

# Cocktail Hour

*[Prior to Dinner, Unlimited Hot Hors d'Oeuvres may be added for an additional charge]*

## Martini Bar

### Hot Butler Passed Hors d'Oeuvres

Coconut Shrimp with Horseradish Chile Sauce

Clams Casino

Quiche Lorraine

Spanikopita

Beef or Chicken Satay with Spicy Peanut Dip

Clams Oreganato

Pigs in a Blanket

Stuffed Mushrooms

Vegetable Dumplings with Ginger Dipping Sauce

Fried Shrimp with Cocktail Sauce

Skewered Macadamia Chicken

Bacon wrapped Luganega Sausage

Crisp Mozzarella with Marinara Sauce

Potato Puffs

Beef Empanadas

Skewered Scallops Wrapped in Bacon

Buffalo Wings with Blue Cheese

Deep Dish Pizza

Thai Rolls with Sweet Chili Sauce

Kobe Beef Sliders

### Hot Chafing Dish Appetizers

Shrimp Scampi Milanese

*[Garlic, Lemon, White Wine and Prosciutto]*

Prince Edward Island Mussels

*[Marinara or Marinere]*

Eggplant Rollatini

\*Blackened Sea Scallops

Swiss Shredded Veal with Puff Pastry

Barbequed Spare Ribs

Potato and Cheese Pierogies

Sausage and Peppers

Fried Calamari

*[Marinara Sauce]*

Mussels and Clams Mediterranean Style

*[with Tomatoes, Garlic and Chorizo]*

Swedish Meatballs

\*Pan-Seared Sea Scallops with Caponata

\*Baby Lobster Tails

Zuppa di Clams

Kielbasa and Sauerkraut

\*Additional Cost



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## Cold Buffet Selections

### Display of Fresh Fruits

Super Sweet Pineapple, Seedless Watermelon, Cantaloupe, Honeydew, Strawberries, Red and Thompson Seedless Grapes cut and cleaned to facilitate your eating pleasure.  
Served with a decorative carving

### Crudit 

Fresh Crisp Vegetables refreshing to the palate, Served with a Sharp Stilton Blue Cheese Dip

### Fiesta Antipasto Display

Featuring Aged Prosciutto d' Parma, Thinly Sliced Sopressata, Cappellicola, Genoa Salami, Imported Auricchio Provelone, Smoked Mozzarella and Cilengine Fresh Mozzarella, Marinated Artichoke Salad, Roasted Peppers, Grilled Borettune Onions  
Assortment of Imported Olives, Semi-Dried Tomatoes and Grilled Fennel

### Assortment of International Cheeses

Danish Gouda, English Stilton Blue, French Brie, New York Sharp Cheddar and Wisconsin Pepperjack  
Garnished with Grapes and Strawberries Served with Assorted Crackers and Flatbreads

### Smoked Fish Sampler

A Spectacular Array of Thin Cut, Lightly Smoked Scottish Salmon, Cured Pastrami Style Salmon, Grade A Smoked Tuna and Delicate Whitefish served with Wasabi, Pickled Ginger, Sour Cream and Chives, Capers, Red Onions and a Chambord Yogurt Dipping Sauce

### \*Raw Bar

Features Wild White Pacific Shrimp Cocktail, Cracked Alaskan King Crab, Main Jonah Crab Claws, Premium Blue Point Oysters and Littleneck Clams Served on Ice with Robust Cocktail Sauce and Lemon Wedges

### \*Seafood Salad

Marinated Lobster, Shrimp, Bay Scallops, Calamari and Pulpo

### \*Sushi Boat

Displayed in a Wooden Boat, a Delicious Authentic Assortment of Hosomaki and Nigiri Sushi including California Rolls, Shrimp Tempura Rolls, Smoked Eel, Tuna, Salmon and Spicy Yellowtail Garnished with Pickled Ginger, Wasabi and Soy Sauce

\*Additional Cost





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## Fiesta "Tablesides" Stations

*[Exclusively Cooked or Finished in the Dining Room]*

### Potato Martini Station

#### Potato Martini

Features Freshly Whipped Potatoes with a Variety of Toppings;  
Crisp Bacon, Chives, Brown Gravy, Cheddar Cheese,  
Smoked Salmon and Caviar

### Flambé Station

#### Tenderloin of Beef Flambé

Flamed with Hennessy and Finished with  
Red Wine Sauce and Cream

### Quesadilla Station

Sliced Smokey Grilled Chicken and our Spicy Chile Pico de Gallo  
are your Choice of Fillings. We use Plentiful Sharp Cheddar  
Served with Sour Cream, Salsa and Guacamole

### Crab Cake Station

#### Lump Crab Cakes

Pan-fired in the Dining Room,  
Served with Remoulade Sauce

### Mediterranean Station

Grape Leaves, Feta Cheese and Calamata Olives  
Hummus and Baba Ganoush Tabouleh Salad  
Served with Falafel Pan-fried in the Dining Room with  
Shredded Lettuce, Tomatoes and Red Onion,  
Tahini Yogurt Sauce and Pita Bread

### \*Foie Gras Station

#### Foie Gras

Thin Slices of New York State raised "Fat Liver"  
is Pan-Seared in the Dining Room Served on a Crouton, Paired with  
a Glass of Chilled Sauternes, the Perfect Accompaniment

### Potato Pancakes

Pan-Fried in the Dining Room  
Served with Sour Cream and Applesauce

### Stir Fry Station

#### Vegetarian

Prepared with Bamboo Shoots, Shiitake Mushrooms,  
Bean Sprouts, Water Chestnuts, Scallions, Carrots,  
Bok Choy, Broccoli, Red and Chile Peppers, Ginger,  
Soy Sauce with a hint of Sesame Oil

#### Shrimp, Chicken or Pork Stir Fry

Are all finished with rice

#### Asparagus and Pine Nut Stir Fry

Red Pepper, Scallions, Sesame Oil, Hoisen Sauce  
and White Sesame Seeds

#### Japanese Eggplant Stir Fry

Shiitake Mushrooms, Ginger, Scallions, flavored  
and made Spicy with Hot Sesame Oil

### Panini Grill

Freshly Made in the Dining Room  
Selection of Grilled Reuben, Grilled Pastrami and Swiss  
and Prosciutto Di Parma, Smoked Mozzarella with Pesto  
Served with Russian Dressing, Stone Ground Mustard  
and Baby Dill Pickles

### The Bread Station

Display of Large Show Breads, Braided and Ringed, Panella,  
Focaccia with a Variety of Toppings. Croissants  
and Grissini served with Boursin Cheese,  
Butter and Curried Hummus

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## Carving Station

**Roast Breast of Turkey**  
Lingonberry Sauce

**\*Roasted Veal Tenderloin**  
Béarnaise Sauce

**First Cut Pastrami**  
Stone Ground Mustard

**Loin of Pork**  
Applesauce

**Corned Beef**  
Stone Ground Mustard

**\*Rack of Lamb**  
Hunan Style with a Five-Spice Sauce

**\*Crisp Duck Breast**  
Bigarade Sauce

**Silver Tip Sirloin**  
Red Wine Sauce

**Glazed Virginia Ham**  
Stone Ground Mustard

### **Pernil**

Marinated with "Oranja Aglio" Garlic and Oregano  
Dominican Style Succulent Roast Pork

## Pasta Station

**Ravioli**  
Marinara or Basil and Cream Sauce

**Tortellini Carbonara**  
Shallots and Prosciutto

**Cavatelli and Broccoli**  
with Fresh Garlic and Olive Oil

**Penne Vodka**  
Cream, Tomatoes, Mushrooms and Prosciutto

**Linguini Vongole**  
Garlic White Wine, Manilla Clams,  
Parmigiano Reggiano

**Farfelle Pesto**  
Pignoli Nuts, Fresh Basil, Garlic,  
Parmigiano Reggiano

**Rigatoni Broccoli Rabe**  
Garlic and Olive Oil

**Fettuccini Alfredo**  
Cream and Parmigiano Reggiano

**Stuffed Shells**  
Marinara Sauce

**Manicotti**  
Marinara Sauce

**Rigatoni Primavera**  
Cream, Fresh Vegetables, Parmigiano Reggiano

**Fusilli**  
with Tomatoes and White Truffle Paté

**Gnocchi Genovese**  
Potato Dumplings with Pesto, Peas and Pancetta

\*Additional Cost





# Seated Reception Dinner

[Premium Open Bar for Entire Five Hour Reception]

## Champagne Toast

### Choice of:

Fresh Fruit Supreme

Melon with Kiwi or Prosciutto

Pineapple or Cantaloupe

## Salads

### Tossed Salad

Vinaigrette Dressing

### Caesar Salad

Garlic, Croutons, Parmigiano Reggiano

### Spinach Salad

Mushrooms, Eggs, Red Onion, Crisp Bacon

### Greek Salad

Feta Cheese, Pepperoncini, Cucumbers, Tomatoes, Calamata Olives

## Pastas

Penne Basil Marinara

- OR -

Penne Alla Vodka

## Soup

## Intermezzo

Italian Sorbet

## Entree Selections

(Choice of Three Entrées, Potato and Vegetable)

### Beef

#### Filet Mignon

Red Wine Sauce, Mushroom Caps,  
Individually Grilled to your order

#### Prime Ribs of Beef

Beef au Jus, Roasted and  
Sliced to your order

#### \*Surf and Turf

Petite Filet Individually Grilled to your order,  
Paired with a 6 oz Succulent Brazilian Lobster Tail,  
Mushroom Caps and Drawn Butter

#### \*Land and Sea

Petite Filet Individually Grilled to your order,  
Paired with Two Jumbo Shrimp  
Stuffed with Lump Crab

\*Additional Cost



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# Seated Reception Dinner

[Premium Open Bar for Entire Five Hour Reception]

## Entree Selections

(Choice of Three Entrées, Potato and Vegetable)

### Seafood

#### Fillet of Sole

Lemon Butter and White Wine

#### Stuffed Sole

Lump Crabmeat and Meuniere Sauce

#### Sole Florentine

Spinach Filling, Mornay Sauce

#### Broiled Salmon

Lemon Butter and White Wine

#### Stuffed Salmon

Lump Crab and Beurre Blanc Sauce

#### Grilled Salmon

Creamy Dill Sauce

#### \*Blackened Red Snapper

Mango Salsa

#### Grilled Salmon

Mango Salsa

#### \*Pistachio Crusted Chilean Sea Bass

Spicy Thai Sauce

#### \*Pignoli Crusted Chilean Sea Bass

Ginger Buerre Blanc

### Poultry

#### Chicken Francaise

Egg Dipped, Sauteed Golden Brown  
Finished with Lemon and White Wine

#### Chicken Marsala

Sauteed and Finished with Sliced Mushrooms, Rich Brown Sauce  
and Florio Dry Marsala from Italy

#### Chicken Florentine

Egg Dipped and Sauteed Golden Brown  
over Fresh Baby Spinach

#### Chicken Piccata

Sauteed and Finished with Lemon,  
White Wine and Capers

#### Chicken Lombardo

Egg Dipped and Sauteed Golden Brown, Finished with Cream,  
Tomatoes, Shallots and Parmigiano Reggiano

#### Chicken Parmigiano

Basil, Marinara,  
Melted Mozzarella

#### Pecan Crusted Chicken

French Cut Roasted,  
Supreme Sauce

#### Sun-Dried Tomato Crusted Chicken

French Cut Roasted,  
Supreme Sauce

#### Herb Crusted Chicken

French Cut Roasted,  
Chestnut Sauce

#### Chicken Savoy

Marinated French Cut, Roasted with Garlic,  
Vinegar, Parmigiano Reggiano and Brown Sauce

### Dessert

#### Wedding or Special Occasion Cake

Served with Ice Cream and Fruit Flambé  
Cherries Jubilee, Peach Jubilee, Bananas Foster, Strawberries Flambé

Coffee, Tea, Decaf, Irish Coffee, Cappuccino, Espresso, Demi Tasse, Cordials

\*Additional Cost





# Viennese Table

*[The Viennese table is available for one hour]*

## Assorted Butter Cookies

## Miniature Italian Pastries

Napoleon, Cream Puffs, Eclairs, Sfogliatelle

## Chocolate Fountain with Fruit Display

## \*Crepe Station

## Cannoli Station

## Belgium Waffles with Ice Cream

## Assorted Cakes

### Dulce De Leche Mousse

This Latin Creation is a perfect blend of an old tradition with a new world flavor. Our cooked sweet caramel is gently folded into heavy cream and topped with a caramelized glaze.

### French Chocolate Mousse

A rich chocolate devil's food cake is filled with chocolate mousse made with the finest Belgian Chocolate and fresh heavy cream.

### Key Lime Mousse

This light and refreshing summertime favorite was created by blending heavy cream and Florida key lime juice.

### Carrot Cake

Using natural freshly grown, sweet carrots is the only way to ensure moist layers of carrot cake. Entwined with layers of a rich blend of cream cheese and French buttercream icing.

### Chocolate Lovers Cake

As the name implies, if you are a chocoholic, then your craving is satisfied with every bite of this fudge and bittersweet pudding torte.

### New York Style Cheesecake

This classic is created by blending heavy cream, pure vanilla and cream cheese.

### Strawberry Swirl Cheesecake

Strawberry puree is swirled throughout this cheesecake.

### Chocolate Marble Cheesecake

Smooth and creamy chocolate swirl cheesecake offers the contrasting flavors of dark bittersweet Belgian Chocolate and pure cream cheese.

### Double Chocolate Cheesecake

The mixture of bittersweet chocolate and sweetened cream cheese makes this a perfect ending to any meal.

### Apple Crumb Tart

Delicious apples, cinnamon and sugar are folded together and placed in a handmade tart shell. Then topped off with a special crumb topping.

### Lemon Coconut Cake

Rows of lady fingers surround zesty combination of fresh cooked lemon curd and moist yellow cake. The top is iced with French Buttercream and mounds of shredded angel flake coconut.

### Tiramisu

This Italian tradition dessert is made the old fashioned way by layers of handmade lady fingers and marscapone cheese. Every layer is soaked with espresso and Marsala wine.

### Linzer Torte Flan

Hazelnut crust, European raspberry filling, lattice hazelnut crust top.

## Additional:

### Ice Cream Bar

### Assorted Sundaes & Chocolate Dipped Strawberries

### Spumoni

\*Additional Cost • Cakes are Subject to Change



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