

## **Fuso Banquet Dinner Menu \$38**

**Choose 1 Option (appetizers):**

***Appetizers Served family style***

### **Fried Calamari**

Crisp calamari tubes and tentacles. Served with a lemon caper aioli and lemon.

### **Bruschetta**

Toasted Ciabatta from Sonoma, tomatoes, basil and garlic topped with extra virgin olive oil, a balsamic reduction and Asiago cheese.

### **Baked Brie**

Caramelized Fuji Apple, Onions and Brie Wrapped in Golden Brown Pastry. Maple Spiced Walnuts, Seasonal Fruit and Roast Garlic Garnish.

### **Mini Meatballs**

Petite meatballs served in Marinara sauce with Parmesan garnish.

**Choose 1 Option (salads):**

### **Fuso's House salad**

Fresh Baby Greens, Tossed in Balsamic Vinaigrette with Seasonal Fruit Garnish, Spiced Walnuts, Marinated Red Onion, and Topped with Crumbled Bleu Cheese

### **Fuso's Caesar**

Romaine Hearts, Ciabatta Croutons & House Caesar Dressing. Asiago garnish.

### **Mixed Green Salad**

Baby Greens, Dijon Vinaigrette, Tomato and English Cucumber.

**Choose 4 Options (dinner entrees):**

### **Spaghetti and Meatballs**

Three House Meatballs simmered in Marinara Sauce. Served on Spaghetti with Parmesan Cheese.

### **Fettuccini Carbonara**

Hickory Bacon, Prosciutto, Scallions, Onions, Herbs, Garlic and Mushrooms, Madeira Cream and Parmesan.

### **Home-Made Goat Cheese Gnocchi**

Home-made Goat Cheese Gnocchi, Sautéed in Brown Butter, Sun-Dried Tomatoes, Garlic, Asparagus, Toasted Pine Nuts, and Sage. Topped with Grilled Chicken Breast and Asiago Cheese.

### **Penne "Incarcerate" spicy**

Calabrese and Mild Italian Sausage, Garlic, Onions, Sweet Peppers, Snap Peas, Red Chili Flakes Basil Tomato Cream. Asiago garnish.

### **Egg Plant Parmigiana**

Italian Style breaded Eggplant, Spinach sauté and Fresh Mozzarella. Baked with Marinara and Asiago. Served with Seasonal Vegetables and Pasta Aglioli.

**Chicken Parmigiana**

Italian Style Chicken Breast baked with Mozzarella, Provolone, Marinara and Parmesan. Served on Pasta with Vegetable.

**Fuso Calamari Steak**

Italian Style Calamari Steak in Garlic and Red Chili Sauce. Served on Crispy Risotto Cakes with Vegetable.

**Linguine Pasta with Seafood spicy**

Mussels, Clams, Fresh Fish and Prawns in Garlic Lemon and Chardonnay Butter Sauce with Grape Tomato, Leek, Fennel, Scallion, Shallot, and Parsley.

**Penne Pasta with Creamy Pesto and Chicken**

Basil Pesto Cream, Grilled Chicken Breast, Broccoli, Pine Nuts, and Sun-Dried Tomatoes. Asiago Basil Garnish.

**Fettuccini Alfredo**

Garlic, White Wine, Cream, Parmesan Cheese and Fresh Broccoli. Asiago garnish.

**Chicken Piccata**

Chicken Breast in Parmesan Egg Batter with White Wine, Lemon, Onion and Caper Butter Sauce. Served with a side of Vegetables and Spaghetti.

**Chicken Marsala**

Chicken Breast in Parmesan Egg Batter with Mushrooms, Onions, Garlic and Marsala Butter Sauce. Served with a side of Vegetables and Spaghetti.

**Capellini**

Authentic Pomodoro Sauce on Angel Hair Pasta. Garnish of Extra Virgin Olive Oil and Basil.

**Lasagna**

Beef and Sweet Italian Sausage Layered with Ricotta, Mozzarella and Parmesan Cheeses. Baked with Provolone and served "En Casserole".

**Choose 2 Options (dessert):****Cheese Cake**

Classic New York Cheese Cake Served with Fresh Fruit and Berry Coulis

**Triple Chocolate Mousse Cake**

Layers of Dark & Milk Chocolate Mousse, Chocolate Cake, and White Chocolate Frosting. Garnished with a White and Dark Chocolate Aureate. Finished with Chocolate Sauce.

**Gelato or Spumoni**

Italian style ice creams chocolate, spumoni, vanilla, lemon sorbet

Corkage is 10.50 per bottle, wine cannot be on Fuso's wine list. Ingredients on the menu may be adjusted based on seasonality. Wi Fi available.

**All Prices subject to change. Price does not include tax or gratuity.**