

# FANCY FIESTA

GOURMET CATERING | EVENT PRODUCTION



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 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.

## *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

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### THE RECEPTION:

Four (4) Hours of Full Catering Service Reception

### THE BAR:

Unlimited Fountain Drinks (Sodas) & Juices Bar Service

Ice, Premium Acrylic, Stirrers, Napkins

### THE MENU:

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

### THE LINENS & CHAIRS:

Floor Length Poly-Cotton tablecloths with Matching Napkins

### TABLE SETTING:

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

### ABOUT THE SERVICE:

Onsite Chef

Professional formal uniformed waiters

Bartender

Set up & Breakdown

Kitchen Crew

Culinary & Service Equipment

# FANCY FIESTA

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## ELEGANT CLASSIC CATERING

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### THE RECEPTION:

Five (5) Hours of Full Catering Service Reception

### THE OPEN BAR:

Unlimited Premium Open Bar Service

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

JOHNNY WALKER, ABSOLUT, SMIRNOFF, Tito's BACARDI, JIMADOR/JOSE CUERVO,

DOMESTIC BEER & HOUSE RED & WHITE WINE, Premium Disposable, Ice, Stirrers, Napkins

### CHAMPAGNE TOAST

### THE MENU:

A Selection of Five 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

### SPECIALTY CAKE:

Multi-Tiered Butter Crème Specialty Cake

### LINENS & CHAIRS:

Floor Length Specialty tablecloths with matching napkins

Choice of Chiavari Chair with Cushion

### TABLE SETTING:

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

### ABOUT THE SERVICE:

Onsite Chef, Professional formal uniformed waiters, Bartender,  
Set up & Breakdown, Kitchen Crew, Culinary & Service Equipment, Logistics Personnel

# FANCY FIESTA

GOURMET CATERING | EVENT PRODUCTION

## THE GRAND ALL INCLUSIVE

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### THE RECEPTION:

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

### THE OPEN BAR:

Unlimited Premium Open Bar Service

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

JOHNNY WALKER, ABSOLUT, SMIRNOFF, BACARDI, JIMADOR/JOSE CUERVO, DOMESTIC BEER  
& HOUSE RED & WHITE WINE ICE, Premium Disposable, Stirrers, Napkins

### CHAMPAGNE TOAST

### THE MENU:

Five (5) Butler served Hors D'oeuvres

### DINNER:

Featured chilled salad  
Main Entrée Course

Fresh baked dinner rolls with butter

### 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

# FANCY FIESTA

GOURMET CATERING | EVENT PRODUCTION

## THE GRAND ALL INCLUSIVE CONT...

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### TABLE SETTING:

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

Glass Beaded Charger Plates

### 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 Bridal Bouquet  
  
Four (4) Boutonnieres  
One (1) Bridesmaid Bouquet  
Two (2) Dedicated Corsages  
Sweetheart Table Fresh Floral Arrangement  
Dazzling Fresh Flower Centerpieces for Guest tables (1:10)  
Flowers for Cake

### THE MUSIC & SOUND:

Professional Disc Jockey and M/C Service

### SPECIALTY LIGHTING:

Up lighting service in an array of colors

### TRANSPORTATION:

Limousine Service; Three Hour Service

# FANCY FIESTA

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## PLATINUM WEDDING ALL INCLUSIVE

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### THE RECEPTION:

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

### THE PREMIUM OPEN BAR:

Unlimited TOP SHELF Open Bar Service

WHISKEY, RUM, VODKA, GIN, TEQUILA, BEER & WINE  
JOHNNY WALKER/ GLENLEVIOT or  
CROWN ROYAL, ABSOLUT, GREY GOOSE, TITO'S, BACARDI, PATON, BEER  
RED & WHITE WINE Ice, Barware Glasses, Stirrers, Napkins

### SIGNATURE DRINK

Champagne Toast  
(Prosecco) with Sliced Strawberries

### THE MENU:

Six Butler served Hors D'oeuvres

### DINNER:

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

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## PLATINUM WEDDING ALL INCLUSIVE

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### **LINENS & SPECIALTY CHAIRS:**

Premium Array of Table Linen and Overlays  
Guests Tables, Sweetheart & Cake Table, Signing & Gift Tables

Chavari Chairs in Choice of Color

### **TABLE SETTING:**

Coordinating Silverware (Dinner, Salad, Cake Forks, B& B Knife & Dinner Knife),  
Glassware (Water, Wine & Champagne) & China (Dinner, Salad, Bread & Butter & Cake Plates)  
Tablesides Wine Service during Dinner

Glass Beaded Charger Plates

### **SERVICE STAFF:**

Onsite Chef  
Formal uniformed waiters & Bartenders  
Set up & Breakdown  
Kitchen Crew  
Culinary & Service Equipment  
Personal Designer & Visionary  
Sound Manager  
Logistics Personnel  
Service Manager

### **FLORAL & DECOR:**

Delicately Created  
Astonishing Bridal Bouquet  
& Toss 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



# FANCY FIESTA

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## PLATINUM WEDDING ALL INCLUSIVE

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### THE MUSIC:

Professional Disc Jockey Service  
Percussionist Service

### THE SPECIALTY LIGHTING:

Flush LED Up Motion 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

### ADD ONS:

Photobooth, Dessert Stations, Cigar Rollers, Hora Loca, Staging/Draping, Furniture Rental, Confetti, String Lights, GOBO's & Wall Washes (Lighting), Coffee Carts

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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## HORS D'OEUVRES

ISLAND SHRIMP CANAPÉS\*\*

AREPAS WITH CHORIZO & MANCHEGO CHEESE

CHICKPEA PUREE WITH SLOW  
ROASTED GARLIC AND RED PEPPER

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 TARIJA'S

BEEF TAQUITOS WITH GREEN PAPAYA &  
GUACAMOLE

FRIED TRUFFLED  
MAC AND CHEESE BITES

BRIE RISOTTO PUFFS  
WITH A CRANBERRY CHUTNEY

CHICKEN SKEWER LACED WITH BACON  
DRIZZLED WITH GARLIC CHOCOLATE

CHILLED TAIL UP SHRIMP  
IN A TANGY DYNAMITE FOAM

COCONUT & SHRIMP BISQUE SHOOTER

FRIED DUMPLING WITH GREEN ONION  
& WILD BOURBON GLAZE

FRIED YUCCA FRIES WITH CILANTRO AIOLI

LOBSTER BISQUE TORTELLINI SKEWERS

MINI TEQUENOS

ORIENTAL MEATBALLS WITH SESAME LOLLIPOPS

AGAVE SHRIMP & GAZPACHO SHOOTER\*\*

AVOCADO SOUTHWEST EGG ROLLS

BACON WRAPPED SHRIMP SKEWERS\*\*

CANNOLI STUFFED WITH CRAB\*\*

CARBONADO MAC N CHEESE LOLLIPOPS

OUR INFAMOUS "FANCY FRITAS" SLIDERS\*\*

CARIBBEAN STYLE SHRIMP CEVICHE\*\*

CASCADING JUMBO SHRIMP WITH LEMON\*\*

CLAM CHOWDER SHOOTERS

CUBAN TAMALES WITH CRAB, LOBSTER  
& CREAMY CORN CHUTNEY\*\*

CURRIED COCONUT & LOBSTER BISQUE\*\*  
SHOOTER

TOSTON RELLENO CON CAMARON\*\*

UPSIDE DOWN MELON & FETA CAPRESE WITH  
BALSAMIC

VEGETABLE SAMOSAS WITH A HOMEMADE MANGO  
CHUTNEY

GYOZA WITH A GINGER SOY GLAZE

\*\*ADDITIONAL FEE MAY APPLY

# FANCY FIESTA

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FRESHLY BAKED ARTISAN BREAD SERVED WITH SEASONED BUTTER

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## 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

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

## MENU

SPANISH CHORIZO & GREEN APPLES  
STUFFED CHICKEN BREAST

PORTABELLA MUSHROOM & BISON  
CHICKEN BREAST\*\*

ARTICHOKE, FIG & ALMOND 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)

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  
BELL PEPPER, SPINACH & VEAL

“CHURRASCO” FLANK STEAK WITH CILANTRO &  
GARLIC CHIMICHURRI

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## MENU CONT....

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\*\*

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\*\*

\*\*ADDITIONAL FEE MAY APPLY

## SIDES

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

## OPTIONAL SERVICES TO *DELIGHT YOUR GUESTS*

### **SOME SAVORY STATION IDEAS**

#### 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 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

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### SOME SWEET IDEAS

WEDDING CAKE

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

HOUSE OPEN BAR

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

JOHNNY WALKER, ABSOLUT, SMIRNOFF, BACARDI, JIMADOR/JOSE CUIERVO,  
DOMESTIC BEER & HOUSE RED & WHITE WINE

TOP SHELF BAR

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

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

GOURMET AMERICAN COFFEE SERVICE

SPECIALTY FULL SERVICE COFFEE BAR WITH BARISTA

### RENTALS

GUEST TABLES

ROUND 72", 60", 48", 36", RECTANGULAR 6FT, 8FT

FARM TABLES

SPECIALTY TABLES

CHIAVARI CHAIRS

INFINITY CHAIRS

CROSS BACK CHAIRS

### SPECIAL MENUS

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

### CHARGER PLATES

ACRYLIC GOLD OR SILVER

GLASS BEADED

SPECIALTY CHARGERS

### FLORALS DESIGN

BRIDAL BOUQUET

BRIDES MAIDS

GROOMSMEN BOUTONNIÈRES

CORSAGES

CEREMONY ARRANGEMENTS

LOVE TENTS

TABLE CENTERPIECES

### TRANSPORTATION

LIMOUSINE SERVICE

BENTLEY (ROLLS ROYCE)

FULL 52 PASSENGER BUSES

### MUSIC & SOUND

PROFESSIONAL DJ SERVICE

PERCUSSIONIST

LIVE MUSICIANS (STRING QUARTET)

### LIGHTS

UP LIGHTS

PIN SPOT LIGHTING

MOTION LIGHTS

MONOGRAMS

STRING LIGHTS