

Catering Options

Exceptional food, one bite at a time

To Place and Order

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Assorted Mixed Grill Displays

(all displayed and served room temperature)

Tuscan Mixed Grill

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

Roman Mixed Grill

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

Southwestern Mixed Grill

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

Szechuan Mixed Grill

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

Beef Entrees

Basil-Balsamic Beef Tenderloin Display

Hoisin Glazed Angus Beef Tenderloin Display
marinated with sake, ginger, garlic, green onion, Sambal chili paste and hoisin sauce

Garlic & Rosemary Beef Tenderloin Display

Santa Maria Tri-Tip Barbecue
served on a bed of charred peppers and onions.

Port Braised Beef Short Ribs
with Grain Mustard Reduction or a Mushroom Gravy

Beef Stroganoff Classic Beef Roulade
stuffed with Bleu Cheese and Wild Mushroom

Chili Seared Flank Steak

with chimichurri served on a bed of roasted corn and pepper salad

Mediterranean Beef Roulade
stuffed with Baby Spinach, Sun Dried Tomato and Feta

Ginger-Lemongrass Beef Sirloin Display
Caramelized Ginger-Lemongrass Marinated Beef Sirloin

Red Curry Braised Angus Beef
Tender chunks of Angus beef marinated with spicy red curry paste then simmered in stock and wine with sweet chilies and onions

Beef Brisket

Beef & Vegetable Pot Roast
Seasoned Angus beef braised in au jus with onions, sweet peppers, garlic potatoes, carrots, celery and peas.

Poultry Entrees

Herb Roasted Chicken *with Tarragon Cream*
on a bed of wilted baby spinach with a zinfandel-shallot reduction

Lemon-Herb Chicken *with Roasted Artichokes, Sun Dried Tomato, Greek Olives and Citrus Zest*

Spice Rubbed Chicken *with Chipotle Vinaigrette*

Prosciutto Wrapped Chicken Roulade
with Fontina Sage Fondue

Panko Crusted Chicken Breast *stuffed with Herb Ricotta*

Panang Curry Chicken *with Coconut-Curry Emulsion*

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

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.

Fajita Style Char Grilled Chicken
Boneless chicken thighs marinated in Latin spices then grilled. Served with chipotle corn salad and salsa verde.

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.

Chicken Marsala *breaded chicken breast in a Marsala Wine Sauce with Sliced Mushrooms and Fresh Herbs*

Chicken Piccata *breaded chicken breast with a Lemon-Butter Sauce and Capers*

Country Ham & Smoked Cheddar Stuffed Chicken
stuffed with artisan country ham, aged smoked cheddar and baby spinach. Served with Caramelized Onion Chutney

Smoked Spice Rubbed Turkey Breast *Honey brined turkey breast rubbed with house blended spices and slow smoked. Served with chipotle gravy*

Tikka Masala *chicken breast marinated in a Yogurt-Peanut Lime Sauce and cooked with coriander, cumin, cardamom, nutmeg, paprika, cayenne, and grated ginger.*

Seafood Entrées

Cedar Plank Salmon
with bourbon molasses drizzle and oven roasted tomatoes

Mediterranean Salmon *Whole side of salmon layered with thinly sliced summer squash, roma tomato and eggplant drizzled with EVOO flavored with garlic and herbs*

Seared Salmon *with Pomegranate-Curry Glace*

Oven Roasted Salmon *with Balsamic Cream*

Herb Grilled Salmon *with Lemon Emulsion*

Miso Glazed Salmon *marinated with white miso, sake, mirin, garlic, ginger and chili paste*

Bacon Crusted Halibut *with Roasted Tomato Emulsion*

Polenta Crusted Tilapia *with Balsamic Vinaigrette*

Serrano Ham Wrapped Halibut *with Grape Tomato Fricassee Succulent halibut enrobed with Spanish Serrano ham and pan seared. Served with a fricassee of grape tomatoes, garlic, fresh oregano and red wine vinegar*

Sesame Seared Tuna Nicoise *with Wasabi Mayonnaise, Oil Cured Olives, French Beans, Potatoes and Tomato*

Crab Cake
with Smoked Onion Remoulade, Celery Apple Relish

Vegetarian Entrées

Wild Mushroom & White Corn Roulade
with Ancho-Lime Cream

Roasted Root Vegetable Gratin *with Five Spice Cream*

Grilled Eggplant & Roasted Pepper Strata
with Goat Cheese and Caramelized Onion

Fusions Lasagna
with Chese and Roasted Vegetables.
Sold by the pan - serving 8-10 pieces

Roasted Pepper Manicotti
with a spicy fra diavlo sauce

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

Caramelized Onion & Leek Tart *with Gruyere*

Ratatouille Crepes *with Roasted Tomato Emulsion*

Curries served with Rice Pilaf

- Chickpea and Tomato Curry
- Curried Cauliflower and Potato

Side Dishes

Oven Roasted Seasonal Vegetables
with garlic, olive oil and fresh herbs

Grilled Garden Vegetables *Zucchini, yellow squash, eggplant, Roma tomatoes, field mushrooms and red onions marinated in basil balsamic vinaigrette than char grilled*

Cucumber & Tomato Salad
Blended with Feta and tossed with lemon herb dressing

Spinach & Grape Tomato Salad
with red onion and balsamic dressing

Green & Golden Beans *with maple essence. Sautéed with Applewood Smoked bacon and spinach onions then drizzled with a touch of pure Vermont maple syrup*

Asian Green Bean Salad *Asian green bean salad blended with red peppers and tossed with a zesty Asian dressing*

Steamed French Beans *with roasted tomato emulsion*

Roasted Root Vegetable Gratin
includes Parsnips, Turnips, Beet, Sweet Potatoes and Winter Squash all sliced, layered with 5-spice Cream

Glazed Baby Carrots *with Ginger Essence*

Caramelized Brussels Sprouts *with Shallot and dried Cranberry*

Roasted Parsnips & Carrots *with Bourbon Molasses Drizzle*

Roasted Winter Squash *with Toasted Pecans, dried Cranberries, Blue Cheese and Pomegranate Glace Green Bean Salad with Lemon Tarragon Dressing and toasted Walnuts*

Mixed Bean Salad *with Beets and Goat Cheese Dressing*

Caramelized Broccoli
with Toasted Pine Nuts and Raisin Cumin Vinaigrette

Green Papaya Salad *Thai Green Papaya Salad*

Melon Salad *with Sambal and Onions*

Asparagus with Lemon Basil Dressing
with shaved Parmesan Cheese

Asparagus with Tomato Emulsion *Tender poached asparagus drizzled with a curry scented Tomato Emulsion*

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

Tomato, Cucumber, Dill Vinaigrette
tossed with red wine vinegar and olive oil

Quinoa with Roasted Wild Mushroom, Baby Spinach and Feta

Cheddar Grits with *Melted Leeks*

Heirloom Tomato and Blue Cheese Salad (Seasonal) *Tangy heirloom tomatoes blended with shaved red onion, celery, blue cheese and extra virgin olive oil*

Corn and Pepper Salad *Sweet roasted corn and red peppers tossed with red onion, cilantro, chili powder, cumin and lime*

Rice

Tropical Wild and White Rice Salad *Pineapples, cashews, fresh papaya and sweet peppers with a citrus vinaigrette*

Dirty Rice *Spicy blend of southern medium grain rice blended with green peppers, onions and celery. Andouille sausage and garlic simmered in chicken stock with bay leaves*

Rice Pilaf *with Braised Pistachios*

Vegetable Rice Pilaf *White and wild rice simmered in chicken stock and blended with Spanish onion, sweet pepper, mushroom, black olives, herbs and spices*

Pasta

Garden Fresh Pasta *Tossed with ruby and golden peppers, summer squash, French beans, sweet pea pods, grape tomatoes and baby spinach. Served with a raspberry Parmesan vinaigrette*

Sun Roasted Tomato & Arugula Pasta *Tossed with sun roasted tomatoes, peppery arugula grilled red onions and shaved Parmesan cheese. Served with lemon shallot vinaigrette*

Chicken Florentino Pasta *Orzo pasta tossed with grilled chicken, baby spinach, pine nuts, black olives, capers and parmesan tossed with garlic lemon vinaigrette*

Pasta Salad

- *Roasted Artichoke, Carrot, Pepper*
- *Roasted Summer Vegetables*
- *Roasted Broccoli and Baby Arugula*
- *Sun-dried Tomato, cured Olive, Capers and Feta*

Macaroni and Cheese *Four-Cheese Macaroni and Cheese*

Potatoes

Roasted Sweet Potato Hash *Red bliss potatoes blended with sweet bell peppers and green onions. Bound by a zesty chipotle aioli*

Sweet Potato Gratin with Chipotle

Creamy Mashed Potatoes

- *Wasabi*
- *Basil Infused*
- *Chipotle*
- *Roasted Pepper*
- *Cheddar*

Tuscan Roasted Potatoes *with Caramelized Onion*

Artisan Cheese Potatoes *Au Gratin*

Roasted Potato Salad *with Goat Cheese Dressing*

Bacon & Blue Cheese Potato Salad

Salad

Baby Field Green Salad *blended with grape tomatoes, mushrooms, onions and matchstick carrots. Served with black pepper balsamic dressing*

Mixed Field Green Salad *tossed with field mushrooms, matchstick carrots, grape tomatoes and sweet onions. Offered with basil balsamic vinaigrette*

Baby Arugula Salad *Baby Arugula with Grapefruit, Pistachios and Pomegranate Vinaigrette* Spinach Salad *Spinach Salad with Cranberries and Blue Cheese*

Strawberry & Goat Cheese Salad *Strawberry and Goat Cheese Salad with Honey Balsamic Dressing*

Cobb Salad *with Egg, Bacon, Blue Cheese, Tomatoes, Roasted Corn*

Mesclun Greens *with Roasted Corn, chopped Dates, Goat Cheese and Champagne Vinaigrette*

Greek Salad *Greek Salad with Cucumber, Feta, Olives, Tomatoes, Red Onion and roasted Artichokes*

Caesar Salad *Romaine lettuce, shaved Parmesan and garlic crisps served with house Caesar vinaigrette*

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. Offered with a lemon-basil vinaigrette*

Food Bars, Buffets and Stations

Equipment and labor are additional for a staffed reception

New Orleans Fun \$17pp

20-person minimum

- Muffalata 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 \$18pp

20-person minimum

- Turkey Roulade with Country Cranberry Stuffing with a Chardonnay Reduction
- Chipotle Sweet Potato Gratin
- Truffle Scented Macaroni and Four Cheese Casserole
- Roasted Carrots and Parsnips with Bourbon-Molasses Drizzle

Pasta Station \$12pp

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

Carving Station \$19pp for both

Staffed reception only

2.5oz of each protein per person

- Herb marinated Basil Balsamic 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

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

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Corporate & Home Deliveries

Fusions Cuisine and YummyPig BBQ provide full-service catering for Corporate Receptions, Open Houses, Picnics, BBQs, Holiday Parties, Weddings, Christenings, Birthdays and more.

In the event you would prefer to have food delivered without full service (labor, equipment), please place your orders three days in advance of the delivery date. If there is less than three days notice, we will do our very best to accommodate your needs. Menu substitutions may be necessary if there is less than 3 full days notice.

Although we will always do our best to accommodate your menu preferences, we do book receptions far in advance and, at times, may ask if you have any flexibility in your menu choices. This would be necessary if we are acting in good faith to fill your order but are limited in the choices available for your particular day of catering.

Minimum Order

\$150 for food and beverage. Each main entrée or side dish item has a 20 person minimum per item.

Delivery and 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. Return pick up for any china, chafers or additional items ranges \$25.00 – \$50.00 depending on location. You may also return the items to our location if you prefer to avoid a return fee. Returns must be made within 48 hours of delivery.

Presentation

Room temperature food will be presented on black 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.

Staff Professionals

We have professional staff available for service if you desire assistance with your reception. There is a 4-hour minimum for each staff member Monday – Thursday (non-holidays) Key holiday catering dates and Friday, Saturday, Sunday require a 5-hour minimum per person. Labor cancellation/reduction for corporate or home deliveries must be made with no less than five days notice. These staff will turn down other job opportunities once they are confirmed for your reception. With enough cancellation notice it will allow them to pursue or accept other work opportunities.

Staffed events require a food & beverage minimum of \$1,000.

Changes to count for a drop off delivery: Three full days before delivery.

Cancellation fee

A 100% cancellation fee of the total order amount will be charged for any notices three or less days before a delivery, including weather related cancellations. 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.