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504.488.4234  
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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

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

**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

**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

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## 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)**

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

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

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

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

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!

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## 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

**Vanilla-Almond Macaroons**  
Dipped in Dark Chocolate and Toasted Almond Slices

**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 08/04

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