



**FUSION KITCHEN
& CATERING**

www.fusionkitchenchalfont.com

Call 267-477-1494 to order.

All items are cooked to order and ready to easily reheat.

**Orders must be placed by Monday, November 21st at 5pm for pickup on Wednesday,
November 23 between 11am-7pm**

Hors d'oeuvres

Shrimp Lejon w/Apple Cider Whole Grain Mustard - \$36 per dozen

Roasted Apple & Truffle Goat Cheese Crostini w/Hot Honey - \$24 per dozen

Deviled Eggs - \$18 per dozen

**Harvest Salad (Mixed greens, apple, feta, roasted butternut squash, dried cranberries,
candied pecans, apple cider vinaigrette) - \$6 per person**

Proteins (per person)

Turkey Breast - \$11

Ham - \$11

Pumpkin Goat Cheese Stuffed Chicken Breast - \$12

Sweet Potato Crusted Chilean Sea Bass - \$16

Starches (per person)

Yukon Gold Mashed Potatoes - \$6

Candied Yams - \$5

Roasted Fennel & Gruyere Potato Gratin - \$8

Traditional Stuffing - \$5

Baked Macaroni & Cheese - \$7 (add lobster - \$11)

Sides (per person)

Balsamic Roasted Brussel Sprouts w/Pancetta & Parmesan - \$7

String Bean Casserole - \$6

Homemade Cranberry Sauce - \$5

Honey Lavender Glazed Carrots - \$5

Truffle-Roasted Broccolini and Caulini - \$7

Truffle Corn Pudding - \$7

Soup

Butternut Squash - \$6 per person