

Salads \$3.50 to \$9.95

Fusions House Salad

Tender mixed greens blended with carrots, tomatoes, mushrooms and cucumbers. Served with balsamic vinaigrette.

Classic Caesar Salad

Crisp romaine lettuce tossed with garlic croutons, shaved Parmesan and creamy caesar dressing. Try adding grilled chicken, beef or shrimp.

Steakhouse Chopped Salad

Fresh field greens topped with tomatoes, red onions, cucumbers, egg, bacon and bleu cheese. Served with a zesty steakhouse dressing.

Grilled Salmon Salad

Herb marinated grilled salmon served chilled over mixed greens blended with tomatoes, shallot, dill, red radishes, asparagus and shaved Parmesan cheese. Served with lemon-basil vinaigrette.

Greek Salad

Sweet grape tomatoes, crisp cucumbers, red onion, dill and greek olives blended with Feta cheese and red wine dressing.

Assorted Mixed Grills \$10.95 to \$12.95

Tuscan Mixed Grill

Beef and chicken marinated with rosemary-balsamic vinaigrette, then char grilled. Served with grilled squash, eggplant, red onions and mushrooms. RT

Roman Mixed Grill

Chicken and salmon marinated with lemon, garlic, herbs and olive oil. Served with roasted tomatoes, grilled squash and asparagus. RT

Southwestern Mixed Grill

Angus beef and shrimp dusted with southwest spices. Served grilled peppers, onions, portobello mushrooms and scallions. Topped with salsa verde. RT

Szechuan Mixed Grill

Hoisin marinated beef and chicken served with stir-fried vegetables. Accompanied by sweet and spicy drizzle. RT

Pasta Entrée \$6.95 to \$9.95

Warm Campagnelle Pasta Salad

Warm Campagnelle pasta salad with sun roasted Tomatoes, shaved Parmesan cheese and fresh herbs then tossed with a little spicy marinara and extra virgin olive oil.

Penne Pasta with Andouille Sausage

Penne pasta with Andouille sausage, roasted peppers, onions, garlic rosemary cream.

Fusions Macaroni and Cheese

Elbow Macaroni blended with Cheddar, Fontina, Gruyere and cream.

Fusions Lasagna

A comforting dish made with layers of Semolina pasta, house-made marinara sauce, whole milk Ricotta and Mozzarella cheese. Available with zesty meat or roasted vegetables. Sold by the ½ pan serving 8-10 pieces. W

Vegetarian Entrée \$7.95 to \$10.95

Wild Mushroom Enchilada

Wild mushroom enchilada with an Ancho lime cream. W

Fusions Lasagna

Sold by the ½ pan serving 8-10 pieces. W

Roasted Pepper Manicotti

Roasted pepper manicotti with spicy fra diavolo. W

Sweet Corn Griddle Cakes

Topped with Ancho Lime cream, salsa verde, pico de gallo, guacamole Aioli. RT

Unique. Personalized. Signature Cuisine.

A perfect meal, tailored to your taste. Fusions Cuisine has the unique freedom to personalize any culinary experience using signature menus for each of our catered corporate events. From comfort food to wildly spectacular delicacies, we can provide a meal that is tailored to your tastes whether it be an elegant sit-down "full course" meal or passed hor' d'ourves with an inviting buffet.

Fusions Cuisine is a referral-based caterer providing professional catering services to the greater Northern Virginia, Maryland, and Washington DC areas. Fusions Cuisine was born out of a passion for combining distinct flavors from different ethnic backgrounds creating a uniquely new American signature cuisine. Our cuisine is ingredient-driven using the freshest available components with an innovative accent of spices and herbs.

Prix Fixe

OPTION 1

\$21.50 Per Person
Southwestern Mixed Grill
Cucumber Dill Salad
Rotini Pasta Salad
Cookies and Bars

OPTION 2

\$15.50 Per Person
Assorted Gourmet Sandwich Platter
Dill Potato Salad
Greek Salad
Cookies and Bars

Sweets & Snacks \$3.50 to \$7.95

Kettle Chips & Assorted Dip

Artisan kettle chips offered with an array of housemade dips including roasted pepper, cracked peppercorn ranch and caramelized onion.

Tortilla Chips & Southwestern Dips

Crispy corn tortilla chips offered with housemade salsa, chipotle guacamole, ancho-lime sour cream and pico de gallo.

Fresh Fruit Platter

Fresh fruit platter with cinnamon-honey yogurt

Fresh Garden Vegetable Platter

Fresh garden vegetables with Cracked Black Peppercorn Ranch and Basil-Balsamic dip

Yogurt Parfait Display

Make your own Yogurt parfait Display with vanilla infused yogurt offered with fresh berries and a housemade granola.

Antipasto Display

Marinated sliced carrots, olives, mushrooms, roasted red peppers, cured dry sausages, Marinated Feta or Mozzarella offered with crackers and flatbreads.

Traditional Hummus & Fire Roasted

Pepper Hummus
Housemade traditional Hummus and fire roasted pepper hummus with pita triangles, crackers or flatbreads.

Tri-Dip Display

Includes olive tapenade, tabouleh and chipotle carrot dip. Offered with garden vegetables, pita triangles and crackers.

Assorted Cheese Display with Crackers

Seven Layer Dip offered with Tortilla Chips

Chocolate Dulce de Leche Tarts

Assorted Cookies & Bars
\$1.50 per person.

Brownie Bites with Irish Whiskey Icing

\$1.50 for two.

Cinnamon-Orange Individual Bread Pudding

\$1.50 each

Meeting Your Corporate Needs



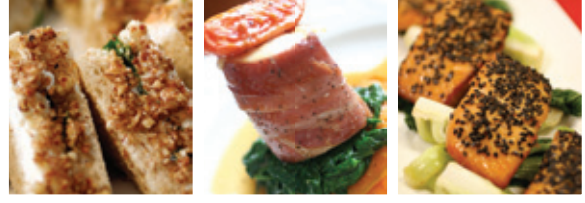
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fusions cuisine
corporate division



Chicken Entrées \$8.95 to \$11.95

Seared Southern Spice Chicken with Roasted Vegetable Succotash

Spice marinated chicken breast on a bed of roasted onions, peppers, zucchini, tomatoes, corn and French beans. **W**

Herb Grilled Chicken on Wilted Spinach

Herb marinated chicken grilled and served on a bed of wilted baby spinach with a zinfandel-shallot reduction. **W**

Fajita Style Char Grilled Chicken

Boneless chicken thighs marinated in Latin spices then grilled. Served with chipotle corn salad and salsa verde. **RT**

Mediterranean Chicken

Tender chicken breast marinated in lemon, garlic, oregano, basil and olive oil, then grilled. Served with fresh summer squash and simmered onions and tomatoes. **W/RT**

Chicken Saltimbocca

Prosciutto wrapped chicken breast seasoned with sage on a bed of julienne vegetables with a Parmesan cream sauce. **W**

Panang Chicken with Coconut Curry Sauce

Panang curry marinated chicken thighs served on a bed of ginger scented carrots topped with a coconut curry sauce. **W**

Lemon & Oregano Marinated Chicken Souvlaki

Tender chunks of chicken marinated with Greek spices on a bed of toasted cous cous, roasted tomato, mint and cumin. Offered with cucumber raita. **RT**

Jerk Chicken

Tender thighs of chicken marinated with jerk seasoning, molasses and lime juice. Served on a bed of sweet and red bliss potato salad. **RT**

Beef Entrées \$6.95 to \$12.95

Beef & Vegetable Pot Roast

Seasoned Angus beef braised in au jus with onions, sweet peppers, garlic potatoes, carrots, celery and peas. **W**

Rosemary-Garlic Scented Angus Beef

Angus beef sirloin encrusted with rosemary and garlic on a bed of herb roasted vegetables. Served with horseradish-provencal aioli. **RT**

Chili Seared Flank Steak

Chili seared flank steak with bacon chimichurri served on a bed of roasted corn and pepper salad. **RT**

Hoisin Glazed Beef

Angus beef sirloin marinated with hoisin, sake, mirin, ginger and garlic. Served with an Asian noodle salad and chili-lime vinaigrette. **RT**

Santa Maria Tri-Tip Barbecue

Santa Maria tri-tip barbecue served on a bed of charred peppers and onions. **RT**

Grilled Bratwurst

Grilled bratwurst with spicy pepper picallily. **W**

Seafood Entrées \$10.95 to \$16.95

Grilled Salmon Salad

Fresh salmon marinated with fresh herbs and olive oil, then char grilled. Presented on fresh field greens with tomatoes, shallots, dill, radish and Parmesan cheese. Served with raspberry-port vinaigrette. **RT**

Southwest Charred Salmon Filet

Charred salmon filet served with sautéed peppers and onions. Accompanied by chipotle-lime cream. **W/RT**

Smoked Salmon Filet

Short smoked salmon filet with charred scallion remoulade, roasted corn and sweet pepper relish. **RT**

Miso Glazed Wild Salmon

Fresh salmon served on a bed of sesame scented broccoli and peppers. **W/RT**

Cedar Plank Roasted Salmon

Cedar plank roasted salmon with roasted tomato chutney and bourbon molasses drizzle. **W/RT**

Fusions Cuisine Signature Crab Cake

Panko encrusted jumbo lump crab cakes flavored with caramelized onion and celery on a bed of wilted spinach. Served with smoked onion remoulade and celery-apple relish. **W**

W = SERVED WARM; **RT** = SERVED ROOM TEMPERATURE



Gourmet Sandwiches \$6.95 to \$7.95

Ginger-Lemongrass Roast Beef Wrap

Fresh Angus beef marinated with ginger, garlic, Sambal chili paste and a hint of lemongrass, then grilled. Served sliced in a whole wheat wrap with cilantro, mint, pickled carrots, cucumbers and lettuce.

Southwest Turkey Wrap

Tender smoked turkey breast seasoned with a house-made BBQ spice and served in a spinach wrap filled with black bean spread, pepperjack cheese, pico de gallo and lettuce.

Mediterranean Chicken Pita

A fluffy pita sandwich filled with sliced marinated chicken breast, sun-dried tomatoes, capers, roasted artichokes, roasted peppers, lettuce and Feta cheese.

Smoked Ham & Jam Sandwich

Succulent smoked ham thinly sliced and served on pumpernickel bread with raspberry jam, whole grain mustard, smoked gouda cheese, lettuce and tomato.

Balsamic Tuna Salad

A Mediterranean twist on a classic. Flavorful albacore tuna blended with red onion, celery, Greek olives, capers and basil-balsamic dressing. Served on sliced whole wheat bread with lettuce and tomato.

Side Dishes \$3.50 to \$4.95

Cold Sides

Quinoa Salad with Roasted Wild Mushrooms

Nutty quinoa blended with roasted cremini mushrooms, crumbled Feta cheese, tender baby spinach and extra virgin olive oil.

Mediterranean Artichoke Salad

Roasted artichoke hearts tossed with yellow squash, zucchini, carrots, capers, baby arugula, sun-dried tomatoes and lemon-herb dressing.

Cucumber-Dill Salad

Crisp cucumbers combined with fresh dill and sweet onions then tossed with a white wine gastrique.

Grape Tomato & Baby Mozzarella Caprese Salad

Sweet grape tomatoes and creamy baby mozzarella tossed with fresh basil and white balsamic vinaigrette.

Roasted Broccoli Salad with Toasted Pine Nuts

Caramelized broccoli tossed with toasted pine nuts and raisin-cumin vinaigrette.

Tri-Color Rotini Pasta Salad

Tender tri-color rotini pasta blended with summer squash, grape tomatoes, carrots, roasted peppers and fresh herbs bound by garlic-herb dressing.

Potato Salad

- Dill Potato Salad
- Chevre Potato Salad
- Potato Salad with Blue Cheese & Bacon (can also be created without bacon)

Hot Sides

Artisan Macaroni & Cheese

Elbow macaroni baked in four-cheese custard with a golden brown crust.

Broccoli & Cauliflower Gratin

Roasted broccoli and cauliflower blended with an aged cheddar fondue then baked.

Chipotle Barbecue Baked Beans

Tender navy beans flavored with house-made chipotle barbecue sauce and smoked ham then slow baked.

Honey Glazed Carrots with Ginger essence

Sweet steamed carrots sautéed with garlic and ginger then finished with clover honey, soy sauce and rosemary.

Oven Dried Tomato & Wild Mushroom Penne Pasta

Penne pasta tossed with oven-dried tomatoes, roasted wild mushrooms and rosemary-garlic cream.

Herb Roasted Vegetable Medley

A mélange of roasted vegetables tossed with fresh herbs and garlic. Vegetables include broccoli, cauliflower, carrots, squash, green beans, asparagus and peppers.

French Beans with Smoked Bacon

Roasted french beans tossed with crisp smoked bacon, caramelized onion and a hint of maple.

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Meet the Executive Chef

James Thompson blends culinary talent with artistry. A native Virginian, Fusions Cuisine was born out of James' passion for combining distinct flavors from different ethnic backgrounds creating a uniquely new American signature cuisine. His cuisine is ingredient-driven using the freshest available components with an innovative accent of spices and herbs.

Affiliations

- International Caterer's Association ICA
- International Special Events Society ISES
- National Association of Catering Executives

Minimum Order

\$100 for food and beverage and 10 guests.

Delivery & Return Pickup

Delivery Rates vary: \$25.00 — \$80.00 depending on location. This is for delivery only. If set up is required, there is an additional fee of \$30.

Presentation

Room temperature food will be presented on disposable platters. Hot food is served in aluminum pans. Disposable chafers with sternos are available for \$12 each. These are yours to keep. Fusions Cuisine also has china platters, stainless steel or silver chafers and serving pieces rentals available for an additional fee. Disposable plates, cups, napkins and utensils: \$1.25 per guest.

Changes to count or cancellation for a drop off delivery

- All changes in guest count must be received no later than 10 a.m. the day before the delivery.
- A 75% cancellation fee of the total order amount will be charged for any cancellations up to 4 p.m. the day before for the next day delivery.
- 100% of the fee will be charged for any cancellation past 4pm for next day delivery. By this time we have made significant progress in the procurement and production of your order and would not be able to sell this product to anyone else.

