

*Curated Culinary
Experiences*



VIVA GASTRONOMY

Menu

*Curated Culinary
Experiences*



VIVA GASTRONOMY

Bites



Delivered Bites

Select Your Package



PACKAGE #1

80 Bites of your choice

\$500

+ tax [8.25%]



PACKAGE #2

120 Bites of your choice

Includes: **Free Gift**

\$750

+ tax [8.25%]



PACKAGE #3

160 Bites of your choice

Includes: **Complimentary dessert**

\$1,000

+ tax [8.25%]



PACKAGE #4

180 Bites of your choice

Includes: **Complimentary Dessert, & mini charcuterie board**

\$1,200

+ tax [8.25%]

****Each item is a package of 20 pieces****

Items are delivered in white boxes. Risers, heating lamps, flower arrangements, and other decorative elements are not included in prices

DELIVERY DETAILS

We deliver from Fort Worth to Keller, Saginaw, Lake Worth, HEB area and Arlington with a flat rate of \$35.
[some exclusions apply]

HORS D'OEUVRES

Perfect bite for cocktail hour or elevated appetizer displays.

APPETIZERS

\$4 each

\$60 for 15 pieces each category
\$115 for 30 each category

COLD

- Brie Butter, Fig Jam & Fresh Figs Crostini
- Whipped Ricotta, Honey & Toasted Pine Nuts Crostini
- Craprese Kabobs with Antipasto & Balsamic Glaze
- Prosciutto Wrapped Melon with Feta Dressing and Dill
- Whipped Feta and Apricot-Raspberry Crostinis
- Hummus and Crudite Shooters
- Shrimp Cocktail Shooters with Cucumber Gazpacho
- Goat Cheese & Honey with Fresh Grapes and Walnuts
- Deviled Eggs with Creme Fraiche Chives and Smoked Paprika
- Greek Orzo Salad Shooter
- Spicy Crab Shooters with Wonton Strips
- Cilantro Chicken Mini Sliders
- Honey Walnut Guava Crostini with Prosciutto

WARM

- Fresh Mozzarella & Pecorino Romano Arancini with Marinara Sauce Capsules
- Skirt Steak, Mozzarella and Chimichurri Mini Empanadas
- Spicy Crab Split Open Springrolls with Eel Sauce and Spicy Sesame Mayo
- Argentinian Style Empanadas with Chimichurri
- Polenta Cakes with Tomato Bruschetta
- Caramelized French Onion Puffs with Gruyere
- Breadfruit Fritters with Chicken Tinga, Cotija Cheese and Cilantro.
- Mini Paella Bowls

HEAVIER APPETIZERS

\$4.50 each

\$63 for 15 pieces each category
\$125 for 30 each category

MINI SLIDERS

CUBANO SLIDERS

Brown Sugar Ham, Roasted Pork, Swiss Cheese, Mustard and Pickles

ITALIAN MAFIA SLIDER

Salami, Capicola, Pepperoni, Provolone, Pepperoncini, Italian Herb Blend, Vinagigrette

CHEESY BIRRIA SLIDER

Shredded Braised beef and Melted Monterrey Cheese with Pickled Onions and Fresh Cilantro

CHICKEN PARM SLIDER

Marinated Grilled Chicken Breast, Marinara and Provolone & Pesto Mayo.

CHICKEN CILANTRO

Shredded Chicken Breast Tossed in Creamy Cilantro Dressing Crowned with Red Cabbage and Carrot Slaw

MONTECRISTO SLIDER

Oven Broiled, Ham, Turkey and Swiss Cheese, Dipped in a Buttery Custard, Finished with Fine Powdered Sugar for a Sweet and Savory Lasting Flavor.

BRIE & STRAWBERRY PRESERVES

Turkey Slices Nestled in Between Buttery Brie and Perfectly Sweet and Tangy Strawberry Preserves.

ALL AMERICAN

Chuck Ground Beef, Cheddar Cheese, Crispy Bacon, Sweet Relish Aioli, Lettuce and Tomato

PIMENTO CHEESE TURKEY SLIDER

Waldorf Salad Style . Made with Organic Greek Style Yogurt on a Mini Croissant

*Custom items available upon request.
Additional charges may apply.*

HORS D'OEUVRES

Perfect bite for cocktail hour or elevated appetizer displays.

LATIN INSPIRED APPETIZERS

\$6.25 each

\$92 for 15 pieces each category

\$183 for 30 each category

SAVORY

- Mini Tripletas (Chicken, Beef, Pork)
- Mini Cuban Sliders (Smoked Ham, Roasted Pork)
- Mini Alcapurria (Beef and Root Vegetable Fritter)
- Mini Mofongo Baskets with Beef, Chicken or Pork (Plantain)
- Pan de Bono (Puffed Cheese Bread)
- Tequeños (Cheese Rolled in Pastry Dough)
- Potato Puffs (Corned Beef or Beef)
- Cassava in Garlic Vinaigrette
- Mini Sweet Plantain and Beef Squares
- Ham/Codfish/Chicken Croquettes
- Mini Rice with Chicken Bowls
- Mini Colombian Empanadas (Beef)
- Mini Reina Pepiada Arepas (Chicken, Cheese and Avocado)
- Mini Choclo Cachapas with Ropa Vieja
- Patacón Stuffed with Avocado Shrimp Ceviche
- Mini Chicken and Veggie Kabobs with Tamarind BBQ Sauce
- Mamposteao and Chorizo Croquettes

*Custom items available upon request.
Additional charges may apply.*

HORS D'OEUVRES

Perfect bite for cocktail hour or elevated appetizer displays.

LATIN INSPIRED APPETIZERS

\$6.25 each

\$92 for 15 pieces each category

\$183 for 30 each category

SWEET

Mini Quesitos (Cheese Pastries)

Guava Pastries

Mini Flan (Queso or Coconut)

Mini Guava Bread Pudding

Mini Tres Leches

Marquesitas (Cuban Cake Meringue)

Mini Guava Cheese Bundt Cakes

Churro Shooters with Chocolate and Sea Salt Caramel

Pinacolada Mini Bundt Cakes

*Custom items available upon request.
Additional charges may apply.*

HORS D'OEUVRES

Perfect bite for cocktail hour or elevated appetizer displays.

PREMIUM APPETIZERS

\$7 each
\$100 for 15 pieces each category
\$196 for 30 each category

COLD

WARM

- Shrimp Ceviche Shooters with Plantain Strips
- Tuna Tataki Sesame Cones
- Smoke Salmon and Creme Fraiche Savory Cones
- Mini Lobster Rolls
- Sushi Display with Spicy Crab and Crispy Onions
- Tenderloin Crostini with Chimichurri Aioli
- Shrimp Tempura Shooters
- Asian Sticky Meatballs on a Bed of Fried Rice
- Garlic and Herb Chicken with Citrusy Tarragon Aioli Skewer
- Coconut Shrimp with Basmati Rice Shooter
- Grilled Chicken Pesto Skewer
- Thai Shrimp with Coconut Curry Sauce Skewer
- Skirt Steak with Chimichurri Mini Skewer
- Mini Bao with Pork Belly
- Mini Coconut Shrimp Bao
- Mini Trifecta Sliders
- Mini Cuban Sliders
- Mini Potato Puffs with Cuban Piccadilly

CHARCUTERIE TABLES

\$18 PER PERSON
MINIMUM OF 20
+ delivery and set up charges

GRAZING STYLE

- A LAVISH DISPLAY OF CHEESES SUCH AS AGED WHITE CHEDDAR, BRIE, GOAT CHEESE, MANCHEGO.
- ITALIAN ANTIPASTO: SALAMI, CAPOCOLLO & PROSCIUTTO
- APRICOT RASPBERRY AND FIG PRESERVES
- DIP DUO: HUMMUS, CREAMY WALNUT GUAVA
- DRIED AND FRESH FRUITS SUCH AS BERRIES & GRAPES
- AN ASSORTMENT OF CRACKERS AND BREAD STICKS
- CRUDITE
- ASSORTMENT OF NUTS

CHARCUTERIE PLATTERS

SMALL SERVES 8-10
\$75

MEDIUM SERVES 12-15
\$110

LARGE SERVES 18-20
\$140

X-LARGE SERVES 22-25
\$175

SEASONAL

WINE BUDDIES \$10 EACH

Ideal as favors and gifts. These bottle hanging boxes serve one, and they are packed with charcuterie items.

WINE BUDDIES WITH A MINI CAVA BOTTLE \$17 EACH

Ideal as favors and gifts. These bottle hanging boxes serve one, and they are packed with charcuterie items. This one comes with the bottle.

CHARCUTERIE CUPS \$10 EACH

Ideal for cocktail hour. Individual charcuterie cups with fresh fruits, an assortment of spiced nuts, Italian antipasto skewers, delightful cheeses, breadsticks and sweet elements.

AFTERNOON TEA BOXES \$40 EACH

Serve two. A full 3 course tea menu in a box. It includes 4 traditional sandwich halves, 2 blueberry or cranberry almond scones with fruit preserves, 2 tea beautifully decorated tea cakes, 2 biscottis, 4 petit fours, 4 French macarons, and edible flowers.

*Custom items available upon request.
Additional charges may apply.*

A LA CARTE TEA MENU

Perfect for afternoon gatherings and picnics

TEA BITES

\$3.25 EA
\$48 FOR 15
\$97 FOR 30

SCONES

\$4.25 EA
\$65 FOR 15
\$125 FOR 30

DESSERTS

\$4.25 EA
\$65 FOR 15
\$125 FOR 30

SIDES

MARKET
PRICE

FIRST COURSE BITES

CUCUMBER DILL
SANDWICHES

CLASSIC EGG SALAD
SANDWICHES

CHICKEN SALAD MINI
CROISSANTS

SMOKED SALMON &
CREAM CHEESE

ROAST BEEF WITH
HORSERADISH MAYO

CRANBERRY
CHICKEN SALAD

CLUB MINI
CROISSANTS

MINI QUICHES

-Blueberry

-Blueberry Lemon

-Cranberry Almond

-Cranberry Orange

-Cinnamon

-Strawberry Lemon Poppy

-Cherry Chocolate

-Fresh Herbs

-Brown Sugar Lavender

-Gruyere, Prosciutto & Green Onions

-

TARTS & DESSERTS

LEMON MERINGUE TART

CHOCOLATE CREMUEX TART

STRAWBERRIES & CREAM
MINI BUNDT

PASSION FRUIT
TART

PETIT FOURS

EDIBLE PETALS SHORTBREAD
COOKIES

DARK CHOCOLATE DIPPED
MADELAINES

DARK CHOCOLATE DIPPED
MADELEINES

PISTACHIO FRENCH
MACARONS

MINI LEMON
LOAF CAKE

STRAWBERRY JAM
CAKE

EARL GREY PANNA
COTTA TARTS

-Local Raw Honey

-Creamed Honey

-Clotted Cream

-Mixed Berried Jam

-Fig Jam

SCONES

JAMS &
CLOTTED CREAM

Boxed lunches available:

AFTERNOON TEA MENU

Perfect for afternoon gatherings and picnics

TEA BITES

MINIMUM OF 15

DELIVERY AND SET UP CHARGES

Choose 3 Bites
Choose 1 scone
Choose 1 Dessert
Fresh Fruit Platter
\$18
pp

Choose 4 Bites
Choose 1 Scone
Choose 2 Desserts
2 Fresh Fruit Platters
\$25
pp

Choose 5 Bites
Choose 1 scone
Choose 3 Desserts
3 Fresh Fruit Platters
\$30
pp

ENGLISH CUCUMBER
SANDWICHES

CLASSIC EGG SALAD
SANDWICHES

CHICKEN SALAD MINI
CROISSANTS

SMOKED SALMON &
HERBED CREAM CHEESE

ASPARAGUS AND ROAST
BEEF PINWHEELS

MINI CLUB CROISSANTS

HAVARTI & CRACKED
PEPPER CROISSANTS WITH
HORSERADISH AIOLI

MINI QUICHES

-Blueberry

-Blueberry Lemon

-Cranberry Almond

-Cranberry Orange

-Cherry Chocolate

-Jalapeno Cheddar

-Fresh Herbs

-Brown Sugar Lavender

-Gruyere, Prosciutto & Green Onions

-Vanilla Bean

LEMON MERINGUE TART

CHOCOLATE CREMUEX TART

STRAWBERRIES & CREAM
MINI BUNDT

PASSION FRUIT
TART

PETIT FOURS

EDIBLE PETALS SHORTBREAD
COOKIES

DARK CHOCOLATE DIPPED/
GLAZED
MADELAINES

MINI LOAF CAKES
LEMON, BLUEBERRY, VANILLA

MACARONS ASSORTMENT

ALMOND FINANCIER CAKES

STRAWBERRY JAM
CAKE

RUSSIAN TEA CAKES

-Local Raw Honey

-Clotted Cream

-Mixed Berried Jam

-Fig Jam

-Lemon Curd

-Fruit Pate:

Quince, Pear, Fig, Guava

TARTS & DESSERTS

JAMS & CLOTTED CREAM

FIRST COURSE BITES

SCONES

Boxed lunches available:

A LA CARTE TEA MENU

Perfect for afternoon gatherings and picnics

TEA BITES

\$3.25 EA
\$48 FOR 15
\$97 FOR 30

SCONES

\$4.25 EA
\$65 FOR 15
\$125 FOR 30

DESSERTS

\$4.25 EA
\$65 FOR 15
\$125 FOR 30

SIDES

MARKET
PRICE

FIRST COURSE BITES

CUCUMBER DILL
SANDWICHES

CLASSIC EGG SALAD
SANDWICHES

CHICKEN SALAD MINI
CROISSANTS

SMOKED SALMON &
CREAM CHEESE

ROAST BEEF WITH
HORSERADISH MAYO

CRANBERRY
CHICKEN SALAD

CLUB MINI
CROISSANTS

MINI QUICHES

-Blueberry

-Blueberry Lemon

-Cranberry Almond

-Cranberry Orange

-Cinnamon

-Strawberry Lemon Poppy

-Cherry Chocolate

-Fresh Herbs

-Brown Sugar Lavender

-Gruyere, Prosciutto & Green Onions

-

TARTS & DESSERTS

LEMON MERINGUE TART

CHOCOLATE CREMUEX TART

STRAWBERRIES & CREAM
MINI BUNDT

PASSION FRUIT
TART

PETIT FOURS

EDIBLE PETALS SHORTBREAD
COOKIES

DARK CHOCOLATE DIPPED
MADELAINES

DARK CHOCOLATE DIPPED
MADELEINES

PISTACHIO FRENCH
MACARONS

MINI LEMON
LOAF CAKE

STRAWBERRY JAM
CAKE

EARL GREY PANNA
COTTA TARTS

-Local Raw Honey

-Creamed Honey

-Clotted Cream

-Mixed Berried Jam

-Fig Jam

SCONES

JAMS &
CLOTTED CREAM

Boxed lunches available:

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Buffet



SOUP, SALAD, SANDWICH BUFFET

Ideal for corporate events, office gatherings or just a light lunch.

BUFFET STYLE

MINIMUM OF 20

DELIVERY AND SET UP CHARGES

One salad
One soup
One sandwich
One cookie

\$18
PP

One salad
One soup
Two sandwiches
One cookie
One pastry

\$25
PP

Two salads
Two soups
Two sandwiches
One cookie
One pastry

\$30
PP

SALADS

VERRY BERRY

Mixed Greens, Strawberries, Blueberries, Green Apples, Nuts, Blue Cheese & Granola. Served with Balsamic Dressing.

WEDGE COBB

Iceberg Wedges, Blue Cheese Crumbles, Boiled Eggs, Crispy Bacon, Heirloom Tomatoes, Shredded Carrot & Red Cabbage. Served with Avocado Ranch.

FIGS AND BERRIES

Mixed Greens, Fresh Figs, Berries, Goat Cheese Crumbles, Walnuts. Served with a Vinaigrette.

GREEK SALAD

Marinated Feta, Cucumber, Cherry Tomatoes, Red Onions, Mint and Kalamata Olives.

ORZO SALAD

Al Dente Orzo tossed in Italian Herb Vinaigrette, Feta, Fresh Spinach, Heirloom Tomatoes

CLASSIC CAESAR

Romaine Lettuce, Focaccia Croutons, Shaved Parmesan Cheese tossed in Olive Oil, Lemon Juice, Anchovy Paste, Worcestershire Sauce, Dijon Mustard, Garlic and Cracked Black Pepper.

-Bean Minestrone- Vegan

-Baked Potato Soup

-Orzo Pesto Soup

-Roasted Tomato

-Texmex Soup

-Black Bean Soup

-Vegetable and Beef

-Creamy Tortellini Soup

-Butternut Squash Soup**

-Wild Rice and Chicken

SOUPS

SANDWICHES

CUBAN 305

Brown Sugar Ham, Roasted Pork, Swiss Cheese, Mustard and Pickles

CALIFORNIA BLT

Salami, Capicola, Pepperoni, Provolone, Pepperoncini, Italian Herb Blend, Vinaigrette

ITALIAN TRIO

Shredded Braised beef and Melted Monterrey Cheese with Pickled Onions and Fresh Cilantro

CHICKEN WALDORF

Marinated Grilled Chicken Breast, Marinara and Provolone & Pesto Mayo.

CHICKEN CILANTRO

Shredded Chicken Breast Tossed in Creamy Cilantro Dressing Crowned with Red Cabbage and Carrot Slaw

TURKEY PESTO

Oven Broiled, Ham, Turkey and Swiss Cheese, Dipped in a Buttery Custard, Finished with Fine Powdered Sugar for a Sweet and Savory Lasting Flavor.

HAWAIIAN + SWISS

Turkey Slices Nestled in Between Buttery Brie and Perfectly Sweet and Tangy Strawberry Preserves.

ROASTED BEEF

Chuck Ground Beef, Cheddar Cheese, Crispy Bacon, Sweet Relish Aioli, Lettuce and Tomato

CHICKPEA VEGGIE

Waldorf Salad Style. Made with Organic Greek Style Yogurt on a Mini Croissant

-Chocolate Chunk Cookies

-Cranberry Almond

-Snicker Doodle

-Oatmeal & Raisins

-Assortment of Danishes

-Red Velvet Cheesecake Brownie

-Triple Chocolate Brownie

COOKIES & PASTRIES

Boxed lunches available:

MAIN COURSES

\$25	\$30	\$35	\$40	\$45	\$50
1 SALAD 1 PROTEIN 1 STARCH BREAD & BUTTER	1 SALAD 1 PROTEIN 1 STARCH 1 VEGGIE BREAD & BUTTER	1 SALAD 1 PROTEIN 2 STARCHES 1 VEGGIE DESSERT BREAD & BUTTER	1 SALAD 2 PROTEINS 1 STARCH 1 VEGGIE DESSERT BREAD & BUTTER	1 SALAD EITHER OR PROTEINS EITHER OR STARCH 1 VEGGIE DESSERT BREAD & BUTTER	2 SALADS 2 PROTEINS 2 STARCHES 2 VEGGIE 2 DESSERTS BREAD & BUTTER

SALADS

CLASSIC CAESAR

BLUE CHEESE WEDGE

SANTORINI

BERRYLICIOUS

NUTTY CHEVRE

LAYERED COBB

MANDARIN ORIENTAL

VEGGIES

- Green Beens Almondine
& Cranberries
- Parmesan Roasted
Asparagus
- Honey Roasted Carrots
- Sautéed Garlic Infused
Zucchini
- Garlic Butter Brocoli
- Sautéed Riced Cauliflower
- Deconstructed Ratatouille

-

STARCHES

- Cilantro Rice
- Mamposteao Rice
- Spanish Chorizo Mamposteao
- Pigeon Peas Rice
[Arroz con gandules]
- French Onion Rice
[Contains Bacon]
- Sundried Tomato Spanish Rice
- Asian Inspired Fried Rice
- Wild Rice Pilaf
- Seasonal Veggies Rice
- Baked Gruyere & Cheddar
Macaroni & Cheese
- Creamy Whipped Potatoes
- Sweet Potato Casserole
- Garlic and Herb Alfredo Pasta
- Creamy Pasta a la Vodka
- Potato Salad
- Macaroni Salad
- Bowtie Greek Salad
- Baked Polenta Cakes with
Ricotta, Marinara & Mozzarella
- Roasted Potatoes with
Rosemary and Olive Oil
- Potatoes Au Gratin
- Thai Coconut Rice

Boxed lunches available:

MAIN COURSES

\$25	\$30	\$35	\$40	\$45	\$50
1 SALAD	1 SALAD	1 SALAD	1 SALAD	1 SALAD	2 SALADS
1 PROTEIN	1 PROTEIN	1 PROTEIN	2 PROTEINS	EITHER OR PROTEINS	2 PROTEINS
1 STARCH	1 STARCH	2 STARCHES	1 STARCH	EITHER OR STARCH	2 STARCHES
BREAD & BUTTER	1 VEGGIE	1 VEGGIE	1 VEGGIE	1 VEGGIE	2 VEGGIE
	BREAD & BUTTER	DESSERT	DESSERT	DESSERT	2 DESSERTS
		BREAD & BUTTER	BREAD & BUTTER	BREAD & BUTTER	BREAD & BUTTER

CHICKEN

CHICKEN MARSALA
 CHICKEN MADEIRA
 YELLOW CURRY
 CHICKEN
 STUFFED CHICKEN
 BREAST WITH GARLIC
 HERBS CHEESE
 WRAPPED IN BACON
 LEMON CHICKEN
 PICCATA
 ROASTED MOJO
 TURKEY

PORK

-Mojo Roasted Pork
 -Seared Pork Medallions
 in Mushroom Cream Sauce
 -Guava BBQ Glazed Ribs
 -Hickory Smoky Ribs
 Roasted Pork Tenderloins
 in Rosemary Guava Glaze
 -Spiced Brown Sugar
 & Apple Chops
 -Espagnole Veggie Medallions

BEEF & SEAFOOD**

-Grilled Skirt Steak in
 Chimichurri Sauce
 -Sweet and Savory
 Cuban Picadillo
 -Mongolian Sesame Beef
 -Au Jus Pot Roast
 -Tenderloin Steak in Creamy
 Red Wine and Mushroom
 Sauce
 -Shrimp Lemon Piccata
 -Marinated Salmon
 with Sesame Spicy Mayo
 -Cod Filet with Grilled
 Pineapple Pico de Gallo
 -Mahi Mahi with Lemon
 Butter Tarragon Sauce
 -Salmon in Spinach
 Beurre Blanc
 -Honey Garlic Salmon

Boxed lunches available:

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VIVA GASTRONOMY

Curated Menu



THEMED MENUS

TEX MEX \$30 pp

- YELLOW SPANISH RICE WITH VEGGIES
- REFRIED BEANS OR CHARRO BEANS
- CHICKEN FAJITA
- STEAK OR SHRIMP FAJITA
- CORN & FLOUR TORTILLAS
- GUACAMOLE
- PICO DE GALLO, MONTERREY & COTIJA CHEESE
- RED & GREEN MILD SAUCE
- CREAMY AVOCADO SAUCE
- SOUR CREAM
- DICED ONIONS & CILANTRO
- 3 OZ DESSERT SHOOTER

Beef+ Shrimp+Chicken \$33 pp

Includes chaffing dishes, stereos, greenery decor, tablecloth, serving spoons, serving bowls, menu item tags.

HAWAIIAN \$35

- ISLAND STYLE SPAM FRIED RICE
- TERIYAKI CHICKEN
- CHOICE OF KALUA ROASTED PORK, SKIRT STEAK, COCONUT SHRIMP WITH KATSU SAUCE
- MACARONI SALAD
- MANDARIN GREEN SALAD WITH SESAME GINGER VINAIGRETTE
- 3 OZ DESSERT SHOOTER

Includes chaffing dishes, stereos, greenery decor, tablecloth, serving spoons, serving bowls, menu item tags.

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Desserts



DESSERT SHOOTERS

Great for displays or for a grab and go style

\$30 PER DOZEN - 1 OZ

\$55 PER DOZEN - 3 OZ

\$75 PER DOZEN - 5 OZ

NUTELLA & FERRERO CHOCOLATE

BANANA CARAMEL CREAM PIE

LEMON CURD AND ITALIAN MERINGUE

VANILLA BEAN & PISTACHIO

DARK CHOCOLATE & ORANGE LIQUEUR

CHOCOLATE MOUSSE

BERRY PANNA COTTA

BANANA CREAM

MASCARPONE & FIG

COCONUT SPONGE CAKE MANGO MOUSSE

COOKIES AND CREAM CHEESECAKE

PISTACHIO & DARK CHOCOLATE GANACHE

STRAWBERRY CHEESECAKE

COOKIE BUTTER

SMORES

FUNFETTI

GUAVA & CHEESE

****CUSTOMIZABLE ACCORDING TO THEME AND
COLORS****



Please contact us for display pricing or orders larger than 3 dozens.

OTHER DESSERTS

Great for displays or for a grab and go style

TARTS \$3.25 CHEESECAKES \$3.50

FRESH FRUIT TARTS
DARK CHOCOLATE PISTACHIO
KEY LIME & TOASTED MERINGUE
FRENCH SILK
SALTED CARAMEL TURTLE
PASSION FRUIT
FRENCH MACARONS

NEW YORK CHEESECAKE
GUAVA
RASPBERRY
TRIPLE CHOCOLATE
BLUEBERRY COMPOTE
LEMON

COOKIES 12X\$15 PASTRIES 12X \$25

CHOCOLATE CHUNK
WHITE CHOCOLATE CRANBERRY
PEANUT BUTTER CHOCOLATE
MOLASSES & OAT
SNICKERDOOLE

CREAM PUFFS
ECLAIRS
CANNOLIS
TIRAMISU
**BROWNIES

BUNDT CAKES \$50

VANILLA RUM CAKE
VANILLA
ALMOND VANILLA
GUAVA CHEESE
CHOCOLATE GANACHE
CHOCOLATE COOKIES & CREAM
RASPBERRY SWIRL
STRAWBERRY LEMONADE



Please contact us for display pricing or orders larger than 3 dozens.

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Display



DISPLAY TABLE ELEMENTS

Elevate your appetizer display!

BOX

LAMP

CHAFERS

RISERS

Black
White
Gold

Rental Fees:

3 x \$50 different heights

6 x \$80 different heights

12 x \$100 different heights

****Includes set up/breakdown****

****Includes other elements such like stands and ceramic platter****

Rental Fees:

1 heat lamp \$40

2 heat lamps \$60

****Includes set up/breakdown.**

Electricity needed**

FLORALS

Only for buffet tables
and appetizer displays.

APPROXIMATE QUOTES

SMALL \$90+

Choose from an array of roses, hydrangeas, dried florals, hanging wisteria, eucalyptus, greenery and other flower sprays.

MEDIUM \$170+

Choose from an array of roses, hydrangeas, dried florals, hanging wisteria, eucalyptus, greenery and other flower sprays.

LARGE \$250+

Choose from an array of roses, hydrangeas, dried florals, hanging wisteria, eucalyptus, greenery and other flower sprays.

X-LARGE \$350+

Choose from an array of roses, hydrangeas, dried florals, hanging wisteria, eucalyptus, greenery and other flower sprays.

Prices are starting prices. Final quotes depend on floral selections.

STAFFING

RECTANGLE STAINLESS STEEL \$15 EACH

8 qt. Rental per event. Includes 2 sternos

ROUND CLEAR LID \$25 EACH

4.5 qt. Rental per event. Includes 2 sternos

CHAFER COVERS \$18

White. Rental per event

CHEF ON SITE \$250 FLAT FEE

APPETIZER DISPLAY ATTENDANT \$125

BARTENDER

2 HOUR EVENT - \$250

3 HOUR EVENT - \$300

4 HOUR EVENT - \$350

5 HOUR EVENT - \$400

*Custom items available upon request.
Additional charges may apply.*