

Box Lunches

Packaged with Acrylic Utensils and Luncheon Napkin.
Minimum of 10 per Box Lunch ordered

PO' BOY OR CROISSANT BOX LUNCH

Fresh Baked French Bread or Croissant With Your Choice of: Bourbon Glazed Ham & Creole Mustard, Tender Roast Beef & Horseradish Mayonnaise Roasted Turkey Breast & Dill Mayonnaise (Swiss & Cheddar Cheese, Shredded Lettuce & Sliced Tomatoes Can be Added at an Additional Cost)

Bag of Zapp's Potato Chips

Piece of Fresh Fruit

Double Fudge Brownie

\$10.00, per Box, Plus Sales Tax



THE VIRGINIAN

Honey Glazed Ham with Creamy St. Andre Cheese, Baby Lettuce & Stone Ground Mustard on a Large Onion Roll

Served with Delicious Sides . . .

Roasted New Potato Salad - Roasted New Potatoes Tossed with an Apple Smoked Bacon and Pecan Vinaigrette

Baby Carrot Nibblers

Brown Sugar and Oatmeal Shortbread

\$13.00 per Box, Plus Sales Tax



THE ALL-AMERICAN

Roasted Chicken Sliced and Served with Bacon, Lettuce and Tomato on Wheat

Served with Delicious Sides . . .

Green Bean Salad - Tender Green Beans with an Applewood Smoked Bacon Vinaigrette

Bag of Zapp's Potato Chips

Rocky Road Brownie

\$13.00, per Box, Plus Sales Tax



THE TEXAN

BBQ Pork Loin Pulled and Served on Focaccia Bread with Pickles and a Spicy Mayo

Served with Delicious Sides . . .

Macaroni & Cheese Pasta Salad - Elbow Pasta, Fresh Grated Mozzarella and Garden Tomatoes in a Basil Vinaigrette

Savory Party-twists

Petite Pecan Pie

\$13.00, per Box, Plus Sales Tax



THE CALIFORNIAN

Roasted Turkey Breast and Havarti with Tomato, Sprouts and Avocado on Sourdough

Served with Delicious Sides . . .

Asparagus Orzo Salad - Orzo Pasta Tossed with Roasted Asparagus, Fresh Dill, Tomatoes in a Dijon Vinaigrette

Fresh Fruit Salad

Petite Orange Infused Cheesecake

\$14.00, per Box, Plus Sales Tax



Lagniappe

Minimum order of 25

Cajun Boiled Shrimp Platter Louisiana Jumbo Tail-on Shrimp with Remoulade & Cocktail Sauce & Lemon Wedges **\$2.00 per person**

Marinated Crab Claws Louisiana Crab Claws Marinated in a Housemade Herb & Garlic Vinaigrette **\$2.00 per person**

"Trinity" Chicken Fingers Chicken Coated with Bell Pepper, Onion & Celery, with Choice of Dip - Garlic Ranch or Steen's Sauce **\$1.50 piece**

Grilled Chicken Fingers with Honey Mustard **\$1.50 piece**

Asian Sesame Beef Skewers Marinated Beef with Spicy Sweet Sauce **\$2.00 piece**



www.Partysist.com

Office Catering 488-4234

Breakfast

Breakfast Sandwich **\$40 per dozen**
Croissant, Biscuit or English Muffin with Egg, Cheese and your Choice of Sausage, Bacon or Ham

New York Bagel and Lox **\$55 per dozen**
Served with Cream Cheese

Petite Croissants **\$37.50 per 25**
Served with Preserves

Assorted Mini Muffins **\$25 per 50**
Served with Preserves

Blueberry Turnovers **\$25 per 25**

Mini New York Bagels **\$75 per 50**
Served with Cream Cheese

Basket of Biscuits **\$12 per dozen**

Cinnamon Pecan Swirl Coffee Cake Slices **\$37.50 per 25**

Apple Strudel Slices **\$37.50 per 25**

Banana-Walnut Bread Slices **\$37.50 per 25**
Served with Whipped Butter

Gingerbread Squares **\$37.50 per 25**

Vanilla or Mocha Iced Coffee **\$20 per gal**
Cool Brewed Coffee Blended with Milk and Served with sugar and sugar substitute

Fresh Fruit Punch or Lemonade **\$15 per gal**

... We Party for a Living... We Party for a Living... We Party for a Living... We Party for a Living...

Lunch à la carte

Side Salads - \$35/Bowl Serves 8-10

Includes Acrylic Plates, Utensils and Napkins

***Spinach and Citrus Salad** Baby Spinach Leaves tossed with Grapefruit and Orange Segments, in a Refreshing, Lemon-Shallot Vinaigrette

Caesar Salad Romaine Lettuce, Freshly Grated Parmesan Cheese and Herb Scented Croutons, Tossed with a Classic Creamy Caesar Dressing

Classic Spinach Salad Vibrant Spinach Leaves, Chopped Hard Boiled Eggs, Crisp Bacon Pieces, Sautéed Mushrooms, with a Red Wine Vinaigrette

***Baby Lettuce Salad** with Candied Pecans, Cucumbers, Carrot Threads in an Herb Vinaigrette

***Crispy-Clean Creole Salad** Marinated Creole Tomatoes, Cucumbers, Sweet Onions, Served over a Bed of Romaine Hearts, Shredded Iceberg Lettuce with a Creole Mustard and Apple Cider Vinaigrette

Entrée Salads - \$70/Bowl Serves 8-10

Presented in Disposable Bowl with Acrylic Plates and Utensils.

Roasted Chicken Bowtie Pasta Salad Oven Roasted Chicken Breast mixed with Calamata Olives, Sun-Dried Tomatoes, Fresh Basil, Feta Cheese and Capers with a Citron Vodka Dressing

Grilled Shrimp or Chicken Caesar Salad

Your Choice served atop Romaine Lettuce, Parmesan Cheese and Herb Scented Croutons, Tossed with a Classic Creamy Caesar Dressing

Southwest Rice Salad Cilantro Grilled Chicken Breast, Fanned Over a Bed of Corn, Chorizo, Tomatoes, Onions, and Black Beans Dirty Rice

Orange Blossom Shrimp Tail on Shrimp Marinated in a Spicy Sweet Thai Sauce with Orange Blossom, Served over an Asian Slaw of purple cabbage, Sautéed Shiitake Mushrooms and sesame seeds with a rice wine vinaigrette

Chicken Salad Veronique Chopped Chicken Breasts, Plump Grapes, Walnuts and Mixed Greens Tossed in a Creamy Dijon Vinaigrette

Peppered Tenderloin and Asparagus Salad

Asparagus Spears, Tossed with Red Onions, Tomatoes, Crumbled Blue Cheese, Chopped Iceberg and Romaine Lettuces, in a Champagne-Dijon Vinaigrette, Topped with Sliced Peppered Beef Tenderloin and Shallot Croutons

Sandwich Platters

Mini Muffulettas \$55.00 per 50

Sliced Ham, Genoa Salami, Mozzarella and Olive Salad On Mini Muffuletta Bread with Sesame Seeds.

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 with Baby Spinach,
Swiss Cheese and Lemon Mayonnaise;
*Grilled Portobello Mushrooms with Fresh Basil,
Baby Spinach and Sun-Dried Tomato Mayonnaise

Sandwiches & Tortilla Wraps \$5.50 each

Sandwiches on Choice of Croissant, Onion or Kaiser Roll
Minimum of 6 per item

Blackened Skillet Chicken Tender Blackened Chicken Breast, dressed with a Cucumber Slaw and Tomatoes

Pulled Pork Pork Shoulder is Slow-Roasted and Smothered with a Tangy Honey Barbeque Sauce

Country Baked Ham Bourbon Glazed Ham with Creamy Brie Cheese, Baby Lettuce and Stone Mustard

***Grilled Eggplant** Grilled Eggplant, Mozzarella Cheese, Fresh Basil and Seared Baby Spinach

Turkey and Gouda Cheese Roasted Turkey Breast with Smoked Tomato, Braised Spinach and Gouda

***The Veggie Wrap** Grilled Portobello Mushrooms, Red Onions, Baby Greens, Roasted Garlic, Fresh Goat Cheese and Sun-Dried Tomatoes

Mediterranean Wrap Filled with Oregano Grilled Chicken, Cucumbers, Tomatoes, Romaine Lettuce, Feta Cheese and Black Olives

Southwestern Wrap Shredded Pork, Grilled Mango, Ripe Avocado, Black Beans, Chipotle Pepper Sour Cream, Caramelized Onions and Roasted Garlic

Ty Cobb Wrap Marinated Grilled Chicken Breast Combined with Ripe Avocado, Tomatoes, Spring Onion, Chopped Egg and Applewood Smoked Bacon and Rolled in a Spinach Tortilla

Cajun Wrap Fresh Louisiana Shrimp or Crawfish is Combined with Andouille, Sweet Corn, the "Holy Trinity" and Fresh Baby Spinach Wrapped in A Garlic-Scented Tortilla **add \$2.00 for seafood wraps**

Hot Entrées - \$60/Half Pan Serves 8-12

Includes Acrylic Plates, Utensils and Napkins

Italian Shrimp Pasta Penne Pasta and Oven-Roasted Shrimp in a Basil Cream Sauce with Toasted Pine Nuts and Charred Tri-Color Peppers, Topped with Shaved Romano Cheese

Shrimp Creole A Hearty Southern Favorite! Gulf Shrimp, Creole Tomatoes and "The Holy Trinity," slow cooked and served over Steamed Long Grain Rice

Sirloin and Portobello Penne Grilled Sirloin, Combined with Penne Pasta, Portobello Mushrooms, Shallots, Scallions and Herbs, in a Rich Gorgonzola Cream Sauce, Spiked with Worcestershire

Stuffed Chicken Breast Roulades Breast of Chicken Pounded thin and wrapped around your choice of one of the following fillings, then sliced into roulades: 1) Garlic Braised Spinach, Brie and Bacon; 2) Roasted Mushrooms and Pecan; 3) Mixed Spring Vegetables and Chèvre; 4) Crawfish and Andouille; 5) Boudin and Sweet Corn; 6) Roma Tomatoes, Artichoke, Calamata Olives, Sweet Onion and Feta

Fried Green Tomato and Crawfish Gratinée

Alternately Layered with Velvety Béchamel and Gruyere Cheese, Topped with Herbed Crumbs and Parmesan and Baked to a Golden Brown (also served without Crawfish)*

Chicken Alfredo and Bowtie Pasta Succulent Pieces of Chicken Breast, Tossed in a Traditional Alfredo Cream Sauce and Finished with Shaved Parmesan Cheese and Chopped Fresh Herbs

* Vegetarian Items

Sweet Finale!

\$20.00 per 25

Chocolate Dipped Chocolate Chip Cookies
Bourbon Pecan Cookies
Orange Infused Cheesecake
S'mores Squares
Double Fudge Brownies
New Orleans Pralinettes

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

Call Today 488.4234 or www.Partysist.com

... We Party for a Living... We Party for a Living... We Party for a Living... We Party for a Living...