



IDEAL FUSION CUISINE BBQ MENUS

OUTDOOR CUISINE

BBQ MENUS AT IDEALFUSION CUISINE, WE HAVE SEVERAL APPROACHES FOR ACCOMMODATING YOUR BBQ DINNING NEEDS. CHOOSE FROM OUR PREDEFINED MENU WITH CHOICE OF ADD ON ITEMS, SIDES, STATION AND DESSERT

THERE IS A 25-PERSON MINIMUM PER MENU



CLASSIC COOKOUT BARBECUE

MIXED BABY FIELD GREENS, SLICED CUCUMBER, CROUTONS, TOMATO, FETA CHEESE,
RANCH DRESSING BACKYARD GRILLED VEGETABLE DISPLAY

SUMMER WATERMELON

CREAMY POTATOES SALAD

SOTHERN STYLE MACARONI SALAD

BRAISED BEANS WITH SMOKED HAM AND TOMATOES

GRILLED ANGUS BURGER

KOSHER HOT DOG

BBQ CHICKEN BREAST

RELISH TRAY OF LETTUCE, TOMATO, PICKLES, RED ONION, MUSTARD, MAYONNAISE,
KETCHUP

ASSORTED SLICED CHEESE INCLUDING; CHEDDAR, AMERICAN & SWISS

WARM CINNAMON APPLE PIE



GOURMET GRILL

ASSORTED DINNER ROLLS

GRILL ASPARAGUS WITH SHAVED PARMESAN

ROSTED LOCAL CORN CUMIN-LIME BUTTER

GRILLED LOBSTER TAILS TARRAGON BUTTER

HERB CRUSTED BEEF TENDERLOIN WITH CABERNET ESSENCE BBQ SAUCE

BRAISED CLAMS & MUSSELS, CHARDONAY & TOMATOES

FINE HERBS BOILED NEW POTATOES

FLORIDA KEY LIME PIE

WWW.IDEALFUSIONCUISINE.COM

(954) 549-4427

CATERING@IDEALFUSIONCUISINE.COM



A TASTE OF THE ORIENTAL PICNIC

ASSORTED BREAD

NAPPA CABBAGE TOSSED WITH BABY GREENS, CARROTS, CRISP NOODLE, TOMATOES,
CUCUMBERS, SESAME SOY VINAGRETTE

KUNG PAO CHICKEN SALAD, BAMBOO SHOOTS, WATER CHESNUT, BABY BOCK CHOY,
PEANUT DRESSING

SOY- GINGER BBQ MARINATED SLOW ROASTED PORK RIB

HONEY - SOY GLAZED GRILLED SALMON

HOUSE SPECIAL FRIED RICE, VEGETABLE OR SHIRMP

WOK CHARRED BROCCOLI & MUSHROOM

THAI RICE PUDDING



CARIBBEAN SESANTION BARBECUE

BAHAMIAN BANANA BREAD

SALAD OF CARAMELIZED PINEAPPLE, SHRIMP, MANGO, FRESH JICAMA, ENDIVE WITH
JAMAICAN RUM DRESSING

ROMAIN HEART SALAD, TOMATOES, CUCUMBERS, CARROTS WITH DUO
DRESSING

SKIRT STEAK WITH HONEY BBQ OR RED PEPPER CHIMICHURRI

AUTHENTIC JAMAICAN SPICED JERK CHICKEN WITH MANGO CHUTNEY

BLACKENED MAHI- MAHI WITH LEMON AIOLI

ROASTED VEGETABLE DISPLAY

CARIBBEAN COCONUT RICE

MANGO CHEESE CAKE

WWW.IDEALFUSIONCUISINE.COM

(954) 549-4427

CATERING@IDEALFUSIONCUISINE.COM



ADD ON ITEMS:

BEER BROILED BRATS
SHRIMPS, VEGETABLE, BEEF OR MAHI-MAHI KEBOB
GRILLED ANGUS FLANK STEAK WITH CHIMICHURRI
HICKOREY SMOKED BBQ BABY BACK RIB
GRILLED CEDAR PLANK SALMON
HERB MARINATED GROUPER SOFT TACO WITH PICO DE GALLO
BALSAMIC PORTOBELLO "STEAK" WITH GRILLED ONIONS

ADD ON SIDES:

BLACK BEANS & CORN SALAD
CRISP ROMIANE SALAD "CEASAR LIKE" LEMON PEPPER EMULSION, MANCHEGO & OLIVE
CROSTINI
BASIL PESTO ORZO, SUNDRIED TOMATOES, MARINETED OLIVE, BASIL, BALSAMIC VINA-
GRETTE
SAFFRON RICE WITH TOMATOES, CHILIES AND CILANTRO
MUSHROOM & ALMOND GREEN BEANS
TRIO CHEESE MACARONI N' CHEESE
GARDEN RATATOUILLE

ADD ON STATION:

BAKED POTATO STATION
APPLEWOOD BACON, MELTED CHEESE, FRESH CHIVE, SOUR CREAM, BROCOLI, HAM,
ONION

SMOOTHIES STATION

MANGO, PAPAYA, STRAWBERRY & BERRIES

ADD ON DESSERT

FRUIT KEBOB WITH HONEY-YOGURT DIP
ASSORTED COOKIES
CHOCOLATE BROWNIES
ASSORTED SWEET BITE

Uniformed Chef Required

One Chef Required for Every 50 Guest

WWW.IDEALFUSIONCUISINE.COM

(954) 549-4427

CATERING@IDEALFUSIONCUISINE.COM