

FANCY FIESTA

GOURMET CATERING | EVENT PRODUCTION



CATERING | ALCOHOL LICENSED & INSURED



PH: 305. 443. 4828 | 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 from selecting the perfect rentals, choosing the decor and floral arrangements, to designing 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 packages 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 & packages to get you going so your special day will be a memorable one. All packages listed are customizable, ask for details. Prices are based on a guest count of 100 or more and do not apply to all venues.

FANCY FIESTA

GOURMET CATERING | EVENT PRODUCTION

THE CLASSIC CATERING

THE RECEPTION:

Four (4) Hours of Full Catering Service Reception

THE OPEN BAR:

UPGRADE TO TOP SHLEF \$10 PP ADDITIONAL (100 GUEST MIN.)

UNLIMITED PERMIUM OPEN BAR

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

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

BACARDI, BEER & HOUSE RED & WHITE WINE

Premium Disposable Barware, Ice, Stirrers, Napkins

THE MENU:

A Selection of Four Butler served Hors D'oeuvres

Featured chilled salad

Main Entrée 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

Package Add-on:

Linens, Chargers & Chairs: Ratio 1:10

Floor length Polyester table linens with matching napkins

(Consists of: One Polyester Table Linen Per Ten Guests, Polyester Napkins, 1- Sweetheart Polyester Table Linen, 1- Cake Table Linen & 10- Cocktail Table Linens)

Glass Beaded Charger Plates (Gold or Silver) & Chiavari Chairs in choice of Color with Cushions

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GOURMET CATERING | EVENT PRODUCTION

THE GRAND ALL-INCLUSIVE

THE RECEPTION:

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

THE OPEN BAR:

UPGRADE TO TOP SHLEF \$10 PP ADDITIONAL (100 GUEST MIN.)

UNLIMITED PERMIUM OPEN BAR
WHISKEY, RUM, VODKA, GIN, TEQUILA, BEER & WINE
JOHNNY WALKER, ABSOLUT, SMIRNOFF, Tito's, JIMADOR/JOSE CUERVO,
BACARDI, BEER & HOUSE RED & WHITE WINE
Ice, Disposable Premium Barware, Stirrers, Napkins

THE MENU:

Four (4) Butler served Hors D'oeuvres

Featured chilled salad
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

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THE GRAND ALL-INCLUSIVE CONTINUATION...

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
Sound & Service Manager

FLORAL & DECOR:

Delicately Created Astonishing Bridal Bouquet
Seven (7) Boutonnieres
Four (4) Bridesmaid Bouquet
Sweetheart Table Fresh Floral Arrangement
Cluster of Floating Candles for Tables
Dazzling Fresh Flower Centerpieces for Guest Tables
Flowers for Cake

THE WALL DRAPING:

White/ Ivory Floor to Ceiling Wall Draping

THE MUSIC, SOUND & LIGHTING:

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

CONFETTI PARTY OR COLD SPARKLER:

Choice of: *Let it Rain* Confetti Party or Fountains of Cold Sparklers

ABOUT THE PERCUSSIONIST:

Live and Active Percussionist Service

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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

GOURMET CATERING | EVENT PRODUCTION

FRESHLY BAKED ARTISAN BREAD SERVED WITH SEASONED BUTTER

SALAD

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

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

BISON & PORTABELLA MUSHROOM CHICKEN BREAST ROULADE

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

“CHURRASCO” FLANK STEAK WITH CILANTRO & GARLIC CHIMICHURRI

ROSEMARY RUBBED SLICED SIRLOIN WITH AU JUS

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**

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MACADAMIA MAHI MAHI WITH PINEAPPLE &
PEPPERCORN CHUTNEY**

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

HICKORY SMOKED SERRANO HAM, TOMATOES &
FONTINA CHICKEN BREAST

SMOKED SERRANO & MANCHEGO BEEF
WELLINGTON**

CRAB STUFFED SALMON FILET**

CRISPY CHICKEN BREAST WITH A WILD BOURBON
GLAZE

FILET OF BEEF WELLINGTON WITH A MUSHROOM
DEMI GLAZE**

PORCINI-CRUSTED BEEF TENDERLOIN WITH A
TRUFFLE BUTTER SAUCE**

PORT WINE BALSAMIC AGED SLICED SIRLOIN

FRENCH BORDELAISE MUSHROOM HAND CUT AGE
MANHATTAN STRIP**

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**

**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

KOSHER STYLE, 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.

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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 & SHREDDED POT ROAST

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

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

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

LATE NIGHT BITE

EL CUBANITO CON
MARIQUITAS

MEDIA NOCHE CON
MARIQUITAS

CHURROS

SLIDERS

STREET TACOS

TEQUENOS

TRUFFLED PARM FRIES

PIZZA

EMPANADAS

AND MORE...