

Just Hors d'oeuvres

Exceptional food, one bite at a time.

Custom menu creations available.



www.FusionsCuisine.com

703-898-0728

Inquiry@FusionsCuisine.com

The Just Hors d'oeuvres menu items require a minimum of 5 days notice
There is a \$500 food minimum per order
Fully staffed receptions or delivery are available on a case by case basis

Popular Cocktail Themes

50 person minimum per theme

Luau - \$10pp (1 piece pp)

Kahlua Pork BBQ Sliders
Ginger Lemongrass Turkey Meatballs
Coconut Shrimp with a Citrus-Mustard Dip
Roasted Pineapple and Brie Skewers
Chicken Skewers with a Thai Peanut Dip
Vegetable Summer Rolls with a Hoisin Dip

New Orleans Fun \$12pp

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 \$18pp

Soft Pretzel Bread Bites Offered with Beer Cheese and Mustard
Corn Beef Hash Turnovers
Grilled Brats with Pickled Hot Pepper & Onion Relish
Braised Red Cabbage & Apples with Smoked Sausage
German Potato Salad with Smoked Ham
Caraway Infused Sauerkraut
Stout Brownies with German Chocolate Icing

Soft Taco Bar \$18pp

Latin Flavored Ground Beef
Smoked Pulled Chicken
Flour Tortillas (2pp)
Shredded Lettuce, Cheese & Guacamole Cream
Cowboy Caviar with Black Beans and Corn Salsa
Cheese Quesadilla Triangles with Sour Cream & Salsa (2 pp)
Add on Cocktail size Beef Empanadas \$1.50 ea
Add on Queso Fundido for \$70 (4 quarts)

Mediterranean/Italian - \$15

Two Mediterranean Display
Two Tuscan Bruschetta Display
Two Roasted Marinated Vegetable Display
Antipasto Skewers or Pinwheels (1pp)
Prosciutto wrapped Melon or Asparagus (1pp)
Lamb and Rosemary Purses with Cilantro Curry Dip (1pp)

Add on Chicken Marsala for \$7pp

Add on Pasta with Vegetables Marinara and Herbs for \$4pp

Tailgate Parties \$16pp

Chicken Wings with Blue Cheese or Ranch Dip (2pp)
Cocktail Meatballs (2pp)
Sliced Grilled Brats with a Mustard Sauce (2pp)
Grilled Shrimp Display (100 pieces)
Dill Potato Salad with Celery and Onions
Regular or Curried Pasta Salad with Julienned Vegetables

Add on 3 meat chili with beans \$20/qt

Add on Spinach/Artichoke Dip 4 qts/\$70

Add on Miniature Crab Cakes \$2/each

Add on Bacon wrapped Scallops \$2/each

Fondues and Warm Dips

\$35/2 qt There is a 4 qt minimum per item

Creamy Pizza Dip

Cream Cheese, Ricotta, Parmesan and Mozzarella blended together with Chopped Pepperoni, Garlic, Marinara, and Italian Seasoning. Served Warm and offered with Toasted Baguettes

Spinach and Artichoke Fondue

includes sliced baguettes.

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

Offered with Crackers and sliced breads.

Queso Corn Fondue

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

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

Hors d'oeuvres Displays

Tuscan Bruschetta Display \$60

Select one item

includes 3 qts and sliced baguettes

- Roma Caprese w/ Pesto & Balsamic
- White Bean Pesto,
- Sun Dried Tomato
- Kalamata Tapenade
- Roasted Mediterranean Vegetables (Eggplant, Squash and Zucchini)
- Roasted Onions with Artichoke Hearts and Oregano
- Fontina and Spinach

House Made Dips Display \$45

Includes ½ quart of each & sliced breads

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

Mediterranean Display \$65

Includes ½ quart of each & sliced breads

Serves 12-15

Includes breads

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

Roasted Marinated Vegetable Display

\$45 (serves 10-12)

Includes ½ quart of each & sliced breads

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

Hors d'oeuvres Displays (continued)

Fiesta! Trio Display \$35 serves 10-12

Includes ½ quart of each & Tortillas

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

Southwestern Strata \$24/ea

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

Small Decorated Brie \$25

Includes Crackers and Sliced Baguettes
A creamy wheel of imported French brie served room temperature. Topped with either

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

Artisan Cheese Display

Imported and regional, cheeses offered with crackers and flatbreads. Accompanied by Caramelized Onion Chutney, Honey and Seasonal Fruit Jam.

Medium \$65 (serves 15-20)

Large \$120 (serves 25-35)

Charcuterie Display \$100 serves 20-30

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

Fresh Vegetable Crudite \$45

with Herb Dip (serves appx 20-22)

Sliced Fruit Display \$50

offered with Cinnamon Honey Yogurt (serves appx 15-20)

Beef Tenderloin Display \$225

Prepared Medium Rare - serves 10-15

- Herb Marinated
- Hoisin Marinated
- Rosemary and Garlic.

Offered with Cocktail Rolls, Creamy Horseradish and Herb Aioli

Whole Smoked Sliced Ham Display \$95

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

Marinated Jumbo Shrimp Display

Select one type per display
(tail on) 50 pieces for \$100

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

Roasted Turkey Display \$90

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

Smoked Salmon Display \$65/each

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

Tea Sandwich Displays

4 dozen minimum per item

\$2.00/piece

Each sandwich is ½ of whole sandwich 24pc/minimum per type Tea Sandwiches

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

Pinwheel Displays

4 dozen minimum per item

Filet Mignon \$4

with Prosciutto and Provolone Cheese

Southwest Turkey \$2

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

Roasted Pepper and Goat Cheese \$2

with Chopped Bacon and Grilled Eggplant

Smoked Salmon \$3

with Lemon-Dill Cream Cheese, Capers and Red Onion

Antipasto \$2

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

duck & turkey | chicken | beef | lamb | pork

4 dozen minimum per item

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 Chipotle Aolii

Chicken

4 dozen minimum per item

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

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

Lamb

4 dozen minimum per item

Herb Grilled Baby Lamb Chops** \$48/doz

- Balsamic molasses Glaze
- Lemongrass, Ginger and Hot Chilis

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

Beef

4 dozen minimum per item

Mignonettes of Beef Filet**
\$36/doz
topped with either

- 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

Pork

4 dozen minimum per item

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

Skewers

4 dozen minimum per item

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

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

Chicken Skewers \$15/doz – Select one

- 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

Latin Beef Skewers \$36/doz

Latin marinated Beef served with Chimichurri Sauce

Seafood | Quiche Bites | Meatballs | Chinese Boxes

Individual Seafood Bites

(\$28/doz)

4 dozen minimum per item

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

Cucumber Cup

Filled with Chopped Shrimp and blended
Horseradish Aioli

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

Grilled Shrimp and Avocado Canape**

Smoked Trout with Dill**
offered with Toast Points

Crawfish Fritters

with Louisiana Dipping Sauce

Assorted Hand rolled Sushi - \$3 each
Offered with Soy, Ginger and Wasabi

Miniature Quiche Bites

4 dozen minimum per item

\$18/doz – Select One

- Crab and Asparagus
- 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

4 dozen minimum per item

\$12/doz – Select one

- 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 Hoisin Glaze
- Pork BBQ
- Hard Cider Braised Chorizo Meatballs
- Chicken, Spinach, Asiago, Wild Mushroom in a Truffle Sauce
- Lamb with Greek Olives, Feta, Capers in a Tomato Ragout

Miniature Chinese Boxes

3 dozen minimum per item

\$36/doz

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



Vegetarian

4 dozen minimum per item

Miniature Irish Potato Pie \$18/doz

Delicate Puff Pastry filled with Roasted Cabbage
Potato Champ

Mac & Cheese Bites \$15/doz (

Lobster or Bacon also available for \$20/doz

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)
- Pumpernickel, Gorgonzola, Dried Dates

Deviled Eggs \$15/doz with Tobiko

Vegetable Samosa Turnovers \$15/doz

with curried vegetable hash served with Cilantro Curry Dip

Golden Potato Rosti \$15/doz

- Blue Cheese Mousse & Bacon
- Piped Boursin Mousse

Blue Cheese stuffed Date \$12/doz

Rolled with Pistachio Shavings

Stuffed Strawberry \$18/doz

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

Brie and Pineapple Skewers \$12/doz

offered with Cinnamon Honey Yogurt

Minted Melon Balls \$12/doz

with Mint Julep Pipette

Endive** \$15/doz

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

Vietnamese Vegetable Rolls \$12/doz

with Spicy Hoisin Dip

Cucumber Cups \$12/doz

Stuffed with Goat Cheese Mousse
Topped with Fig Jam

Stuffed Mushrooms \$12/doz

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

Mushroom Escabeche** \$12/doz

on pan-fried polenta

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

buffets | stations | desserts

Buffets and Stations

Equipment and labor are additional for a staffed reception
50 person minimum per station

Thanksgiving \$20pp

- 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 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

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

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 \$18pp

- 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
- Tikka Masala
- Vegetable Korma
- Chickpea and Tomato Curry
- Curried Cauliflower and Potatoes, served with Seasoned Basmati Rice – 2 cups pp

Dessert Bites

Each item is ordered by the dozen – two dozen minimum per item

Cookies - \$1.25 each

- Chocolate Chip
- Sugar
- Chocolate krinkle
- Oatmeal sandwich tuile
- Oatmeal butterscotch
- Chocolate orange pistachio

Miniature Pies - \$5/each

- Apple
- Pecan

Decorated Petit Fours - \$5/each

(may be decorated seasonally too)

Edible Chocolate Cups

Bourbon Chocolate Silk Cups

Miniature Whoopie Pies - \$3/each

S'mores - \$2/each

With house made marshmallow

Miniature French Pastries \$3/ea

- Salted caramel puffs filled with Dulce de Leche
- Eclairs
- Opera
- Tiramisu
- Fruit tarts** (staffed receptions only)
- Lemon curd tarts** (staffed receptions only)
- Napoleons
- Chocolate Mousse Cake Bites
- White Chocolate with Lemon and Raspberry Cake Bites

Miniature Cheesecake Bites - \$3 each

- Oreo Crust
- Raspberry Swirl
- Amaretto
- Key Lime
- Traditional

French Macaroons \$30/doz

- Chocolate
- Lavender
- Mint
- Mocha
- Orange
- Raspberry
- Strawberry