



# Catering Menu

Exclusive Caterer for Marquette Park Pavilion in Gary, IN

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9012 South Stony Island  
Chicago, IL 60712

## Traditional Plated Dinner

### salad course

*please choose one*

#### Pear Salad

Mixed Greens with Sliced Asian Pears, Aged Stilton Cheese and Candied Walnuts Drizzled with a Pear and White Balsamic Vinaigrette

#### Caesar Salad

Crisp Romaine, Croutons, and Fresh Grated Parmesan Cheese Tossed with Our Creamy Caesar Dressing

#### Wild Cherry Salad

Wild Field Greens, Dried Cherries, Candied pecans and Goat Cheese with a Sesame Vinaigrette

#### Strawberry Spinach Salad

Baby Spinach, Sliced Strawberries, and Bleu Cheese Drizzled with a Strawberry and White Truffle Infused Vinaigrette (+\$3.50)

### main course

#### Chicken Option

##### Chicken Florentine

Marinated Chicken Breast with a Spinach & Florentine Cheese Sauce

##### Lemon Tarragon Chicken

Chicken Breast with a Lemon Rich and Tarragon Infused Pan Sauce

##### Baked Chicken

Marinated Chicken Breast with herbs & spices (optional Honey Glaze)

#### Seafood Option

##### Atlantic Salmon Fillet

Pan Seared

##### Catfish Fillet

Pan Seared or Baked

### dual entrée option

#### Classic Filet of Beef

Served with Au Jus or Green Peppercorn Au Jus

### main course

#### Vegetarian Option

##### Quinoa & Grilled Vegetable Stuffed Mushroom

##### Grilled Vegetable Napoleon

Portobello, Zucchini, Roasted Pepper, Oven Roasted Tomato, Mozzarella, Drizzled with Basil Oil & Red Pepper Sauce

##### Quinoa or Brown Rice Stuffed Peppers

##### Vegetarian Lasagna

Zucchini, spinach & cheese lasagna with marinara sauce

### main course

#### Beef Option

**Classic Filet of Beef**  
Served with Madeira Sauce

##### Tuscan Braised Beef Short Ribs

Marinated in a beef peppercorn gravy or Au Jus

##### Beef Tenderloin

Served with Green Peppercorn Au Jus

##### Flat Iron Steak

Cooked Medium with Fresh Herbs and Tuscan Compound Butter

Extended vegetarian and fish options available upon request.

*Pricing may vary*

**FUZE**



## Traditional Plated Dinner (continued)

### vegetable

*please choose one*

#### Baby Vegetables

Fresh Baby Carrots, Baby Green and Yellow Sunburst Sliced Squash

#### Broccolini

#### Haricot Verts

Fresh Green Beans and French Baby Carrots in Almondine Butter

Turnips, Parsnips, Golden Beets, and Carrots Roasted with Olive Oil and Himalayan Sea Salt (+\$2.50)

### starch

*please choose one*

Oven Roasted Rainbow Fingerling Potatoes

Gourmet Artichoke Mashed Potatoes

Rice Pilaf

### pricing

Chicken Main Course \$28.00 per person

Vegetarian Main Course \$26.00 per person

Seafood Main Course Market Price

Beef Main Course \$30.00 per person

Dual Entrée Main Course \$42.00 per person

Plus 20% Service Charge & 7% Food & Beverage Tax

Menu Price Per Person Includes:

- ♦ China, Glassware and Silverware
- ♦ Complimentary Beverages Served at each Table or in Dispensers at one or both Bars (Lemonade, Water, Coffee or Tea)

Various Colors of Floor Length Standard Linens and Napkins priced separately

*Cake Cutting Fee \$75.00*

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## Classic Dinner

### salad course

*please choose one*

- Traditional Caesar Salad
- Pear & Walnut Salad
- Arugula & Asiago Salad

### entrée

*please choose one*

- Lemon Tarragon Chicken**  
Chicken Breast with a Lemon Rich and Tarragon Infused Pan Sauce
- Chicken Florentine**  
Spinach and Fontina Cheese Stuffed Chicken Breast Served with Red Pepper Sauce
- Braised Beef Short Ribs**  
Braised in Au Jus
- Country Stuffed Chicken**  
Served with sage and gravy

### dual entrée options

- Braised Beef Short Ribs**  
+\$11.00
- Filet Mignon with Sautéed Onions**  
+\$20.00

### accompaniments

*please choose two*

- Chive Garlic Mashed Potatoes
- Sautéed Green Bean Medley
- Roasted Red Potatoes
- Rice Pilaf
- Grilled Marinated Vegetables with Balsamic Reduction
- Cheese Ravioli with Marinara Sauce

Classic Dinner Served with Fresh Rolls & Butter

Vegetarian and fish options available upon request.  
*Pricing may vary*

### pricing

- Classic Buffet \$26.00 per person
- Classic Family Style \$27.50 per person
- Classic Plated \$29.00 per person

Plus 20% Service Charge & 7% Food & Beverage Tax

Menu Price Per Person Includes:

- ◆ 1 Salad Option, 1 Entrée Option, and 2 Accompaniments
- ◆ China, Glassware and Silverware
- ◆ Complimentary Beverages Served at each Table or in Dispensers at one or both Bars (Lemonade, Water, Coffee or Tea)

Various Colors of Floor Length Standard Linens and Napkins priced separately

*Cake Cutting Fee \$75.00*

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## Southern Dinner

### salad course

*please choose one*

Mixed Green Salad

Southern Chopped Salad  
with Apple Cider Vinaigrette  
Dressing

### entree

*please choose two*

Bourbon Honey Glazed Ham

Pork Loin with Jack Daniels  
Sauce

Fried Catfish

BBQ Ribs—Spare or Baby  
Back

Fried Chicken

Jerk Chicken

### accompaniments

*please choose two*

Collard Greens

Black Eyed Peas

Red Beans & Rice

Candied Sweet Potatoes

Dirty Rice

Macaroni & Cheese

Mostacholli

Southern Green Beans

Cheesy Potatoes or Grits

Mashed Potatoes & Gravy

Rice Pilaf

### pricing

Southern Buffet                \$24.00 per person

Southern Family Style        \$25.50 per person

Southern Plated                \$27.00 per person

Plus 20% Service Charge & 7% Food & Beverage Tax

Menu Price Per Person Includes:

♦ 1 Salad Option, 2 Entrée Options, and  
2 Accompaniments

♦ China, Glassware and Silverware

♦ Complimentary Beverages Served at each  
Table or in Dispensers at one or both  
Bars (Lemonade, Water, Coffee or Tea)

Various Colors of Floor Length Standard  
Linens and Napkins priced separately

*Cake Cutting Fee \$75.00*

Southern Dinner Served with  
Fresh Cornbread or Rolls &  
Butter

Vegetarian and fish options available  
upon request.  
*Pricing may vary*

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## Tuscan Dinner

### salad course

*please choose one*

- Caesar Salad
- Field Greens Salad with Balsamic Vinaigrette
- Italian Chopped Salad (+\$2.00)

### entree

*please choose two*

- Traditional Meat Lasagna
- Roasted Chicken with Rosemary
- Cheese Ravioli with Roasted Red Pepper Sauce
- Chicken Parmigiana
- Chicken Marsala
- Chicken Cacciatore
- Sausage, Peppers & Onions

### accompaniments

*please choose two*

- Roasted Italian Zucchini
- Italian Green Beans with Pancetta
- Fresh Vegetable Medley
- Grilled Marinated Vegetables
- Rice Pilaf

Tuscan Dinner Served with Fresh Rolls & Butter

Vegetarian and fish options available upon request.  
*Pricing may vary*

### pricing

Tuscan Buffet	\$26.00 per person
Tuscan Family Style	\$27.50 per person
Tuscan Plated	\$29.00 per person

Plus 20% Service Charge & 7% Food & Beverage Tax

Menu Price Per Person Includes:

- ♦ 1 Salad Option, 2 Entrée Options, and 2 Accompaniments
- ♦ China, Glassware and Silverware
- ♦ Complimentary Beverages Served at each Table or in Dispensers at one or both Bars (Lemonade, Water, Coffee or Tea)

Various Colors of Floor Length Standard Linens and Napkins priced separately

*Cake Cutting Fee \$75.00*

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## All American Dinner

### salad course

*please choose one*

House Salad with Choice of Dressing

Caesar Salad

### entree

*please choose two*

Beef Brisket

BBQ Chicken

BBQ Rib Tips (+\$6.00)

Baby Back Ribs (+\$6.00)

Braised Beef Short Ribs

Fried Chicken

### accompaniments

*please choose two*

Baked Beans

Half Corn on the Cob

Cole Slaw

Potato Salad

Macaroni Salad

Mostaccioli

Green Beans

Vegetable Medley

Macaroni & Cheese

All American Dinner Served  
with Fresh Rolls & Butter

### pricing

All American Buffet \$24.00 per person

All American Family Style \$26.50 per person

All American Plated \$29.00 per person

Plus 20% Service Charge & 7% Food & Beverage Tax

Menu Price Per Person Includes:

- ◆ 1 Salad Option, 2 Entrée Options, and 2 Accompaniments
- ◆ China, Glassware and Silverware
- ◆ Complimentary Beverages Served at each Table or in Dispensers at one or both Bars (Lemonade, Water, Coffee or Tea)
- ◆ Various Colors of Floor Length Standard Linens and Napkins priced separately

*Cake Cutting Fee \$75.00*

Vegetarian and fish options available  
upon request.  
*Pricing may vary*



## Menu Enhancements

Jambalaya Station  
with Andouille Sausage  
\$6.00 per person

Tropical Fruit Station  
\$5.00 per person

Made to Order Taco Station  
with Garnishes and Salsa to Include:  
Tacos de Bistec, Carnitas, Chicken, and  
Mahi Mahi (+\$3.00) on Corn Tortillas  
\$9.00 per person

Garlic Mashed Yukon Gold  
and Sweet Potatoes Station  
with Gourmet Toppings to Include:  
Applewood Smoked Bacon, Green Onions,  
Shredded Jack and Cheddar Cheese,  
Sour Cream, Butter, Caramelized Onions,  
Sautéed Mushrooms, Brown Sugar, and  
Candied Pecans  
\$8.50 per person

Build Your Own Tostada Station  
with Garnishes and Salsas to Include:  
Beef, Chicken and Ceviche (+\$) on Crispy  
Flat Tortillas  
\$8.50 per person

Cake Cutting Fee  
\$75.00



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## Menu Enhancements

### Mac and Cheese Station

Choice of Panko Crusted, Jack, Asiago and Gorgonzola Mac and Cheese or Traditional Mac and Cheese with Gourmet Toppings to Include:

Applewood Smoked Bacon, Crunchy Onions, Sliced Italian Sausage, and Sliced Mushrooms

\$ 8.00 per person

### Infused Spa Waters

Lemon and Limes \$1.25 per person

Blueberries and Strawberries \$1.25 per person

### Beverage Station Upgrade

Flavored Lemonade & Iced Tea

\$3.00 per person

### Build Your Own Burger Station

Add Gourmet Toppings: Bacon, Bleu Cheese Crumbles, Caramelized Onions, and Sautéed Mushrooms

\$6.50 per person

### Chef's Choice Vendor Meal

\$15.00 per person

### Build Your Own Hot Dog Station

Vienna Beed Hot Dogs with Chicago Style Toppings, Chili, Cheese, Diced Onions, Mustard, Relish and Tomatoes

\$4.50 per person

### Kids Meal

Ages 12 and under

\$15.00 per person

## Brunch Buffet

### entree

*please choose two*

Brown Sugar Bacon  
(Pork or Turkey)  
Breakfast Sausage  
(Pork or Turkey)  
Sausage Gravy with  
Buttermilk Biscuits  
Roast Beef with Gravy  
Fried or Baked Chicken  
Sausage, Peppers &  
Onions  
Honey Ham (+5.00)

### accompaniments

*please choose five*

Belgian Waffles with Fruit  
French Toast  
Pancakes with 1 Topping  
(additional toppings extra)  
Scrambled Eggs  
Hash Brown Potatoes  
Cheddar Hash Brown  
Casserole  
Rice Pilaf  
Buttered Corn on the Cob  
Macaroni & Cheese  
Green Bean Medley  
Roasted Red Potatoes  
Seasonal Fruit  
Shrimp and Grits (+\$4.00)

### pricing

Brunch Buffet \$20.00 per person

Plus 20% Service Charge & 7% Food & Beverage Tax

Menu Price Per Person Includes:

- ◆ 2 Entrée Options , and 5 Accompaniments
- ◆ China, Glassware and Silverware
- ◆ Complimentary Beverages Served at each Table or in Dispensers at one or both Bars (Lemonade or Orange Juice, Water, Coffee or Tea)

Various Colors of Floor Length Standard Linens and Napkins priced separately

*Cake Cutting Fee \$75.00*

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## Brunch Buffet (continued)

### stations

*Add a station to complete your brunch buffet*

#### Soup and Salad Station

Broccoli & Cheese Soup, Chicken & Noodle  
Soup, Vegetable Soup

Spinach Salad, Fresh Green Tossed Salad,  
Caesar Salad

Served with assorted salad dressings and  
crackers

\$5.00 per person (2 items)

Each additional item +\$1.00 per person

#### Oatmeal Station

Steel Cut Oats with choice of fruits, nuts  
and spices to include:

Almonds, walnuts, apples, bananas, raisins,  
maple syrup, brown sugar, honey, and nutmeg

\$5.00 per person

#### Continental Breakfast Station

Assortment of Danishes, Muffins  
and Donuts

Assorted Flavors of Individual Fruit  
Yogurts

Fresh Bagels and Whipped Cream Cheese

Fresh Fruit

\$8.00 per person

#### Cold Cereal Station

Assortment of Cereals with Berries and  
Milk

\$4.00 per person



## Boxed Lunches

### hearty sandwiches

*6 inch sub sandwich*

*Includes lettuce, cheese, mayo or mustard packets*

*please choose one*

White  
Wheat  
Croissant

*please choose one*

Ham  
Turkey  
Roast Beef  
Chicken Salad

### accompaniments

#### Sides

*please choose one*

Pasta Salad  
Potato Salad  
Bag of Chips  
Cole Slaw  
Apple or Orange

#### Cookies

*please choose one*

Chocolate Chip Cookie  
Peanut Butter Cookie  
Oatmeal Raisin Cookie  
Sugar Cookie

#### Beverage

*please choose one*

Soft Drink  
Bottled Water  
Orange Juice  
Cranberry Juice

### pricing

Boxed Lunch                      \$12.00 per person

Plus 20% Service Charge & 7% Food & Beverage Tax

Menu Price Per Person Includes:

◆ One Sandwich, One Side, One Cookie, One Beverage

Lunch Platters Available (ask for pricing)



## Hors D'Oeuvre Options

\$5.00 per person for Two Choices  
Extra items (unless otherwise noted) \$3.00 per person  
Served Passed or Placed as a Pre-Entrée Course

Assorted Mini Quiches  
Bacon Wrapped Mini Beef Filets  
Beef Empanadillas  
Bruschetta Pomodoro  
Buffalo Style Wings & Drumettes with Ranch and  
Bleu Cheese Dipping Sauce  
Caprese Skewers  
Crab Cakes  
Fig, Goat Cheese and Mascarpone Tart  
Flat Bread Pizza with Pancetta & Fontina Cheese  
Goat Cheese, Pear and Onion Pizza Wedges  
Gorgonzola & Caramelized Onion Bruschetta on  
a Mini Butter Brioche Round  
Mini Beef Wellingtons with Béarnaise Sauce  
Placed—Roasted Poblano Pepper Hummus  
Station with Seasonal Vegetables and Pita Chips  
Placed—Tortilla Chips and Fresh Salsa  
Collard Greens & Cream Cheese Wontons

Fried Green Tomatoes  
Stuffed Mushrooms with Vegetables, Chicken,  
Sausage or Crabmeat  
Teriyaki Chicken Skewers  
Vegetable Quesadillas  
Vegetarian Spring Roll with Peanut, Plum or  
Thai Ginger Sauce  
Ciroc Vodka Infused Chicken Wings and  
Drumettes (Peach or Apple) (+\$4.00)  
Garlic Shrimp on a Skewer (+\$4.00)  
Large Coconut Shrimp (+\$5.00)  
Mini Grilled Cheese with Tomato Soup Shots  
(+\$4.00)  
Placed Tray of Crudites with Buttermilk Ranch  
and Onion Dip (+\$7.00)  
Pulled Pork Slider (+\$3.75)  
Shrimp and Grits Shots (+\$4.00)  
Shrimp Cocktail Shots (+\$4.00)

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## Bar Service Open Bar Packages

### Cocktail Hour Package

\$7.00 per person  
1 Hour of Beer and Wine

Wine: Cabernet Sauvignon,  
Merlot, Moscato, Chardonnay,  
White Zinfandel

Beer: Miller Light, Miller Genuine  
Draft, Amstel Light

### 3 Hour Standard Bar Package

\$20.00 per person

Wine: Cabernet Sauvignon,  
Merlot, Moscato, Chardonnay,  
White Zinfandel

Beer: Miller Light, Miller  
Genuine Draft, Amstel Light,  
Heineken, Corona

### 3 Hour Premium Bar Package

\$24.00 per person

Wine: Cabernet Sauvignon,  
Merlot, Moscato, Chardonnay,  
White Zinfandel

Beer: Miller Light, Miller Genuine  
Draft, Amstel Light, Heineken,  
Corona

### 3 Hour Beer & Wine Package

\$15.00 per person

Wine: Cabernet Sauvignon,  
Merlot, Moscato, Chardonnay,  
White Zinfandel

Beer: Miller Light, Miller Genuine  
Draft, Amstel Light

Call/Name Liquors: Seagram's  
7 Whiskey, Jim Bean Bourbon,  
J&B Scotch, Tanqueray Gin,  
Beefeater Gin, , Smirnoff or  
Tito's Vodka,  
Bacardi Light/Gold Rum,  
Captain Morgan Spiced Rum,  
Malibu Rum, Jose Cuervo  
Tequila, Cuervo Gold & Silver,  
Hennessy Cognac Bar mixers,  
Soda and Juice

Premium/Top Shelf Liquors:  
Ketel One Vodka, Grey Goose  
Vodka, Bombay Sapphire Gin,  
Captain Morgan Rum, Johnnie  
Walker Black Scotch, Crown  
Royal Whiskey, Jack Daniels  
Whiskey, Wild Turkey Bourbon,  
Makers Mark Bourbon, Chivas  
Regal Scotch, Glenlivet Whiskey,  
Jameson Whiskey, 1800  
Reposado Tequila, Patron  
Tequila, Hennessy and Remy  
Martin Cognac.

Standard Liquors are included in  
Premium Bar Options



## Bar Service Cash Bar & Toasts

### Cash Bar

Bartender Fee \$75.00 per event

(less than 150 guests)

Additional Bartender(s) required for events hosting 150 guests or more.

Domestic Beer	\$4.00 each
Imported Beer	\$5.00 each
Mixed Call/Name Drinks	\$7.00
Mixed Premium/Top Shelf Drinks	\$10.00
Call/Name Martinis	\$7.00
Premium/Top Shelf Martinis	\$10.00
Glass of Wine	\$5.00
Soda	\$2.00 each
Signature Drinks	Prices Vary

### Champagne Toast

Each Case—\$125.00

### Non-Alcoholic Champagne Toast

Each Case—\$110.00

