



Action Stations and Fusion Bars

Required 25 person Minimum

Reception Stations:

Requires Attendant On-Site

Prime Rib of Beef:

\$350.00 each

(Serves up to 40 people)

With Silver Dollar Rolls, Horseradish Cream and Pesto Mayo

Beef Tenderloin:

\$210.00 each

(Serves up to 20 people)

With Silver Dollar Rolls, Whole Grain Mustard and Sun Dried Tomato Mayonnaise

Honey Glazed Ham:

\$165.00 each

(Serves up to 60 people)

With Silver Dollar Rolls, Dijon Mustard and Dijonaise

Turkey Breast:

\$165.00 each

(Serves up to 40 people)

With Silver Dollar Rolls, Cranberry Mayonnaise and Dijon Mustard

Pasta Sautee Station:

\$9.95 per person

Cheese Tortellini, Whole Wheat Penne and Rotini Pastas

Assorted Sauces: Pesto Cream, Pomodoro, Alfredo

Pasta Toppings:

Meatballs, Sliced Chicken, Grilled Shrimp, Mushrooms, Spinach, Artichokes,

Roasted Vegetables, Sun-Dried Tomatoes, Parmesan Cheese,

Fresh Artisan Breads and Herb Butter

Potini Bar:

\$7.95 per person

Mashed Potatoes with: Sour Cream, Scallions, Herb Butter,

Shredded Cheddar Cheese, Bacon, Diced Ham

Mashed Sweet Potatoes with: Brown Sugar, Onion Straws, Whipped Butter, Pecans

Served in Martini Glass

Salsa Station:

\$5.95 per person

Salsa Verde, Smokey Tomato Salsa, Black Bean and Corn Salsa,

Pico De Gallo, Queso Blanco, Jalapenos, Pineapple & Ancho Chile Salsa,

Guacamole and Tortilla Chips



Bar Set Up:

\$3.95 per person

A standard bar setup includes mixers, garnishes, and ice.

We are happy to assist you with both the planning and servicing of your beverage needs, although Fusion Catering is not permitted to provide alcohol directly to you, we may facilitate your purchases through a state liquor agency.

