

Fiesta

Off-Premises Catering

Phone: 201-939-5409 • Fax: 201-939-5926

Deli Sandwiches

\$8.95 each (25 sandwich minimum)

Grilled Zucchini with Eggplant

*shaved red onion, tomato, roasted red peppers, fresh mozzarella and arugula
drizzled w/balsamic reduction served on a ciabatta roll*

• • •

Roasted Turkey Bacon

*crisp bacon, sliced ripe avocado, organic mesclun with tomatoes,
w/honey mustard served on a grilled amoroso roll*

• • •

Grilled Chicken Caesar Salad Wrap

served with lettuce and tomato

• • •

Grilled Chicken Breast

roasted red peppers, lettuce 'grass', fresh mozzarella, w/balsamic reduction drizzle served on toasted panella

• • •

Roast Top Sirloin

*sharp cheddar cheese, shaved red onion, hearts of romaine, sliced tomatoes,
horseradish cream served on a bakery kaiser roll*

• • •

Albacore Tuna or Chicken Salad Wrap

lettuce "grass", micro watercress, and cold tomato concasse

• • •

Cold Cut and Cheese Platter

*salami, turkey, roast beef, ham, cheddar, swiss, provolone and pepper jack served
w/assorted breads including wheat, rye, kaiser roll, italian roll or pumpernickel, served w/pickles*
\$9.95 per person serves 10

• • •

Italian Hero featuring Prosciutto di Parma

6 inches, \$8.95 • 3 or 6 foot, \$25 per foot

Deli Sides

Potato Salad, Macaroni Salad or Cole Slaw

\$7 per pound

Gluten Free Bread Upon Request

Cold Hors D'Oeuvres

Fresh Fruit Display

melon, cantaloupe, seedless watermelon, pineapple, strawberries, and grapes
Small \$45 • Large \$70

International Cheese with Crackers

Danish Gouda, English Stilton Bleu, French Brie, New York Sharp Cheddar, Wisconsin Pepperjack
Small \$58 • Large \$95

Cold Italian Antipasto

Di Parma Prosciutto, thinly sliced hot sopressata, hot capicola, Genoa salami, aurrecchio provolone, cilengie fresh mozzarella, marinated artichoke salad, roasted red peppers, assortment of olives, marinated mushrooms, and hot cherry peppers
Small \$70 • Large \$125

Garden Crudite

Small \$45 • Large \$65

Salads

Serves (8-10 people)

House Vinaigrette

cucumber, tomato, and red onion
\$38

Caesar Salad

garlic, croutons, and Parmigiano Reggiano
\$48
(Add Grilled Chicken \$63)

Greek Salad

feta cheese, cucumbers, tomatoes, calamata olives with Italian vinaigrette
\$54

Spinach Salad

mushrooms, eggs, red onion, and crisp bacon
\$54

Cold Tortellini or Bow Tie Salad

fresh broccoli, roasted red peppers in an Italian vinaigrette
\$44

Pastas

Penne with Vodka Sauce

cream, tomatoes, mushrooms and prosciutto
1/2 Tray \$49 • Full Tray \$75

Rigatoni Marinara

fresh basil, extra virgin olive oil, and garlic
1/2 Tray \$40 • Full Tray \$80

Tortellini Alfredo

served with romano cheese and cream sauce
1/2 Tray \$49 • Full Tray \$85

Cavatelli with Broccoli

fresh garlic and olive oil
1/2 Tray \$49 • Full Tray \$75

Macaroni & Cheese

1/2 Tray \$ 42 • Full Tray \$77

Stuffed Shells in Marinara Sauce

1/2 Tray \$49 • Full Tray \$85

Ravioli

stuffed w/ricotta and served w/marinara sauce.

1/2 Tray \$49 • Full Tray \$85

Entrees

1/2 Tray feeds 10-15 people • Full Tray feeds 20-30 people

Chicken Francaise

egg dipped and sautéed golden brown, finished with white wine and lemon

Chicken Parmigiana

marinara and melted mozzarella

Chicken Cacciatore

onions, mushrooms, and peppers

Chicken Marsala

sautéed and finished with sliced mushrooms, rich brown sauce, and Florio Dry Marsala from Italy

Chicken Picatta

sautéed and finished with lemon, white wine, and capers

Chicken Savoy

marinated chicken, roasted garlic, vinegar, parmigiano reggiano and brown sauce

All Chicken Options

1/2 Tray \$47 • Full Tray \$85

Shrimp Francaise

dipped in egg batter, white wine, lemon and butter

1/2 Tray \$85 • Full Tray \$155

Shrimp Scampi

garlic, lemon, white wine

1/2 Tray \$85 • Full Tray \$155

Grilled Salmon

lemon and butter

1/2 Tray \$70 • Full Tray \$125

(with mango salsa - \$10 additional)

Prince Edward Island Mussels

marinara, Fra Diavolo or white wine and roasted garlic

1/2 Tray \$49 • Full Tray \$95

Peruvian Seafood Risotto

shrimp, mussels, clams, aji red and yellow peppers and traditional rice

1/2 Tray \$85 • Full Tray \$125

Eggplant Rollatini

marinara sauce, mozzarella cheese

1/2 Tray \$46 • Full Tray- \$80

Italian Sausage and Peppers

1/2 Tray \$46 • Full Tray- \$80

Baked Ziti

1/2 Tray \$46 • Full Tray- \$80

Italian Meatballs

marinara sauce

1/2 Tray \$46 • Full Tray- \$80

Sliced Roast Beef

(cooked to order)

brown gravy served on side

1/2 Tray \$60 • Full Tray \$98

Carved Filet Mignon

(cooked to order)

mushroom sauce served on side

1/2 Tray \$95 • Full Tray- \$180

Veal and Peppers

natured veal, simmered with garlic, white wine, and tomatoes

1/2 Tray \$80 • Full Tray \$140

Entree Sides

Garlic or Classic Mashed Potatoes

1/2 Tray \$29 • Full Tray \$50

Red Roasted Potatoes

garlic, butter, and parsley

1/2 Tray \$29 • Full Tray \$50

Broccoli, Cauliflower or Carrots

1/2 Tray \$45 • Full Tray \$70

Green Beans with Almonds or Mushrooms

1/2 Tray \$45 • Full Tray \$70

**Rice Pilaf, Brown Rice with Garlic,
or Spanish Yellow Rice**

1/2 Tray \$30 • Full Tray \$50

Italian Dinner Rolls served with butter

\$6.95 per dozen

Delivery Charges and Equipment

Food Drop-off within 10 miles / over 10 miles

\$35 / Priced accordingly

Chafing Set-up

wire rack, water pan, 2 sternos and serving utensils

\$13

Disposable Tableware Setup

high quality plates, salad bowl, utensils, drinking cups hot or cold, and dinner napkins

\$2.50 per person