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504.488.4234
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Full Service Catering – Dependable Service
Event Coordination – Customized Menus
Party Staff – Bar Service – Décor

Game time is 5:25pm - Sunday, February 1st

Room Temperature

Sweet n' Spicy Buffalo Wings Tender Chicken Wings Roasted with Tangy Spices and Louisiana Sugar Cane, Served with a Roasted Habanero Pepper- Blue Cheese sauce and Celery Sticks
\$16/ 2 dozen

Cajun Deviled Eggs Creamy Boiled Egg Yolks Blended with Bits of Andouille Sausage, Herbs and Cajun Spices, Nestled in Half Boiled Egg White
\$16/ 2 dozen

Rosemary Roasted Potato Wedges Jumbo Wedges of Roasted Potatoes Seasoned with Fresh Rosemary, Served with Your Choice of a Classic Onion Dip or Creamy Blue Cheese Dip
\$16/ 3 dozen

"Super Sunday" Two Foot Po'Boy **\$25 each**
Cut into (6) Six 4" Po'Boys, One Selection per 2 foot Po'Boy

- **Seared Beef** with White Cheddar Cheese, Sautéed Onions and Arugula, Finished with Horseradish Mayonnaise
- **Barbequed Chicken**, Bacon, Roasted Tomato Relish, Jalapeno Monterey Cheese and Dijon Mustard
- **"Cochon du Lait" Pork** in a Barbeque Fig Glaze, Mirliton Slaw, Remoulade Sauce and Butter Pickles

Boiled Shrimp 21/25 Count Jumbo Boiled Louisiana Gulf Shrimp, Served with a Blonde Remoulade Sauce and Red Cocktail Sauce (sold only in 5lb increments)
\$60/ 5lbs

"Super Bowl" Charcuterie Platter Sliced Herb Roasted Filet of Beef, Bacon Wrapped Creole Pork and Sage Roasted Turkey Breast and Sliced Cheddar, Jarlsberg and Havarti Cheeses. Complimented with Horseradish Sauce, Grainy Mustard, Seasoned Mayonnaise, Sliced Tomatoes, Mixed Greens, Sliced Pickles, Olives and An Assortment of Fresh Breads and Rolls
\$10.50/person-min. of 24

Muffuletta Pasta Salad Penne Pasta with Genoa Salami, Baked Ham and a Savory Olive Salad, Finished with Parmesan and Provolone Cheeses, Finished with Extra Virgin Olive Oil. Serve at Room Temp. (serves 9 entrée portions or 12 small portions)
\$36/pan

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 Selection may include: Sharp Cheddar, Danish Havarti, Swiss, Pepper Jack and Jarlsberg. Embellished with Grapes and Strawberries, served with a selection of water crackers
Small \$50 Reg \$75 Large \$100

Shrimp Remoulade Dip Tender Boiled Louisiana Shrimp Tossed with Onions, Peppers, Celery and Capers, Finished with a Classic Red Remoulade, Served with Garlic Scented Croustades
\$24/quart

Crabmeat Remoulade Dip Louisiana Crabmeat Tossed with Onions, Peppers, Celery and Capers, Finished with a Classic Blonde Remoulade, Served with Garlic Scented Croustades
\$49/quart

Duo of Salsas Contains One pint of each: Classic Tomato Salsa and Guacamole, Served with Homemade Seasoned Tortilla Chips
\$30

Served Warm

"Crawfish Boil" Casserole Boiled Louisiana Crawfish Tails, Potatoes, Corn, Onions, Garlic, Creole Seasonings and Fresh Herbs with a Cream Sauce, Topped with Seasoned Bread Crumbs and Cheeses and Baked Until Golden Perfection
\$35/pan
(serves 9 entrée portions or 12 small portions)

Sirloin Chili Tender Sirloin Cubes, Slow cooked with Red Beans in a Bold Tomato and Vegetable sauce, Complimented with Shredded Cheddar Cheese, Sour Cream and Chopped Red Onions
\$39/gallon

Chicken and Andouille Sausage Gumbo Smoked Chicken and Andouille Sausage, slow cooked with a dark roux served with Steamed white rice
\$35/gallon

Fried Boudin Bites Classic Pork and Rice Boudin Rolled in Seasoned Breads Crumbs and Golden Fried until Crispy Perfection, Served with a Roasted Tomato Dipping Sauce
\$19/ 2 dozen

Creamed Spinach and Artichoke Dip Baby Spinach Leaves and Artichoke Hearts, Blended with Fresh Seasoning and a Rich Herb Cream Sauce, Topped with Golden Breadcrumbs and Freshly Grated Parmesan Cheese, Served with Homemade Tortilla Chips
\$24/quart

Sirloin Con Queso Dip Classic Cheese Dip Simmered with Onions, Southwestern Herbs and Grilled Sirloin Bits, Served with Homemade Seasoned Tortilla Chips
\$16/quart

Sweet Finalé!

Peanut Butter Chocolate Bars Homemade Peanut Butter Swirled with Dark Chocolate and Baked Until Crunchy
\$12/dozen

Football Cookies Classic Sugar Cookie in the Shape of a Football and Decorated with Icing
\$18/ 2 dozen

King Cake Braided Pastry Filled with Cinnamon, Raisins, Dried Turkish Apricots and Nuts, Drizzled with Icing and Topped with Purple, Green and Gold Colored Sugar Crystals, Serves 12-16
\$15.50

La Galette des Rois A very sweet and decadent traditional French King Cake filled with Marzipan, Drizzled with Icing and Topped with Purple, Green and Gold Colored Sugar Crystals and toasted almond slivers, Serves 12-16
\$19.50

Beverages

Screwdrivers Cajun Mary's Hurricanes Mojitos
\$30.00 per Gallon, serves 16, eight-ounce glasses

Prices Do Not Include Sales Tax
All Orders must be placed by Thursday 1/29
Delivery Available for Super Bowl Sunday 2/1/04
Partysist will be open 8am-2pm Sunday 2/1
www.Partysist.com

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