

Fusions Cuisine can create a one-of-a-kind event that your guests will remember for years. Let us help plan your next event in the Northern Virginia, Maryland, or Washington DC area.

Fusions Cuisine has the unique freedom to personalize your culinary experience using our signature menus or something completely customized for your catered events. From comfort food to wildly spectacular delicacies, we will provide the perfect meal that is tailored to your unique tastes. You will discover something special about working with Fusions Cuisine, whether you desire an elegant sit-down "full course" meal or passed hor'dourves with an inviting buffet.

Contact us to discover what separates Fusions Cuisine from other caterers! We are known not only for our delicious and special menus, but also for the high quality service, expertise and professionalism we provide throughout our clients' events. Choose one of our own menus or create an entirely custom menu and experience the Fusions Cuisine difference. We will be happy to assist you in selecting the right type of service for your event.

"Everything went so smoothly...the guests raved about the food and the service and just had to know who my caterer was. Of course I told them."



fusions
cuisine

703.898.0728
inquiry@fusionscuisine.com
www.FusionsCuisine.com
www.YummyPig.com

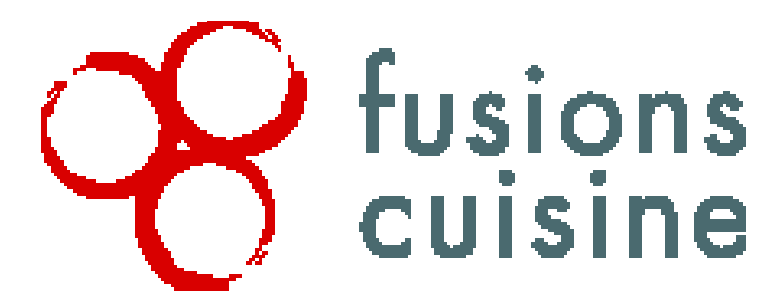


Prices are for food only and subject to change without notice. Equipment, Onsite Staff, Delivery, and Taxes are additional for full service events.

Hors d'oeuvres



Exceptional food, one bite at a time.
Custom menu creations available.



www.FusionsCuisine.com

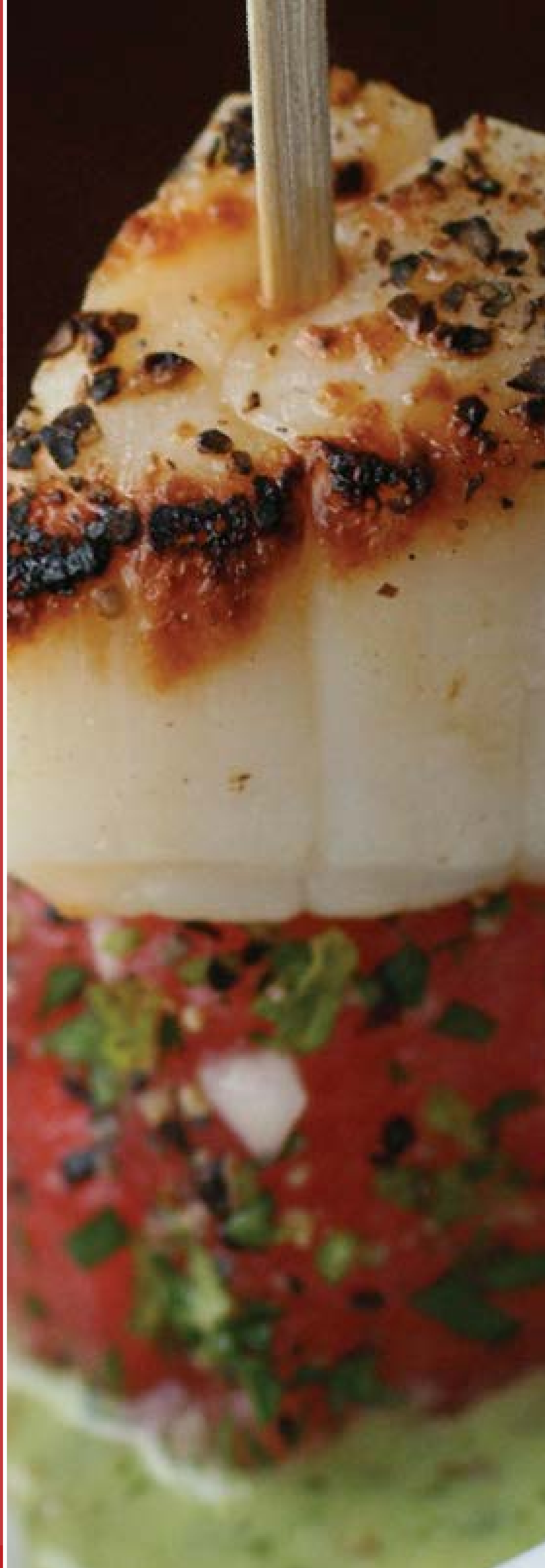
Fusions Cuisine Hors d'oeuvres

The prelude to any event, casual or formal, Fusions' hors d'oeuvres whet the appetite even as they satisfy it. Fusions Cuisine offers an extensive list of Hors d'oeuvres menus that are sure to suit any type of event:

- Fondues and Warm Dips
- Hors D'Oeuvres Displays
- Individual Seafood Bites
- Miniature Quiche Bites
- House Made Meatballs
- Miniature Chinese Boxes
- Duck & Turkey, Chicken, Beef, Lamb, & Pork
- Skewers
- Vegetarian
- Food Bars, Buffets, & Stations
- Desserts



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Food Bars, Buffets and Stations

Equipment and labor are additional for a staffed reception

New Orleans Fun \$17pp

- 20-person minimum
- Muffalatas Sliders (1pp)
 - Crawfish Fritters (2pp) with Louisiana Dipping Sauce
 - Black Eyed Pea Salsa offered with Tortilla Chips
 - Vegetable Crudite Platter with a Creamy Cajun Dip

Oktoberfest \$21.50 pp

- 20-person minimum
- Soft Pretzel Bread Bites Offered with Beer Cheese and Mustard
 - Corn Beef Hash Turnovers
 - Grilled Bratwursts Pickled Hot Pepper and Onion Relish
 - Braised Red Cabbage and Apples with Smoked Sausage
 - Angus Beef Sauerbraten with Gingersnap Gravy
 - German Potato Salad with Smoked Ham
 - Caraway Infused Sauerkraut
 - Stout Brownies with German Chocolate Icing

Thanksgiving \$20pp

- 20-person minimum
- Turkey Roulade with Country Cranberry Stuffing with a Chardonnay Reduction
 - Miniature Roasted Ham and Gruyere Paninis
 - Chipotle Sweet Potato Gratin
 - Truffle Scented Macaroni and Four Cheese Casserole
 - Roasted Carrots and Parsnips
 - Bourbon-Molasses Drizzle

Manned Chef's Bar \$6 per item/pp

Small pre-composed plates

Staffed reception only

- Braised Angus Beef Short Ribs with Mustard-Stout Reduction Wasabi Mashed Potatoes
- Spicy Grilled Shrimp with Cheddar-Leek Grits and Chipotle Butter
- Compressed Watermelon French Bean, Feta, Cured Olive, Spicy Greens and Cilantro Lime Vinaigrette
- Rosemary Scented Tenderloin Wilted Spinach with a Zinfandel Reduction
- Roasted Virginia Pork Loin Sweet Potato Hash with Chipotle Aioli with Bourbon Molasses Drizzle
- Grilled Vegetable Stack Sun Roasted Tomato Oil with Aged Balsamic Vinegar
- "Hot" Smoked Salmon Roasted Corn-Sweet Pepper Relish and Charred Scallion Remoulade
- Eggplant-Goat Cheese "Manicotti" Fire Charred Red Pepper with a Smoked Bacon-Sweet Onion Chutney

Carving Station \$19pp for both

Staffed reception only

2.5oz of each protein per person

- Herb marinated Basil Balsami Tenderloin
Accompaniments: Sweet Potato Gratin and Bacon Mushroom Hash
- House Smoked Turkey Breast
Accompaniments: Wild Rice and Chestnut Pilaf and Roasted Parsnips and Carrots with Bourbon Molasses

Afternoon Tea Station \$18/pp

20 person Minimum

Each sandwich type is 8 pc/minimum

Tea Sandwiches

- Smoked Virginia Ham, Imported Dutch Gouda, Chipotle-Raspberry Jam
- Smoked Salmon Wheels with Lemon-Dill Cream Cheese, Capers and Red Onion
- Curry Chicken Salad with Golden Raisin, Green Apple

- Roasted Beet Sabayon, Baby Arugula, Goat Cheese
- Cucumber, Watercress and Cream Cheese House Made Scones
- Lemon-Dried Blueberry, Chocolate Chip-Dried Cherry
- Offered with Orange-Poppy Butter and Preserves

Pasta Station \$10pp

Penne pasta combined with choices of: smoked Bacon, sliced Chicken, Chorizo, Scallion, Roasted Grape Tomatoes, Caramelized Onion, Corn or Jalapeno, and, a choice of aged cheddar cheese sauce or pepperjack queso

Baked Potato Duo - \$6pp

Baked and Sweet Potatoes sliced and offered with assorted toppings:
Bacon, Cheese, Chives, Sour Cream, Whipped Butter, Cinnamon Butter, Brown Sugar, Candied Pecans and Dried Cranberries

Crepes Station \$14pp

20 person minimum

Staff or equipment fees are additional

Sweet Crepes

offered with Chantilly Cream

- Chardonnay Poached Strawberries
- Espresso Marinated Bananas with Nutella Savory Crepes offered with Bechamel Sauce
- Ratatouille
- Spinach Mozzarella with Sundried Tomato
- Chicken with Artichoke

Salad Bar Station \$12pp

20 person minimum

Baby Spinach and Mixed Field Greens

Candied Pecans

Dried Cranberries

Blue Cheese Crumbles

Feta Cheese Crumbles

Roasted Butternut Squash

Mushrooms

Grape Tomatoes

Carrots

Red Onion

Zucchini

Red Peppers

Basil Balsamic Vinaigrette

Cranberry Vinaigrette

Add on Proteins – 1 oz

Poached Salmon \$3

Marinated Chopped Skirt Steak \$2

Chopped Herb Roasted Chicken - \$1

Curry Hors d'oeuvres Station \$12

includes ¼ cup of each curry per person

25 person minimum

- Butter Chicken
- Chicken
- Tikak Masala
- Vegetable Korma
- Chickpea and Tomato Curry
- Curried Cauliflower and Potatoes, served with Seasoned Basamati Rice – 2 cups pp

Dessert Bites

Cookies - \$1.25 each

- Ruglah
- S'mores
- Mini whoopie pies
- Chocolate krinkle
- Oatmeal sandwich tuile
- Oatmeal butterscotch
- Fruit chunk
- Chocolate orange pistachio
- Bourbon Chocolate Silk Cups
- Apple Tarts
- Coke/Root Beer Float Shots
- Fruit Salsa served on Chinese spoons
- Chocolate Brownies with Irish Whiskey Icing

food bars,
buffets, &
stations

dessert bites

cakes & large
tarts



Miniature French Pastries \$2.50/ea

Salted caramel puffs

filled with Dulce de Leche

- Eclairs
- Opera
- Tiramisu
- Fruit tarts** (staffed receptions only)
- Lemon curd tarts** (staffed receptions only)
- Napoleons
- Double Chocolate Roulade filled with Chocolate Mousse
- Mini pear and black walnut cannolis** (staffed receptions only)

Miniature Cheesecake Bites - \$1.50 each

Oreo Crust, Raspberry Swirl, Amaretto

Cakes/Large Tarts

White choc mousse 10" \$75.00

Dark choc cherry mousse 10" \$75.00

Pear almond and apple almond tarts \$70.00

Pink Ribbon Cupcakes \$6/each

1 dozen Pink Ribbon Breast Cancer Awareness Cupcakes

Holiday Yule Log - \$55

Decorated Petit Fours - \$5/each
(may be decorated seasonally too)

French Macaroons \$30/doz

Raspberry, Mocha, Chocolate, Lavender, Mint, or Orange.

Cake Pop - \$3 each

vegetarian

Vegetarian

Miniature Brie En Croute \$15/doz

Wrapped in Phyllo

- Cranberry & Almonds
- Caramelized Apple and Cranberry
- Pear and Fig
- Pineapple and Brown Sugar
- Fig Jam and Toasted Walnut

Miniature Irish Potato Pie \$18/doz

Delicate Puff Pastry filled with Roasted Cabbage Potato and Champ

(Lobster or Bacon also available)

Soup Shooters ** \$15/doz

- Cucumber Melon with mint essence
- Roasted Tomato and Fennel with Mini Manchego grilled Cheese
- Butternut Squash
- Roasted Pumpkin Bisque Shooters with Sage Oil Toasted Pumpkin Seeds

Savory Bread Pudding Bites \$12/doz

- Spinach, Melted Leek and Feta
- Cheddar and Corn
- Manchego and Chorizo
- Wild Mushroom & Cheddar (can add bacon)
- Pumpnickel, Gorgonzola, Dried Dates

Deviled Eggs \$15/doz

with Tobiko

Vegetable Samosa Turnovers \$15/doz

with curried vegetable hash served with Curry-Pomegranate Dip

Golden Potato Rosti \$15/doz

- Lemon Cream, Braised Red Cabbage and Dates
- Piped Boursin Mousse

Endive** \$15/doz

- Sweet Potato Hash
- Blue Cheese Mousse and Dried Cranberries
- Honey Roasted Pecans & Goat Cheese

Minted Melon Balls \$12/doz

with Mint Julep Pipette

Stuffed Strawberry \$18/doz

- Piped with Goat Cheese Mousse and honey drizzle
- Piped with Boursin Mousse

Brie and Pineapple Skewers \$12/doz

with Cinnamon Honey Yogurt

Vietnamese Vegetable Rolls \$12/doz

with Spicy Hoisin Dip Tender Rice pouches filled with summer garden vegetables, fresh herbs and rice vermicelli

Cucumber Ribbon Wrap \$18/doz

Thin juliennes of carrot, sweet pepper, summer squash and broccoli wrapped in a thin cucumber ribbon with a tomato vinaigrette

Cucumber Cups \$12/doz

Stuffed with Goat Cheese Mousse Topped with Fig Jam

Crostini ** \$12/doz

- With Tomato Roasted Artichoke, Red Pepper and Fresh Basil
- With Goat Cheese Mousse, Balsamic Gel and Ruby Beet "Caviar"

Stuffed Mushrooms \$12/doz

- Tex Mex - Zesty Italian dressing, Chopped Onion, Red Peppers, Garlic, Cilantro, Taco Seasoning and Tex Mex Cheese
- Spinach and Feta
- Herb Cheese

Mushroom Escabeche** \$12/doz

on pan-fried polenta

Blue Cheese stuffed Date \$12/doz

with Pistachio Shavings

Spanikopitas \$18/doz

Flaky Phyllo Pouches filled with Feta and Spinach

House made Chick Pea Falafel \$18/doz

offered with Tahini Sauce

Irish Pub Potato Skins \$18/doz

with Chive, Creme Friache and Cheddar (can add bacon or chorizo)

Individual Southwestern Cups \$24/doz

Layers filled with Cornbread, Avocado Mousse, Crema and Pico de Gallo

Peanut Butter Apple Rings \$18/doz

Bourbon Honey and Peanut Butter blended together, spread on an apple ring and sprinkled with Cinnamon-Pecan Granola

Grilled Polenta Cakes \$24/doz

topped with

- Bruschetta Topping
- Rum seared Pork Tenderloin

Cucumber, Carrot Slaw \$18/doz

with Bokchoy, Lime Ginger Dressing in a Rice Paper Wrap

See "skewers" for other vegetarian items

Fondues and Warm Dips

Creamy Pizza Dip \$35/2 qt

Cream Cheese, Ricotta, Parmesan and Mozzarella blended together with Chopped Pepperoni, Garlic, Marinara, and Italian Seasoning Served Warm and offered with Toasted Baguettes – serves 12-15

Spinach and Artichoke Fondue \$35/2qt

includes sliced baguettes serves 12-15 people.

Chesapeake Crabmeat Fondue

Lump Blue Crabmeat blended with Shallots, Cream Cheese, Cheddar and Old Bay Seasoning. Includes sliced baguettes and Crackers \$45/2qt

Aged Gouda and Spinach Fondue \$35/2qt

Offered with Crackers and sliced breads.

Queso Corn Fondue \$35/2qt

A Blend of Cream Cheese and Cheddar with Sour Cream, Seasoning Salt, Red and Green Onions, Corn and Diced Green Chilis. Offered with Tortilla Chips

Queso Fundido \$35/2qt

Goat, Jack Cheese and Green Chili Offered with Crisp Tortilla Chips.

Hors D'Oeuvres Displays

Tuscan Bruschetta Display \$60

- Roma Caprese w/ Pesto & Balsamic
 - White Bean Pesto, Sun Dried Tomato, Kalamata Tapenade and Romesco Sauces
 - Assortment of Roasted Mediterranean Vegetables (Eggplant, Squash and Zucchini)
 - Roasted Cippolini Onions with Artichoke Hearts and Oregano
 - Fontina and Spinach
- All served with Garlic Crostini – 3pp Serves 15-20

Mediterranean Display \$65

Serves 12-15

Includes breads

- Traditional Hummus
- Caramelized Eggplant Baba Ganouej
- Roasted Greek Olive Tapenade
- Tabbouleh
- Marinated Feta
- Roasted Red Peppers

House Made Dips Display \$45

Includes breads for dipping

- Chipotle-Carrot
- Roasted Red Pepper Hummus
- Spinach Dip

Hallowed Bread Bowls

With bread cubes OR Carrots/Celery sticks filled with a choice of Crab Dip \$38 Spinach Dip \$28

Fiesta! Trio Display \$35

serves 10-12

Offered with Tortilla Chips

- House made Salsa
- Black Bean Dip
- Avocado-Tomatillo Dip with Cilantro, Sour Cream, Cloves, Chilis and Lime Juice

Southwestern Strata \$24/ea

Layers of black beans, sour cream, guacamole, cheddar cheese, black olives, lettuce and tomato. Served with white corn tortilla chips. Serves 12-15

Boursin Dip \$35/each

Offered in a Hallowed Bread Bowl With sliced Baguettes Serves 12-15

Small Decorated Brie \$25

Includes Crackers and Sliced Baguettes

A creamy wheel of imported French brie served room temperature. Topped with

- Maple glazed walnuts, dried cranberries and honey
- Dried fruits

Small Brie En Croute Display \$30

served warm

- Cranberry & Almonds
- Caramelized Apple and Cranberry
- Pear and Fig
- Pineapple and Brown Sugar

Artisan Cheese Display

Small batch, imported and regional, cheeses offered with crackers and flatbreads.

Accompanied by Caramelized Onion Chutney, Honey and

Seasonal Fruit Jam.

Small \$35 (serves 8-10)

Medium \$65 (serves 15-20)

Large \$120 (serves 25-35)

Goat Cheese Roulade \$45

- with sun-dried tomato
- Antipasto with Olive Tapenade, Salami, Pepperoni and Prosciutto Offered with crackers and french baguettes. Serves 10-12

Charcuterie Display \$50 serves 8-10

An assortment of dry cured salamis, sausages and charcuterie accompanied by pickled gherkins, Violet mustard, House Pickled Onions and Herbed Aioli. Served with sliced French baguettes.

Fresh Vegetable Crudite \$25

with Herb Dip (serves 10-12)

Roasted Marinated Vegetable Display

\$45 (serves 10-12)

Includes Crackers and Sliced Baguettes

- Pepper and Basil with Red Wine Vinaigrette
- Mushrooms with Black Pepper and Balsamic
- Artichokes with Lemon and Oregano
- Olives with Orange Zest and Rosemary

Sliced Fruit Display \$30

offered with Cinnamon Honey Yogurt (serves 10-12)

Beef Tenderloin Display \$165

Prepared Medium Rare - serves 10-12

- Herb Marinated
- Hoisin Marinated
- Rosemary and Garlic. Offered with Cocktail Rolls, Creamy Horseradish, Herb Aioli, Violet Mustard

Whole Smoked Sliced Ham Display \$95

Offered with Pineapple Relish, Mustard and Cocktail Rolls Serves 12-15 ppl

Roasted Turkey Display \$90

Offered with Cranberry Jam, Mustard and Cocktail Rolls Serves 8-10

Spicy Smoked Chicken Mousse** \$22

with Flatbreads and Caramelized Onion Chutney

Marinated Jumbo Shrimp Display

Select one type per display (tail on) 24 for \$50

- Mojito with a zesty salsa verde
- Lemoncello with Spicy Cocktail Dip
- Ginger Lemongrass with a spicy tamarind dip
- Chorizo scented and a maple coriander sauce
- Simply Poached offered with cocktail sauce

Smoked Salmon Display \$45/each

Atlantic smoked salmon served with capers, diced onions and diced hard boiled eggs, sliced Baguettes Serves 15-20

fondues & warm dips

hors d'oeuvres, tea sandwich, & pinwheel displays



Tea Sandwich Displays

\$2.00/piece

Each sandwich is 1/2 of whole sandwich 12pc/ minimum per type Tea Sandwiches

- Smoked Virginia Ham, Imported
- Dutch Gouda, Chipotle- Raspberry Jam
- Smoked Salmon Wheels with Lemon-Dill Cream Cheese, Capers
- and Red Onion
- Curry Chicken Salad with Golden Raisin, Green Apple
- Roasted Beet Sabayon, Baby Arugula, Goat Cheese
- Cucumber, Watercress and Cream Cheese

Pinwheel Displays

Filet Mignon \$75/15 pc

with Prosciutto and Provolone Cheese

Southwest Turkey \$25/15pc

with black bean spread, roasted peppers, Monterey jack cheese and chipotle cream.

Roasted Pepper and Goat Cheese \$25/15pc

with Chopped Bacon and Grilled Eggplant

Smoked Salmon \$30/15pc

with Lemon-Dill Cream Cheese, Capers and Red Onion

Antipasto \$25/15pc

with Olive Tapenade, Fresh Mozzarella, Roasted Peppers, Prosciutto and Balsamic Drizzle

Unique. Personalized. Signature Cuisine.

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.



** indicates staff needed on site for assembly – not for drop off delivery. There is a two-dozen minimum per item for individual hors d'oeuvres

seafood & miniature quiche bites

house made meatballs

chinese boxes



Individual Seafood Bites (\$28/doz)

Ahi Tuna **
with Ginger Soy Faux Cavier on Hiyashi Wakame
Served on Lucite Chinese Spoons

Ahi Tuna Ceviche**
Ginger-Lime Essence
Pickled Ginger, Scallion, Sirachi Chili Paste
Served in Lucite Chinese spoons

Tuna Nicoise Bites**
Seared Tuna topped with Baby Sprouts, Olives, Capers, Tomatoes and Potatoes On a Garlic Scented Crostini

Miniature Crab Cakes
with a hickory smoked onion remoulade

Crab Stuffed Mushrooms

Bacon Wrapped Scallops
and a Orange BBQ drizzle

Seared Scallops
with Pickled Ginger Chutney

Smoked Salmon **
• On a Sweet Potato Blini topped with whipped Chipotle Creme Fraiche, Tobiko and Chive
• On Crisp sweet potato nests scented with Indian spices and topped with Lemon Cream
• On Rosti Potato with Citrus Cream, and Tomato Chutney
• Smoked Salmon with Sour Cream, Dill Mousse on Whole Grain Crostini

Cold Smoked Scottish Salmon**
with Irish butter and Chive on Soda Bread

Teriyaki Salmon Wonton Bites

Smoked Trout with Dill**
offered with Toast Points

Calamari and White Bean Salad on Endive**

Lobster Bisque Shooter **
Miniature Grilled Bacon-Goat Cheese Sandwich

Crawfish Fritters
with Louisiana Dipping Sauce

Ginger Tilapia Mousse in Cucumber Cup

Assorted Hand rolled Sushi

Offered with Soy, Ginger and Wasabi

Cucumber Cup
Filled with Chopped Shrimp blended Horseradish Aioli

Grilled Shrimp and Avocado Canape**

See "displays" and "skewers" for other seafood items

Miniature Quiche Bites \$18/doz

- Crab and Asparagus with Lime Vinaigrette
- Spinach and Fontina
- Tomato, Feta & Caramelized Shallot
- Wild Mushroom, Smoked Bacon, Onion and Cheddar
- Ham & Spanish Onions
- Chorizo, Potatoes, Manchego, Caramelized Onion
- Ratatouille
- Roasted Artichoke, Spinach and Sundried tomato
- Grilled Chicken, Spinach, Onion, Swiss

House Made Meatballs \$12/doz

- Beef with Bourbon-Molasses
- Beef with Port Demi Glace
- Beef with Lingonberry-Cream
- Beef with Italian Herb
- Beef with Jamaican Jerk
- Beef, Veal, Pork with a Mushroom Glaze
- Turkey with Ginger-Lemongrass Spicy Hoisin Glaze
- Pork BBQ
- Hard Cider Braised Chorizo Meatballs
- Chicken, Spinach, Asiago, Wild Mushroom with a Truffle Sauce
- Lamb with Greek Olives, Feta, Capers in a Tomato Ragout

Miniature Chinese Boxes** \$36/doz

- Ginger Lemongrass Beef on Rice Vermecelli with shaved Carrot, Radish, Mint, Cilantro and Vietnamese Fish Sauce
- Chicken Yakitori on Soba Noodles with Shaved Carrots, Roasted Mushroom and Mirin Soy Reduction

Duck & Turkey

Duck Wraps \$24/doz
Asian marinated Duck breasts slow roasted rolled in a flour pancake with Hoisin Sauce and Chive

Duck Breast on Endive \$24/doz
Pan seared and shredded Duck Breast On Endive with Pomegranate Drizzle

Endive with Smoked Turkey \$18/doz**
with Roasted Pumpkin, Chive & bound with a Chipotle Aioli**

Chicken

Jerk Chicken Patties \$15/doz
with a rum dip

Caribbean Chicken Bites \$24/doz
with pineapple Emulsion

Panko Crusted Chicken Bites \$15/doz
offered with Herb Dip

Individual Pot Pies \$24/doz
With Chicken Confit and Wild Mushroom

Miniature Oatcakes \$18/doz**
with Grilled Chicken-Apple Sausage and topped with Green Tomato Jam

Buffalo Chicken Wings \$15/doz
Offered with Celery sticks and Blue Cheese Dip OR Ranch Dip

See "skewers" for other chicken items

Beef

Mignonettes of Beef Filet \$36/doz**
topped with
• Wild Mushroom Glaze
• Gorgonzola Mousse

Angus Beef Sliders \$36/doz
with Aged Cheddar, Mustard, Red Onion, Pickle, Black Sesame Seed Bun

Filet Beef Sliders \$60/doz
With Caramelized Balsamic Onion and Remoulade Sauce

Beef Empanadas \$15/doz
With Ground Beef, Cilantro, Green Chilis and Raisins

Miniature Corned Beef Hash Turnovers \$15/doz
Flaky Puffs filled with Corned Beef, Potatoes Peppers and Onions

Southwestern Beef Canape \$24/doz**
Grilled slices of Angus Beef rubbed with Southwest spices served on pan seared sweet potato polenta, topped with whipped chipotle creme

Beef Tenderloin Carpaccio Crostini ** \$30/doz
with Baby Arugula, Shaved Parmesan and Chili Oil

Miniature Taco Bites \$18/doz
Ground Beef, Taco Seasoning, Cheddar Cheese, Salsa Verde and Refried Beans blended together and baked offered with Sour Cream and Diced Tomatoes

See "skewers" for other beef items

Lamb

Herb Grilled Baby Lamb Chops \$48/doz**
• Balsamic molassas Glaze
• Lemongrass, Ginger and Hot Chilis

Lamb and Rosemary Strudel \$24/doz
Crispy Phyllo filled with ground Lamb, Pine Nuts, Rosemary and Red Wine served with cilantro curry sauce

See "skewers" for other lamb items

Pork

Prosciutto wrapped \$18/doz
• Roasted Asparagus Spears
• Melon

Wrapped Date \$12/doz
with maple glazed smoked bacon

Bacon-wrapped Rice Cakes \$15/doz
with a Jalapeno Ponzu

Crispy Miniature Pork Potstickers \$18/doz
with Ginger-Soy Dip

Miniature Curry Biscuits \$18/doz
offered with Cranberry Jam and Smoked Ham

Miniature Ham and Gruyere Sandwich \$18/doz
with Spiced Pumpkin Butter

Spiced Pork Canape ** \$18/doz
served on tostones with smoked jalapeno aioli

BLT Deviled Eggs \$24/doz
Bacon & Grain Mustard Mousse Filling Garnished with grape Tomato, Blue Cheese, Baby Arugula

Stuffed Mushrooms \$18/doz
• with Fennel Sausage
• with sausage, pecorino, parmesan, jalapeno

See "skewers" for other pork items

Skewers

Pork Skewers \$24/doz
Ginger-Lemongrass Marinated Smithfield Pork with Spicy Peanut Sauce

Antipasto Skewers \$24/doz
With Roasted Olive, Bocconcini Mozzarella, Cured Sausage, Marinated Peppers

Mexican Chorizo Skewer \$24/doz
With Grilled Onion and Potato

Grilled Italian Sausage \$24/doz
And Florentine Chicken Speidini with Herb Oil

Caprese Skewers \$18/doz
Baby Tomato and Fresh Mozzarella with Balsamic-Olive Oil Emulsion

Melon, Mozzarella Skewer \$18/doz
With Balsamic Honey Drizzle

Cucumber & Shaved Feta Skewers \$18/doz
and Watermelon with Basil Lime Syrup

Watermelon Skewers \$18/doz
Marinated Watermelon, Cucumber Skewer with lime vinaigrette

Seared Scallop Skewer \$24/doz**
with compressed watermelon and Lime Vinaigrette

Coconut Shrimp Skewers \$27/doz
Offered with a Hawaiian Mustard Dip

Chicken Skewers \$15/doz
• Thai with Peanut Dip
• Jerk spices
• BBQ
• Panang Curry Dip
• Ancho Chili & Chocolate Mole Dip

Coriander Lamb Skewers \$24/doz
with Garam Masala Yogurt Dip

Herb Marinated Beef Skewers\$24/doz**

Beef and Mushroom Yakitori \$24/doz**
with Ginger-Soy Dip

Pinchos Con Pan \$36/doz
Latin marinated Beef and Grilled Baguettes served with Chimmichurri Sauce

duck & turkey
chicken
beef
lamb
pork

skewers



“Thank you again such a marvelous catering job. In addition to providing us with yummy gourmet foods, you were a delight to work with. Our cocktail party was a huge success due to your efficiency and the care you took with the presentation of the food.” - Anne



Visit us online at:
www.FusionsCuisine.com