

# FANCY FIESTA

INNOVATIVE | GOURMET CATERING



CATERING | ALCOHOL LICENSED & INSURED

PH: 305. 443. 4828 | [WWW.AFANCYFIESTA.COM](http://WWW.AFANCYFIESTA.COM)

# DON'T FORGET TO

## *Breathe...*

Yes, breathe... Here at A Fancy Fiesta, we know that planning your dream event can seem quite overwhelming; But it doesn't have to be! It just takes an amazing company who will listen carefully and assure that your distinct vision is reflected in every detail. Whether your ideal affair is an opulent seated dinner, or a casual buffet served al fresco, we will do all the work to make it your personal expression. We will guide you through the entire process by helping you design the perfect menu for your event.

If you are already working with an event planner, we will work together to ensure all the details are taken care of.

# OUTSTANDING

## *Cuisine...*

We treat cuisine as an art form with your taste the key ingredient. Perhaps that translates into a rehearsal dinner of an Asian-themed fare reminiscent of your first date or a jazz cocktail hour that hits a high note with a raw bar of fresh local seafood. Maybe you've imagined a wedding cake infused with the tropical flavor of the honeymoon destination. No savory dish or confection is impossible when it's in the hands of our amazing Executive Chef.

Our award-winning culinary master will work with you to create original menus that tickle your taste buds and honor your most treasured traditions. The sample menu and package included in this brochure is a mere starting point. We encourage you to dream with us.

*W* HERE DO YOU START?

Here is a list of suggestions & a package to get you going so your special day will be a memorable one. The package listed is customizable, ask for details. Prices are based on a guest count of 100 or more and do not apply to all venues.

# FANCY FIESTA

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## THE BRONZE CATERING

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### **THE RECEPTION:**

Four (4) Hours of Full Catering Service Reception

### **THE BAR:**

UPGRADE TO PREMIUM OPEN BAR FOR ADDITIONAL FEE (100 GUEST MIN.)

#### UNLIMITED SOFT OPEN BAR

Soft Drinks and Juices

Premium Disposable Barware, Ice, Stirrers, Napkins

### **THE MENU:**

A Selection of Three (3) Butler served Hors D'oeuvres

Featured chilled salad

Main Entrée Course

Freshly baked Bread and Butter

### **TABLEWARE:**

Coordinating Silverware (Dinner Fork, Salad Fork, Dinner Knife, Dessert Fork)

Glassware (Water Glass) & China (Dinner Plate, Salad Plate, Bread/ Butter Plate & Dessert Plate)

### **ABOUT THE SERVICE:**

Onsite Chef

Professional formal uniformed waiters

Bartender Set up & Breakdown

Kitchen Crew

Culinary & Service Equipment

# FANCY FIESTA

INNOVATIVE | GOURMET CATERING

## THE CLASSIC CATERING

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### **THE RECEPTION:**

Four (4) Hours of Full Catering Service Reception

### **THE OPEN BAR:**

UPGRADE TO TOP SHELF WITH ADDITIONAL FEE (100 GUEST MIN.)

UNLIMITED PREMIUM OPEN BAR

WHISKEY, RUM, VODKA, GIN, TEQUILA, BEER & WINE

JOHNNY WALKER RED, ABSOLUT, TITO'S, JIMADOR/JOSE CUERVO,

BACARDI, BEER & HOUSE RED & WHITE WINE

Premium Disposable Barware, Ice, Stirrers, Napkins

WELCOME DRINK

### **THE MENU:**

A Selection of Four (4) Butler served Hors D'oeuvres

Featured chilled salad

Main Entrée Poultry Course

Freshly baked Artisan Bread and Seasoned Butter

### **TABLEWARE:**

Coordinating Silverware (Dinner Fork, Salad Fork, Dinner Knife, Salad Knife, Dessert Fork)

Glassware (Water Glass & Champagne Glass) & China (Dinner Plate, Salad Plate, Bread/ Butter Plate & Dessert Plate)

### **ABOUT THE SERVICE:**

Onsite Chef

Professional formal uniformed waiters

Bartender Set up & Breakdown

Kitchen Crew

Culinary & Service Equipment

# FANCY FIESTA

GOURMET CATERING | EVENT PRODUCTION

## THE BRONZE ALL-INCLUSIVE

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### **THE RECEPTION:**

Four (4) Hour of Full Catering Reception  
Catering Event Management for the Event

### **THE BAR:**

UPGRADE TO PREMIUM OPEN BAR FOR ADDITIONAL FEE (100 GUEST MIN.)

UNLIMITED SOFT OPEN BAR

Soft Drinks and Juices

Premium Disposable Barware, Ice, Stirrers, Napkins

### **THE MENU:**

A Selection of Three (3) Butler served Hors D'oeuvres  
Featured chilled salad  
Main Entrée Course

Freshly baked Bread and Butter

### **WEDDING CAKE:**

Multi-Tiered Butter Crème Wedding cake

### **LINEN, CHARGERS & SPECIALTY CHAIRS:**

Floor length Polyester table linens with matching napkins

Glass Beaded Charger Plates (Gold or Silver)

Chiavari Chairs in choice of Color with Cushions

### **TABLEWARE:**

Silverware (Dinner, Salad, Cake Forks & Dinner Knife),  
Glassware (Water) & China (Dinner, Salad, Bread & Butter & Cake Plates)

# FANCY FIESTA

GOURMET CATERING | EVENT PRODUCTION

## THE BRONZE ALL-INCLUSIVE CONTINUATION...

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### **SERVICE STAFF:**

Onsite Chefs, Formal uniformed waiters & Bartender  
Set up & Breakdown  
Kitchen Crew, Culinary & Service Equipment  
Service Manager

### **FLORAL & DECOR:**

DELICATELY CREATED ASTONISHING FLORAL ARRANGEMENTS

Sweetheart Table Fresh Floral Arrangement  
Cluster of Floating Candles for Tables  
Dazzling Fresh Flower Centerpieces for Guest Tables with Candles  
Flowers for Cake

### **THE MUSIC, SOUND & LIGHTING:**

Professional Disc Jockey and Bilingual M/C Service  
Music for Cocktail  
Up lighting service for Reception  
Up lights for Foyer in an array of colors

# FANCY FIESTA

GOURMET CATERING | EVENT PRODUCTION

## THE GRAND ALL-INCLUSIVE

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### THE RECEPTION:

Five (5) Hour of Full Catering Reception  
Catering Event Management for the Event

### THE OPEN BAR:

UNLIMITED PREMIUM OPEN BAR  
WHISKEY, RUM, VODKA, GIN, TEQUILA, BEER & WINE  
JOHNNY WALKER, ABSOLUT, TITOS', JIMADOR/JOSE CUERVO,  
SEAGRAM'S, BACARDI, BEER & HOUSE RED & WHITE WINE  
Ice, Disposable Premium Barware, Stirrers, Napkins

### THE MENU:

Five (5) Butler served Hors D'oeuvres

Featured chilled salad  
Steak & Chicken Duet Main Entrée Course

Freshly baked Artisan Bread and Seasoned Butter

### WEDDING CAKE:

Multi-Tiered Butter Crème Wedding cake

### SPECIALTY COFFEE STATION:

Commercial espresso machine topped with an ornate copper and brass dome / Commercial grinder to assure freshness and flavor |  
Fresh roasted Italian blend coffee (regular and decaf) | Flavored syrups: Hazelnut, Irish Cream, Vanilla, and Swiss Chocolate |  
Sugar, Equal, Sweet & Low and other condiments

### LINEN, CHARGERS & SPECIALTY CHAIRS:

Floor length Polyester table linens with matching napkins  
Glass Beaded Charger Plates (Gold or Silver)  
Chiavari Chairs in choice of Color with Cushions

# FANCY FIESTA

GOURMET CATERING | EVENT PRODUCTION

## THE GRAND ALL-INCLUSIVE CONTINUATION...

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### **TABLEWARE:**

Silverware (Dinner, Salad, Cake Forks & Salad Knife, Dinner Knife),  
Glassware (Water & Champagne) & China (Dinner, Salad, Bread & Butter & Cake Plates)

### **SERVICE STAFF:**

Onsite Chefs, Formal uniformed waiters & Bartender  
Set up & Breakdown  
Kitchen Crew, Culinary & Service Equipment  
Service Manager

### **FLORAL & DECOR:**

DELICATELY CREATED ASTONISHING FLORAL ARRANGEMENTS  
  
Sweetheart Table Fresh Floral Arrangement  
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### **THE MUSIC, SOUND & LIGHTING:**

Professional Disc Jockey and Bilingual M/C Service  
Music for Cocktail  
DMX Changing Up lighting service for Reception  
Up lights for Foyer in an array of colors  
Patterned Moving Heads for Reception

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## HORS D'OEUVRES

ISLAND SHRIMP CANAPÉS\*\*

AREPAS WITH CHORIZO & MANCHEGO CHEESE

SOUTHERN STYLE CHICKEN & WAFFLES WITH A  
HICKORY MAPLE GLAZE

COCONUT HONEY SOY CRUSTED CHICKEN

SEAFOOD PANETTA CREAMY  
BLEND OF CRAB & SHRIMP

TOMATO, BASIL AND GARLIC RELISH  
ON PARMESAN TOAST

SMOKED SALMON PATE  
ON DILL HERBED CRISP

SPRINGS ROLLS WITH A GINGER SOY GLAZE

BLUE MAC N CHEESE SHOOTERS

SAVORY GUAVA TORELLA'S

BEEF TAQUITOS WITH GREEN PAPAYA &  
GUACAMOLE

FRIED TRUFFLED  
MAC AND CHEESE BITES

BRIE RISOTTO PUFFS  
WITH A CRANBERRY CHUTNEY

"IT'S RAINING BACON SERVED ON  
STROLLING UMBRELLA \*\*

CHILLED TAIL UP SHRIMP PUSH POP  
WITH A TANGY DYNAMITE FOAM\*\*

JUMBO COCONUT SHRIMP

FRIED DUMPLING WITH GREEN ONION  
& WILD BOURBON GLAZE

YUCCA FRIES WITH CILANTRO AIOLI

LOBSTER BISQUE TORTELLINI SKEWERS

MINI TEQUENOS

ORIENTAL MEATBALLS WITH SESAME LOLLIPOPS

TWICE FRIED TOSTON WITH PINK  
HIMALAYAN SEA SALT

AVOCADO SOUTHWEST EGG ROLLS

BACON WRAPPED SHRIMP SKEWERS\*\*

FRENCH GOAT CHEESE & PROSCIUTTO CANAPE

OUR INFAMOUS "FANCY FRITAS" SLIDERS\*\*

CARIBBEAN STYLE SHRIMP CEVICHE\*\*

CASCADING JUMBO SHRIMP WITH LEMON\*\*

PAN SEARED FILET CROSTINI WITH GARLIC PARSLEY

SERRANO HAM CROQUETTES WITH GUAVA GLAZE

CURRIED COCONUT & LOBSTER BISQUE  
SHOOTER\*\*

TOSTON RELLENO CON CAMARON

MELON & FETA CAPRESE WITH BALSAMIC

SAMOSAS WITH A HOMEMADE MANGO CHUTNEY

ROPA VIEJA STUFFED TOSTON

\*\*ADDITIONAL FEE MAY APPLY

# FANCY FIESTA

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FRESHLY BAKED ARTISAN BREAD SERVED WITH SEASONED BUTTER

## SALAD

ASIAN TENDER GARDEN GREENS WITH HAYSTACK CARROTS, GRAPE TOMATOES AND A SEASEME GINGER VINAIGRETTE

GREEK SALAD WITH VINE RIPENED TOMATOES, CUCUMBER, KALAMATA OLIVES & FETA CHEESE WITH A LEMON-HERBED VINAIGRETTE

DECONSTRUCTED WEDGE WITH APPLES, HICKORY SMOKED BACON & CRUMBLER BLUE CHEESE WITH A BOURBON- HONEY INFUSED VINAIGRETTE

EXOTIC MIXED GREENS WITH MANDARIN ORANGES, CRISPY BACON, CANDIED CRANBERRIES, AND A SHALLOT VINAIGRETTE

MOZZARELLA, TOMATO, RED ONION & CRISPY PROSCIUTTO ON A BED OF FRESH ARUGULA DRIZZLED WITH A SWEET BASIL BALSAMIC REDUCTION\*\*

CLASSIC CAESAR SALAD WITH ROMAINE SHAVED PARMESAN AND TOASTED GARLIC CROUTONS

## MENU

SPANISH CHORIZO & GRANNY GREEN APPLE STUFFED CHICKEN BREAST

SWEET TEA INFUSED OVEN FRIED CHICKEN BREAST WITH CARAMELIZED ONION GRAVY

ALMOND CRUSTED CHICKEN BREAST WITH A WILD BOURBON GLAZE (NUT FREE OPTION AVAILABLE)

CARIBBEAN SEASONED VEGETABLE WELLINGTON

PORTABELLA MUSHROOM, SPINACH & VEAL CHICKEN BREAST ROULADE

FETA & OLIVE TAPENADE CHICKEN BREAST WITH A CAPER BEURRE BLANC

PINK PEPPERCORN CRUSTED FILET WITH BEET HONEY DRIZZLE\*\*

“CHURRASCO” FLANK STEAK WITH CILANTRO & GARLIC CHIMICHURRI\*\*

SCALLOPED CHICKEN BREAST WITH A TOMATO BASIL CHUTNEY

ROSEMARY RUBBED SLICED SIRLOIN\*\*

FRENCH GOAT CHEESE CRUSTED FILET MIGNON WITH A MADEIRA REDUCTION\*\*

TOASTED COCONUT CRUSTED RED SNAPPER WITH A POMEGRANATE SALSA\*\*

HAND CUT MANHATTAN STRIP STEAK WITH A SMOKED BACON GORGONZOLA ONION BUTTER\*\*

MACADAMIA MAHI MAHI WITH PINEAPPLE & PEPPERCORN CHUTNEY\*\*

\*\*ADDITIONAL FEE MAY APPLY

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GRILLED CHICKEN BREAST WITH A CREAMY PARMESAN & TOMATO RELISH	PORCINI-CRUSTED BEEF TENDERLOIN WITH A TRUFFLE BUTTER SAUCE**
HICKORY SMOKED SERRANO HAM, TOMATOES & FONTINA CHICKEN BREAST	PORT WINE BALSAMIC AGED SLICED SIRLOIN**
SMOKED SERRANO & MANCHEGO BEEF WELLINGTON**	FRENCH BORDELAISE MUSHROOM HAND CUT AGE MANHATTAN STRIP**
FILET OF BEEF WELLINGTON WITH A MUSHROOM DEMI GLAZE**	HICKORY SMOKED BACON & FRENCH GOAT CHEESE CHICKEN ROULADE
ROSEMARY & BASIL INFUSED GOAT CHEESE AND PROSCIUTTO CHICKEN CANAPE	CROWNED MISO SOY CHILEAN SEA BASS**
PAN SEARED POLYNESIAN INFUSED MAHI MAHI**	PAN SEARED SALMON WITH A HOMEMADE BASIL PESTO CREAM (NUT FREE) **

\*\*ADDITIONAL FEE MAY APPLY

## SIDES

TRUFFLED POTATOES, GARLIC ROASTED POTATO SMASH, PLANTAIN POTATO SMASH, RISOTTO, CREAMY POLENTA, MEDITERRANEAN COUSCOUS, JEWELLED CRANBERRY RICE, COCONUT SOUTHERN SPICED RICE, OTHER OPTIONS AVAILABLE

## SPECIAL MENUS

ORGANIC, GLUTEN FREE, VEGAN, VEGETARIAN AND CHILDREN'S MENUS ARE AVAILABLE.

## TASTING POLICY

COMPLIMENTARY TASTING IS AVAILABLE FOR UP TO 4 GUESTS ONCE CATERING CONTRACT HAS BEEN FINALIZED. TASTING INCLUDES MAIN ENTRÉE SELECTED UNDER CATERING CONTRACT. HORS D' OEUVRE AND SALAD TASTING ARE NOT AVAILABLE.

A FANCY FIESTA GOURMET CATERING PRODUCTION HAS ESTABLISHED A REPUTATION FOR **EXCEPTIONAL FOOD**, CREATIVITY AND PRESENTATION COMBINED WITH OUTSTANDING SERVICE.

# FANCY FIESTA

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## OPTIONAL SERVICES TO DELIGHT YOUR GUESTS

### CARVED TO ORDER STATION

PEPPER AND HERBED CRUSTED SLOW ROASTED SIRLOIN  
SMOKED SERRANO, CANDIED DATES & MANCHEGO CHEESE PORK TENDERLOIN  
ROSEMARY HICKORY SMOKED INFUSED NEW YORK STRIP

### ACTIVE PASTA/ RISOTTO STATION-

PASTA, SAUCES, TWO PROTEINS & 6 TOPPINGS

### SLIDER BAR

BEEF, CHICKEN, VEGGIE BURGERS WITH ALL THE FIXINGS

### TACO BAR

CHICKEN FRICASSEE, ROPE VIEJA, GROUND BEEF & TOPPINGS

### FRIED STATION

YUCCA FRIES, SWEET POTATO, FRENCH FRIES, FRIED MOZZARELLA

### TOSTON BAR

SHRIMP CREOLE, CHICKEN, CARNE ASADA & CARNITAS

### SOME SWEET IDEAS

CHURRO BAR

SMORE'S BAR OR GOURMET DONUT BAR

MILK & COOKIES/ MINI DONUTS

SWEET SHOOTER BAR

(CHOCOLATE, KEY LIME, STRAWBERRY SHORTCAKE, TRES LECHE, & MORE

## BEVERAGE OPTIONS

### TOP SHELF BAR

WHISKEY, RUM, VODKA, GIN, TEQUILA, BEER & WINE

JOHNNY WALKER BLACK, GREY GOOSE, ABSOLUT, BACARDI, PATRON, BEER, RED & WHITE WINE, SPARKLING WINE / PROSECCO FOR TOAST

## LATE NIGHT BITE

EL CUBANITO CON  
MARIQUITAS

MEDIA NOCHE CON  
MARIQUITAS

FRIED RICE IN TAKE OUT

CHURROS

SLIDERS

STREET TACOS

TEQUENOS

TRUFFLED PARM FRIES

PIZZA

EMPANADAS

AND MORE...