

Summer

SUMMER IN VIRGINIA COUNTRYSIDE

Passed Hors D'oeuvres

Minted Melon Balls with Mint Julip

Mozzarella and Caprese Skewers

Southern Succotash Potato Cups

Minted Lima Bean Puree, Sweet Corn and Tomato Relish

French Bean Slivers

Displayed Hors D'oeuvres

Artisan Virginian Cheeses Accompanied by Sweet Onion Chutney,
Quince Paste, Roasted Garlic-Virginia Clover Honey Mustard

Individual Crab Cakes Smoked Onion Remoulade Celery-Dill Relish

Cedar Plank Roasted Salmon Bites Cheddar-Leek Grits, Bourbon-Molasses Drizzle

Dinner Service

First Course

Baby Arugula Salad with Toasted Pistachio
Shaved Parmesan, Grapefruit, Pomegranate Vinaigrette

Main Course

Potato Wrapped Rockfish
Wilted Baby Spinach, Asparagus, Summer Squash
Roasted Tomato-Fennel Jus

or

Pan Seared marinated Pork Loin
Sautéed Baby Greens, Roasted Sweet Potato Puree
Corn and Pepper Hash Bourbon Mustard Glaze

fusions cuisineTM

42395 Ryan Road #112-105 Brambleton, VA 20148

p 703 898 0728 f 703 729 7131 events@fusionscuisine.com

www.fusionscuisine.com

© Fusions CuisineTM All Rights Reserved.