



AMERICAN FUSION MENU

DISCOVER A NEW LEVEL OF TASTE.



CATERING | ARIZONA

P: (703) 329-06-32
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American Fusion Menu

\$55 PER PERSON

APPETIZERS (CHOOSE 2)

- Chicken Wings**- Marinated in White Wine, Garlic, Black Pepper and Lemon. Pre-baked and finished on the BBQ.
- Fig Bruschetta**- Whipped Gorgonzola, Cream Cheese and Fig Jam spread on Homemade Focaccia. Topped with Diced Walnuts and Arugula.
- Porchetta**- Roasted Pork Loin seasoned with Fennel, Garlic Salt, Black Pepper and Sea Salt. Served with Homemade Focaccia.
- Chicken Curry**- Chicken Thighs rubbed with Goat Yogurt, Olive Oil, Curry and Ginger Powder. Served on Cabbage Leaf with Roasted Vegetable Puree.
- Guacatons**- Wontons Papers filled with Homemade Guacamole, sealed and deep-fried.

SALAD

- Romaine and Red Leaf**- Tossed in Champagne Vinaigrette with Fresh Basil, Diced Red Bell Pepper and Red Onion, and Almonds.

ENTRÉE (CHOOSE 1) SERVED WITH A VEGETABLE

- Pork Tenderloin**- Rubbed with Oregano, Cinnamon, Garlic Salt and Black Pepper.
- Chicken Francese**- Chicken Thighs cooked in Dijon Mustard, White Wine, Garlic, Black Pepper and Sea Salt.
- Rotisserie Chicken**- Rubbed in Olive Oil, Fresh Orange Squeeze, Cinnamon, Cardamom, Cumin and Coriander.
- Mexican Steak**- Flank Steak marinated with Lime Juice, Tamari, Olive Oil, Cumin, Coriander and Black Pepper.
- Curry Shrimp**- Large Shrimp cooked in Coconut Oil with Curry, Thyme and Vegetables. Served with Orzo.
- Pasta Bolognese**- Imported Fettuccine Pasta tossed with Homemade Meat Sauce. Topped with Parmesan.