

Unique. Personalized. Signature Catering.



Holiday Menu

Minimum order: 25 Guests

Hors d'oeuvres Receptions

Holiday Package #1 \$14 pp

Sweet and Savory Brie En Croute

Bourbon Toffee Apple Butter or Roasted Wild Mushroom

Duo of Dips with Pita Chips: Roasted Olive Hummus and Spicy Chili Hummus

Veal, Beef and Pork Braised Meatball with Wild Mushroom Glace

Crab and Artichoke Fondue with Sliced Baguettes

Savory Muffin Bites (1) Maize, Piquillo Pepper and Manchego and (2) Pumpernickel, Gorgonzola, Pistachio and Dried Dates

Holiday Package #2 \$18.50 pp

Includes Holiday Package #1 plus

Spice grilled Chicken Skewers with Mustard Stout Dip

Maple Cured Ham and Cheddar Turnovers with Dried Cherry

Mexican Chorizo Stuffed Mushrooms with Chipotle Butter

ADD ON PLATTERS

Juniper and Rosemary Beef Tenderloin with Cocktail Rolls, Cranberry Mustard

\$125 pp / serves 12-15

Vodka Marinated Shrimp Cocktail with Bloody Mary Cocktail Sauce

\$100 per platter / 50 pieces per platter

Buffet Receptions

Select two main entrees and two Compliments \$21 pp

Add three hors d'oeuvres from Holiday Package #1 or #2 \$5 pp

Main Entrees

Pork Wellington with Sweet Potato Puree and Sage

Moroccan stuffed Turkey Roulade with Apricot, Dates and Almond Stuffing

Pan Fried Chicken Scaloppini Sun-dried Tomato, Mushroom and Roasted Garlic Fricassee, Lemon-Champagne Reduction

Coffee Vanilla Marinated Beef Tri Tip

Juniper and Rosemary Beef Tenderloin add \$6 pp

Main Entrees - Seafood

Oven Roasted Salmon with Balsamic Cream

Creole Crab Stuffed Tilapia with Chipotle Cream

Halibut en Phyllo with Bacon and Smoked Tomato Bisque add \$5 pp

Fusions Cuisine Signature Crab Cake with Smoked Onion Remoulade and Apple-Celery Relish add \$8 pp

Compliments

Vegetables

Roasted Cauliflower and Brussel Sprouts with caramelized Onion, Garlic and Grapes

Butternut Squash and Sweet Potato Gratin with Cinnamon Maple Essence

Warm Sweet Potato and Bliss Potato Hash with Sweet Peppers and Smoked Ham

Roasted Root Vegetable Gratin with Chinese Five Spice Cream

Steamed Sugar Snap Peas and Carrots with Tarragon-Roasted Garlic Oil

Roasted Carrots and Parsnips with Rosemary and Molasses Drizzle

Zucchini, Crookneck Squash and Eggplant Moussaka with Nutmeg Béchamel

Poached Asparagus and Radish Salad with Roasted Shallot and Herb Oil

Green Beans with Coppa Ham, Piquillo Peppers and Chili Oil

Grains/Starches

Moroccan Cous Cous and chick pea salad

Tuscan Roasted Red Bliss Potatoes with Roasted Garlic Oil

Wild Rice and Toasted Orzo Pilaf with Roasted Mushroom, Piquillo Pepper, Black Olive and Pistachio

Quinoa Salad with Roasted Winter Squash, Toasted Walnut, Baby Spinach and Sherry Vinaigrette

Savory Pumpkin and Drunken Cranberry Bread Pudding with Sage Sausage

Desserts

Pick 3 \$4 pp

Ruglah, Smores, Mini Whoopie Pies

Gingerbread Men

Chocolate Krinkle Cookies

Oatmeal Sandwich Tuile

Oatmeal Butterscotch Cookies

Fruit Chunk, Chocolate Orange Pistachio

Pick 2 \$5 pp

Salted Caramel Puffs

Éclairs

Opera

Tiramisu

Amaretto Apricot Chocolate

Napoleons

Mini Pear And Black Walnut Cannolis

Yule Logs \$80



fusions cuisine

LEARN MORE ABOUT US AT fusionscuisine.com

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