



Catering Menu

All our catering menus are created by our Executive Chef, Bethlyn Rider, who has over 20 years of experience. Willing and able to map your event, theme, season, and budget featuring our gourmet food. Your event is unique and we are proud that no two of our events are the same! While every menu is custom created and is priced differently, we do have priced sample menus .

The seasons offer different fresh, local, ripe ingredients so we have different seasonal menus for each! Global Fusion we firmly believe that wonderful food does not need to be expensive. Our menu ingredients are always fresh, when possible local, and always seasonal. Our professional chefs make all of our menu items from scratch, never using expensive pre-prepared frozen “products”, expensive out-of-season produce, or pre-made sauces and salad dressings.

This approach keeps the food costs reasonable and the quality of our food exceptionally high. Global Fusion Catering is pleased to develop a proposal detailing every single expected cost including food, service, beverages and rentals

Catering is available seven days a week. Orders must be placed 48 hours in advanced. Ask us about our full-service event planning for your next function. **We will be happy to plan a custom menu/appetizers/platters for you. We also rent out our restaurant space for parties. \$100 for 4 hours.**

Please contact Bethlyn direct 541-325-6297 Texting is best for fastest reply.

Canapés

The following listed Hors D'Oeuvres / Canapes is a master list.



arancini *veg *hearty *Vegan option \$25 a dozen

crisp risotto balls stuffed with provolone and sun dried tomatoes and basil oil



asian scallop blt **hearty* \$30 a dozen
seared scallops stuffed with honey'd bacon, cherry tomato, pea sprouts and a ginger
miso cream



Samosa Cakes with mango chutney **vegan* \$24 a dozen
India savory cake with peas, carrots, potatoes



beets and horseradish **veg *vegan option* \$25 A dozen
slow roasted beet from Central oregon on rye crisp with goat cheese cream and
hazelnut



braised beef profiterole \$30 A dozen
braised local farm beef in a pepper and gruyere crusted gougere with chervil mustard
cream and pickled red onion



chinese style salad roll **vegan* \$22 a dozen
marinated tofu, pickled cucumber, mushrooms and carrot, cilantro, green onion and
vermicelli wrapped in a rice paper roll with a lemon miso dip



cold smoked salmon with crispy potato crisp \$30 A dozen
cold smoked wild salmon on a crispy potato cake and caramelized lemon creme
fraiche



crab cakes \$30 a dozen
dungeness crab cakes with an chimichurri sauce , shredded lettuce and chipotle aioli



tuna tartar taco \$30 a dozen

minced sushi grade tuna, chunky avocado guacamole, caramelized pear chipotle cream

fig & goat cheese tart *veg *summer only \$25 a dozen

red wine stewed figs, caramelized onion and local goat cheese on crisp puff pastry



Pear and Brie Crostini *veg \$25 a Dozen

Melted brie and roasted caramelized pear crisp crostini



lamb meatball skewers *hearty \$30 a dozen

lamb skewers with tahini yogurt, harissa and red pepper coulis



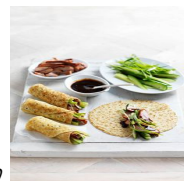
mini steak "sandwich" *hearty *winter holiday \$30 a dozen

rare grilled ribeye steak on garlic toast with boursin cheese, fried onions



mini stuffed sweet potatoes *hearty *Vegan option \$22 a dozen

sweet potatoes stuffed with goat cheese, brie, roasted glazed grapes, candied pecans garnished chive



peking style duck *hearty *vegan option \$30 a dozen

duck, in a ginger crepe with a spring onions, caramelized wild mushrooms and chili honey hoisin



pork belly with daikon *hot *hearty pork belly, radish slaw, red braise glaze \$28 a dozen



potato "skins" **hearty *winter holiday *vegan option* \$22 a dozen
crispy baby yellow potato cups with creme fraiche, chive, & caviar



radish & butter \$25 a dozen
heirloom radish, miso butter, chicken skin 'furikake' on a tortilla



Wild mushroom **veg *vegan option* \$22 a dozen
Creamy puree cheesy wild mushrooms with seared kale and spinach and spiced almonds on a crispy polenta round

seared scallop with pickled cucumber \$30 a dozen
seared scallop with ginger mayonnaise, pickled cucumber, cured egg yolk, sweet pickled ginger and nori

Samosa Cake with a mango chutney \$24 A dozen **veg *hearty *Vegan option*
sesame chicken skewers \$28 A dozen
black and white sesame crusted chicken skewer with a sweet lemon miso dipping sauce

smoked salmon tartare \$30 A dozen
savoury smoked salmon with cucumber, dill, red onion and lemon, with a lemon cream on a savory waffler

smoked turkey blt **hearty *winter holiday* \$28 a dozen *turkey breast, with fraser valley bacon, cranberry aioli, and roasted tomato on garlic toast*

spot prawn & pea puree \$30 a dozen
spot prawns with pea puree, herb creme fraiche in a spoon

stuffed peppadews **veg *vegan option* \$25 A dozen
sweet and spicy peppadew peppers stuffed with feta, pine nuts and roasted garlic

tandoori chicken skewer **hot* \$30 A dozen
Moist and juicy tandoori chicken skewers with cilantro raita dipping sauce (mildly spiced)

turkey & stuffing **hearty *winter holiday*
braised turkey leg and sage cranberry confitures on a mini bread pudding with crispy sage

wild mushrooms on "toast" **veg *hearty *vegan option*
assorted wild mushrooms, thyme and cream on a crostini, with a parmesan tuile and crispy kale. Vegan Crostini with nutritional yeast*

wild salmon skewers **hot*
wild salmon with a coriander and orange glaze, garnished with cilantro

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◆ Platters for all occasions

Pickled and roasted crudités

Roasted, fresh and pickled vegetables with a choice of dips.

Small 24 serves 10 to 15 **Medium 38** serves 15 to 20 **large 45** serves 20 to 30

Antipasti Platter *Natural charcuterie, including Genoa salami, Prosciutto di Parma, soppressata and pepperoni, caprese kabobs, grilled eggplant stuffed with artichoke spread, pesto marinated mushrooms, feta, olives and flat bread* **Small 75** serves 8-10 or **Large 95** serves 15-20

English Tea Sandwich Platter

Assortment of tea sandwiches with the following fillings. Crab Salad & watercress, Curry egg salad, Ham, Swiss & apple chutney, Thin Steak w/ fresh herbs, rosemary aioli and brie **Small 32** • serves 10-12 **md 55** • serves 20-24 **large \$85** • serves 30-36

Mezze platter *Vegan option*

Roasted pepper Hummus, smoked baba ghanoush, quinoa tabbouleh, dolmaades, chick-pea cakes, tzatziki, mixed olives and feta with toasted pita triangles **Small 28** serves up to 10 **Large 55** serves up to 20

Vietnamese Pork Tenderloin Sandwich Platter *sliced thinly and served with cilantro*

cream, peanuts, lettuce, tomato, cilantro, jalapenos, Sweet chili sauce on a baguette **Vegan option**

Small 80 serves 8-10 **Large 140** serves 10-18

Vegan Party Platter

Baba ghanoush, Cashew cheese spread, Beet chips, crispy chick-peas, marcona almonds, Dates, Olives, grapes, roasted radishes, asparagus, Grilled eggplant, cauliflower, rainbow roasted carrots, crackers

Small 35 serves 10 **Large 65** serves 18

Chinese Lettuce wrap Platter *Vegan Option*

Your choice of Hoisin pulled pork, chicken, or tofu. Cilantro cream, butter lettuce, peanuts.

Small 35 serves 10 **Large 65** serves 18

Wild Sockeye Poached Salmon Platter *A whole poached wild salmon with cucumber scales, garnished with hard cooked deviled egg salad and capers, pickled onion, lemon dill sauce and lemon wedges* \$165 •

Theme Menus

Minimum 12 people

Southwest Mexican theme

- ◆ Chips, Salsa & Guacamole
- ◆ Black Beans & Spanish rice
- ◆ Roasted corn and roasted yam salad
- ◆ Southwestern egg roll
- ◆ Main entree Tacos Bar
- ◆ BBQ pork taco
- ◆ Agave chipotle chicken taco

\$25 per person/ Vegan option

Fusion Asian theme

- ◆ Wonton chips, Enamane ginger guacamole, sweet chili dip
- ◆ Spring rolls and a sriracha peanut dipping sauce
- ◆ Pork ginger meatballs in a red curry sauce
- ◆ Thai mango chili salad
- ◆ Coconut ginger limeade
- ◆ Thai coconut curry with your choice of protein
- ◆ Chicken, pork, or tofu. Served with jasmine rice, bean sprouts, peanuts, cilantro
- ◆ Shrimp extra \$2 a person

\$28 a person/Vegan option

Med-Eastern theme

- ◆ Meze platter...Roasted peppers hummus, pita chips, artichoke basil dip, dolmas, olive, Grilled Eggplant, pita, feta, falafel's
- ◆ Spanakopita
- ◆ Lamb Kaboba with Tzatziti Sauce
- ◆ Orzo Mediterranean salad
- ◆ Mediterranean wild Sockeye

\$32 a person

Ethiopian theme

- ◆ Teff Crepes
- ◆ Ethiopian Black Eyed pea dip
- ◆ Ethiopian Collard Greens
- ◆ Spicy Ethiopian Red Lentil Curry Stew
- ◆ Berbere Paste
- ◆ Sweet Potato Beet Salad
- ◆ Ethiopian-style Cauliflower

\$21 a person / Vegan option

Spanish Theme

- ◆ Gazpacho
- ◆ Avocado and chicken tapas
- ◆ Chicken poblano Empanada
- ◆ Seafood Paella
- ◆ Green Chili Caesar Salad

\$30 a person/ vegan option

Buffet – Beef, Chicken, Pork, Duck & Lamb

15 Person Minimum

All buffets include either a starch or seasonal vegetables along with organic baby green salad, basket of bread and butter. Mix 3 entrees of your choice to fulfill guests diet preferences. Prices vary.

Filipino Pork Stew – \$16

Tamarind, Root Vegetables, and Greens Served with Steamed Rice

Beef Menudo de Manila – \$16

Filipino Dish with Potatoes, Garbanzo Beans, Raisins and Broken Rice

Thai Red Curry Chicken or Beef – \$17.00

Eggplant, Green Beans, and Served with Jasmine Rice

India [Spicy Tangy Kadhai Chicken](#) – \$15

Sweet, spicy and sour in one bite! Chicken seared along with bell peppers, tamarind, jaggery, lemon and a home made spice paste.

Yucatan Pork or Chicken Stew – \$14

Green Chilies, Potatoes, Grilled Corn, Lime and Cilantro

Spice Crusted Tenderloin of Pork – \$18

Grilled Peaches, Served with Polenta and Summer Vegetable Succotash

Braised Angus Beef Provençal – \$16.50

Sweet Peppers, Fennel, Olives, Raisins and Almonds and Served with Cous Cous

Braised Angus Beef – \$16.50

Mushrooms and Fresh Herbs Served with Garlic Potato Puree

Five Spice Beef Short Ribs – \$22

Angus Ribs Braised with Soy, Ginger, Honey & Five Spice. Served with Stir Fried Broccoli & Garlic Rice

Tuscan Braised Beef Short Ribs – \$22

Angus Ribs Braised with Fennel, Tomato, Green Olives and Figs. Served with Creamy Polenta

Angus Beef Short Ribs – \$22

Slow Braised in Cabernet Sauvignon, Herbs and Savory Vegetables, Glazed with a Black Pepper Horseradish Creme Fraiche

Angus Beef Brisket – \$18

Rubbed with our Special Blend of Spices and Braised for 10 Hours in Coffee, Molasses and Cider Vinegar

Vietnamese Lemongrass Beef or Chicken Stew – \$16

Angus Beef Chuck Braised in a Fragrant Stock of Lemongrass, Star Anise, Ginger, Thai Chili and Garnished with Daikon, Carrots and Pickled Mustard Greens

Mediterranean Braised Beef – \$18

Angus Beef Shoulder Braised with Red Wine, Garlic, Herbs de Provence, Tomatoes and Mushrooms. Served with Creamy Polenta or Potato Puree

Hoisin Beef or Chicken Stir Fry – \$17

Tender Sirloin Strips Marinated, Stir Fried with Ginger, Scallion & Hoisan Sauce and Crisp Vegetables. Served with Jasmine Rice

Beef or Chicken Fajitas – \$17.50

Latin Spiced Beef or Chicken Quickly Sautéed with Vegetables. Served with Mexican Rice, Beans, Warm Flour Tortillas, Salsa, Guacamole and Sour Cream

Baked Ham – \$16

White Beans, Garlic Greens and Salsa Verde

Polpettone – \$17

Delicately Seasoned Ground Beef and Italian Sausage, Stuffed and Rolled with Mozzarella and Sweet Peppers. Served with a Light Tomato Sauce and Creamy Polenta

Cuban Pork – \$17

“Fall Off the Bone” Tender, Roasted, Natural Pork Shoulder with Garlic, Citrus and Oregano. Served with Black Beans and Sweet Potato Puree

Tenderloin of Pork With Glazed Apples – \$19

Sage Crusted Filet with Cider Sauce, Wild Rice Barley Risotto

Beef, Duck or Chicken Pho – \$18.00

Traditional Vietnamese Beef Soup, Garnished with Noodles, Thai Basil, Cilantro and Lime

Baby Back Ribs – \$24

Natural Pork Ribs Marinated, Slow Roasted, “The Flash Grilled” with Our Honey, Balsamic BBQ Sauce. Served with Cornbread and Baked Beans

BBQ Beef Brisket – \$19

Rubbed with Spices and Slow Roasted for 10 hours! Basted with Our Coffee, Molasses BBQ sauce. Served with Cornbread and Baked Beans

Pork Chili Verde – \$16

Tender Pork Simmered in a Sauce of Tomatillos, Poblano Peppers. Served with Garlic Rice and Warm Flour Tortillas

Argentinean Chicken Churasco – \$24

Draper marinated chicken, Chimichurri Sauce, Basil Roasted Garlic Aioli, Salsa Served with Roasted New Potatoes

Herb Crusted Beef Tenderloin – \$39

Roasted and Served with Artichoke Mashed Potatoes, Garlic, and Red Wine Reduction Sauce

Braised Lamb Shanks – \$26

Roasted Tomatoes, Herbs, Garlic and Saffron Risotto

Peppered Breast of Lean Duck – \$29

Balsamic Bing Cherries and Sweet Corn Bread Pudding

Pepper Crusted Pork Tenderloin – \$22

Berkshire Filet Seared with Hand Crushed Black Pepper, Roasted Flame Grapes with a Syrah Wine Reduction

Chicken Saltimbocca – \$18

Draper chicken Stuffed with Prosciutto and Fontina, Lightly Breaded with Hazelnut Bread Crumbs, Sautéed and Served with Pumpkin Orzo and Sage Hazelnut Brown Butter

Pancetta Wrapped Berkshire Pork Tenderloin – \$24

Center Cut Medallions Set on a Puree of Spice Roasted Butternut Squash and Tuscan Kale, Anna Potato Cake and Port Cherry Reduction

Balsamic Braised Shoulder – \$18

Hampshire Pork Stuffed with Greens, Figs and Walnuts then Slow Cooked in Balsamic Vinegar for 8 Hours to Tender Perfection

Sage Roasted Loin of Hampshire Pork – \$20

Lightly Brined for added Succulence, Served with Honey and Citrus Glazed Bosc Pears and Crispy Pumpkin Polenta

Braised Lamb Shoulder – \$22

Braised Shoulder of Rosen Farms Lamb Spiced with Fennel and Cinnamon then Slow Braised with Tomatoes, Caramelized Onions, and Finished with Black Currants, Mint and Almonds

Sicilian Style Grilled Pork Tenderloin – \$18

Praire Prime Filet Rubbed with Fennel and Cinnamon, Grilled over the Coals and Served with Golden Balsamic Glazed Peaches

Puerco Cubano – \$16

Slow Roasted "Fall'n off the Bone Tender" Pork Shoulder with Citrus, Garlic, Oregano and Chili

Applewood Smoked Bacon Wrapped Pork Tenderloin – \$18

With Blackberry Zinfandel Reduction and Fresh Corn Pudding

Tuscan Grilled Pork Ribs – \$22

Fennel and Coriander Rubbed Ribs, Glazed and Aged with Balsamic Syrup

Grilled Lamb Kabobs – \$19

Ground Lamb Seasoned with Delicate Mix of Indian Spices, Served with Sautéed Greens, Sweet and Sour Chickpeas with Tamarind and Palm Sugar

Veal Cannelloni – \$18

Tender Braised Veal Shoulder with Caramelized Fennel and Fresh Summer Tomatoes, Rolled in House-made Pasta Sheets with Herb Bechamel, Peas, Favas and Asparagus

Tunisian Braised Beef – \$18

Angus Beef Slow Cooked with Cumin, Cinnamon, Sherry Vinegar, Citrus, Dates and Finished with Roasted Almonds

Buffet – Vegetarian Menu

Buffet includes organic baby green salad and a basket of Bread and Butter. All entrées can be incorporated into full service events. **15 Person Minimum**

Catalan Chickpea and Spinach Meatballs – \$18

With Romesco Sauce, an Intriguing Blend of Roasted Peppers, Tomatoes, Hazelnuts, Toasted Garlic and Smoked Paprika

Dahl of Black Lentil – \$16

With Tumeric and Ginger Roasted Fall Vegetables Served with Apple Mint Raita and House-made Na'an

Spring Vegetable Crepes with Lemon Herb Veloutte – \$18

Sweet Pea and Ricotta Ravioli – \$18

With Green Garlic, Parsley and Chive Sauce (Served)

Thai Red Curry – \$17

Spicy yet Subtle Blend of Red Chili, Tomatoes, Ginger and Spiced Simmered with Tofu, Sweet Potato, Snap Peas, Asparagus and Coconut Milk

Mushroom and Black Eyed Pea Masala – \$16

With Ginger, Garlic, Onions, Tomatoes and Spices

Grilled Vegetable Enchiladas – \$16

Served with Mexican Rice

Oven Roasted Vegetables – \$7

Farm Fresh Vegetables cut into Chunks, Simply Roasted to Perfection with Virgin Olive Oil and Sea Salt

Potato & Lentil Dahl – \$9

Traditional Indian dish with fresh Ground Curry, Onions and Vegetable Stock

Wild Mushroom & Vegetable Bread Pudding – \$12

Roasted Vegetables, Porcini Mushrooms, Sour Dough Bread, in a Savory Custard with Fresh Thyme and a Parmesan Crust

Vegetable Chili Verde – \$13

The Freshest Vegetables Simmered in a Sauce of Tomatillos & Poblano Peppers, Served with Garlic Rice and Warm Flour Tortillas

Potato & Wild Mushroom Casserole – \$16

Perfumed with Garlic and Herbs, Gratinéed with Sourdough Bread Crumbs

Vegetarian “Dream” Galette – \$16

Roasted Portobellos, Eggplant, Zucchini, Spinach, Fennel, all Layered with Parmesan on a Polenta Cake with a Sweet Pepper Tomato Coulis

Black Bean Cakes – \$14

With Grilled Corn & Tomato Salsa

Stuffed Portobello– \$15

With Caramelized Onions, Spinach, Smoked Gouda and Light Dijon Sauce

Southern Sweet Potato & Black-Eyed Peas Casserole – \$14

With Smoked Tempeh, Collard Greens & Crispy Onions (Served)

Grilled Eggplant & Goat Cheese Ravioli – \$14

with Roasted Garlic, Red Pepper & Cream (Served)

Butternut Squash Swiss Chard Lasagna – \$18

with Ricotta & Sage

Spring Frittata – \$15

with Asparagus, Peas, Sweet Onions & Artichokes with Fresh Chopped Herbs & Parmesan (Served)

Roasted Asparagus Crepes – \$17

with Lemon Tarragon Velouté (Served)

Buffet.... Vegan menu

Golden Lentil Dahl – \$14

Served with Seasonal Winter Vegetables, Scallion & Coriander Yogurt

Sweet Corn, Poblano Pepper & New Potato Casserole – \$14

with Cilantro & Queso Fresco

Thai Red Curry – \$14

Tofu, Snap Peas and Sweet Peppers and Coconut

Spring or Summer Cassoulet – \$14

Lima Beans, Grilled Squash, Soy Sausage, Green Garlic & Sweet Onions

Mediterranean Vegetable Stew – \$14

With Fennel, Eggplant, Pepper, Chickpeas with Saffron, Currants, Tomatoes & Almonds

Tuscan Grilled Portobello Mushrooms – \$16

With Cannellini Beans & Kale Braised with Garlic & Rosemary

Gratin of Roast Butternut Squash – \$14

With Pickled Red Cabbage, Dates & Walnuts

Roast Winter Vegetables – \$14

With Beluga Lentils, Golden Raisins & North African Spices

Crispy Marinated Tofu – \$19

With Seasonal Vegetable Tempura, Sweet Ginger & Soy Sauce (Served)

Shiitake Mushroom, Spinach & Water Chestnut Pot Stickers – \$19

With Sweet Chili Sauce (Served)