



Wedding



info@idealfusioncuisine.com
(954) 549-4427



Cocktail Reception

(Please Select a Maximum of (6))

Cold

Tuna Tartar, Cantalope, Avocado, Crisp Wonton, Seaweed

Classic Steak Tartar, Caper, Shallot, Fine Herb

Scottish Smoked Salmon Roll, Citrus Crème Fraiche, Caviar

Shrimp Mojito "Cocktail", Zesty Salsa Verde

Ceviche Spoon, Mahi-Mahi, Shrimp, Octopus or Snapper

Tomato Bruchetta, Buffalo Mozzarella, Age Balsamic, Fresh Basil

Spice Chicken Wrap, Black Beans, Cilantro Sour Cream

Ahi Tuna Summer Tuna Roll, Avocado, Cucumber, Orange Aioli

Golden Gazpacho Shooter, Water Melon, Shrimp Ceviche

Duck Confit Crepe, Pineapple Mascarpone, Black Currant "Caviar"

Lemon-Tarragon Lobster Salad, Mini Tart, Crème Fraiche, Passion Fruit Pearls

Foie Gras Torchon, Brioche Toast, Apricot Marmalade

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Hot

Rosemary Essence Lamb Strudel with Cilantro Curry Sauce

Mini Manchego Grilled Cheese, Roasted Tomato & Fennel Bisque Shooter

Braised Short Rib (Style Ropa Vieja), Plantain Cup, Secret Sauce

Maryland Lump Crab Cake with Papaya-Mango Relish

Sweet Plantain Roll, Shredded Beef, Boursin Cheese, Red Pepper Emulsion

Pear Almond Brie Flower on Phyllo Cup

Miniature Flat Bread, Arugula, Goat Cheese, Fig

Beef Wellington with Sauce Au Poivre

Chicken Buffalo Spring Roll, Blue Cheese with Sweet Thai Chili Sauce

Roasted New Zealand Baby Lamb Chop with Spicy Apricot Yogurt or Mint Jelly

Mediterranean Fusion Sate, Curry Essence Chicken, Moroccan Beef or
Marinated Olive Pork with Tzatsiki Sauce

Mini Cocktail Franks-In-A-Blank with Mustard

Vegetarian

Vegetarian Spring Roll with Pomegranate

Black Bean & Quinoa Mini Burger, Asian Cole Slaw

Garden Vegetable Frittata Bite, Piquillo Red Pepper Emulsion

Ideal fusion Cuisine Wedding 2013
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Dinner Reception

(Please Select (1) Appetizer and (1) Salad)

Cold Appetizer

Mediterranean Octopus Carpaccio

Picked Onion, Basil, Aged Balsamic, Pecorino, Arugula

Tuna Tartar

Soy "Caviar", Avocado Mousse, Melon Ball Mint & Cucumber-Fennel Salad

Local Snapper Ceviche (Sashimi Cut)

Lime, Green Yuzu, Citrus Segment & Toasted Coconut

Classic Prime Beef Carpaccio

Asiago, Wild Berry Caper, Petite Salad, White Truffle Oil

Hot Appetizers

Caribbean Crab Cake

Avocado Puree, Mango- Pineapple Relish, Sweet Plantain, Jamaican Mustard Sauce

Warm Sweet Onion Tartlet

Goat Cheese & Barolo Syrup

White Truffle Scented Wild Mushroom Risotto

Swiss chard, Asparagus

Lobster Croquette

Roasted Roma Tomatoes Coulis

Salads

Arugula & Spinach Salad, Seckel Pear, Maytag Blue,

Candied Walnuts & Shallot Vinaigrette

Vine Ripened Red & Yellow Tomatoes, Buffalo Mozzarella,

Micro Greens, Fresh Basil & Balsamic Reduction

Mélange of Field Greens & Goat Cheese Croquette,

Pear Tomatoes & Jerez Sherry Vinaigrette

Crisp Heart of Romaine, Lemon-Cesar Dressing,

Shaved Parmesan & Herb Croutons

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Entrée Selections

Chicken Saltimbocca

Garden Ratatouille, Parmesan Risotto

French Style Breast of Chicken "Au Jus"

Dutch Potatoes, Brussels Sprout, Pecan Smoked Bacon

Crusted Plantain Dorado (Mahi-Mahi)

Lemon-Scented Quinoa, Tomato Concasse, Chardonnay Beurre Blanc

Braised Short Rib

Roasted Garlic Mashed Potatoes, Caramelized Shallot, Natural Jus

Blackened Chilean Sea Bass

Baby Bok Choy, Leek, Shitake, Lemon Cream Sauce

Roasted Scottish Salmon

Charred Sweet Corn Risotto Roasted Piquillo Pepper Coulis & Grilled Asparagus

Grilled Filet Mignon

Fingerling Potatoes, Caramelized Shallot, Baby Carrot, Asparagus, Merlot Reduction

Roasted Rack of Lamb

Raisin Couscous, Haricot Vert, Peas Essence & Grain Mustard

Duet of Petite Filet Mignon & Garlic Marinated Prawns

Mushroom Ragout, French Greens Beans, Gruyere Potatoes Gratin

Duet of Petite Filet Mignon & Diver Scallop Grilled on Rosemary

Roasted Red Pepper Polenta Cake, Baby Carrot, Asparagus, Cabernet Reduction & Berru Blanc

All the Entrees Are Served with a fresh Baked Rolls & Sweet Cream Butter

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Dessert

Wedding Cake Extraordinaire

Custom Designed Wedding Cake of Your Choice Through One of The Ideal Fusion Cuisine Preferred Cake Vendors & Freshly Brewed Regular and Decaffeinated Coffee and Select Hot Herbal Teas

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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, Cuttle 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

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

All items on a person basis 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 20% taxable
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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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