



# Receptions



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



## Receptions Chef Station

### Paella & Rice Select One:

#### **Paella Marinera (Seafood Paella)**

Mahi- Mahi, Calamari, Shrimp, Mussels, Clams,  
Chorizo, Sofrito, Essences Jerez

#### **Paella Negra (Black Paella)**

Squid, Monk Fish, Cutte Fish, Clams, Mussels, Salmorra, Fish Broth &Lemon

#### **Paella Valenciana**

Corvina, Calamari, Shrimp, Mussels, Clams, Chorizo, Chicken or Rabbit, Sofrito, Saffron Fish Fumet & Piquillo Red Pepper

#### **New Orleans Jambalaya**

Shrimp, Chicken, Duck Confit, Andouille Sausage & Creole Sofrito

Uniformed Chefs @ \$150.00 per Chef

All item on a person basic be prepared for the entire guarantee & not for a reduced portion of the attendance  
Prices are based on a 2 hour presentation & will be pro rate for longer receptions. A 22% taxable  
Service charge & 9%sale tax will be applied to all food & beverage.

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## Touch of Italy – Just a Touch

### Pasta Select Two:

- Tagliolini, Bay Shrimp, Green Peas, Sundried Tomatoes & Aglio-Olio
- Marinated Chicken Garganelli, Pesto, Garden Vegetable & Tomatoes
- Gnocchi, Portobello Mushroom, Fresh Basil, Pomodoro Sauce
- Linguine with Clams (Linguine con le Vongole)

### Risotto Select Two:

- Wild Mushroom, Asparagus, Truffle Oil, Pecorino
- Roasted Corn, Crisp Pancetta Parmesan Cheese
- Bay Scallop & Shrimps in Saffron Broth
- Caramelized Carrot & Asiago Cheese

Uniformed Chefs @ \$150 per Chef  
One Chef Required for Every 50 Guest

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## Receptions Chef Station

### Sliders

American Kobe Beef Burger, Calamanderized Onions & Mini Brioche Bun

BBQ Pulled Pork, Horseradish Slaw, Mini Hoagie

Grilled Chicken, Bacon & Brie Cheese Mini Chiabatta

Fresh Ground Salmon Burger, Vodka Dill Sauce, Goat Cheese & Mini Bun

### Kebobs

Marinated Spicy Shrimp "al Pastor" Pineapple, Peppers, Onions

Grilled Vegetable & Chicken Honey-Mustard Sauce

Herb Crusted Beef of Tenderloin Chimichurri Sauce

### Mini Quesadilla

Chicken or Chorizo, Charred Peppers, Onions, Pico de Gallo, Guacamole Shredded Cheddar & Cilantro Sour Cream

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## Receptions Seafood Station

### Ice Carving

Choose Angel Fish, Heart, Flower Vase, or Dolphins

### Raw Bar

Middle Neck Clams, Blue Point Oysters, Gulf Shrimp,  
Jonah's Crab Claws, Blue Mussels Accompanied with  
Passion Fruit Cocktail Sauce, Key Lime Mustard & Sliced Lemons  
6 pieces per person

### Caviar Station

Iced Kaluga, Oscietra & Sevruga Caviars  
Capers, Onions, Egg Whites, Egg Yolks & Sour Cream, Mini Blinis, & Toast Points  
(Market Price)

### Sushi & Sashimi

Traditional Sushi Roll: California Rolls, Spicy Tuna Roll, Smoked Salmon Avocado Roll,  
Tuna, Salmon & Sashimi on Rice with a Variety of Dipping Sauce

### Ceviche & Crudo Bar

Shrimp Ceviche / Lime, Tomato Compote, Jalapeno  
Salmon Ceviche / Lime, Avocado, Chiles, Grapefruit Infused Olive Oil  
Local Snapper Crudo / Toast Coconut, Lime, Green Yuzu, Citrus Segments

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## Receptions Carving Station

**Whole Roasted Gulf Red Snapper** / Creole Sauce "Salsa Criolla" (Serves approximately 20)

**Whole Suckling Pig** / Sweet Plantain & Puerto Rican Bread (Serves approximately 25)

**Brazilian Swords, Chicken** / Chard Grill Served with Chimichurri (Serves approximately 20)

**Beef Wellington** / Pinot Noir Demi Glace & Truffle Crème Fraiche (Serves approximately 25)

**Roasted Tom Turkey Gravy** / Cranberry Orange Relish (Serves approximately 35)

**Pesto Roasted Sirloin of Beef** / Madeira Demi Glace & Grainy Mustard (Serves approximately 30)

**Mojo Marinated Pork Loin** / Yucca Fried & Cuban Bread (Serves approximately 25)

**Roasted Leg of Lamb** / Rosemary Jus & Mint Jelly (Serves approximately 25)

**Prime Rib of Beef** / Horseradish Cream and Natural Pan Juices (Serves approximately 30)

**Char Grilled Flank Steak** / Black Beans & Rice with Roasted Red Pepper Chimichurri

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## Receptions Display

### **Smoked Salmon**

Cold Smoked Salmon, Pastrami Smoked Salmon  
Hot Smoked Salmon, and Salmon Roe  
Lemon Crème Fraiche, Chive Sour Cream,  
Capers, Diced Red Onion, Chopped Cornichons  
Hard Boiled Eggs and Bagel Chips

### **From Tuscany**

Whole Roasted Garlic, Parmesan Crostini, Marinated Olives  
Tomato Basil Relish, Marinated Artichoke Hearts, Shaved Prosciutto  
Asiago Cheese, Roasted Garlic Herb Aioli

### **Welcome to Greece**

Hummus, Eggplant Relish, Goat Cheese Avocado Spread,  
Marinated Kalamata Olives, Piquillo Peppers & Artichokes,  
Pita Chips, Grilled Rosemary Olive Bread

### **Grilled Antipasto**

Marinated Roasted Peppers, Olives, and Mushrooms  
Grilled Asparagus, Eggplant, Squash and Tomato  
Cured Prosciutto and Salami  
Served with Walnuts, Extra Virgin Olive Oil  
And Aged Balsamic

### **Tropical Fruit**

Seasonal Sliced Fresh Fruit to Include Melons,  
Berries with Yogurt & Honey Lavender Drizzle

### **Garden Vegetable Crudite**

Cilantro Ranch & Blue Cheese Sauce

### **Selection of Imported and Domestic Cheeses**

With Fresh Berries and Nut Garnish Served with Assorted  
Breads and Crackers

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## Receptions Dessert Station

### **Petite Sweets Table**

Chocolate Mousse Cake, New York Style Cheese Cake,  
Fresh Fruit Tarts, and Chef's Selection of Four Petite For's

### **Grand Sweet Display**

Truffles, Pralines, Chocolate Dipped Strawberries and Grapes  
Opera Cake, Chocolate Mousse Cake and Petite For's to include  
Paris Brest, Chocolate Dipped Profiteroles, Macaroons, Mousse Tarts  
White Chocolate Éclairs, Fruit Tartlets

### **White & Dark Chocolate Fondue**

Fresh Fruit, Marshmallow, Pound Cake, Pretzel Stick & Biscotti

## Receptions Action Dessert Station

### **Building the Split**

Sautéed Bananas with Butter, Brown Sugar, and Brandy  
Topped with your choice of Chocolate, Vanilla,  
Strawberry, Pineapple or Coconut Ice Cream  
Finished with Hot Fudge, Caramel, and Whipped Cream, Nuts and Cherries

### **Sweet Crepes**

Sautéed to order with Butter, Dark Cane Sugar, Small Batch Bourbon  
Finished with Fresh Berries, Chantilly Cream and Shaved Chocolate

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