



Dear Patron,

Thank you for your interest in Fiesta Catering. We are the premier full service caterer to the areas finest venues.

At Fiesta Catering we use only the freshest ingredients to ensure quality cuisines. We provide custom menu planning that will meet your needs, taste and budget to ensure your event will be a complete success.

Our philosophy is to provide a consistent level of high-quality delicious food with exceptional customer service. From large backyard parties, elegant receptions, to small intimate events, Fiesta Catering are a full-service caterer that will do what is necessary to ensure our clients expectations are not only met, but exceeded.

If you have any questions, please call and we will be pleased to be of assistance to your particular wishes. Thank you for inquiring about our services, and we look forward to speaking with you soon.

Sincerely,
Fiesta Catering

For more information contact:
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HOT HORS D'OEUVRES

JONAH CRAB CAKE WITH CITRUS MAYO

CRAB CROQUETTES WITH
TARRAGON AIOLI

TERIYAKI GRILLED SHRIMP SKEWERS
"FIESTA" VIRGIN PIZZA

SPINACH ARTICHOKE DIP
WITH GRILLED BAGUETTES

STUFFED CRIMINI MUSHROOM CAPS

CHICKEN QUESADILLAS
WITH GUACAMOLE, ROASTED RED BELL
PEPPERS AND PICO DE GALLO

"ITALIAN STYLE" CHICKEN WINGS

PANCETTA WRAPPED SHRIMP
WITH WISCONSIN HONEY GLAZE

HICKORY SMOKED BACON,
CARMELIZED ONION TARTS

SPANAKOPITA

GOAT CHEESE CROSTINI
WITH WILTED SPINACH

CAJUN MEATBALLS WITH CREOLE
STYLE TOMATO RAGU

CHICKEN SATAY WITH
ORANGE-GINGER DIPPING SAUCE

MOZZARELLA STUFFED ARANCINI
WITH SMOKED TOMATO SAUCE

SPANISH STYLE PIZZA

BOURBON-BBQ GLAZED BACON
WRAPPED WATER CHESTNUTS

POLYNESIAN PORK SKEWERS

SOUR CREAM AND CHIVE TWICE
BAKED FINGERLING POTATOES

MONGOLIAN BEEF SKEWERS
WITH SWEET CHILI GLAZE

BEEF EMPANADAS WITH CILANTRO
PEANUT SAUCE

MINI CARMELIZED ONION AND SWISS
CHEESE TARTS WITH BALSAMIC SYRUP

CERTIFIED ANGUS BEEF "SLIDERS"
WITH STOUT MUSTARD SAUCE

TOMATO BASIL SHOOTERS WITH MINI
GRILLED CHEESE SANDWICHES

LAMB "LOLLIPOPS"
WITH FIG MOLASSES



COLD HORS D'OEUVRES

- TRADITIONAL BRUSCHETTA ON
A GRILLED BAGUETTE WITH FRESH
PARMESAN REGGIANO
- GULF SHRIMP COCKTAIL SHOOTER WITH
LEMON-HORSERADISH COCKTAIL SAUCE
- MINI PARMESAN CUPS WITH BLUE CHEESE
AND A MERLOT RASPBERRY MOUSSE
- SEARED BLACKENED AHI TUNA WITH
PICKLED GINGER AND A SOY REDUCTION
- SMOKED DUCK CANAPÉ WITH ORANGE AND
PISTACHIO
- SMOKED SALMON CANAPÉ WITH
LEMON-DILL CREAM CHEESE
- SEAFOOD CEVICHE SHOOTER
- THAI CHICKEN LETTUCE WRAPS
- MINI VEGETABLE CRUDITÉS SHOOTERS
WITH BUTTERMILK RANCH SAUCE
- MELON AND PROSCIUTTO
- CAPRESE SKEWERS
SUN-DRIED TOMATO, FRESH MOZZARELLA,
BASIL AND KALAMATA OLIVE
- ROASTED EGGPLANT ON GARLIC TOAST
- FIESTA CHICKEN SALAD IN MINI WONTON
CUPS
- SLICED BEEF TENDERLOIN ON A TOASTED
BAGUETTE WITH A TOMATO
BASIL RELISH AND A BALSAMIC GLAZE
- MINI PARMESAN CUPS FILLED WITH A
BOUSIN CHEESE MOUSSE
- CHICKEN TOSTADA
MEXICAN CHICKEN SALAD WITH BLACK
BEEN PUREE IN A MINI TORTILLA CUP
SERVED WITH JACK CHEESE AND JALAPENO
CREMA
- PESTO TURKEY PIN WHEEL ON
SUN-DRIED TOMATO WRAP
- ASSORTED "TEA" SANDWICHES
EGG, CHICKEN AND TUNA
- CHERRY TOMATO STUFFED WITH
GUACAMOLE AND TOPPED WITH A MINI
TORTILLA
- MEDITERRANEAN TAPENADE CROSTINI
ASSORTED GRILLED VEGETABLES MIXED
WITH FRESH HERBS AND GOAT CHEESE ON A
TOASTED BAGUETTE
- GRILLED ENDIVE WITH SERRANO HAM,
SHERRY AND CABRALES BLUE CHEESE
- PEA PODS FILLED WITH BOURSIN CHEESE
- MARYLAND BLUE CRAB GAZPACHO
SHOOTER
- "FIESTA SHRIMP SALAD" SERVED MEXICAN
STYLE WITH PICO DE GALLO AND AVOCADO
IN A RICH TOMATO SAUCE
- TRADITIONAL DEVILED EGGS



DISPLAYED HORS D'OEUVRES

FIESTA VIRGIN CRUST PIZZA
HOUSEMADE VIRGIN CRUST WITH
EXTRA VIRGIN OLIVE OIL, FRESH
SPINACH, ROASTED RED BELL PEPPER
AND FRESH HERBS FINISHED WITH
FOUR QUALITY IMPORTED CHEESES

WARM SPINACH AND ARTICHOKE DIP
SERVED WITH OVEN-TOASTED
PITA CHIPS

JUMBO GULF SHRIMP COCKTAIL
PLATTER SERVED WITH A
"BLOODY MARY" DIPPING SAUCE

FILLET OF ANGUS BEEF
SLICED BEEF TENDERLOIN ON A
FRENCH BAGUETTE WITH A DOLLOP
WHIPPED HORSERADISH CREAM

TRADITIONAL VEGETABLE
CRUDITÉS
A SELECTION OF FRESH VEGETABLES
SERVED WITH A BUTTERMILK HERB DIP

FRESH SEASONAL FRUIT DISPLAY
A WONDERFUL DISPLAY OF FRESH
FRUIT AND BERRIES SERVED WITH OUR
OWN CHANTILLY SAUCE

MARRIAGE OF IMPORTED AND
DOMESTIC CHEESES
AN ASSORTMENT OF DOMESTIC
AND INTERNATIONAL CHEESES
ACCOMPANIED BY CRISPY FLAT BREAD
AND CRACKERS

TAPENADE TRIO
SUN-DRIED TOMATO HUMMUS,
KALAMATA OLIVE SPREAD, AND
ROASTED EGGPLANT SPREAD SERVED
WITH GARLIC OIL BRUSHED TOASTED
CROUTONS

GRILLED VEGETABLE PLATTER
ASSORTED SEASONAL GRILLED
VEGETABLES SERVED WITH A PESTO
DIPPING SAUCE

NORWEGIAN SMOKED SALMON
SERVED WITH CAPERS, MINCED RED
ONION, CHOPPED EGG, DILLED
CREAM CHEESE AND TOAST POINTS

MEDITERRANEAN ANTIPASTO
ANTIPASTO OF CURED ITALIAN
MEATS, ASSORTED CHEESES, GRILLED
VEGETABLES, OLIVES AND MARINATED
PEPPERS SERVED WITH
GRILLED BAGUETTES



CHEF STATIONS

ANTIPASTO STATION

CURED ITALIAN MEATS WITH FLAVOR
INFUSED OILS, IMPORTED OLIVES, ROASTED
VEGETABLES, AND PICKLED PEPPERS

SPECIALTY CHEESES

CAPRESE SKEWERS
TOMATO, BASIL, AND FRESH MOZZARELLA
GRILLED ASPARAGUS WITH LEMON AND HERBS
OVEN TOASTED BAGUETTES

MASHED POTATO MARTINI BAR

choice of

RUSSET, RED SKINNED, YUKON GOLD, SWEET
POTATO, OR PURPLE PERUVIAN
∞ with ∞
SCALLION BUTTER SHREDDED CHEESE
CRÈME FRAÎCHE CHIVES
HICKORY SMOKED BACON BITS

TUSCAN PASTA STATION

FARFALLE AND CAVATOPPI PASTAS
FIESTA'S MARINARA, CARRIBEAN CREAM SAUCE
AND PESTO
AN ASSORTMENT OF FRESH SEASONAL VEGETABLES
SUNDRIED TOMATOES AND ROASTED SWEET PEPPERS
ROASTED GARLIC ∞ PARMESAN REGGIANO
GRILLED CHICKEN, CALABRIAN STYLE FENNEL
SAUSAGE AND GULF COAST SHRIMP
EXTRA VIRGIN OLIVE OIL
CRUSHED RED PEPPER FLAKES
ASSORTED ARTISAN BREADS

OMELETTE STATION

made to order omelettes with your choice of

BACON BITS ONION TOMATO
SPINACH SALSA CHORIZO
MUSHROOMS HAM JALAPEÑOS
CHEDDAR CHEESE

THE BUTCHER'S BLOCK

choice of

HORSERADISH CRUSTED PRIME RIB OF BEEF

OVEN ROASTED TURKEY BREAST

SLOW ROASTED TOP BUTT OF BEEF

HONEY GLAZED VIRGINIA HAM

BEEF TENDERLOIN 8 SPRING LEG OF LAMB

WISCONSIN FARM-RAISED LOIN OF PORK

SLOW ROASTED STRIPLOIN OF BEEF

CRACKED-PEPPERCORN DUSTED AUSTRALIAN

RACK OF LAMB SERVED WITH SMALL ROLLS,

CRANBERRY RELISH, CREAMY HORSERADISH

AND NATURAL JUS

FISHERMAN'S WARF

iced seafood display with your choice of
GULF COAST SHRIMP, COLD WATER LOBSTER
OR ALASKAN KING CRAB COCKTAIL

FRESHLY SHUCKED WELLFLEET, BLUE POINT

OR FLYING POINT OYSTERS

accompanied by SMOKED LAKE SUPERIOR

WHITEFISH, PICKLED HERRING AND RED

SNAPPER CEVICHE

∞ condiments ∞

MIGNONETTE SAUCES
LEMON WEDGES AND TABASCO
HORSERADISH BLOODY MARY COCKTAIL SAUCE



CONTINENTAL BREAKFAST

THE CLASSIC CONTINENTAL *minimum of 15*

chilled assorted juices, kringle,
danish, coffee, assorted herbal teas

THE FIESTA CONTINENTAL *minimum of 15*

an assortment of freshly baked
danish, donuts, and bagels
served with seasonal fruits, muffins,
chilled juices, coffee and herbal teas

ON THE LIGHTER SIDE

enjoy a selection of yogurt with
granola and seasonal fresh fruit,
chilled assorted juices,
breakfast bars, oatmeal and
bran muffins

BREAKFAST A LA CARTE

price per dozen

assorted yogurt
assorted cereal with milk
oatmeal with brown sugar
croissants
breakfast bars
housemade chocolate–banana–nut bread
gourmet coffee station

BREAKFAST BUFFET

minimum of 25

all buffets include:

assorted chilled juices, and coffee station

THE CLASSIC

scrambled eggs, bacon, sausage,
roasted baby red skin potatoes,
assorted danish, kringle and
fresh fruit

THE FIESTA

scrambled eggs with cheddar cheese
and chives, bacon and sausage,
roasted red skin
potatoes “O’Brien style”,
“Monkey Bread” french toast or
buttermilk pancakes, assorted danish,
kringle, muffins, fresh fruits and
Vermont maple syrup

BUFFET ADDITIONS

price per person

made to order omelets with a
variety of veggies, meat and cheeses
chef carved ham
lox and bagels
eggs Benedict
The Fiesta Quiche
yogurt with granola
breakfast bars



PLATED BREAKFAST

all plated breakfast entrees are served with coffee or orange juice, fruit garnish, and choice of hash browns or roasted baby red skin potatoes

SCRAMBLED EGGS

with cheddar cheese and chives with choice of bacon or sausage

CLASSIC EGGS BENEDICT

English muffin topped with ham, poached eggs, and hollandaise sauce

THE FIESTA BREAKFAST SANDWICH

scrambled eggs with pico de gallo, jack cheese and bacon on a freshly baked croissant

THE BREAKFAST BURRITO

scrambled eggs, jack cheese and chorizo sausage served with salsa and sour cream

THE FIESTA QUICHE

sun-dried tomatoes, roasted red pepper, onion and spinach with cheddar cheese and a choice of bacon or sausage

SICILIAN FRITTATA

eggs, fennel sausage, basil, onion, green pepper, red pepper flake and sun-dried tomato

BUTTERMILK PANCAKES

warm Vermont maple syrup and choice of bacon or sausage
add fruit or berries for extra fee

"MONKEY BREAD" FRENCH TOAST

with warm Vermont maple syrup and choice of bacon or sausage
add fruit or berries for extra fee

HUEVOS RANCHEROS

scrambled eggs with chorizo sausage, salsa, jack cheese served with sour cream, refried beans and rice



LUNCHEON ENTRÉES

FIRST COURSE

choice of soup or salad for entire group

ENTRÉE

PARMESAN CRUSTED CHICKEN BREAST
with roasted garlic mashed potatoes,
baby green beans, tomato basil sauce

BLACK SESAME CRUSTED AHI TUNA
with wasabi mashed potatoes,
bok choy and soy-ginger beurre blanc

CHAR GRILLED CHICKEN BREAST
and cavatappi pasta tossed with wilted
spinach, crimini mushrooms,
cherry tomato and a sherry-tomato
cream

CHICKEN AND SPINACH CRÊPES
with a wild rice blend, steamed
asparagus and a champagne mushroom
sauce

BLEU CHEESE CRUSTED PORK CHOP
with herb risotto, glazed carrots, and a
cran-raisin red wine sauce

ALMOND CRUSTED ATLANTIC SALMON
with saffron risotto, french green
beans, and a port wine-cherry
reduction

LUNCHEON SALAD

GARDEN HERB CHICKEN SALAD
over a bed of field greens lightly tossed
in our homemade caramelized
onion-sherry vinaigrette garnished
with grilled asparagus, jicama red
pepper and carrot

GRILLED SHRIMP CAESAR SALAD
with pesto croutons

GRILLED TERIYAKI SALMON SALAD
with mixed greens, carrot, snow
peas, cashews and an orange-ginger
vinaigrette

CALIFORNIA CHOPPED SALAD
with grilled chicken, avocado, tomato,
jack cheese, cucumber and mixed greens
tossed with buttermilk ranch dressing

BOURBON BARBEQUED CHICKEN SALAD
with romaine hearts, mixed
greens, shaved jicama, hearts
of palm, vine ripened tomato
finished with a hickory smoked
hot bacon dressing

MARINATED SZECHWAN BEEF SALAD
with frisée, raddiccio, romaine
hearts, cilantro, scallion,
shredded carrot, waterchestnut,
cucumber, and a red chili-sesame
vinaigrette



LUNCH BUFFETT

minimum of 40

MIXED SALADS
ANTIPASTO TRAY
ASSORTED BABY GREENS
RASPBERRY VINAIGRETTE
SMOKED SEAFOOD DISPLAY
CHEF'S SELECTION OF FOUR MIXED SALADS
CREAMY BALSAMIC DRESSING
ROASTED RED PEPPER VINAIGRETTE

∞ choice of two ∞

CHICKEN PICCATA WITH LEMON CAPER
CREAM SAUCE

FIESTA BAKED ITALIAN CHICKEN WITH
WHITE WINE AND FRESH HERBS

MONTEREY CHICKEN, STUFFED WITH
SUN-DRIED TOMATOES, GOAT CHEESE
AND BASIL

GRILLED TEQUILA-LIME CHICKEN WITH
FIRE ROASTED TOMATILLO SAUCE

BEEF STROGANOFF WITH EGG NOODLES
ASIAN BEEF STIR-FRY

BEEF BOLOGNESE WITH RIGATONI PASTA
MARINATED SIRLOIN OF BEEF

PAN SEARED SOCKEYE SALMON WITH
TOMATO-FENNEL RAGOUT

SAN FRANCISCO STYLE SEAFOOD CHOPPING
PARMESAN CRUSTED ICELANDIC COD

DINNER BUFFET

minimum of 40

any of the initial lunch courses or the
VEGETABLE AND STARCH OF THE DAY

∞ choice of two ∞

MONTEREY CHICKEN STUFFED WITH
SUN-DRIED TOMATO, GOAT CHEESE
AND BASIL

"FIESTA" ITALIAN BAKED CHICKEN
WITH WHITE WINE AND HERBS

STUFFED CHICKEN BREAST WITH
ASPARGUS AND A CABERNET WINE SAUCE

GRILLED CHICKEN STACK:
CHICKEN BREAST WITH SPINACH,
TOMATO AND FRESH MOZZARELLA

GREEN APPLE AND WALNUT STUFFED
PORK LOIN

MANGO BBQ PORK TENDERLOIN WITH
CHIPOTLE RELISH

VEAL MILANESE WITH CARAWAY
ONION SAUCE

GARLIC STUFFED ROAST TOP SIRLOIN OF
BEEF WITH CRACKED PEPPERCORN AU JUS

SHRIMP AND SCALLOPS DE JONGE

POTATO CRUSTED HALIBUT

ALMOND CRUSTED COD

GRILLED ATLANTIC SALMON WITH
MANGO-CHILE RELISH



DINNER ENTRÉES

CHICKEN MARSALA

breast of chicken with mushroom in a marsala wine sauce

CHICKEN PICCATA

lightly floured chicken breast in a rich lemon–caper broth sauce

FILET OF BEEF AU POIVE

with horseradish whipped potato and a bacony–red wine sauce

APRICOT GLAZED DUCK BREAST

with stewed mission figs, rosti potato and a muscato black currant sauce

GRILLED VEAL CHOP

with roasted cipolini onion and a porcini mushroom demi–glace

ALMOND CRUSTED HALIBUT FILLET

with leek fondue and a chardonnay cream sauce

AIRLINE CHICKEN BREAST

stuffed with applewood smoked bacon, mushrooms, sun–dried tomato
finished with sauce bordelaise and roasted new potatoes

ALMOND CRUSTED SALMON

with celery root and potato puree in a pinot noir reduction sauce

RED WINE BRAISED SHORT RIBS

with white cheddar polenta, caramelized onion–horseradish jus

ROASTED PORK LOIN CHOP

with cheesy grits, braised spinach and bacon glazed turnips

SEARED LEMON HERB MARINATED CHICKEN BREAST

with wild mushroom risotto, pecorino jus and wilted arugula

FONTINA, GARLIC AND PROSCIUTTO STUFFED PORK CHOP

with sage mashed potatoes and a chianti reduction sauce



DINNER ENTRÉES

VEAL PARMIGIANO

chunky tomato ragu, buffalo mozzarella and broiled parmigiano cheese

GRILLED CHICKEN NEAPOLITAN

with spinach, ricotta, tomato and a roasted red pepper sauce

BLUE CHEESE CRUSTED PORK CHOP

with cabernet wine sauce

ROAST TENDERLOIN OF BEEF

with merlot sauce

GRILLED NEW YORK STRIP STEAK

with red wine horseradish demi-glace

ROASTED RACK OF LAMB PERSILLADE

paired with sauce Peyriguère

CORN MEAL CRUSTED AMERICAN RED SNAPPER

with honey-ancho chile sauce and Spanish rice

OVEN ROASTED TILAPIA "VERA CRUZ"

with sofrito sauce

PAN ROASTED WHITE FISH

with citrus herb compound butter and crispy Idaho hash browns

OVEN ROASTED CORNISH GAME HEN

served with a black truffle bread pudding and a sun-dried cranberry red wine sauce

GRILLED BOURBON GLAZED PORK CHOP

sage dressing, pecan apple chutney and mustard greens

"LAND AND SEA" MEDALLION OF BEEF AND SALMON DUO

with a tomato-fennel ragout and pesto whipped potatoes

GRUYÈRE CRUSTED VEAL MEDALLIONS

with whipped potatoes and sauce chasseur



SIDE CHOICES

STARCHES

GARLIC AND HERB ROASTED RED SKINNED POTATOES
TRADITIONAL TWICE BAKED POTATO
BYRON POTATO MEDALLION
POTATO PANCAKES RICE PILAF
POTATO AND ONION GRATINÉE SCALLOPED POTATOES
CREAMY POLENTA DAUPHINOISE
COUSCOUS QUINOA
HERBED SPÄTZLE SPANISH RICE
WILD RICE BLEND ORZO

VEGETABLES

ZUCCHINI AND YELLOW SQUASH LINGUINE
BROCCOLI CARROT BUNDLE
BACON WRAPPED GREEN BEAN BUNDLE
JARDINIÈRE VEGETABLE BLEND
ROASTED ROOT VEGETABLES
ASPARAGUS AND RED PEPPER BUNDLE
GRILLED VEGETABLE KABOB
VEGETABLE GRATINÉE SUGAR SNAP PEAS
GREEN BEAN BUNDLE ASIAN VEGETABLE BLEND
CALIFORNIA BLEND CAULIFLOWER
STEAMED ASPARAGUS BABY CARROTS
CREAMED SPINACH HARICOTS VERTS

MASHED POTATOES CHOICES

YUKON GOLD
RED BLISS
IDAHO RUSSET
SWEET POTATO

POTATO CONDIMENTS

ROASTED GARLIC
CARMELIZED SHALLOT
ARTICHOKE AND BLUE CHEESE
FONTINA CHIVE
CHEDDAR BACON

RISOTTO CHOICES

SPINACH AND MUSHROOM CARMELIZED SHALLOT
SUN-DRIED TOMATO HERBES DE PROVENCE
MASCARPONE PANCETTA
TOMATO GARLIC
PESTO LEMON



SALADS

WATERCRESS AND ROMAINE SALAD
with grilled granny smith apples,
candied pecans, dried cranberries,
blue cheese and a cayenne champagne
vinaigrette

BABY ORGANIC GREENS
fresh herbs, Babcock peaches and young
chevre with raspberry vinaigrette

TREVISO RADICCHIO SALAD
with upland cress, grilled baby
portobello mushrooms and a trebbiano
vinaigrette

BABY OAK LETTUCE
feta, roasted beets, sweet onions,
kalamata olives and vine ripped
tomatoes with olive oil, fried croutons
and aged balsamic

SPINACH CAESAR
with sour dough croutons in a parmesan cup

FIESTA SALAD
with mixed greens, romaine, red bell
pepper, black olives, parmesan cheese,
pepperoncini and Greggorio dressing

RED WINE POACHED PEAR
with bibb lettuce, frisée, almonds and
water chestnuts with a passion fruit
vinaigrette

BEEFSTEAK TOMATO
with fresh mozzarella and bibb
lettuce with a roasted garlic red wine
vinaigrette

MEDITERRANEAN SALAD
with romaine lettuce, artichoke hearts,
asparagus, tear drop tomatoes, kalamata
olives, red onion, feta cheese with a
lemon oregano vinaigrette

STRAWBERRY SPINACH SALAD
with honey stuck walnuts, bleu cheese
and a poppy seed dressing

HOT SOUP

THAI CHICKEN SOUP WITH SHITAKE
MUSHROOMS, CARROT AND SCALLIONS

WISCONSIN CHEDDAR BROCCOLI

SMOKED DUCK CONSOMMÉ

TWICE BAKED POTATO SOUP

CRAB AND ASPARAGUS BISQUE

ROASTED CORN CHOWDER

SPANISH SHRIMP AND RICE

SPLIT PEA WITH HAM

VEGETABLE MINISTRONE

CHICKEN TORTILLA BEEF VEGETABLE

TOMATO BASIL CLAM CHOWDER

CHILLED SOUP

ROASTED BEET AND GINGER

GEORGIA PEACH SOUP

CUCUMBER YOGURT GAZPACHO

VICHYSSEOISE TUSCAN MELON



THE ALL AMERICAN BBQ THEME

BBQ A

FIESTA PASTA SALAD
HOME-STYLE COLE SLAW
DIJON MUSTARD AND HERB RED SKIN
POTATO SALAD
SEASONAL FRESH FRUIT DISPLAY
SANDWICH CONDIMENT PLATTER
GRILLED HOUSEMADE ITALIAN
SAUSAGE WITH PEPPERS AND ONION
MARINATED GRILLED CHICKEN BREAST
CHAR GRILLED ANGUS BEEF BURGERS
BROWN SUGAR BAKED BEANS
CORN ON THE COB (SEASONAL) OR
SAUTÉED CORN WITH GARLIC AND HERBS

BBQ B

MARINATED CUCUMBER, RED ONION
AND TOMATO SALAD
FIESTA MIXED GREEN SALAD WITH
GREGGORIO HOUSE DRESSING
BLACK BEAN SALAD
FRESH SEASONAL FRUIT DISPLAY
KANSAS CITY STYLE BBQ RIBS WITH
SPICY HICKORY SMOKED BBQ SAUCE
ANCHO CHILE-LIME MARINATED
GRILLED CHICKEN
GRILLED FLANK STEAK WITH
CHIPOTLE TOMATO RELISH
WISCONSIN STYLE MAC AND CHEESE
BOURBON BBQ BAKED BEANS
GRILLED VEGETABLE KABOBS
FINISHED WITH
HERB COMPOUND BUTTER



BORN ON A BAYOU

CAJUN STYLE CHICKEN AND
ANDOUILLE GUMBO

FIESTAS CAJUN MIXED GREEN SALAD
WITH BABY MIXED GREENS, BALSAMIC
VINAIGRETTE, SUN-DRIED TOMATOES,
SHAVED RED ONION, GREEN
BELL PEPPER, PEPPER JACK CHEESE
AND CUMIN SCENTED CROUTONS

ZESTY CRAB STUFFED MUSHROOM
CAPS WITH REMOULADE

CORN MEAL CRUSTED OYSTER
FRITTERS WITH A BLOODY MARY
COCKTAIL SAUCE

CRAWFISH ÉTOUFÉE

CHICKEN AND DUCK SMOKED JAMBALAYA

RED BEANS AND RICE

PECAN CRUSTED CATFISH WITH
CREOLE MUSTARD SAUCE AND LEMON

SAUTÉED CORN AND OKRA WITH
THREE PEPPER CONFIT GARLIC
AND HERBS

TASTE OF ITALY

choice of two

RICOTTA STUFFED "CRÊPES"
MANICOTTI

with our housemade
tomato-basil marinara

PESTO CRUSTED FILET OF SALMON
with a hearty tomato-fennel ragu

RIGATONI ALLA BOLOGNESE
"DOMENICO STYLE"
finished with fresh basil and
parmesan reggiano

FIESTA SLOW ROASTED ITALIAN
STYLE CHICKEN
enhanced with white wine, lemon
and fresh herbs

MELANZANE AL PARMIGIANO
"Eggplant Parmesan"

SAUTÉED TEXAS GULF SHRIMP
with baby spinach, crimini
mushrooms, red pepper and
cavatappi pasta finished with a pesto
cream sauce

BRACIOLA DI MANZO
ALLA SICILIANA
red wine and tomato braised beef
rolls served in their own
braising liquid



THE ISLAND HOPPER

MIXED GREEN SALAS WITH TOASTED ALMONDS, MADRIEN ORANGE SLICES, HEARTS OF PALM, RED ONION AND A MANGO-GINGER VINIGRETTE

FRESH FRUIT DISPLAY WITH PASSION FRUIT YOGURT DIPPING SAUCE

GREEN APPLE JICAMA SALAD WITH CHILI, LIME AND CILANTRO

BANANA LEAF WRAPPED RED SNAPPER WITH CITRUS COCONUT COMPOUND BUTTER

JAMAICAN JERK CHICKEN SKEWERS WITH PINEAPPLE CILANTRO RELISH

CUBAN STYLE "MOJO" PORK LOIN WITH GRILLED ONION MARMALADE

BLACK BEANS WITH HAM AND SOFRITO

STEAMED BASMATI RICE WITH ROASTED PIMENTO PEPPERS

TOSTONES CON AJO—FRIED PLANTAINS WITH GARLIC INFUSED OIL

SOUTH OF THE BORDER

ENSALADA FIESTA
young seasonal mixed greens with char-grilled onions, radishes, jack cheese and roasted garlic dressing

CRUNCHY JICAMA SALAD
with cucumber, pineapple with fresh lime, and crushed chiles

FLAUTAS DE POLLO

BEEF EMPANADAS

∞ included in the buffet ∞

CHOICE OF BLACK OR REFRIED BEANS

SOFRITO RICE

PICO DE GALLO

FIESTA SALSA AND CHIPS

GUACAMOLE

∞ choice of two ∞

BEEF AND CHICKEN FAJITAS
with sautéed bell peppers and onion

LECHONE

marinated roasted pork

ENCHILADAS EN SALSA ROJO
choice of beef, chicken or cheese

CARNE GUISADO, SIRLOIN BEEF TIPS OR PORK

in a traditional Mexican brown sauce

BISTEC A LA TAMPIQUEÑA
seasonal skirt steak with onions, tomatoes and chiles in a zesty tomato sauce

CHICKEN MOLE

SLOW ROASTED BEEF BRISKET
with sun-dried chiles