



yum yum *catering*

All food and beverage is subject to a 20% service fee and Minnesota sales tax. Food and beverage pricing subject to change without notice due to market fluctuations. Menu items and selections are subject to change based on season and availability. Minimum order quantities may apply. All food and beverages are priced per/person unless otherwise noted.

V = Vegetarian
VE = Vegan
GF = Gluten Free
DF = Dairy Free

Fusion Catering Menu

HORS D'OEUVRES: Chilled *Priced per/piece & require minimum of 20 pieces/selection*

ALOO CHAAT WONTON

Cured Italian meats, cherry tomato, friarelli pepper, & green olive

ASIAN ITALIAN BRUSCHETTA

with prosciutto, shredded ginger pork, provolone, & spinach with sweet pepper cream cheese

MONGOLIAN QUESADILLA

with fresh arugula, shaved parmesan, & lemon olive oil drizzle

MEXICAN PANI PURI

Fresh tomatoes, mozzarella, & basil with basil cream cheese in pastry tart cup **V**

PROSCIUTTO SPRING ROLLS

Arugula, fennel, parmesan cheese, & sun-dried tomatoes with romesco sauce

CRAB BAP

Fresh crab with white rice, cucumber, carrot, & spinach seaweed roll with sesame tahini sauce **V**

JAMAICAN SALMON CUCUMBER ROLL

Jerk salmon with Hawaiian aioli wrapped in cucumber **V, GF**

SHRIMP CEVICHE

Cool shrimp with ginger-soy ceviche **GF**

POLENTA MEXI-TINI

Polenta disc with fiery salsa & cilantro pesto **V, GF**

FRUIT PIZZA

Seasonal fruit on sugar cookie crust with whipped ricotta cream cheese & balsamic drizzle **V**

Chilled Displays

Chilled displays are priced per platter and serve 25-30 per platter

VEGGIES INTERNATIONAL

Seasonal veggies with choice of sauces: Citrus sweet & sour, Tamarind tahini, Jalapeno Sichuan, Tikki masala tzatziki, Brazilian BBQ, Chipotle coriander cream cheese **V**
(select 3 sauces)

BRUSCHETTA

PAV BAJI w/ bell peppers, sliced tomatoes, onion, cilantro, & coriander leaves **V**

ITALIAN INDONESIAN w/ prosciutto & sambal tomat

MISO CHERRY TOMATO with whipped ricotta, spinach, & mint teriyaki drizzle **V**

SPICY KOREAN CHICKEN with guacamole, roma tomatoes, jalapeno, onion, & cilantro with lime queso fresco

ARGENTINIAN CHORIZO with masala chimichurri

(select 3)

HORS D'OEUVRES: Warm *Priced per/piece & require minimum of 20 pieces/selection*

BLT

Buratta cheese, Lettuce, & coriander Tomato on naan crisp **V**

GALBI WELLINGTON

Korean galbi beef in puff pastry with red pepper horse radish sauce

PANEER STUFFED PRETZEL BITES

with tikki masala sauce **V**

JAMAICAN KEBAB

Jerk shrimp kebab with cilantro mint chutney **GF**

ASIAN BACON WRAPPED WATER CHESTNUTS

Maple soy bacon with miso marinated water chestnut

GRILLED SAMBAL SHRIMP

with guacamole on cucumber

MASALA MUSHROOMS

Tikki masala quinoa stuffed in button mushroom **V**

MEXICAN SPAGHETTI NOODLE CUP

Spaghetti noodles with taco ground beef & Mexican sauce

MASALA CHICKEN EMPANADA

with Peruvian green sauce

CHICKEN MEATBALLS

with lemon rosemary glaze

Warm Displays

Hot displays are priced per platter and serve 25-30 per platter

KABOB DISPLAY

CURRY CHICKEN with red peppers, zucchini, & spicy peanut sauce **GF**

TAMARIND BEEF with green peppers, onions, charred tomatoes, & tangy hoisin BBQ sauce

BOLIVIAN SHRIMP with lemon rosemary glaze **GF, DF**

SEASONAL VEGETABLES with peri peri marinade **V, VE, GF, DF**
(select 2)

POTATO FRY DISPLAY

FRIES: Classic, Crinkle, Sweet Potato

SAUCES: Spicy ketchup, Curry mayo, Honey-sesame mustard, Thai chili ranch, Sun-dried tomato sour cream

(select 3 sauces)

LUNCH or DINNER: Plated *Plated dinners come with choice of salad or soup & dinner rolls with sweet butter*

Salads

BRUSSEL SPROUT CESAR

Mixed greens with roasted peppers, artichoke hearts, cherry tomatoes, cucumber, red onion, & Italian herb vinaigrette **V, DF**

GOLDEN BEET & QUINOA

Arugula with cherry tomatoes, shaved parmesan, pine nuts, & lemon honey dressing **V, GF**

CARIBBEAN PORK & MANGO

Heirloom tomatoes, mozzarella, & basil mint balsamic dressing **GF**

INDI BURMA

Bibb lettuce with shallots, garlic, green tomato, red tomato, black sesame seeds, & crushed peanuts with pesto lime vinaigrette **V, VE, GF**

Soups

ALOO GNOCCHI

with carrots, onions, spinach, & garlic in creamy Indian tomato broth **GF**

THAI TORTILLA

with carrots, bell pepper, onion, jalapeno, garlic, & ginger with Thai chili shredded chicken in a soy chicken broth with tortilla crisps

GERMAN MIDWESTERN

Minnesota wild rice w/ chicken, German spaetzle, carrots, mushrooms, celery, & onions

Entrees

MONGOLIAN BEEF FILET

with Brazilian rice & sauteed soy spinach **DF**

SWEET THAI CHICKEN

with basil, creamy mushroom gnocchi, & brown sugar green beans

ITALIAN PORK FAJITAS

with roasted green peppers, almond rice, & spicy tahini crema

CURRY TURKEY MEATBALLS

Ginger turkey meatballs with red curry sauce, vodka angel hair pasta, & masala green beans

TERIYAKI SHRIMP

with ginger mango biryani & chili flake asparagus **GF**

CHANNA MASALA TACOS

with roasted red peppers & mango salsa on garlic naan **V, VE, DF**

TROPICAL SEABASS

Citrus marinated Chilean sea bass with wild rice medley & Asian BBQ green beans **DF**

LUNCH or DINNER: Buffet *Buffet dinners have a six course minimum & come with choice of salad & dinner rolls with butter*

Salads

BRAZILIAN CHICKEN & TUSCAN BEAN

Romain & endive with cherry tomatoes, red onion, tomatoes, salami, mozzarella, & pepperoncini with zesty Italian dressing **GF**

CURRY TACO SALAD

Yukon gold potatoes, arugula, mozzarella, grape tomatoes, onion, black olives, & parmesan cheese with Italian vinaigrette **V, GF**

HAWAIIAN CAPRESE

Cherry tomatoes, watermelon, mangos, & feta cheese with mint balsamic vinaigrette **V, GF**

ROCCAN MEXICAN

Moroccan chicken breast with fresh greens, chipotle corn, cherry tomatoes, red onion, & cilantro with creamy saffron dressing

Entrees

BRAISED BEEF SHORT RIB

with Argentinian spicy sauce

BRAZILIAN BACON BEEF MEDALLIONS

Bacon wrapped beef bites

COCONUT CHICKEN KATSU

Coconut breaded chicken breast with Katsu glaze

BOURBON PECAN CHICKEN

with soy buffalo glaze

BUTTER SEARED SAGE SALMON

Peruvian green sauce

TOASTED CHORIZO RAVIOLI

with romesco sauce

MAHKANI LASANGA

CAJUN PANEER PUTTANESCA

with asparagus, sun-dried tomatoes, & alfredo sauce

CURRY KUNG PAO SCALLOPS

KIMCHEE BIRYANI

Korean kimchee & South Indian vegetable biryani **V, VE, GF, DF**

Accompaniments

INDIAN SPICED BRUSSEL SPROUTS

CHIMICHURRI POTATOES

JEWELLED BLACK RICE

BRAISED MISO CABBAGE

HAWAIIAN FRIED RICE

MASALA SWEET POTATOES

CORRIANDER COUSCOUS

GRILLED SICHUAN EGGPLANT

HONEY CHILI CARROTS

PERUVIAN POLENTA CAKES

EDAMAME SUCCOTASH

TERIYAKI SHITAKE & QUINOA

STATIONS *Action stations are custom priced and minimum quantities may apply. Chef attendant fee is \$175 per station*

Action Stations

FUSION TACOS

KOREAN BULGOGI: sprouts, carrots, pickled radish, & spinach with gochujang sauce

TANDOORI CHICKEN: red onion, masala corn, purple cabbage, carrots, & cilantro with coriander mint chutney

SHAWARAMA FISH: halibut, avocado, radish, cilantro, & purple cabbage with lemon tahini sauce

FRIED RICE

Jasmine rice with seasonal vegetables & egg

Saffron Chicken

Adobo Beef

Yellow Curry Lamb

Kung Pao Crab

Fajita Pork

Garlic & Ghee Shrimp

Ginger soy Tofu

Kimchee

Cashew Mango

(select 2)

Chef Carving

BEEF TENDERLOIN

Carne Asada with chimichurri shallots **GF**

TURKEY BREAST

Apple cider soy with saffron apple sauce **GF, DF**

MAPLE BOURBON GLAZED HAM

Brown sugar & pineapple soy **DF**

CHOICE PRIME RIB

White wine galbi with cayenne pepper au jus

PORK TENDERLOIN

Masala with apple salsa **GF, DF**

DESSERT

Desserts are priced per/piece, minimums may apply

GULAB JAMIN CHEESECAKE

Classic cheesecake with jamin & gulab syrup

PINO PANNA COTTA

Pino colada panna cotta with kheer & cashews

CHAI & HAZELNUT SHOOTER

coconut cake with chai mousse & toasted hazelnuts

FRUIT TARTLET

seasonal fruit & marscapone pastry cream

ITALIAN RAINBOW CAKE

With rose kheer

MINI KEY LIME PIE

With masala graham crust & mint infused whip cream

THAI TEA & COOKIE

Thai tea crème brulee with Italian almond cookie

ASIAN PEAR CAKE

with mint whip cream

RED VELVET CHILI

Red velvet cake pop infused with red chili powder

PIES

We partner with **Hot Hands** for pie selections. Full size and mini pies available. Coordinate with your Consultant for more details & ordering.

Late Night Snacks

MINI DOGS

All beef hot dog on bun with onion chutney

MINI SLIDERS

Asian pulled pork with pickles & tahini sauce

NAAN PIZZA

Choice of Paneer, Bulgogi, or Chicken fajita

FALAFEL TACO

with cherry tomatoes, cucumber, arugula & wasabi mayo **V**

MINI DOUGHNUTS with hot chocolate shooter **V**

KIDS MEALS

All kids meals come with fruit cup and choice of cookie or dessert bar.

TANDOORI BEEF QUESADILLA

MAC & CHEESE

with garlic toast **V**

CHORIZO NAAN PIZZA

With Mexican 4-cheese & tandoori BBQ sauce

POPCORN CHICKEN

with Asian BBQ sauce

CHICKEN KABOB

with baby red potatoes **GF**