

GOURMET CATERING EVENT PRODUCTION

# FANCY FIESTA



CATERER & ALCOHOL LICENSED | FULLY INSURED



PH: 305. 443. 4828 | WWW.AFANCYFIESTA.COM

# DON'T FORGET TO

## *Breathe...*

Yes, breathe... Here at A Fancy Fiesta Production, we know that planning your dream event can seem quite overwhelming. But it doesn't have to be! It just takes a planning 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 planning process from selecting the perfect venue, rentals, choosing the decor and floral arrangements, to designing the perfect menu for your event.

If you are already working with an event consultant, 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 packages included in this brochure is a mere starting point. We encourage you to dream with us.



HERE DO YOU START?

Here is a list of suggestions & Packages to get you going so your special day will be a memorable one. All of these packages listed are customizable. Based on a guest count of 100 or more and do not apply to all venues.



## THE CLASSIC CATERING

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FOUR HOURS OF FULL CATERING SERVICE RECEPTION

UNLIMITED FOUNTAIN DRINKS & JUICES BAR SERVICE  
ICE, PREMIUM DISPOSABLE, STIRRERS, NAPKINS

A SELECTION OF FOUR BUTLER SERVED HORS D'OEUVRES

FEATURED CHILLED SALAD  
MAIN ENTRÉE COURSE (CHOICE OF SIT DOWN OR BUFFET SERVICE)

FRESHLY BAKED ARTISAN BREAD AND SEASONED BUTTER

LINENS:  
FLOOR LENGTH WHITE/ IVORY POLYESTER TABLECLOTHS WITH MATCHING NAPKINS

TABLE SETTING:  
COORDINATING SILVERWARE, GLASSWARE & CHINA

ABOUT THE SERVICE:  
ONSITE CHEF  
PROFESSIONAL FORMAL UNIFORMED WAITERS  
BARTENDER  
SET UP & BREAKDOWN  
KITCHEN CREW  
CULINARY & SERVICE EQUIPMENT



## THE CLASSIC CATERING MENU

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OUR SERVERS WILL BUTLER SERVE ARTISTICALLY PRESENTED SELECTIONS DURING COCKTAIL TIME.  
BASED ON A CHEF'S SELECTION OF 4 VARIETIES.

ASSORTED MINIATURE FRENCH QUICHE	FRIED TRUFFLED MAC AND CHEESE BITES
ISLAND SHRIMP CANAPÉS	BRIE RISOTTO PUFFS WITH A CRANBERRY CHUTNEY
AREPAS WITH CHORIZO & MANCHEGO CHEESE	CHICKEN SKEWER LACED WITH BACON DIPPED IN CHOCOLATE & CHINESE PARSLEY
CHICKPEA PUREE WITH SLOW ROASTED GARLIC AND RED PEPPER	CHILLED TAIL UP SHRIMP IN A TANGY DYNAMITE FOAM
COCONUT HONEY SOY CRUSTED CHICKEN	COCONUT & SHRIMP BISQUE
SEAFOOD PANETTA CREAMY BLEND OF CRAB & SHRIMP	COCONUT CHICKEN SKEWERS WITH A SOY GINGER GLAZE
TOMATO, BASIL AND GARLIC RELISH ON PARMESAN TOAST	CORN ON A COB WEDGE WITH CREAMY BACON
LOBSTER OR SMOKED SALMON MOUSSE WITH CUCUMBER CRUDITÉS	CRANBERRY CHICKEN SKEWER IN A GARLIC CREAMY BRIE
IMPORTED & DOMESTIC CHEESE AND FRUIT	DATES WRAPPED WITH BACON
MANGO CRUSTED CHICKEN SKEWERS	FRIED DUMPLING WITH GREEN ONION & WILD BOURBON GLAZE
SPRINGS ROLLS WITH A GINGER SOY GLAZE	FRIED YUCCA FRIES WITH CILANTRO AIOLI
MUSHROOM & SCALLION SALAD ON A SESAME CRACKER	LOBSTER BISQUE TORTELLINI SKEWERS
BLUE MAC N CHEESE	MAZITAS DE PUERCO CON MOJO
LIME CHICKEN SKEWERS WITH AVOCADO AIOLI	MINI TEQUENOS
SAVORY GUAVA TOREJAS	MINI VACA FRITA TACO WITH FRESH AVOCADO & PICO DE GALLO
BEEF TAQUITOS WITH GREEN PAPAYA & GUACAMOLE	ORIENTAL MEATBALLS WITH SESAME
BEER BATTER BRUSSELS SPROUTS WITH A SMOKED BACON CRÈME	



## THE CLASSIC CATERING MENU

FRESHLY BAKED ARTISAN BREAD SERVED WITH SEASONED BUTTER

### SALADS

TENDER GARDEN GREENS WITH HAYSTACK  
CARROTS, GRAPE TOMATOES AND A BALSAMIC  
VINAIGRETTE

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

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

CLASSIC CAESAR SALAD WITH HEARTS OF ROMAINE  
SHAVED PARMESAN AND TOASTED GARLIC  
CROUTONS

### MAIN COURSE

SPANISH CHORIZO & GREEN APPLES  
STUFFED CHICKEN BREAST

CHILLED AND SLICED MANGO  
MARINATED CHICKEN BREAST

ASPARAGUS FILLED GRILLED  
BEEF ROULADE

PORTABELLA MUSHROOM & BISON  
CHICKEN BREAST

SAUTÉED CHICKEN BREAST  
LACED WITH HONEY SMOKED BACON

MAPLE-GLAZED CHICKEN BREAST  
WITH MUSTARD JUS

ARTICHOKE & ALMOND STUFFED CHICKEN BREAST

SWEET TEA INFUSED OVEN FRIED CHICKEN BREAST  
WITH CARAMELIZED ONION GRAVY

ALMOND CRUSTED CHICKEN BREAST  
WITH A WILD BOURBON GLAZE

BISON & PORTABELLA MUSHROOM  
CHICKEN BREAST

CARIBBEAN SEASONED VEGETABLE WELLINGTON

PORTABELLA MUSHROOM, SPINACH & VEAL  
CHICKEN BREAST ROULADE

CRISPY CHICKEN BREAST  
WITH A WILD BOURBON GLAZE

FETA & OLIVE TAPENADE CHICKEN BREAST  
WITH A CAPER BEURRE BLANC

FRENCH GOAT CHEESE & HICKORY SMOKED  
BACON CHICKEN BREAST ROULADE

SOUTHWESTERN STUFFED CHICKEN BREAST WITH  
BLACK BEAN PICO DE GALLO

CHICKEN ROULADE STUFFED WITH BRUSSELS  
SPROUTS, WALNUTS & PECORINO

HICKORY SMOKED SERRANO HAM, TOMATOES &  
FONTINA CHICKEN BREAST



## THE CLASSIC CATERING MENU

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### OPTIONAL ACTION STATION *TO DELIGHT YOUR GUESTS*

#### **CARVED TO ORDER**

PEPPER AND HERBED CRUSTED SLOW ROASTED SIRLOIN  
SMOKED SERRANO, CANDIED DATES & MANCHEGO CHEESE PORK TENDERLOIN  
HICKORY SMOKED INFUSED TURKEY

#### **PASTA STATION- ONSITE ACTIVE CHEF PREPARED**

##### **PASTA (CHOICE OF ONE)**

FARFALLE PASTA  
PENNE PASTA

##### **SAUCE (CHOICE OF TWO)**

ALFREDO SAUCE  
AMATRICIANA SAUCE  
NUT FREE BASIL PESTO

##### **PROTEINS (CHOICE OF TWO)**

BABY ATLANTIC SHRIMP  
CHICKEN BREAST JULIENNE  
MINI MEATBALLS  
SPICY ITALIAN SAUSAGE  
HICKORY SMOKED BACON

##### **TOPPINGS:**

SUN DRIED TOMATOES, SAUTÉED MUSHROOMS, SWEET PEAS, BLACK OLIVES, ONIONS, PEPPERS, PARMESAN CHEESE



## ELEGANT CLASSIC CATERING

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FOUR HOURS OF FULL CATERING SERVICE RECEPTION  
ONSITE CATERING EVENT MANAGER

UNLIMITED HOUSE OPEN BAR SERVICE  
WHISKEY, RUM, VODKA, GIN, BEER, CALIFORNIA PINOT GRIGIO & MERLOT, SODAS & JUICES  
ICE, PREMIUM DISPOSABLE, STIRRERS, NAPKINS

A SELECTION OF FOUR BUTLER SERVED HORS D'OEUVRES

CHAMPAGNE TOAST

FEATURED CHILLED SALAD  
MAIN ENTRÉE COURSE (CHOICE OF SIT DOWN OR BUFFET SERVICE)

FRESHLY BAKED ARTISAN BREAD AND SEASONED BUTTER

AMERICAN COFFEE SERVICE WITH PETITE FOURS

SPECIALTY CAKE:  
MULTI-TIERED BUTTER CRÈME SPECIALTY CAKE

LINENS:  
FLOOR LENGTH WHITE/ IVORY POLYESTER TABLECLOTHS WITH MATCHING NAPKINS

TABLE SETTING:  
COORDINATING SILVERWARE, GLASSWARE & CHINA

ABOUT THE SERVICE:  
ONSITE CHEF  
PROFESSIONAL FORMAL UNIFORMED WAITERS  
BARTENDER  
SET UP & BREAKDOWN  
KITCHEN CREW  
CULINARY & SERVICE EQUIPMENT  
LOGISTICS PERSONNEL



## ELEGANT CLASSIC CATERING MENU

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OUR SERVERS WILL BUTLER SERVE ARTISTICALLY PRESENTED SELECTIONS DURING COCKTAIL TIME.  
BASED ON A CHEF'S SELECTION OF 4 VARIETIES.

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ISLAND SHRIMP CANAPÉS	BRIE RISOTTO PUFFS WITH A CRANBERRY CHUTNEY
AREPAS WITH CHORIZO & MANCHEGO CHEESE	CHICKEN SKEWER LACED WITH BACON DIPPED IN CHOCOLATE & CHINESE PARSLEY
CHICKPEA PUREE WITH SLOW ROASTED GARLIC AND RED PEPPER	CHILLED TAIL UP SHRIMP IN A TANGY DYNAMITE FOAM
COCONUT HONEY SOY CRUSTED CHICKEN	COCONUT & SHRIMP BISQUE
SEAFOOD PANETTA CREAMY BLEND OF CRAB & SHRIMP	COCONUT CHICKEN SKEWERS WITH A SOY GINGER GLAZE
TOMATO, BASIL AND GARLIC RELISH ON PARMESAN TOAST	CORN ON A COB WEDGE WITH CREAMY BACON
LOBSTER OR SMOKED SALMON MOUSSE WITH CUCUMBER CRUDITÉS	CRANBERRY CHICKEN SKEWER IN A GARLIC CREAMY BRIE
IMPORTED & DOMESTIC CHEESE AND FRUIT	DATES WRAPPED WITH BACON
MANGO CRUSTED CHICKEN SKEWERS	FRIED DUMPLING WITH GREEN ONION & WILD BOURBON GLAZE
SPRINGS ROLLS WITH A GINGER SOY GLAZE	FRIED YUCCA FRIES WITH CILANTRO AIOLI
MUSHROOM & SCALLION SALAD ON A SESAME CRACKER	LOBSTER BISQUE TORTELLINI SKEWERS
BLUE MAC N CHEESE	MAZITAS DE PUERCO CON MOJO
LIME CHICKEN SKEWERS WITH AVOCADO AIOLI	MINI TEQUENOS
SAVORY GUAVA TOREJAS	MINI VACA FRITA TACO WITH FRESH AVOCADO & PICO DE GALLO
BEEF TAQUITOS WITH GREEN PAPAYA & GUACAMOLE	ORIENTAL MEATBALLS WITH SESAME
BEER BATTER BRUSSELS SPROUTS WITH A SMOKED BACON CRÈME	





## ELEGANT CLASSIC CATERING MENU

FRESHLY BAKED ARTISAN BREAD SERVED WITH SEASONED BUTTER

### SALADS

TENDER GARDEN GREENS WITH HAYSTACK  
CARROTS, GRAPE TOMATOES AND A BALSAMIC  
VINAIGRETTE

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

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

CLASSIC CAESAR SALAD WITH HEARTS OF ROMAINE  
SHAVED PARMESAN AND TOASTED GARLIC  
CROUTONS

### MAIN COURSE

SPANISH CHORIZO & GREEN APPLES  
STUFFED CHICKEN BREAST

CHILLED AND SLICED MANGO  
MARINATED CHICKEN BREAST

ASPARAGUS FILLED GRILLED  
BEEF ROULADE

PORTABELLA MUSHROOM & BISON  
CHICKEN BREAST

SAUTÉED CHICKEN BREAST  
LACED WITH HONEY SMOKED BACON

MAPLE-GLAZED CHICKEN BREAST  
WITH MUSTARD JUS

ARTICHOKE & ALMOND STUFFED CHICKEN BREAST

SWEET TEA INFUSED OVEN FRIED CHICKEN BREAST  
WITH CARAMELIZED ONION GRAVY

ALMOND CRUSTED CHICKEN BREAST  
WITH A WILD BOURBON GLAZE

BISON & PORTABELLA MUSHROOM  
CHICKEN BREAST

CARIBBEAN SEASONED VEGETABLE WELLINGTON

PORTABELLA MUSHROOM, SPINACH & VEAL  
CHICKEN BREAST ROULADE

CRISPY CHICKEN BREAST  
WITH A WILD BOURBON GLAZE

FETA & OLIVE TAPENADE CHICKEN BREAST  
WITH A CAPER BEURRE BLANC

FRENCH GOAT CHEESE & HICKORY SMOKED  
BACON CHICKEN BREAST ROULADE

SOUTHWESTERN STUFFED CHICKEN BREAST WITH  
BLACK BEAN PICO DE GALLO

CHICKEN ROULADE STUFFED WITH BRUSSELS  
SPROUTS, WALNUTS & PECORINO

HICKORY SMOKED SERRANO HAM, TOMATOES &  
FONTINA CHICKEN BREAST



## ELEGANT CLASSIC CATERING MENU

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### OPTIONAL ACTION STATION *TO DELIGHT YOUR GUESTS*

#### **CARVED TO ORDER**

PEPPER AND HERBED CRUSTED SLOW ROASTED SIRLOIN  
SMOKED SERRANO, CANDIED DATES & MANCHEGO CHEESE PORK TENDERLOIN  
HICKORY SMOKED INFUSED TURKEY

#### **PASTA STATION- ONSITE ACTIVE CHEF PREPARED**

##### **PASTA (CHOICE OF ONE)**

FARFALLE PASTA  
PENNE PASTA

##### **SAUCE (CHOICE OF TWO)**

ALFREDO SAUCE  
AMATRICIANA SAUCE  
NUT FREE BASIL PESTO

##### **PROTEINS (CHOICE OF TWO)**

BABY ATLANTIC SHRIMP  
CHICKEN BREAST JULIENNE  
MINI MEATBALLS  
SPICY ITALIAN SAUSAGE  
HICKORY SMOKED BACON

##### **TOPPINGS:**

SUN DRIED TOMATOES, SAUTÉED MUSHROOMS, SWEET PEAS, BLACK OLIVES, ONIONS, PEPPERS, PARMESAN CHEESE



## SPECIAL ALL INCLUSIVE

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### THE RECEPTION:

FOUR HOUR OF FULL CATERING RECEPTION  
ONSITE CATERING COORDINATOR FOR THE EVENT

### THE BAR:

UNLIMITED FOUNTAIN DRINKS & JUICES BAR SERVICE  
ICE, PREMIUM DISPOSABLE, STIRRERS, NAPKINS

### COCKTAIL:

FOUR BUTLER SERVED HORS D'OEUVRES

### DINNER:

FEATURED CHILLED SALAD  
MAIN ENTRÉE COURSE

FRESH BAKED DINNER ROLLS WITH BUTTER

AMERICAN COFFEE SERVICE WITH PETITE FOURS

### WEDDING CAKE:

MULTI-TIERED BUTTER CRÈME WEDDING CAKE

### LINEN & SPECIALTY CHAIRS:

CHOICE OF AN ARRAY OF SPECIALTY PREMIUM TABLE LINENS  
WITH MATCHING NAPKINS  
CHAVARI CHAIRS IN CHOICE OF COLOR WITH CUSHION



## SPECIAL ALL INCLUSIVE

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### TABLE SETTING:

COORDINATING SILVERWARE, GLASSWARE & CHINA

### SERVICE STAFF:

ONSITE CHEF  
FORMAL UNIFORMED WAITERS  
BARTENDER  
SET UP & BREAKDOWN  
KITCHEN CREW  
CULINARY & SERVICE EQUIPMENT  
PERSONAL DESIGNER & VISIONARY  
SOUND MANAGER  
LOGISTICS PERSONNEL  
SERVICE MANAGER

### FLORAL & DECOR:

DELICATELY CREATED  
ASTONISHING THE BRIDAL BOUQUET

THREE BOUTONNIERES  
BRIDESMAID BOUQUET  
DEDICATED CORSAGES  
SWEETHEART TABLE FRESH FLORAL ARRANGEMENT  
DAZZLING FRESH FLOWER CENTERPIECES FOR GUEST TABLES  
FLOWERS FOR CAKE

### THE MUSIC & SOUND:

PROFESSIONAL DISC JOCKEY AND M/C SERVICE

### SPECIALTY LIGHTING:

UP LIGHTING SERVICE IN AN ARRAY OF COLORS

### PERSONAL TRANSPORTATION:

LIMOUSINE SERVICE; THREE HOUR SERVICE



## THE GRAND ALL INCLUSIVE

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FOUR HOUR OF FULL CATERING RECEPTION  
ONSITE CATERING COORDINATOR FOR THE EVENT

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ICE, PREMIUM DISPOSABLE, STIRRERS, NAPKINS

### COCKTAIL:

FOUR BUTLER SERVED HORS D'OEUVRES

### DINNER:

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FEATURED CHILLED SALAD  
MAIN ENTRÉE COURSE

FRESH BAKED DINNER ROLLS WITH BUTTER

AMERICAN COFFEE SERVICE WITH PETITE FOURS

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CHAVARI CHAIRS IN CHOICE OF COLOR WITH CUSHION



## THE GRAND ALL INCLUSIVE

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## THE GRAND CATERING MENU

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MANGO CRUSTED CHICKEN SKEWERS	FRIED DUMPLING WITH GREEN ONION & WILD BOURBON GLAZE
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## THE GRAND CATERING MENU

FRESHLY BAKED ARTISAN BREAD SERVED WITH SEASONED BUTTER

### SALADS

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CARROTS, GRAPE TOMATOES AND A BALSAMIC  
VINAIGRETTE

GREEK SALAD WITH VINE RIPENED TOMATOES,  
CUCUMBER, KALAMATA OLIVES & FETA CHEESE  
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EXOTIC MIXED GREENS WITH MANDARIN  
ORANGES, CRISPY BACON, CANDIED CRANBERRIES  
AND A SHALLOT VINAIGRETTE

CLASSIC CAESAR SALAD WITH HEARTS OF ROMAINE  
SHAVED PARMESAN AND TOASTED GARLIC  
CROUTONS

### MAIN COURSE

SPANISH CHORIZO & GREEN APPLES  
STUFFED CHICKEN BREAST

CHILLED AND SLICED MANGO  
MARINATED CHICKEN BREAST

ASPARAGUS FILLED GRILLED  
BEEF ROULADE

PORTABELLA MUSHROOM & BISON  
CHICKEN BREAST

SAUTÉED CHICKEN BREAST  
LACED WITH HONEY SMOKED BACON

MAPLE-GLAZED CHICKEN BREAST  
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BLACK BEAN PICO DE GALLO

CHICKEN ROULADE STUFFED WITH BRUSSELS  
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HICKORY SMOKED SERRANO HAM, TOMATOES &  
FONTINA CHICKEN BREAST





## THE GRAND CATERING MENU

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### OPTIONAL ACTION STATION *TO DELIGHT YOUR GUESTS*

#### **CARVED TO ORDER**

PEPPER AND HERBED CRUSTED SLOW ROASTED SIRLOIN  
SMOKED SERRANO, CANDIED DATES & MANCHEGO CHEESE PORK TENDERLOIN  
HICKORY SMOKED INFUSED TURKEY

#### **PASTA STATION- ONSITE ACTIVE CHEF PREPARED**

##### **PASTA (CHOICE OF ONE)**

FARFALLE PASTA  
PENNE PASTA

##### **SAUCE (CHOICE OF TWO)**

ALFREDO SAUCE  
AMATRICIANA SAUCE  
NUT FREE BASIL PESTO

##### **PROTEINS (CHOICE OF TWO)**

BABY ATLANTIC SHRIMP  
CHICKEN BREAST JULIENNE  
MINI MEATBALLS  
SPICY ITALIAN SAUSAGE  
HICKORY SMOKED BACON

##### **TOPPINGS:**

SUN DRIED TOMATOES, SAUTÉED MUSHROOMS, SWEET PEAS, BLACK OLIVES, ONIONS, PEPPERS, PARMESAN CHEESE



## PLATINUM WEDDING ALL INCLUSIVE

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### THE RECEPTION:

FIVE HOUR OF FULL CATERING RECEPTION  
ON-SITE CATERING COORDINATOR FOR THE EVENT

### THE BAR:

UNLIMITED HOUSE OPEN BAR SERVICE  
WHISKEY, RUM, VODKA, GIN, BEER, CALIFORNIA PINOT GRIGIO & MERLOT, SODAS & JUICES  
ICE, GLASSWARE, STIRRERS, NAPKINS

### SIGNATURE DRINK

#### COCKTAIL:

SIX BUTLER SERVED HORS D'OEUVRES  
AND  
COCKTAIL DISPLAY STATION

### DINNER:

CHAMPAGNE TOAST WITH SLICED STRAWBERRIES  
FEATURED CHILLED SALAD  
PREMIUM MAIN ENTRÉE  
FRESH BAKED FRENCH BAGUETTES WITH SEASONED BUTTER FLORETS

### 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 | ROCK CANDY SUGAR STICKS | SERVED IN IRISH CLEAR MUGS

### THE WEDDING CAKE:

MULTI-TIERED BUTTER CRÈME WEDDING CAKE



## PLATINUM WEDDING ALL INCLUSIVE

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### LINENS & SPECIALTY CHAIRS:

PREMIUM ARRAY OF TABLE LINEN AND OVERLAYS  
CHAVARI CHAIRS IN CHOICE OF COLOR

### TABLE SETTING:

COORDINATING CHINA, SILVERWARE AND GLASSWARE  
WINE TABLE SERVICE  
COORDINATING GLASS GOLD OR SILVER PLATE CHARGER

### SERVICE STAFF:

ONSITE CHEF  
FORMAL UNIFORMED WAITERS  
TWO BARTENDER  
SET UP & BREAKDOWN  
KITCHEN CREW  
CULINARY & SERVICE EQUIPMENT  
PERSONAL DESIGNER & VISIONARY  
SOUND MANAGER  
LOGISTICS PERSONNEL  
SERVICE MANAGER

### FLORAL & DECOR:

DELICATELY CREATED  
ASTONISHING THE BRIDAL BOUQUET

THROWING BOUQUET

EIGHT BOUTONNIERES  
FOUR BRIDESMAID BOUQUETS  
TWO DEDICATED ORCHID CORSAGES  
FLOWER GIRL

TWO LARGE ALTAR ARRANGEMENTS  
FRESH FLOWERS FOR PEWS

SWEETHEART TABLE FRESH FLOWER ARRANGEMENT  
ELABORATE PREMIUM FRESH FLOWER ARRANGEMENTS FOR GUEST TABLES

FLOWERS FOR CAKE



## PLATINUM WEDDING ALL INCLUSIVE

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### THE MUSIC:

PROFESSIONAL DISC JOCKEY SERVICE

### THE SPECIALTY LIGHTING:

FLUSH LED UP LIGHTING SERVICE  
TO ILLUMINATE RECEPTION AREA IN AN ARRAY OF COLORS

PERSONALIZED ILLUMINATED MONOGRAM

### PERSONAL TRANSPORTATION:

ROLLS ROYCE SERVICE TO RECEPTION VENUE; UP TO THREE HOURS OF SERVICE

### SPECIAL MENUS

Glatt Kosher, Organic, Gluten Free, Vegan, Vegetarian and Children's menus are available

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

### OUR PROMISE

At A Fancy Fiesta Production, we understand the importance of flawless execution of your event and prompt, professional service. We will take care of all the details during your special day so that you don't have to worry about a thing. From the menu creation to the floral and décor design, rest assure that your expectations will be met and exceeded.



## PLATINUM WEDDING MENU

OUR SERVERS WILL BUTLER SERVE ARTISTICALLY PRESENTED SELECTIONS DURING COCKTAIL TIME.  
BASED ON A CHEF'S SELECTION OF 6 VARIETIES.

ISLAND SHRIMP CANAPÉS	CARIBBEAN STYLE SHRIMP CEVICHE
CHICKPEA PUREE WITH SLOW ROASTED GARLIC AND RED PEPPER	CASCADING JUMBO SHRIMP WITH LEMON
MUSHROOM FLORENTINE	CASSAVA WITH FONTINA PUFFS CILANTRO AIOLI
CORN BLINI WITH A BALSAMIC ROMA TOMATOES AND AVOCADO PUREE	CHILLED TAIL UP SHRIMP IN A TANGY DYNAMITE FOAM
AGAVE SHRIMP & GAZPACHO SHOOTER	CLAM CHOWDER SHOOTERS
ASPARAGUS SHRIMP WITH A PIN OF PESTO IN AN ORIENTAL SPOON	COCONUT & SHRIMP BISQUE
AVOCADO SOUTHWEST EGG ROLLS WITH A SWEET CILANTRO SAUCE	CUBAN TAMALES WITH CRAB, LOBSTER & CREAMY CORN CHUTNEY
BACON WRAPPED SCALLOP LOLLIPOPS	CURRIED COCONUT & LOBSTER BISQUE SHOOTER
BACON WRAPPED SHRIMP SKEWERS	SPANISH CHORIZO & MANCHEGO AREPAS
BEEF CARPACCIO WITH AN ITALIAN HERB CHUTNEY	TOMATO BASIL BRUSCHETTA
BEEF CHIMICHURRI WITH GARLIC & CILANTRO PANETTA	TOMATOES & MOZZARELLA CAPRESE UPSIDE DOWN FORK
BEEF TAQUITOS WITH GREEN PAPAYA & GUACAMOLE	TOSTON RELLENO CON CAMARON
BLACKEN SHRIMP SERVED WITH A CREAMY CILANTRO AIOLI SERVED IN MODERNA SPOONS	TWICE BAKED POTATOES WITH BACON CRUMBLE AND CHEESE
TRUFFLED MAC N CHEESE	UPSIDE DOWN MELON & FETA CAPRESE WITH BALSAMIC
CANNOLI STUFFED WITH CRAB	WARM SHRIMP COCKTAIL IN A CRISPY WILD BOURBON GLAZE
CARBONADA MAC N CHEESE	WONTON STUFFED WITH CRAB & CHEESES WITH A SWEET COCONUT CURRY
CARIBBEAN CHICKEN CANAPES OUR INFAMOUS "FANCY FRITAS" SLIDERS	SAMOSAS WITH A HOMEMADE MANGO CHUTNEY
	GYOZA WITH A GINGER SOY GLAZE



## PLATINUM WEDDING ALL INCLUSIVE

FRESHLY BAKED ARTISAN BREAD SERVED WITH SEASONED BUTTER

### SALADS

MARINATED ASPARAGUS SPEARS WITH FETA AND WALNUTS ON A BED OF TENDER GARDEN GREENS WITH A LEMON VINAIGRETTE

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

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

CLASSIC CAESAR SALAD WITH HEARTS OF ROMAINE SHAVED PARMESAN AND TOASTED GARLIC CROUTONS

### MAIN COURSE

PINK PEPPERCORN CRUSTED FILET WITH BEET HONEY DRIZZLE

ARTICHOKE & ALMOND STUFFED CHICKEN BREAST

BISON & PORTABELLA MUSHROOM CHICKEN BREAST ROULADE

CHICKEN BREAST ROLLED AND STUFFED WITH BELLA MUSHROOM, SPINACH & VEAL

CHURRASCO STEAK WITH CILANTRO & GARLIC CHIMICHURRI

CRAB STUFFED SALMON FILET

CRISPY CHICKEN BREAST WITH A WILD BOURBON GLAZE

FETA & OLIVE TAPENADE CHICKEN BREAST ROULADE WITH A CAPER BEURRE

FILET OF BEEF WELLINGTON WITH A MUSHROOM DEMI GLAZE

PORCINI-CRUSTED BEEF TENDERLOIN WITH A TRUFFLE BUTTER SAUCE

ROSEMARY FENNEL RUBBED NEW YORK STRIP WITH CREAMY MUSTARD JUS

FRENCH GOAT CHEESE CRUSTED FILET MIGNON WITH A MADEIRA REDUCTION

SOUTHWESTERN STUFFED CHICKEN BREAST WITH BLACK BEAN PICO DE GALLO

CHICKEN ROULADE STUFFED WITH BRUSSELS SPROUTS, WALNUTS & PECORINO

TOASTED COCONUT CRUSTED MAHI MAHI WITH A POMEGRANATE SALSA

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

MACADAMIA MAHI MAHI WITH PINEAPPLE & PEPPERCORN CHUTNEY

PAN SEARED SALMON WITH A HOMEMADE BASIL PESTO CREAMY (NUT FREE)

SMOKED SERRANO HAM, TOMATO & FONTINA CHICKEN BREAST ROULADE