

Fuso Banquet Dinner Menu \$28

Choose 1 Option (salad):

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 3 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.

Eggplant 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.

Fettuccini Alfredo

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

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 1 Option (Dessert):

Gelato

Vanilla, Chocolate, Spumoni, Raspberry Sorbet

Corkage is 14.00 per bottle, wine can not 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.