



# Dinner Plated



[info@idealfusioncuisine.com](mailto:info@idealfusioncuisine.com)  
(954) 549-4427



## Ideal Fusion Cuisine Dinner Plated

### Appetizer Selections

Tomato & Saffron Lobster Ravioli, Walnuts, Gorgonzola Cream

Roasted Portobello Mushroom, Beefsteak Tomato, Arugula, Aged Balsamic

Blue Crab Cakes, Mango Relish Avocado, Pineapple Citrus & Frissee

Corn Ravioli & Duck Breast, Pear Tomato, Fresh Enoki, Cabernet - Fig Glazed

### Soups Selections

Potato Leek Soup with Purple Potato Chip & Blue Cheese

Roasted Red Pepper Bisque with Cream & Chive

Maine Lobster Bisque with Baby Peas & Manchego

Golden Gazpacho with Water Melon & Shrimp Ceviche

### Salad Selections

Arugula & Spinach Salad, Seckel Pear, Maytag Blue,  
Candied Walnuts & Shallot Vinaigrette

Mélange of Field Greens, Goat Cheese Croquette,  
Pear Tomatoes & Jerez Sherry Vinaigrette

Crisp Heart of Romaine, Lemon-Cesar Dressing,  
Shaved Parmesan & Herb Croutons

Vine Ripened Red & Yellow Tomatoes, Buffalo Mozzarella,  
Micro Greens, Fresh Basil & Balsamic Reduction

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## Dinner Plated

### Entrées

#### Roasted Organic Air Line Chicken

Roasted Vegetable, Potato Dauphinoise, Dijon Poultry Jus

#### Seared Atlantic Salmon

Roasted Corn Risotto, Roasted Baby Fennel & Basil –Tomato Sauce

#### Herb Crusted Florida Grouper

Garden Vegetable Ratatouille, Spicy Tomato Broth

#### Blackened Chilean Sea Bass

Baby Bok Choy, Leek, Shitake, Lemon Cream Sauce

#### Grilled Filet Mignon

Crushed Potatoes, Glazed Carrot, Asparagus, Red Wine Reduction

#### Braised Short Rib

Roasted Garlic Mashed Potatoes, Caramelized Shallot, Natural Jus

#### Steak Au Poivre

12oz. Block Cut Strip Loin, Roasted Fingerling Potatoes,  
Sautéed Baby Carrots and Asparagus  
Brandy Peppercorn Sauce

#### Roasted Filet & Tiger Prawns

Roasted Red Pepper Polenta Cake, Baby Carrot, Asparagus,  
Port Wine Demi Glace and White Port Beurre Blanc

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## Dessert Selections

Coconut Panna Cotta, Almond Crusted Tuile & Mango-Basil Chutney

Warm Chocolate Soufflé Cake, Raspberry Rum Sauce, Toasted Almonds

Florida Key Lime Pie, Savory Graham Crust, Candied Lemon & Vanilla Whip

Amaretto Cheesecake, Grand Marnier- Mango Coulis

Dulce de Leche Crème Brulee, Fresh Berries

Chocolate Chunk Bread Pudding, Strawberry Cognac Sauce

(Minimum 25 Guests)

All prices are per person, plus 20% service charge & 7% sales tax

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# Dinner Buffet



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## Ideal Fusion Cuisine Dinner Buffet

### Caribbean & Latin America Festival

Fresh Baked Assorted Rolls

Seafood Asopao

Coastal Greens, Roasted Pineapple Cucumber,  
Tomato, Cilantro Vinaigrette

Fresh Papaya, Jicama, Peppers, Shrimp, Spice Tequila Dressing

Avocado & Citrus Salad, Heart of Palm, Chili Lime Emulsion

### Chef to Carver

Caribbean Spice Crusted Pork Loin, Tamarind Glazed  
Caramelized Sweet Plantain

Herb Marinated Whole Snapper, Spicy Stewed Tomato,  
Plantain or Bread Fruit Tostones

#### Ceviche Shooter

Ceviche w/ Corvina, Octopus, Shrimp,  
Crisp Plantain & Tortilla Chip

#### Arepa Station

Stuffing w/ Pulled Pork, Shredded Flank Steak  
Chicken or Cheese

#### Classic Puerto Rican Chicken Rice

Seared Chicken Boneless, Sofrito, Green Olive,  
Peas & Roasted Red Pepper

### Dessert

Caramel Flan, Tres Leches, Mango Cheese Cake & Coconut Cake

#### Coffee Station

Espresso & Cappuccino

Uniformed Chef Required at \$150 each

One Chef Required for Every 50 Guest

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## Miami Ideal Fusion Cuisine Express

Fresh Baked Assorted Rolls

### Tacos

Make Your Own Tacos!

Soft Flour Tortillas, Hard Shells  
Guacamole, Salsa, Onion, Cheese  
Cilantro, Pico de Gallo, Shredded Lettuce  
Tomatoes & Slice Jalapeno

### Plantain Cup Stuffing "Tostones Relleno"

Shrimp, Octopus, Snapper Vera Cruz Style

### Slider Express

Grilled Chicken, Pulled Pork,  
Kobe Beef & Crab Cake

### Mini Seafood Paella

Traditional Style w/ Mixed Sausage,  
Chicken & Fruit of the Sea

### Kebob "Pinchos"

Herb Crusted Chicken, Sweet Onion, Pepper,  
Cured Chorizo, Tamarind Glazed

Rosemary Essence Beef Tenderloin, Onion,  
Pepper, Creole Potato, Red Pepper Emulsion

### Sweet Bite

Cup Cake, Macaroons, Chocolate Éclair, Coconut Kisses

### Coffee Station

Espresso & Cappuccino

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## Mediterranean Feast

Fresh Baked Assorted Rolls

Cannellini Bean & Pancetta Soup

Sliced Vine Ripened Tomatoes, Mozzarella, Basil & Balsamic Reduction

Selection of Imported Cured Meats  
Prosciutto, Cappelletti, Calabrese & Salame

Hearts of Romaine, Caesar dressing, Sourdough Croutons

European Cheese of Selection & Dried Fruit

Roasted Red Pepper, Artichoke, Olive Orzo Salad

### Risotto Station

Select Two:

Wild Mushroom & Asparagus Risotto

Milanese

Charred Corn & Pancetta

Seared Salmon Fillet, Tomato-Fennel Nage

Chicken Persillade & Champagne Dijon Cream

Fire Roasted Beef Tenderloin, Caramelized Onion,  
Butter Soft Polenta, Rosemary Jus

Eggplant, Zucchini, and Squash Ratatouille

Lemon Meringue, Cappuccino Mocha Cake & Paris Brest

### Coffee Station

Espresso & Cappuccino

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All Menu selections and prices are based on a 25 Minimum Guests)  
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