



First American Fiesta Lodge and Beach

The lodge's entrance will be flanked by two colorful surfboards each on a sand colored base. Guests will be greeted with a sign reading "First American Fiesta Lodge and Beach."

Upon entering the lodge guests will enter the "Sand Bar Surf-Shack" where they can stop to take a quick picture and pick up their photo from last year. The shack will be decorated with Mexican Décor, Surfboards and beach themed signage ("Beach Badges Sold Here" and "Tide Tables"). Accents of beach umbrellas, a bicycle, sculpted palm trees and lighting complete the scene. *(A couple of musicians from Los Latinos will play at the entrance during the beginning of the evening. A few passed hors d'oeuvres will also be available in this area.)* Guests will move down the hallway towards the lunchroom *(Adirondack highboys will assist in marking the way).*

Tables and chairs will be moved out of the lunchroom, so that the area is open for guest to move through. Two 4' wide by 8' tall brightly painted monoliths will stand in front of the vending machines. Different sized images of Mexican scenery will be placed on each monolith. Placed next to the monoliths will be a display consisting of a life sized, three dimensional woman holding a basket of fruit and a rustic garden cart filled with baskets of faux fruit. Sculpted silk palm trees will be placed around the room each lit from below with vibrant lighting. Colorful Mexican Banners will be draped from the ceiling of the room. The food stations will be built on top of two colorfully painted wooden crates. Sombreros and piñatas will be used to decorate the crates. We want guest to feel welcome, but we want them to be drawn outside, where the fiesta really begins!



Outside, guests will enjoy the music of *Los Latinos*. A tent will be placed in the courtyard with two authentic bamboo tiki huts on either side (Beach décor will accent each hut). Four Natural colored canvas umbrellas each with two tall matching director's chairs will be placed outside the tent in the area between the tent and the bar. The tables from the lunch room will be brought outside under the tent and scattered for seating (linen colors TBD, possibly red, ocean blue or yellow)). The area under the tent will be left fairly open for guests to mingle. Food stations will go against the perimeter of the tent and will be placed on brightly colored crates. Serapes, Sombreros and such will be used as accents to complete the Mexican Beach Theme.

Menu

To Be Passed

Spicy Chicken Satay with a Turmeric Glaze

Black Bean and Blue Crab Croquet with Avocado and a Tomato Cilantro Salsa

Smoked Chicken Quesadilla with Roasted
Poblano Peppers and a Cumin Sour Cream

Sweet Corn Tamale with Sautéed Wild Mushrooms

Crispy Chicken Empanada with a Southwestern Ranch Dipping Sauce

Stationed Inside

Oaxaca Cheese Fondue with Seasonal Vegetables, Chillies, Apples and Pears,
Served with Artisan Cheeses
Assorted Dessert Display

Flourless Chocolate Cake with a Columbian Chocolate Reduction



CHEF'S GARDEN
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Mango and Coconut Tart with Cinnamon Cream

Tapioca Pudding with Mexican Saffron and Chocolate Dipped Banana

(The Cheese will be out for the first part of the event and the Dessert will come out for the second part of the event)

Stationed Outside

Toasted Blue Corn Chips with a Selection of Dips and Sauces, to include: Pico de Gallo, Guacamole and Sour Cream

Ceviche Bar

To Include, Mayport Shrimp, Red Snapper and Bay Scallops

Grill Station

Mojo Marinated Skirt Steak Satay with Green Tomatoes and Jicama

Yucatan Citrus Marinated Shrimp Skewers with Purple Onions, Mango and Fresh Pineapple

Flatbread with Grilled Onions, Apple Julienne, Four Cheeses
And a Coffee Reduction

Charred Sweet Yams

Bibb Lettuce with Medley of Julienne Vegetables
and Citrus Vinaigrette