



Personal Chef Menu + Services

"Blending Culture Through Cooking"

www.fusionchamberdining.com

Email: info@fusionchamberdining.com

Business Line: 512-351-1401

Why Choose Fusion Chamber?

Plan Without the Stress

- Birthdays, Bachelorette, or Anniversaries. Once we have you on the phone to collect all the information for your event, we may then offer vendor recommendations for elements outside of our terms of service.

Full Service

- Our staff will help set up + break down + clean the venue, making sure we leave the preferred venue better than we found it.

Presentation & Design

- We take pride in our services, whether it be plated courses or pass around appetizers. For our station, we will have everything look professional from our food to our staff.

Local Small Business Support

- We aim to support local small businesses by using local farmers markets + other vendors such as: Premier Events + Elevate Bartending + etc.

COVID-19 Policies

- In this new way of providing service during this pandemic, I would like to reassure you that we practice social distancing + constant hand washing + provide masks for our staff.

You are free to adjust your Menu, Guest Count + Event timeline, preferably 2 weeks prior to your event.

Passed Around Appetizers

(Starting at \$8.00/per person) Contract Minimum will apply

- Tarragon Chicken Salad Puffs
- French Dip Sliders w/ Au Jus
- Kobe Sliders w/ Secret Sauce
- Avocado Toast w/ Cherry Tomatoes
- Mini Tuna Melts
- Prosciutto, Pear, Fig & Brie Toast
- Honey Sriracha - Bacon Wrapped Scallops
- Cubano Skewers
- Toasted Ravioli Pops
- Crab & Avocado Nachos
- Fried Artichoke Hearts
- Lamb Chops with Garlic Aioli
- Mini Crab Cakes with Mango Salsa & Chili
- Artichoke Cheese Wontons w/ Fresh Chives
- Tomato Bruschetta
- Crispy Tuna Bites + Poke' + 24k gold (\$\$)

First Course

(Enjoy These First Course options as a starter, \$10/pp)

Oven Roasted Wings w/ Smoked Carrot

Philly Cheesesteak Egg Rolls

Sushi + Sashimi + (\$15/pp)

Mussels + Chorizo w/ Fresh Herbs

Moroccan Chicken Satay w/ Goat-ziti

Seared Tuna Tartare w/ Wild Arúgola and Fennel salad (\$\$)

Sticky Honey, Pomegranate, and Spiced Chicken Wings

Lobster Mac + Cheese bites

Bacon + Truffle Mac + Cheese

Poke Bowl Champagne (\$\$)

Soups + Salads

(Dietary Restrictions' for

Soup + Salad options are available upon request, + \$6.00)

Soups

A Potage of Lentils (Chilled)

Roast Pumpkin and Almond Soup

Mushroom & Basil Soup

Tomato Basil Soup

Butternut Squash Soup (Seasonal)

Potato Soup

Salads

Spinach + Apple Salad

Pear Salad w/ Walnuts, Pecorino + Chestnut Honey

Sliced Tomato Salad w/ Herb Vinaigrette + Blue Cheese

Caramelized Grapefruit w/ Watercress Endive, Blue Cheese + Basil-caramel
Vinaigrette

Arugula w/ Pears, Ham & Goat Cheese + Toasted Brioche + Warm Fig Vinaigrette

Caesar Salad

Market Greens

Family Style Entrees

Choose 1 Family Style Entree + Side for \$35/per person, + \$6/ per person if adding an additional entree + side

Pasta Shells w/ Walnut Ricotta Sauce

Summer Pasta (Mediterranean Style)

Chicken Fettuccini Alfredo

Pasta w/ Arugula

Linguine w/ Lobster

Sliced Filet Mignon w/ Arugula

Cardamon Beef Tenderloins w/ Caramelized onions

Braised Brisket w/ Dried Fruits

Baked Salmon w/ Minted Salsa Verde

Pan Seared Salmon w/ Yogurt-Tahini

Sesame Seeded Meatballs w/ Steamed Broccoli

SIDES

Sauteed Mushrooms

Mashed Sweet Potatoes

Garlic Herbed Mashed Potatoes

Rosemary + Local Honey Carrots

Red Bean + Rice

Wild Rice

Oven Roasted Brussel Sprouts

Heirloom Carrots

Plated Meals

(Guests choose 1 Single Dish Entree for \$35/pp or Combo Entree for \$50/pp.)

Combo Entree

- Filet + Grilled Shrimp
- Salmon + Pork Belly
- Chipotle lime Grilled Chicken + Filet
- Linguine + Lobster

Single Dish Entree

- Chicken Fettuccini Alfredo
 - Champagne Chicken
 - Chicken Marsala
 - Chicken (Rollatini)
 - Sliced Filet Mignon w/ Arugula
 - Grilled Meatballs Wrapped in Leaves
 - Cardamon Beef Tenderloins w/ Caramelized Onions
 - Oxtails Smothered in Onions & Braised in Wine
 - Grilled Pork Tenderloin Chestnut Honey Glazed
 - Braised Cod w/ Tunisian Spices
 - Grilled Swordfish w/ Red Onion Jam
 - Grilled Snapper w/ Avocado Sauce
 - Pan Seared Salmon
-

Stations

(Stations may vary depending on size of event from \$7/pp - \$12/pp

Two Plates per person) Contract Minimums will apply

Charcuterie Station - served epically with meats + cheese + fruits.

Crudite/ Vegetables Station - Carrots + Broccoli + your choice of vegetables + Tomatoes + more.

Chip + Queso Station - Melted Queso + Assortment of Chips

S'mores Station - Hershey Chocolate + Graham Crackers + Marshmallows = a good time.

Seafood Station - Seafood salad w/ Grilled Shrimp

Late Night Snack

(Choose 1 to be passed around for \$3/pp, or at a station for \$5/pp) Contract Minimums will apply

Cheeseburger Sliders
Short Rib Grilled Cheese
Shrimp Tostadas
Chicken + Waffle Skewers

Brunch Menu- Buffet Style

Breakfast Taco Bar \$12/pp	Donuts + Cinnamon Rolls \$3/pp
Breakfast Potatoes \$1/pp	Seasonal Pancakes + Syrup \$6/pp
Quail Egg Crostini's \$8/pp	Sliced Filet + Eggs \$15/pp
Fruit Bar \$3/pp	Chefs' Omelet Creation \$20/pp
Hot Chicken + Waffles \$5/pp	Milk + Cookie Bar 5/pp
Granola cups \$5/pp	Continental Breakfast \$15/pp
	(Seasonal Muffins, Vanilla yogurt, Spinach+Tomato Quiche)

Beverages

Non- Alcoholic- Iced Tea (\$2/pp) + Lemonade (\$5/pp) + Water (\$1/pp)

Beer + Wine (TBD)

Hot Tea or Coffee Station (\$2/pp)

- Parties of 2 are charged a standard fee of \$199, not including tip (tips are encouraged)
- Parties of 4 or more will be subject to a service charge of 30% of overall dinner to support our staff + to spread the word of our amazing food.
- Parties greater than 30, need our Catering guidelines, because menu options + prices are subjected to change.
- Travel fees are not included in menu pricing.
 - Chef Chambers

[Contact Us to Plan Your Menu Today!](#)