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504.488.4234  
www.Partysist.com

PARTYSIST  
*Holiday Gourmet "To Go"*

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*

**Creole Boiled Shrimp** Jumbo Gulf Shrimp Boiled in Creole Seasonings, Served with a Horseradish Spiked Cocktail Sauce

**Wild Mushroom Pâté** Focaccia Crisp topped with a Savory Blend of Wild Mushrooms with Snipped Herbs

**Atlantic Salmon Roulade** with an English Pea and Shrimp Mousse and Watercress Aioli on a Black Pepper Wafer

**Pecan-Encrusted Chicken** Free-range Chicken Dusted with Pecans and Served With a Smoked Tomato Sauce or a Sugar Cane Mustard

**Parmesan and Walnut Cheese Straws** Puff Pastry Rolled with Chopped Walnuts and Parmesan Cheese, Baked Until Flaky and Golden

**Asparagus Crisps** Asparagus Wrapped in Phyllo with Fresh Herbs and Lemon Zest and Parmesan Cheese, Served with a Fire Roasted Red Pepper Sauce

*Hot Canapés*

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

**Crabmelt Bruschetta** Jumbo Lump Crabmeat, Tomatoes, Applewood Smoked Bacon and Dill Havarti melted atop a Focaccia Crisp

**Exotic Nut Encrusted Shrimp** Served with a Coconut Milk and Mango Dipping Sauce

**"Holiday" Crab Cake** Lump Crabmeat Tossed with Fresh Seasonings and Spices Sautéed until Golden, Served with Green Herbed Aioli and Red Pepper Relish

**Smoked Chicken and Mushroom Crepe** Slow-Smoked Chicken and Wild Mushrooms Wrapped in a Delicate Crepe Served with Charred Tomato Coulis

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

**Tenderloin Won Ton** Beef Tenderloin, Asparagus and Smoked Gouda in a Crispy Asian Wrap, Served with Horseradish Aioli

**Petite Beef Wellington** Tender Filet of Beef Baked in Golden Puff Pastry with a Foie Gras and Mushroom Mousse, Served with a Port Wine Reduction

Fully catered Holiday Dinner with staff is available. All Christmas orders must be placed by FRIDAY, DEC 17<sup>th</sup>. Christmas orders must be picked up by NOON on FRIDAY, DECEMBER 24<sup>th</sup>. Limited Delivery Available on 12/24.

**Last Minute Gift Ideas...**

**Gourmet Holiday Gift Baskets and Gift Certificates Available**

**Order Now 4 8 8 - 4 2 3 4**

**www.Partysist.com**

*Table Presentations*

**Brie en Croûte** Imported Brie topped with a Cinnamon Apple filling and baked in golden puff pastry and served with Carr's crackers **\$55**

**Chef's Choice 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**

**Wild Mushroom and Pancetta Cheese Cake** Wild Mushrooms Sautéed with Italian Bacon, Fresh Herbs, Garlic and Spices, Blended with Cream Cheese and Baked in a Cornmeal Crust, Served with Toasted Croustades **\$55**

**Artichoke and Crab Cheesecake** Roasted Artichoke Hearts, Jumbo Lump Crab Meat and Bacon in a Savory Cornmeal Crusted Cheesecake, Served with Toasted Croustades **\$75**

**Louisiana Charcuterie Terrine** Roasted Chicken, Pork and Andouille Sausage, Laced with Fresh Thyme and Green Peppercorns, Presented Sliced with a Classic Cumberland Sauce and Crostini **\$75**

**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**

**Crab, Pickled Ginger & Avocado Terrine** Blend of Flaky White Lump Crab Meat and Creamy Hass Avocados, 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, Ancho Cilantro, Red Pepper Balsamic, Creamy Stilton  
**Small \$50 Reg \$75 Large \$100**

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

*Partysist wishes you and your family Happy Holidays*

## Party Sandwiches

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

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

**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

**Petite Croissant Sandwiches: Meats and Salads** **\$75 per 50**

**"Holiday" Tea Sandwiches** **\$40 per 50**  
(One Selection per Fifty Ordered)

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

**Turkey and Brie** Sourdough Bread Filled with Honey Glazed Turkey, Sage Aioli, Fried Sweet Potato Sticks, Shaved Brie Cheese and Baby Lettuce

**Blue Cheese & Winter Pear Salad Bruschetta** Herbed Croustade Warmed with Crumbled Blue Cheese, Topped with a Roasted Pear Relish

**Holiday Chicken Salad Stuffed Cheese Scone** Homemade Petite White Cheddar Cheese Spiked Scone Filled with Roasted Chicken Chunks, Sweet Melon Bits, Curry and Fresh Basil

## Holiday Lagniappe

**Marinated Crab Claws** Crab Fingers Marinated in a Dijon-Herb Vinaigrette **\$22/lb**

**Herb and Citrus Olives** Assorted Olives Marinated with Fresh Herbs, Orange and Lemon Rinds **\$10/pint**

**Spiced Nuts** Slow Roasted Assorted Jumbo Nuts to Include Pecans, Brazil Nuts, Cashews and Peanuts Tossed with Spiced Seasonings **\$15.00/lb.**

**White Chocolate and Peppermint Bark** Shards of White Chocolate Spiked with Peppermint, Wrapped in Holiday Spirited Bags **\$15/bag**

**Homemade Eggnog** Partysist's Own Eggnog Spiked with Nutmeg and Lightened with Whipped Cream **\$25/gal**

**WWW.PARTYSIST.COM**  
**8020 OLIVE STREET NEW ORLEANS**

## Tapenades & Gourmet Dips

**Artichoke Tapenade** Lemon Zested Artichoke Hearts, 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**

**Crab Mornay** Classic Southern Blend of Lump Crabmeat, Sliced Green Onions, Vermouth and Swiss Cheese Cream Sauce, Served with Toastpoints **\$60/qt**

**Artichoke Fondue** Artichoke Hearts and St. Andre Bubbling Warm and Served in a Petite Vol-Au-Vent **\$35/qt**

**Shrimp and Leek Dip** Bay Shrimp Cooked with Winter Leeks, Vegetables and Fresh Herbs in a Rich Cream Sauce, Served with Petite Pastry Shells **\$35/qt**

## Holiday Cocktail Sweets

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

**Rocky Road Brownies**

**Toffee Butter Crunch**

**Bourbon Pecan Cookies**

**Double Fudge Brownies**

**Chewy Chocolate Ginger Cookies**

**Burnt Orange Snaps**

**Buttery Brown Sugar and Oatmeal Shortbread**

**Dark Chocolate Dipped Chocolate Chip Cookies**

**Coconut Macaroons Dipped in White Chocolate**

**Assorted Holiday Cookies** Traditional Christmas Shaped Cookies Decorated with Colorful Icings and Sugars

**Traditional Linzer Cookies** Homemade Linzer Cookies Filled with Seedless Raspberry Jam

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

## Specialty Cakes

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

**Coconut Cream Cake** **\$35**  
Airy Cake filled and iced with coconut frosting and decorated coconut shavings

**Angel Food Cake** **\$35**  
Drizzled with chocolate, surrounded by fresh strawberries

**Croquembouche** **\$125**  
Profiteroles coated with Caramel and stacked into a pyramid

*Ask about our Holiday Wine Special...*

*Partysist wishes you and your family Happy Holidays*