

Tuscan Nights

PLATED SERVICE

Passed Hors d'oeuvres

Miniature Manchego Grilled Cheese With Roasted Tomato and Fennel Soup Shooters

Fried Pumpkin Ravioli with Spicy FraDiavlo

Tomato and Mozzarella Crostini with Basil Puree

Displayed Hors d'oeuvres

Artisan Cheese Flights with Hearth-Baked Breads, E.V.O.O.,
Olive Tapenade, Balsamic Molasses Roasted Artichoke Bruschetta

Roasted Garlic and Spinach Dip

Mediterranean Antipasto Marinated Peppers, Sun Roasted Tomatoes,
Artichokes and Roasted Olives served with Marinated Mozzarella,
Feta and Dry Cured Sausages Accompanied by Flatbread

Dinner Service

First Course

Italian Chop Salad Romaine & Radicchio, Cherry Tomatoes Cucumbers,
Red Onion, Parmesan Cheese & Balsamic Vinaigrette

Entrée Options

Herb Crusted Grilled Beef Tenderloin Roasted Garlic Mashed Potatoes,
Asparagus, Honey Balsamic Reduction

Prosciutto wrapped Chicken with Sage Fontina,
Wild Mushroom-Marsala Fricassee Grilled Asparagus with Lemon Basil Dressing,
Angel Hair Pasta with Pesto

Herb Scented Angel Hair Pasta with Roasted Tomato Emulsion Baby Spinach,
Asparagus, Crisp Garlic, Feta, Curry Oil

fusions cuisine™

42395 Ryan Road #112-105 Brambleton, VA 20148
p 703 898 0728 f 703 729 7131 events@fusionscuisine.com

www.fusionscuisine.com

© Fusions Cuisine™ All Rights Reserved.