

# **WELCOME TO CHEFUSION CATERING**

## **Who We Are**

Chef Owned & Operated by Chef Robert "Tony" Phillips and his wife Cathy. Chefusion has been in business as a fine dining restaurant and a catering operation since 2009. Chef Tony's culinary education and training started at Johnson & Wales University in Providence Rhode Island. His professional success over the past 35 years has taken him from private clubs across the country to pride in ownership of Chefusion.

## **What We Do**

Chefusion has a full service catering operation. We specialize in parties 10 to 350 people, from food, plates, utensils, glassware, table linen or a full service bar we have everything needed to cater any size venue. Our staff has a professional appearance and is trained to provide a high-end level of service that is second to none. We listen to your vision and offer any guidance you may need to create your perfect event.

## **Fabulous Food & Presentation**

Chef Tony's passion for food and fresh ideas, reflect in his enthusiasm when it comes to planning any event. His culinary team uses quality ingredients, sourced local when possible to prepare unique and creative dishes. Whether you select; hors d'oeuvres, a buffet or a formal dinner we are confident you and your guests will be impressed.

## **Why Us?**

Chefusion is experienced in all levels of catering whether your event is small, large, casual or high-end. We have the flexibility to customize any menu to fit your budget and needs.

We take the hassle and worry off your plate so you can sit back relax and enjoy your event.

# BREAKFAST BUFFETS

*(minimum 25 people)*

## **CONTINENTAL BREAKFAST \$10**

Freshly baked assorted french danish, croissants, muffins & butter,  
fresh fruit display of fresh melon, berries, pineapple & strawberry,  
orange & cranberry juice,  
freshly brewed coffee-regular, decaf & hot teas

## **TRADITIONAL BREAKFAST BUFFET \$15**

Freshly baked assorted french danish, croissants, muffins & butter, aged cheddar scrambled eggs & Nueske bacon, skillet yukon gold potatoes, assorted greek yogurt with granola, assorted breakfast cereal & milk, orange & cranberry juice,  
Freshly brewed coffee-regular, decaf & hot teas

## **MIDWEST BREAKFAST BUFFET \$20**

Freshly baked assorted french danish, croissants & muffins, butter, eggs benedict, french toast with butter & maple syrup, southern biscuits & sausage gravy, nueske bacon & sausage, skillet yukon gold potatoes, greek yogurt with granola, assorted breakfast cereal & milk, orange & cranberry juice,  
Freshly brewed coffee-regular, decaf & hot teas

## **BRUNCH \$30**

*(minimum 40 people)*

freshly baked assorted french danish, croissants, muffins & butter  
belgian waffles with whipped butter & maple syrup  
poached eggs benedict or scrambled eggs  
macadamia chicken with dry cherry sauce & creamed rice  
beef tenderloin bourguignon & amish egg noodles  
skillet yukon fried potatoes  
nueske bacon & breakfast sausage  
chopped salad  
fresh fruit display of fresh melon, berries, pineapple & strawberry,  
orange & cranberry Juice  
freshly brewed coffee (regular & decaf) & assorted tea

### **Enhancements**

omelet station (made to order) chef attended \$5  
assorted cereal with milk \$2  
hand carved honey ham or turkey breast \$3  
granola & yogurt parfait \$2

# LUNCHEON BUFFETS

*(includes house made rolls with butter, salad & chefs choice of vegetables)  
(minimum 40 people)*

## SALAD

*(choose one)*

House Tossed Salad      Classic Caesar Salad      Chefusion Chopped Salad

## LUNCH ENTRÉE

**\$20** *(pick 2)*

*(\$3 each additional entrees)*

### **Nueske Bacon Blt**

nueske bacon, artisan greens, sliced tomatoes, dijon mustard, garlic aioli, grilled bread

### **Shrimp & Grits**

smoked sausage, onions and peppers in a white-wine cream sauce, served over creamy white cheddar grits

### **Beef Tip Bourguignon**

pan sauteed medallions, red wine, bacon, onions & roasted garlic mashed potatoes

### **Buttermilk Fried Chicken**

house breaded chicken breast morsels with signature mac 'n cheese

### **Seafood Newburg**

lobster cream sauce topped with puff pastry

### **Chicken Ala King**

sherry cream sauce with house made popovers

### **Chicken Crepes**

tender crepes filled chicken breast & wild rice, finished with champagne cream sauce

### **Mediterranean Penne Pasta**

tossed with feta cheese, kalamata olives, sun dried tomatoes & artichoke hearts

### **Oven Roasted Turkey**

buttermilk gravy, mashed potatoes & biscuits

### **Kobe Meatloaf**

mashed potatoes & tangy brown sugar tomato glaze

### **Southern Fried Chicken**

house fried chicken, mashed potatoes & gravy

### **Maple Glazed Baked Ham**

slow roasted with signature mac 'n cheese

### **Swedish Kobe Meatballs**

amish egg noodles & savory swedish sauce

## DESSERT

*(includes cookies & bars)*

### **Optional Desserts**

*(upgrade add \$2 choose one)*

apple cobbler, buttercake, apple brown betty,  
carrot cake with cream cheese icing, double chocolate muffins

# HORS D'OEUVRE PACKAGES

(minimum 25 people)

## \$22 Package

1 Platter Presentation  
Fruit or Cheese Display  
2 Hot Hors d'oeuvres  
1 Cold Hors d'oeuvre

## \$32 Package

1 Platter Presentation  
Fruit or Cheese Display  
3 Hot Hors d'oeuvres  
2 Cold Hors d'oeuvres

## \$11 Tray Passed

(add on to dinner only)  
Cheese Display  
4 Hot/Cold Hors d'oeuvres

## Hot Hors d'oeuvre Selections

### Beef

Kobe meatballs  
Kobe beef sliders  
Mini meatloaf w/ whipped potatoes  
Beef tenderloin & bleu  
Philly cheese steak eggroll  
Jerk beef tenderloin skewer  
Steak & gorgonzola quesadilla  
Short rib wellington

### Seafood

Crab cakes & cajun aioli  
Coconut shrimp & raspberry sauce  
Volcano shrimp  
Rum runner shrimp  
Deviled lump crab croquette  
Lobster grilled cheese  
Shrimp & grits croquette

### Vegetarian & Other

Cheddar biscuits & ham  
Bacon wrapped brussels sprouts  
Mini cuban sandwiches  
Corn cup w/ NC pulled pork  
Mushroom brie crostini  
Caramelized onion gruyere tarts  
Kale & goat cheese arancini  
Roasted tomato "tartare"

### Chicken

Volcano chicken  
Chicken picatta  
Macadamia nut chicken & melba sauce  
Southern fried chicken & waffle bite  
Chicken sate' w/ peanut sauce  
Chicken cordon bleu croquette  
Buttermilk fried chicken bite w/ remoulade

## Cold Hors d'oeuvre Selections

### Meats

Nueske bacon blt  
Candied nueske bacon  
Prime rib & cheese curd skewer  
Prosciutto wrapped fig & goat  
Shaved lamb leg w/ tzatziki & feta  
Beef carpaccio crostini w/ caper

### Seafood

Smoked salmon pinwheels  
Tuna with tempura nori chip  
Smoked trout mousse in cucumber  
Fingerling potato tuna nicoise  
Seared tuna w/ snow pea & ponzu  
Maine lobster deviled egg

### Vegetarian

English cucumber & boursin  
Parmesan crisp with mascarpone  
Petite fruit kabobs  
Avocado sushi roll w/ ginger  
Belgian endive, bleu & pecans  
Garden vegetable éclair w/ boursin

### Chicken

Jerk chicken salad in plantain cup  
Nueske bacon, chicken & goat  
Tuscan chicken roll  
Tandoori chicken in crispy cup w/ yogurt sauce  
Chicken & grape salad profiterole  
Thai rice paper chicken spring roll

# PLATTER PRESENTATIONS

*(available with packages or as an add on)*

\$50 Small (serves 10-20 people), \$100 Medium (serves 20-50 people), \$150 Large (serves 55-75 people)

## **Beef Tenderloin Carpaccio**

Paper thin sliced beef tenderloin, truffle oil, fresh grated parmesan & cracked pepper.

## **Smoked Salmon**

Artisan smoked salmon with cream cheese, onions, capers, egg whites yolks & bagels.

## **Baked Brie Wheel**

Brie wheel wrapped with puff pastry, filled with apricot & almonds served with house bread.

## **Caprese Display**

Heirloom & grape tomatoes, fresh mozzarella, shaved prosciutto, pesto, arugula, evoo, balsamic glaze & flavored sea salts

## **Spanish Tapas Platter**

Manchego & assorted cheese, Garlic shrimp, cured olives, marinated mushroom & artichokes

## **Vegetable Crudite**

Creative display of farm fresh seasonal vegetables, served with our house made ranch.

## **English Tea Sandwiches**

Assorted finger size sandwiches includes vegetable, chicken & seafood.

## **Potato Chip Bar**

Cajun, malt vinegar & truffle parmesan potato chips with beer & french onion dips.

## **Mediterranean Trio**

Hummus, tomato bruschette & tapenade, served with pita bread & crackers.

## **Santa Fe Terrine**

Layered dip of guacamole, salsa, Monterey jack cheese, tomatoes, jalapeños & sour cream. Served with blue & white corn tortilla chips.

## **Fondue Bar**

Gorgonzola & beer cheese fondue, artisan bread, sliced fruit, vegetable crudité & pretzels.

## **Ceviche & Poke Station**

Ahi tuna, wild shrimp & scallop ceviche with tortilla & plantain chips.

# CREATIVE DISPLAYS

## **Imported and Domestic Cheese Display**

Served with assorted olives, fruit & crackers.

Add European Sausage \$10

Small (serves 10-20 people) \$50

Medium (serves 20-50 people) \$100

Large (serves 55-75 people) \$150

## **Assorted Sushi Display \$100 (50 pieces)**

House made sushi rolls of lobster, tuna, crab & vegetables, served with wasabi, pickled ginger, soy sauce & chop sticks.

## **Fresh Fruit Display**

An array of seasonal fresh fruit & berries. Served with our Devonshire sauce.

Small (serves 10-20 people) \$50

Medium (serves 20-50 people) \$100

Large (serves 55-75 people) \$150

## **Seafood Bar \$3 each (Minimum order 25 each)**

Crab legs

Jumbo Shrimp cocktails

Oysters (East & West Coast )

served with the appropriate condiments.

# HORS D'OEURVE BUFFET ENHANCEMENTS

## Mini Salad Displays \$3

*(choose three)*

### Seasonal Chopped Salad

Garbanzo beans, carrots, cranberries, gorgonzola cheese & French dressing

### Classic Caesar Salad

Romaine hearts, croutons, parmesan cheese & house dressing

### Wedge Salad

Baby iceberg, Nueske bacon, tomatoes, candied pecans & bleu cheese dressing

### Arugula & Pear Salad

Julienne pears, baby arugula, gorgonzola cheese, & house vinaigrette

### Caprese Salad

Heirloom grape tomatoes with fresh mozzarella, basil & olive oil

### Tomato Bruschette Salad

Tomato, garlic, basil & olive oil with house made toasted bread

## Chef Action Station

*(2 or more action or carving stations take \$1 off each)*

### Gourmet Mac & Cheese Martini Bar \$4

Penne pasta, Nueske bacon, 4 cheese blend, cheddar cheese, grape tomatoes, green onions, broccoli, tobacco onions & mushrooms

### Mashed Potato Martini Bar \$4

Yukon gold potato, sweet potato, brown sugar, sour cream, Nueske bacon, cheddar cheese, fried onions, broccoli, chives & butter

### Pot Pie Martini Bar \$6

Beef Tenderloin & breast of Chicken - Chef made to order choice of gravy, béchamel, peas, potatoes, corn, carrots, onion & broccoli

### "Jambalaya" Station \$5

White rice, andouille sausage, chicken, shrimp, peppers, celery, onions, Cajun spices, crumbled corn bread & mini biscuits.

### Galliano Shrimp Station \$8

Sautéed on station with garlic, orecchiette pasta, wild shrimp, pesto & olive oil

### Wok Seared Tuna Station \$7

Sesame Crusted Seared Ahi Tuna seared to rare, served with avocado- tomato relish & chili-cilantro vinaigrette,

### Sushi Bar \$8

Assorted Sushi Rolls rolled by our chefs with includes tuna, salmon & California roll, served with wasabi, pickled ginger & soy sauce

### Flavors of Spain Saffron Paella \$6

Customize your menu & made tableside, Andouille sausage, clams, mussels, chicken, vegetables, shrimp, onions, garlic & tomatoes

### Risotto Station \$4

Prepared on the station (Choose 2) Wild Mushroom/ Cajun Shrimp & Andouille, Lobster & Wild Mushrooms, Beet & Asparagus

### Gourmet Grilled Cheese Station \$4

Cheddar & Nueske Bacon & Philly Steak & Provolone add Tomato Basil Bisque \$1

## Chef Carving Stations

Grilled Tri Tip of Beef \$4

Honey Glazed Ham \$3

Prime Rib of Beef \$7

Beef Tenderloin \$8

Bacon Wrapped Pork Tenderloin \$3

Honey Mustard Pork Loin \$3

Turkey Breast \$3

London Broil \$4

# DINNER ENTRÉE'S

(Includes house chopped, tossed or caesar salad,  
appropriate starch, vegetables, rolls & butter)  
*(minimum 25 people)*

## POULTRY \$26

### **Bourbon Pecan Chicken**

Sautéed crispy breaded chicken, bourbon & Dijon glaze

### **French Onion Roasted Chicken**

Pan seared chicken breast, caramelized onion gravy & melted baby Swiss

### **Chicken Picatta**

Parmesan basil encrusted breast of chicken, capers & beurre blanc

### **Chicken Forestiere**

Grilled chicken with chicken jus, bacon, mushrooms & onions

### **Macadamia Nut Crusted Chicken**

Door County cherry & cranberry sauce

### **Chicken Boursin**

Stuffed with boursin cheese & mushrooms baked in puff pastry

### **Mediterranean Chicken**

Pan sautéed chicken breast, fresh tomatoes, spinach, white wine, fresh herbs & 4 cheese

### **Chicken Jerusalem**

Pan sautéed chicken breast, spinach, mushroom, artichoke hearts & champagne cream

## BEEF \$37

### **Filet Mignon**

Twin 4 oz "Prime" tenderloin & red wine demi

### **Cabernet Beef Short Rib**

Sous vide "Prime" beef short rib & cabernet sauce

### **New York Strip**

11 oz "prime" center cut with leek & maitre d' hotel butter

### **Chianti Beef Brisket**

Sous Vide "Super Prime" beef brisket & Chianti reduction

## KIDS MEALS \$20

**Chicken Tenders with Mac n Cheese**

**Classic Grilled Cheese with Steamed Broccoli**

**Kobe Hamburger with Mac n Cheese**

# DINNER ENTRÉE'S cont'd

## FROM THE SEA \$37

### Chilean Sea Bass

Parmesan Crusted & beurre blanc

### Pecan Walleye

Pecan crusted with lemon butter sauce

### Pesto Salmon

House pesto rubbed salmon & oven roasted grape tomato relish

### Florida Mahi Mahi

Artichoke hearts, lemon & leek cream

## DUETS \$37

### Surf & Turf

Twin 4 oz tenderloin of beef with wild Mexican shrimp & béarnaise

### Filet & Salmon

4 oz filet & 4 oz salmon with demi & lemon butter

### Filet & Chilean Sea Bass

4 oz filet & Chilean sea bass with demi & beurre blanc

### Filet & Chicken

4 oz filet & airline chicken breast with demi & forestiere

## VEGETARIAN \$31

### Roasted Vegetable Strudel

Roasted market fresh vegetables, pesto & goat cheese in puff pastry

### Penne Pasta Pomodoro

Fire roasted tomatoes, basil, garlic, olive oil & parmesan

### Ratatouille Napoleon

Seasoned sautéed squash, onion, basil & fresh mozzarella

### Wild Mushroom Risotto

Grilled vegetables and a wild mushroom broth

### Vietnamese Tofu Lettuce Wrap

Seared tofu planks, pickled vegetables, fresh herbs, rice noodles, peanut sauce, bibb lettuce

### Sicilian Roasted Cauliflower

Roasted cauliflower, fennel, coriander, saffron, kale, tofu, golden raisins, garlic & toasted almonds (v, gf)



# DINNER BUFFETS

*(includes house made rolls with butter, salad & chefs choice of vegetables)*

*(minimum 40 people)*

## SALAD

*(choose one)*

House Tossed Salad

Classic Caesar Salad

Chefusion Chopped Salad

## MAIN ENTRÉES

**\$29** *(pick 2)*

*(\$3 each additional entrée)*

### CHICKEN

Chicken Piccata

Macadamia Crusted Chicken

Chicken Cordon Bleu

Chicken Jerusalem

Bourbon Pecan Chicken

### BEEF

Beef Tenderloin Tip Bourguignon

Sous Vide Beef Brisket

Mediterranean Beef Kabob

Slow Braised Beef Roulade

Sous Vide Short Ribs

### FISH & SEAFOOD

Oven Roasted Salmon

Broiled Local Rainbow Trout

Volcano Shrimp

Pecan Walleye

Seafood Newburg

### OTHER

Honey Mustard Crusted Pork Loin

Mild Pork Posole (Stew with Hominy)

Italian Lasagna (Traditional or Vegetable)

Pasta Primavera

Sicilian Roasted Cauliflower

## STARCHES

*(choose one with each entrée)*

Dauphinoise Potatoes, Roasted Fingerling Potatoes, Yukon Gold Mashed Potatoes, Rosemary Oven Roasted Potatoes, Baked Sweet Potato Wedges, Wild Mushroom Risotto, Signature Mac 'N Cheese, Parmesan Pearl Barley Risotto & Pesto Creamed Rice

## CARVING STATION

*(add to buffet)*

Roasted Beef Tenderloin \$8    Roasted Prime Rib \$7    London Broil \$4

Turkey Breast \$3    Pork Tenderloin \$3

# THEME BUFFETS

(minimum 40 people)

## AMERICAN COOKOUT \$25

Grilled "Kobe" Hamburgers  
Sheboygan Beer Brats  
Breast of Chicken  
Buffet Condiments  
Corn on the Cobb  
Gourmet Baked Beans  
Old Fashioned Potato Salad  
Creamy Cole Slaw  
Relish Tray  
(pickles, onions & tomatoes)  
Cornbread  
Assorted Cookies and Bars

## BAR-B-QUE BUFFET \$28

Kurobuta Baby Back Ribs  
North Carolina Pulled Pork  
1/4 BBQ Chicken  
Texas Beef Brisket...add \$3  
Buffet Condiments  
Corn On The Cobb  
Gourmet Baked Beans  
Old Fashion Potato Salad  
Creamy Coleslaw  
Relish Tray  
(pickles, onions & tomatoes)  
Cornbread  
Assorted Cookies and Bars

## ITALIAN BUFFET \$29

Chicken Marsala  
Baked Lasagna  
Pasta Primavera  
Veal Scaloppini...add \$3  
Buffet Condiments  
Ratatouille Vegetable  
Tri-Colored Pasta Salad  
Marinated Antipasti  
(Italian meats, cheese & olives)  
Parmesan Bread Sticks  
Assorted Italian Desserts

## BRAZILIAN BUFFET \$43

(grilled & hand carved by our chefs)  
Picanha (Top Sirloin)  
Chicken Wrapped with Bacon  
Mild Brazilian Sausage  
Pork Loin Wrapped with Bacon  
Jumbo Shrimp...add \$5  
Domestic Lamb Chops...add \$10  
Buffet Condiments  
Fried Plantains on Tables  
Portuguese Rice (*herbs & tomatoes*)  
Feijoada (*traditional black beans*)  
Herb Roasted Potatoes  
Fresh Garden Salad  
Grilled Vegetable Platter  
Cheese Platter  
Assorted Cookies & Bars

# "PLANT FIRST" MENU

Our plant-first menu is designed specifically for vegetarian and vegan events and their guests. We have carefully crafted great menus using real ingredients and bold flavors with a minimum number of "meat substitutes." Many of our vegetarian dishes can be modified to be completely vegan and plant-based.

## Platter Presentations

\$125 (serves 20)

### Potato Chip Bar

cajun, malt vinegar, truffle olive oil potato chips,  
tri colored tortilla chips with salsa & avocado pesto (v, gf)

### Crudite

baby green beans, carrots, asparagus, radish,  
broccoli, cauliflower, grape tomatoes & hummus (v, gf)

### Antipasto

white bean puree, red pepper hummus, olives,  
marinated artichokes, sun dries tomatoes, pita & bread (v)

## Tray Passed Hors D'oeuvre's

\$12 pp / min 10 (pick 2 from list below)

- Avocado Toast**- fresh avocados, black sesame seeds & pickled red onion on toasted crostini (v)
- Buffalo Cauliflower Street Taco**- avocado crema, black bean salsa, cilantro & corn tortilla (v, gf)
- Hearts of Palm Ceviche'**- red pepper, lime, cilantro & red onion shooter (v, gf)
- Roasted Tomato "Tartare"**- tomatoes, capers, EVOO, fresh herbs, crispy parmesan disk (v, gf)

## 3 Course Dinner Menu \$50 pp

Plated (min 10) Buffet (min 25)

### Salads (pick one for group)

#### Santa Barbara Salad

spring greens, strawberries, oranges, grapes, carrots, cucumbers & raspberry vinaigrette (v, gf)

#### Key Lime Caesar Salad

romaine, homemade croutons, parmesan cheese, key lime caesar dressing (v)

#### Orleans Salad

chopped greens, grape tomatoes, croutons, olive tapenade, creole mustard vinaigrette (v, gf)

### Entrées (pick one for group)

#### Chickpea Tagine

moroccan stew of chickpeas, tomatoes, apricots, olives, preserved lemon & basmati rice (v, gf)

#### Roasted Vegetable Strudel

roasted market fresh vegetables, pesto & goat cheese in puff pastry (v)

#### Vietnamese Tofu Lettuce Wrap

seared tofu planks, pickled vegetables, fresh herbs, rice noodles, peanut sauce, bibb lettuce (v, gf)

#### Sicilian Roasted Cauliflower

roasted cauliflower, fennel, coriander, saffron, kale, tofu, raisins, garlic & toasted almonds (v, gf)

### Desserts (pick one for group)

**Double Chocolate (Almond Milk) Crème Brulée** caramelized sugar top

**Champagne Poached Pear & Almond Cream granola** (oats, pumpkin seeds, almonds, & spices)

# DESSERTS

*(all of our desserts are hand crafted in house)*

## Plated \$6

Goey Butter Cake with Ice Cream  
Chocolate Decadence Cake  
Mascarpone Cheese Cake  
Modern Snicker Bar

Classic French Crème Brulée  
Crème Brulée Cheese Cake  
Southern Style Bread Pudding  
Warm Baked Brownie

Add Vanilla Ice Cream \$1

## Station \$6

### Assorted Dessert

Assorted cookies, bars, cakes, tortes & cheese cake

### Cupcake *(pick 3)*

Double Chocolate Decadence  
Buttercake with Strawberry Mousse  
Strawberry Shortcake with Pastry Cream  
Red Velvet with Cream Cheese

Key Lime Cheese Cake  
M&M Cheese Cake  
Proper Old Fashion  
Carrot Cake with Cream Cheese

## Chef Action Stations \$8

*(minimum 20 people)*

### New Orleans Bananas Foster Flambe'

bananas sautéed in butter, brown sugar & banana liqueur served over vanilla ice cream

### Bread Pudding Flambé

topped with guest's choice of flambéed bourbon or warm chocolate sauce

### Donut Hole Flambé

Traditional glazed donut holes , tossed with a flambéed rum sauce  
served with guest's vanilla ice cream

### Cheese Cake Martini Bar

Your guests begin with a martini glass of house made cheese cake, they top it with their choice of reese's cup oreo's, fresh berries, whipped cream, brownie crumbles, caramel & hot fudge

# ICE CREAM SOCIAL STATIONS

*(minimum 50 people)*

## **Mile-High Pie Station \$8**

Strawberry, Chocolate & Vanilla Ice Cream served in a coconut crust and topped with meringue, finished with dulce de leche & chocolate sauce.

## **Classic Cup/Cone Party \$8**

Classic ice cream party fresh scoops served in a cup or cone Cup -feature your 3 favorite flavors of freshly scooped ice cream by our professional staff, event menu board, & all serving supplies.

## **Chipwich Event \$8**

Unique, homemade ice cream sandwich service Chipwiches are freshly constructed ice cream sandwiches includes 3 cookie flavors & freshly scooped ice cream by our professional staff (includes event menu board & serving supplies) Cookie flavors are; sugar, chocolate chip, peanut butter, red velvet & white chocolate macadamia nut.

## **Flaming Baked Alaska Cupcake \$8**

Freshly made olive oil or red velvet cupcake filled with your choice of ice cream & topped with piped meringue & served flaming on a bed of caramel

## **Ice Cream Sundae Bar \$8**

Our traditional Ice Cream Sundae Bar includes our staff scooping ice cream & putting on the toppings for each person. The guest can select 3 sauces, 2 ice cream flavors then top it with one of your favorite 3 toppings, whipped cream, nuts & a cherry

### **Ice Cream Flavors**

*French Vanilla*  
*Chocolate Chip*  
*Chocolate*  
*Door County Cherry*  
*Butter Pecan*  
*Blue Moon*  
*Banana*  
*Strawberry*  
*Raspberry Sorbet*  
*Mango Sorbet*

### **Topping**

*Mini M&Ms*  
*Reese's Pieces*  
*Reese's Cups*  
*Gummy Bears*  
*Chocolate Chips*  
*Brownies*  
*Cookie Dough*  
*Pecans*  
*Walnuts*  
*Almonds*

### **Fruit & Sauces**

*Strawberries*  
*Bananas*  
*Raspberries*  
*Blueberries*  
*Chocolate Syrup*  
*Fudge*  
*Caramel*  
*Dulce De Leche*  
*Strawberry Sauce*  
*Whipped Cream*

# CATERING BAR PACKAGES

*(all packages include disposables - add \$2 for glassware)*

## BEER & WINE PACKAGE

\$10 - 3hr bar service (\$2 each add'l hr)

3 Bottled domestic, micro or imports

Wine- 4 types- cabernet, merlot, chardonnay, moscato, pinot grigio etc

Non-Alcoholic- Assorted soda & bottled water

## FULL BAR PACKAGES

3 hr bar (beer, wine, liquor, soft drinks, water, ice and mixers)

*(\$5 each add'l hr)*

## Premium Liquor- \$15

New Amsterdam Vodka & Gin, Shellback Rum, Camerena Tequila,  
Dewers Scotch, Black Velvet Whiskey, Ten High Bourbon, Sweet & Dry Vermouth,  
3 Domestic Beers, House Red & White Wine, Soft drinks & Assorted Juices.

## Luxury Liquor- \$20

Grey Goose Vodka, Tangueray Gin, Bacardi Rum, Makers Mark Bourbon, Johnny Walker Red  
Scotch, Crown Royal, Sweet & Dry Vermouth, 2 Micro Beers & 2 Domestic Beers,  
Premium Red & White Wine, Soft drinks & Assorted Juices.

## ADDITIONAL BAR OPTIONS

Champagne Toast \$2

Keg beer- ask for prices

Specialty cocktails

Wine service at table- starts \$30 bottle

Punch/Sangria - \$30 gallon

## OPEN & CASH BAR

prices include ice and mixers

Cash bar add \$75 each bartender/ 3 hr

Premium Brands \$6

Luxury Brands \$7

Premium Bottled Beer \$5

Soft Drinks \$2

Domestic Bottled Beer \$4

House Wine /Glass \$6

Premium Wine /Glass \$8

Assorted Juices \$2

# OFF-SITE CATERING

## China Package

**\$6 per person** (*dinner events plated or buffet*)

Includes; plates (dinner, hors d'oeuvres, salad, soups & dessert), coffee cups & saucers, water glass, silverware, buffet equipment with utensils

**\$3 per person** (*hors d'oeuvre events*)

hors d'oeuvre plates, dessert plates, silverware, buffet equipment with utensils

## Optional

**\$1 per person** wine or champagne glass for table

## Disposable Package

**\$2 per person** (*outdoor events only*)

Includes; disposable plates, cups, flatware, napkins, buffet equipment with utensils

## Linen & Napkins Services Available

### Venue Fees (*if applicable*)

Additional fees may be associated with your chosen venue.

### Credit Card Surcharge

(3% credit card fee applies)

### Travel Fees

Additional fees may apply for staff traveling outside Brown County

### Ceremony "Room Flip" Service \$2 pp

If you are holding a ceremony within the same space as your reception, requiring a "room flip" there will be a \$2 per guest fee to reset the room within a reasonable time frame.

### Additional Equipment

Based on venue, distance & needs

Refrigerated Trailer

Cargo Truck

# WEDDING ADD-ONS

## Late Night Snack \$4 pp

(minimum 50 people)

### Tater Tot Bar

Melted cheese, sour cream, ranch, bacon & chives.

### Donut Bites & Milk

Classic glazed, chocolate & maple bacon donuts.

### Miniature Slider Sandwiches *(pick 2)*

Kobe cheeseburgers, NC pulled pork, chicken, brisket or blt's.

### Hot Pretzel Bar

Served with beer cheese, honey mustard & marinara.

### Gourmet Flatbread Pizzas

Assorted house made with 4 cheese & fresh mozzarella.

### S'mores Station

Mini campfires with graham crackers, chocolate & marshmallows.

### Pulled Pork Sliders

Slow smoked pulled pork, slider buns, cole slaw, house made potato chips.

### Chicken + Waffle Sliders

For a hint of breakfast with a more savory twist, chicken and waffles.

### Street Taco Bar

Seasoned ground beef, shredded chicken, corn & flour tortilla, onion, lime, cilantro, lettuce, tomatoes & salsa.

### Potato Chip Bar

Cajun, malt vinegar, truffle olive oil potato chips, tri colored tortilla chips, salsa, beer & french onion dips.

### Burger & French Fries

Traditions drive-in burger, french fries with ketchup & mustard.

## OPTIONS

Wine or champagne glass rental for table's \$1 pp

Wine service of other vendor's wine or champagne \$5 bottle

Cake cutting fee for other vendor's cake \$1 pp

Cooler trailer (if needed) \$150

Truck rental (if needed) \$150

Staff travel \$50 pp if outside 50 mile (radius max of \$300)

Coffee service or station \$2 pp



# Offsite Catering Policies

*(all prices in our catering guide are priced per person or per item)*

## Service Charge and Wisconsin Sales Tax

All charges are subject to a 22 % service charge and 5.5% local sales tax.

## Licensing

Chefusion catering is a professional fully-licensed operation providing full service catering and alcoholic beverage service in Wisconsin.

## Guarantee

Chefusion requires the lowest number of expected guest for your event no later than 2 weeks prior to your event.

The guaranteed count must be confirmed 7 days prior to your event.

## Ceremony "Room Flip" Service \$2 pp

If you are holding a ceremony within the same space as your reception, requiring a "room flip" there will be a \$2 per guest fee to reset the room within a reasonable time frame.

## Deposit

A \$500 deposit is required to secure the date.

Weddings \$500 to hold date, \$500- 6 months prior, \$1000- 1 month prior.

## Billing

Payment is due 1 day prior to your event unless stated in contract.

If payment is being made by credit card, it will be needed 3 days prior to event.

## Cancellation Policy

Deposits are non refundable.

## Left-over Food

All left-over food must be returned to Chefusion *(WI health & safety guidelines)*

## Staffing

Our professional catering staff is fully trained to handle all the necessary details, leaving you free to enjoy yourself and be a guest at your own party. Staff is available for event set-up, replenishment & serving food, bartending & cleaning.