

Fiesta's Perfect Endings

The Fiesta Cheesecake

This luscious cheesecake is hand made from scratch with an Oreo cookie crust for the ultimate delectable treat, accompanied by our very own raspberry topping. Serves 16. \$36.00



Hershey's Chocolate Cake

This is a ¼ sheet cake baked to perfection with Hershey's chocolate and finished with sweet cream cheese frosting. Serves 16-20. \$18.00

Texas Oatmeal-Pecan Chocolate Chunk Cookies

Freshly baked and loaded with pieces of pecans and chocolate chunks, these cookies are a classic. Sold by the dozen. \$9.00



Famous Pumpkin Bundt Cake
Who says you can't eat pumpkin all year long? Baked from a family recipe passed down throughout the years, this cake is described best as a moist and delightful treat. Serves 16-20. \$18.00

Extras

Beverages

Coke, Diet Coke, Pepsi, Diet Pepsi, Sprite, Bottled Water \$1.15

Chips

Kettle-cooked potato chips, Regular, BBQ, Salt and Vinegar. .75 and .95

We can accommodate any special needs such as food allergies, vegetarian requests, and custom menus.

ORDER ONLINE:

www.fiestacatering.net

Important Information

Please provide us with at least 48 hours advance notice for your catering needs. For last minute orders, we will try our best to accommodate you; however, your selection may be limited. We may substitute food items of the same value based on availability and at the discretion of the chef. For same day orders, a surcharge may apply. As orders are taken on a first-come first-served basis, we strongly recommend advance planning. Fiesta Catering has a 12-person minimum on all orders. A delivery and set-up fee will be charged to all orders. We require a 24-hour notice of any cancellation prior to the event or you will be charged 50% of your order. Any cancellation on the day of the event will be charged 100% of food portion. Menu and prices are subject to change without notice.

PAYMENT METHODS

Visa – MasterCard – American Express – Corporate Check – Cash

A Truly Full-Service Caterer

Corporate Menu

262.925.8800
2301 - 63rd Street • Kenosha, WI 53143
www.fiestacatering.net

Fiesta Breakfast

The Continental

An assortment of fresh baked Danish, donuts, and bagels served with cream cheese and assorted preserves. \$4.50

The Deluxe

Farm fresh scrambled eggs, seasoned American fries, artisan French toast bread served with Wisconsin maple syrup and your choice of applewood smoked bacon, ham or sausage. \$6.50

The Fiesta Quiche

Sun-dried tomatoes, roasted red pepper, onion, and spinach with Cheddar cheese and your choice of applewood smoked bacon, ham or sausage. Serves 6-8. \$19.00



On the Lighter Side

Enjoy a selection of yogurt with granola and seasonal fresh fruit. \$3.50

Seasonal Fruit Platter

12-inch, 16-inch, and 18-inch platters. Market Price

Breakfast Beverages

Gourmet Kona or Columbian coffee. Includes cream, sugar, and cups.

Decaf available upon request.

Serves 10-12. \$18.00

Florida Orange Juice (10 oz. bottle) \$1.50



Fiesta Sandwiches

Fiesta Focaccia Club Sandwich

Sun-dried tomato focaccia bread, pesto aioli, handmade crepe, Swiss cheese, smoked turkey breast and applewood smoked bacon. \$6.95

The Bistro Ham and Swiss

Virginia baked ham, Swiss cheese, vine ripened tomato, mesclun greens, bistro-style Dijon mustard sauce on a freshly baked artisan baguette. \$6.75

Slow-Roasted Italian Beef

Certified Angus beef tip slowly roasted for the highest quality of flavor. Pile it high on our Tuscan cibatta roll served with Mozzarella cheese and our special hot pepper spread. \$6.95

Homemade Soups

(3 liters serves 20-22)

Wisconsin Cheddar and Broccoli

Slow simmered for maximum taste and quality. A Wisconsin favorite served with crackers. 3 liters - \$55.00

Fiesta's Own Chicken Tortilla

A true taste of the Southwest - garnished with crispy tortilla threads, sour cream, cilantro and Cheddar cheese. 3 liters - \$53.00

Hearty Chicken Noodle

The name says it all, comfort food at its best. Served with crackers. 3 liters - \$48.00

Minestrone

Mama Mia, this is good! Loaded with a variety of hearty seasonal vegetables, garbanzo and cannelloni beans slow cooked in a rich tomato broth. 3 liters - \$51.00

Chili Con Carne

A secret blend of spices and hand-picked certified Angus beef make this chili special. Garnished with Cheddar cheese and crackers. 3 liters - \$48.00

From the Bar

Authentic Mexican Taco Bar



Fill warm flour tortillas with choice of seasoned ground certified Angus beef, shredded chicken, shredded cheese, lettuce, tomato, sour cream, and Fiesta's own homemade salsa. Taco bar also includes tortilla chips, Spanish rice and refried beans. \$7.75

Add Fiesta Guacamole - \$1.10
or Pico de Gallo - .65



Baked Potato Bar

Large select baked Idaho potato with an assortment of toppings including shredded cheese, diced Virginia ham, sour cream, Fiesta's Chili con carne, and broccoli with Wisconsin cheese sauce. \$6.50



Pasta Bar

Al dente penne regate pasta served with our homemade tomato basil marinara. Paired with a mixed green salad, crisp red bell peppers, shredded Parmesan cheese, zesty pepperoncinis, black olives, shaved red onion and Greggio house dressing. Add a freshly baked baguette, and... mangia! \$7.00

Add our white wine, lemon and fresh herb marinated grilled chicken for \$2.25 or meatballs and Italian sausage

California Chopped Salad Bar

Grilled chicken breast, avocado, tomato, Cheddar cheese, cucumber, shaved red onion, diced smoked ham and mesclun greens served with Ranch dressing. \$8.25



Premier Fiesta Entrees

Sirloin Steak and Premium Chicken Breast Fajitas

Succulent steak and chicken seasoned to perfection and sautéed with a mixture of peppers and onions. Served with Spanish rice, refried beans, guacamole, Fiesta salsa, tortilla chips, sour cream and warm flour tortillas. \$9.50

Grilled Chicken Kabobs

Bamboo skewers loaded with seasonal vegetables and marinated chicken char-grilled to perfection.



Served with Spanish rice, Fiesta salad, and our fresh baked bread. \$9.50

Beef Stroganoff

Certified Angus beef slowly braised with mushrooms, onions, and red wine finished with brown sauce and crème fraîche. Served with linguine pasta and salad and a freshly baked artisan baguette. \$9.00

Wild Caught Alaskan Sockeye Salmon

Pan seared to lock in the flavor then finished with our own teriyaki ginger glaze served with red pepper cilantro-lime rice. Paired with our Fiesta salad and dressing, this entrée is a real treat. \$9.75

Chicken Marsala

Boneless breast of chicken sautéed with baby portobello mushrooms in a Marsala wine sauce. Served with linguine pasta and shredded Parmesan cheese. Includes Fiesta salad, and a freshly baked artisan baguette. \$9.50