

## **Fuso Banquet Lunch Menu \$16.95**

### **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, Grape Tomato and English Cucumber.

### **Choose 4 options (Lunch Entrees):**

#### **Filet Mignon Sandwich**

Petite filet char grilled medium rare with caramelized onion, sautéed mushrooms, blue cheese and Romaine. Served on a toasted Ciabatta with Horseradish Aioli.

#### **Roasted Turkey Panini**

Turkey Breast, Bacon, Lettuce, Tomato, Avocado and Smoked Mozzarella Cheese on Panini pressed Ciabatta Roll with Pesto Aioli.

#### **Spaghetti and Meatballs**

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

#### **Chicken Parmigiana**

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

#### **Fettuccini Carbonara**

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

#### **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.

#### **Capellini**

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

#### **Fettuccini Alfredo**

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

#### **Chicken Marsala**

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

#### **Chicken Piccata**

Chicken Breast in Parmesan Egg Batter with White Wine, Lemon, Onion and Capers Butter Sauce. Served with Vegetables and Spaghetti Aglioli.

#### **Lasagna**

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

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.**