



2004 Holiday "To Go"
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PARTYSIST OFFERS PERFECTLY PREPARED HOLIDAY MENU ITEMS THAT ARE EASY TO HEAT AND SERVE.

Soups and Salads

Smoked Chicken and Andouille Gumbo	\$16 per quart
<i>Tender Smoked Chicken and Bites of Country Andouille Sausage, Slow Cooked in a Dark Roux with Fresh Herbs and Fragrant Spices, Served with Steamed Long Grain Rice</i>	
Smoked Oyster and Bacon Chowder	\$25 per quart
<i>A New Partysist Classic!</i>	
Lump Crabmeat and Corn Bisque	\$25 per quart
<i>Topped with Roasted Corn Kernels</i>	
Celery Root Remoulade	\$18 per quart
<i>Julienne Celery Root Bound with a Traditional Blonde Remoulade</i>	
Holiday Salad	\$35 per half pan
<i>Baby Spinach, Caramelized Onions, Golden Raisins, Walnuts and Crumbled Blue Cheese, Tossed in a Pepper-Honey Vinaigrette, Serves 8 - 10</i>	

Main Courses

Succulent and Savory Oven-Roasted Whole Turkey	
<i>Cooked until tender and juicy stuffed with aromatic sage and sweet shallots</i>	
12-14 pounds: \$35 or 18-22 pounds: \$65	
Winter Stuffed Turkey Breast	\$100 approx 10lbs
<i>Boneless Breast of Turkey Stuffed with a Savory Blend of Winter Greens, Garlic, Smoked Bacon and Fresh Herbs, Slow Roasted to Perfection Served with Warm Pan Au Jus</i>	
Stuffed Loin of Pork	\$150 approx 10lbs
<i>Pork Loin Stuffed with a Wild Mushroom and Pecan filling, Roasted to Perfection and Served with a Natural Pan Au Jus</i>	
Tenderloin of Beef	\$150 approx 5lbs
<i>Beef Tenderloin Herb Encrusted and Oven Roasted to a perfect Medium-Rare, Accompanied with a Demi Glaze</i>	

Side Dishes

Served in Aluminum Pans
with Heating Directions.
Serves 8 - 10

Garden Fresh Green Beans	\$25
<i>Seared in a skillet with Crisp Tasso in a Creole Cream Sauce</i>	
Creole Mustard Greens with Ham Hocks	\$20
Classic Creamed Spinach	\$20
<i>Fresh Spinach Leaves with Cream Cheese, Fragrant Herbs and Spices, Finished with a Parmesan Cheese Crust</i>	
Winter Vegetable Ragout	\$25
<i>To include Parsnips, Carrots, Purple Fingerling Potatoes and Rutabaga</i>	
Sweet Potatoes	\$20
<i>With Cinnamon, Honey and finished with Candied Pecan Halves</i>	
Whipped Yukon Gold Potatoes	\$20
<i>Rich with Cream and Butter</i>	
Popcorn and Wild Rice Pilaf	\$25
<i>With Toasted Pecans and Fresh Herbs</i>	
Shrimp and Mirliton Casserole	\$55
Fried Eggplant Parmesan au Gratin	\$45
<i>Slices of Fresh Eggplant Lightly Battered and Fried Layered with Rich Italian Tomato Sauce with Bits of Sweet Italian Sausage, Fresh Basil and Finished with Golden Brown Bread Crumbs and Parmesan Cheese</i>	
Traditional Cornbread & Andouille Dressing	\$15 per quart
New Orleans Oyster & Cornbread Dressing	\$25 per quart
Turkey Gravy	\$10 per quart
Cranberry Sauce	\$10 per quart
<i>With hints of orange and mint</i>	
Fresh Baked Dinner Rolls and Whipped Butter	\$25 per 25

Desserts

White Chocolate Bread Pudding	\$25 per half pan
<i>Classic Bread Pudding Laced with Plump Raisins and White Chocolate Chunks and Lavished with a Sweet Bourbon Praline Sauce, Serves 8-10</i>	
Pumpkin Pecan Praline Cheesecake	\$30 each
<i>Serves 10-12</i>	
Coconut Cream Cake	\$35 each
<i>Airy Cake filled and iced with coconut frosting and decorated with coconut shavings</i>	
New Orleans Turtle Cheese Cake	\$30 each
<i>with Seasonal Berries, Serves 10-12</i>	
Chocolate Decadence Cake	\$50 each
<i>Garnished with 24k gold leaf and served with a Raspberry Coulis on the side, Serves 8-10</i>	

Fully catered Holiday Dinners with staff service is available.
All Christmas orders must be placed by FRIDAY, DECEMBER 17th. All orders must be picked up by NOON on Friday, DECEMBER 24th. Limited Delivery Available on 12/24.
ORDER TODAY:
488-4234 or www.Partysist.com

Partysist wishes you and your family Happy Holidays