomato Mayonnaise

Finger Sandwiches **\$30 per 50**
(One Selection per 25 Ordered)

For Less than 600 Sandwiches, Only 8 Selections Are Allowed

Meats: Roast Beef with Horseradish Mayonnaise - Bourbon Glazed Ham with Creole Mustard - Roasted Turkey Breast with Dill Mayonnaise - Pastrami, Swiss and Pickle

Salads: Chicken Salad - Egg Salad - Tuna Salad - Pimento Cheese

Teas: Swiss Cheese and Pickle - Strawberry and Cream - Fresh Spinach and Bacon - Sliced Mushroom - Tomato, Basil and Parmesan Cheese - Cucumber and Shallot Cream Cheese - Salmon Cream Cheese and Bermuda Onions on Rye

Meat and Salad Sandwiches on Petite Croissants **\$75 per 50**

Specialty Tea Sandwiches **\$75 per 100**
(One Selection per Fifty Ordered)

Roasted Turkey, Baby Spinach and Bacon
on Sourdough Bread with Lemon Chèvre

Grilled Eggplant, Fresh Basil and Mozzarella on Pumpnickel Bread with Sun-Dried Tomato Mayonnaise

Shredded Carrots, Cucumbers, Sprouts & Avocado
with Hummus, on Sourdough Bread

Spicy Southern Cheese Straws Homemade Sharp Cheddar Cheese Straws, Spiked with Tabasco Sauce **\$37.50 per 50**

Whether it's a Wedding, VIP or Debutante Party, Convention, Cocktail Party, Rehearsal Dinner, Office Catering or even your Child's Birthday Bash, Partysist can make it all happen for you! From Concept-to-Cleanup, we'll be there by your side, assisting you in all of your decision making and turning your ideas into reality. No matter what size or type of event you are planning, PARTYSIST can do it!

Call Partysist Today 488-4234
www.Partysist.com

Tapenades & Gourmet Salsas

Artichoke Tapenade Lemon Zested Artichoke Tapenade, Spiked with Roasted Garlic and Fresh Oregano, Accompanied with Black Pepper and Parmesan Scented Wafers **\$40/qt**

Sun-Dried Tomato Tapenade Rich Sun-Dried Tomatoes Blended with Parmesan Cheese and Olive Oil, Served with Parmesan Toasted Pita Points **\$40/qt**

Green Tomatillo Salsa Tomatillos Cooked with Garlic, Cilantro and Jalapenos till Tender, Pureed to a Smooth Refreshing Salsa, Served with Partysist Tortilla Chips **\$35/qt**

Salsa Fresca Originally from El Salvador this Red Salsa is Prepared with Vine-Ripened Tomatoes, Cilantro, Green Onions and Lime Juice, Served with Partysist's Tortilla Chips **\$35/qt**

Black Bean Salsa Tender Cooked Black Beans with Diced Bermuda Onions, Cilantro, Red Peppers and Jicama Spiked with Fresh Lime Juice, Served with Partysist's Tortilla Chips **\$35/qt**

Guacamole - Tex Mex Style Haas Avocados Blended with Chopped Tomatoes, Red Onions, Cilantro, Garlic and Lime Juice, Served Partysist's Own House Made Tortilla Chips **\$40/qt**

Cocktail Sweets

Min order of 50, One Selection per 25 ordered **\$75 per 100**

Caramelized Profiteroles with Vanilla Crème Filling

Traditional Lemon Squares

Petite Key Lime Tarts

Opera Cake Layered Cake with Coffee Butter Cream and Ganache

Bourbon Pecan Cookies

Buttery Brown Sugar and Oatmeal Shortbread Squares

Mixed Nuts Squares

Bound Together with Caramel and Baked on a Crisp Crust

Double Fudge Brownies

Classic New Orleans Pralinettes

Dark Chocolate Dipped Chocolate Chip Cookies

Coconut Macaroons Dipped in White Chocolate

Strawberries Dipped in Dark Chocolate **\$50 per 50**
Striped with White Chocolate

Specialty Cakes

Chocolate Decadence Cake Garnished with 24k gold leaf, served with a Raspberry Coulis on the side, serves 8-10 **\$50**

Tunnel of Fudge Cake **\$35**
Garnished with fresh berries, Serves 12-16

Julie Cake White Cake Iced with Butter Cream Icing and Filled with Fresh Strawberries **Call for price and sizes**

Prices Effective 01/05

*Partysist Catering & Special Events - A Full Service Catering Company
... We Party for a Living... We Party for a Living... We Party for a Living...*