

Fuso Buffet Menu - \$31 per person

Choice of Salad:

Fuso House, Baby Spinach, Caesar, or Mixed Greens

Choice of Two Entrees:

Chicken Marsala; Chicken Piccata; Artichoke Spinach Ravioli with Olive Tapenade and Butternut Squash; Chicken Alfredo; Chicken Parmigiana; Cheese Ravioli, Lasagna; Spaghetti with Salsiccia; Eggplant Parmigiana; Madeira Chicken

Two Side Dishes:

Garlic Mashed Potato, Fresh Sauteed Vegetables, Roasted Red Potatoes, Wild Rice Pilaf or Pasta

Fuso Italian Restaurant offers a full bar. Price does not include tax or tip. (707) 447-5560 fuso535@gmail.com

Fuso Buffet Menu - \$38 per person

Choice of Salad:

Fuso House, Baby Spinach, Caesar, or Mixed Greens

Choice of One Appetizer:

Creamy Risotto Rounds; Mini Meatballs; Stuffed Mushrooms; Calamari Fritte; Butternut Ravioli; Bruschetta, Lumpia; Grilled Sausages

Choice of Two Entrees:

Chicken Marsala; Chicken Piccata; Chicken Alfredo; Madeira Chicken; Chicken Parmigiana; Cheese Ravioli, Lasagna, Eggplant Parmigiana; Spaghetti with Salsiccia; Spinach Ravioli tossed with an Olive Tapenade and Butternut Squash; Chef's Catch of the Day; Beef Medallions with Madeira Mushroom Sauce

Two Side Dishes:

Garlic Mashed Potato, Fresh Sauteed Vegetables, Roasted Red Potatoes, Wild Rice Pilaf or Pasta

Dessert

Fuso Italian Restaurant offers a full bar. Price does not include tax or tip. (707) 447-5560 fuso535@gmail.com

Fuso Banquet Lunch Menu - \$25 per person

Choose 1 option (salads):

Fuso's House salad

Fresh Baby Greens, Tossed in Balsamic Vinaigrette with Seasonal Fruit Garnish, Spiced Walnuts, Marinated Red Onion, and Topped with Crumbled Blue Cheese

Fuso's Caesar

Romaine Hearts, Ciabatta Croutons & House Caesar Dressing and Asiago garnish

Mixed Green Salad

Baby Greens, Dijon Vinaigrette, Grape Tomato and English Cucumber.

Choose 4 options (Lunch Entrees):

Filet Mignon Sandwich

Petite Filet char grilled medium rare with Caramelized Onion, Sautéed Mushrooms, Blue Cheese, and Romaine. Served on a toasted Ciabatta with Horseradish Aioli

Roasted Turkey Panini

Turkey Breast, Bacon, Lettuce, Tomato, Avocado and Smoked Mozzarella Cheese on Panini pressed Ciabatta Roll with Pesto Aioli

Spaghetti and Meatballs

Three House Meatballs simmered in Marinara Sauce. Served on Spaghetti with Parmesan Cheese

Chicken Parmigiana

Italian Style Chicken Breast baked with Mozzarella, Provolone, Marinara and Parmesan. Served on Pasta with Vegetables

Fettuccini Carbonara

Hickory Bacon, Prosciutto, Scallions, Onions, Herbs, Garlic and Mushrooms, Madeira Cream and Parmesan

Penne "Incarcerata" Spicy

Calabrese and Mild Italian Sausage, Garlic, Onions, Sweet Peppers, Snap Peas, Red Chili Flakes Basil Tomato Cream with Asiago garnish

Egg Plant Parmigiana

Italian Style breaded Eggplant, Spinach sauté and Fresh Mozzarella. Baked with Marinara and Asiago. Served with Seasonal Vegetables and Pasta Aglioli

Capellini

Authentic Pomodoro Sauce on Angel Hair Pasta. Garnish of Extra Virgin Olive Oil and Basil

Fettuccini Alfredo

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

Chicken Marsala

Chicken Breast in Parmesan Egg Batter with Mushrooms, Onions, Garlic and Marsala Butter Sauce. Served with Vegetables and Spaghetti Aglioli

Chicken Piccata

Chicken Breast in Parmesan Egg Batter with White Wine, Lemon, Onion and Caper Butter Sauce. Served with Vegetables and Spaghetti Aglioli.

Lasagna

Beef and Sweet Italian Sausage Layered with Ricotta, Mozzarella and Parmesan Cheeses. Baked with Provolone and served "En Casserole".

Corkage is \$15.00 per bottle; wine cannot 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.

Fuso Banquet Lunch Menu \$31 per person

Choose 1 Option (appetizer):

Appetizers served family style

Fried Calamari

Crisp calamari tubes and tentacles. Served with a lemon caper aioli and lemon.

Bruschetta

Toasted Ciabatta from Sonoma, tomatoes, basil and garlic topped with extra virgin olive oil, balsamic reduction and Asiago cheese.

Beef & Shrimp Lumpia

Beef, shrimp, and onions.

Mini Meatballs

Petite meatballs served in Marinara sauce with Parmesan garnish

Homemade Butternut Squash Raviolis

Butternut Squash Raviolis, Sage Brown Butter, Garlic, Sun Dried Tomatoes, Pine Nuts, Fresh Asparagus and Garlic. Asiago garnish.

Grilled Sausage.

Chicken Sausage with Asiago

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 Blue Cheese

Fuso's Caesar

Romaine Hearts, Ciabatta Croutons & House Caesar Dressing with Asiago garnish

Mixed Green Salad

Baby Greens, Dijon Vinaigrette, Tomato and English Cucumber

Choose 4 Options (Lunch entrees):

Fuso Smoked Mozzarella Burger

Angus Beef, Char-Broiled (Medium), Caramelized Onions, Bacon Jam and Cheese. Served on a Toasted Brioche Roll.

Filet Mignon Sandwich

Petite Filet char grilled medium rare with Caramelized Onion, Sautéed Mushrooms, Blue Cheese, and Romaine. Served on a toasted Ciabatta with Horseradish Aioli.

Roasted Turkey Panini

Turkey Breast, Bacon, Lettuce, Tomato, Avocado and Smoked Mozzarella Cheese on Panini pressed Ciabatta Roll with Pesto Aioli.

Eggplant Sandwich

Eggplant, Baby Spinach, Caramelized Onions, Fresh Tomatoes, served on a toasted Ciabatta Roll with Basil Pesto, and Melted Fresh Mozzarella.

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.

Penne "Incarcerata" Spicy

Spicy and Mild Sausage Sautéed with Garlic, Onions, Sweet Peppers, Snap Peas, and Crushed Peppers Tossed with Penne Pasta, Fresh Herbs in a Tomato Cream Sauce.

Egg Plant Parmigiana

Italian Style breaded Eggplant, Spinach sauté and Fresh Mozzarella. Baked with Marinara and Asiago. Served with Seasonal Vegetables and Pasta Aglioli.

Capellini

Authentic Pomodoro Sauce on Angel Hair Pasta. Garnish of Extra Virgin Olive Oil and Basil.

Penne Pasta with Creamy Pesto and Chicken

Penne Pasta Tossed with our Basil Pesto Sauce, Toasted Pine Nuts, Broccoli, Sun-Dried Tomatoes and Garnished with Shaved Asiago Cheese and Basil.

Fettuccini Alfredo

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

Chicken Marsala

Chicken Breast in Parmesan Egg Batter with Mushrooms, Onions, Garlic and Marsala Butter Sauce. Served with Vegetables and Spaghetti.

Chicken Piccata

Chicken Breast in Parmesan Egg Batter with White Wine, Lemon, Onion and Capers Butter Sauce. Served with Vegetables and Spaghetti.

Lasagna

Beef and Sweet Italian Sausage Layered with Ricotta, Mozzarella and Parmesan Cheeses. Baked with Provolone and served "En Casserole".

Fresh Fish of the day *(Market Price)*

Dessert

Scoop of Gelato or Cheesecake

Corkage is \$15.00 per bottle; wine cannot 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.

Fuso Banquet Dinner Menu - \$33 per person

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 Blue Cheese

Fuso's Caesar

Romaine Hearts, Ciabatta Croutons & House Caesar Dressing and Asiago garnish

Mixed Green Salad

Baby Greens, Dijon Vinaigrette, Grape 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.

Fettuccine 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 with 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 \$15.00 per bottle; wine cannot 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.

Fuso Banquet Dinner Menu - \$45 per person

Choose 1 Option (appetizers):

Appetizers served family style

Fried Calamari

Crisp calamari tubes and tentacles. Served with a lemon caper aioli and lemon.

Bruschetta

Toasted Ciabatta from Sonoma, tomatoes, basil and garlic topped with extra virgin olive oil, balsamic reduction and Asiago cheese.

Baked Brie

Caramelized Fuji Apple, Onions and Brie Wrapped in Golden Brown Pastry. Maple Spiced Walnuts, Seasonal Fruit, and Roast Garlic Garnish.

Mini Meatballs

Petite meatballs served in Marinara sauce with Parmesan garnish.

Choose 1 Option (salads):**Fuso's House salad**

Fresh Baby Greens, Tossed in Balsamic Vinaigrette with Seasonal Fruit Garnish, Spiced Walnuts, Marinated Red Onion, and Topped with Crumbled Blue Cheese

Fuso's Caesar

Romaine Hearts, Ciabatta Croutons & House Caesar Dressing and Asiago garnish

Mixed Green Salad

Baby Greens, Dijon Vinaigrette, Grape Tomato and English Cucumber.

Choose 4 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.

Home-Made Goat Cheese Gnocchi

Home-made Goat Cheese Gnocchi, Sautéed in Brown Butter, Sun-Dried Tomatoes, Garlic, Asparagus, Toasted Pine Nuts, and Sage. Topped with Grilled Chicken Breast and Asiago Cheese.

Penne "Incarcerata" Spicy

Calabrese and Mild Italian Sausage, Garlic, Onions, Sweet Peppers, Snap Peas, Red Chili Flakes Basil Tomato Cream with Asiago garnish.

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.

Fuso Calamari Steak

Italian Style Calamari Steak in Garlic and Red Chili Sauce. Served on Crispy Risotto Cakes with Vegetables.

Linguine Pasta with Seafood spicy

Mussels, Clams, Fresh Fish and Prawns in Garlic Lemon and Chardonnay Butter Sauce with Grape Tomato, Leek, Fennel, Scallion, Shallot, and Parsley.

Penne Pasta with Creamy Pesto and Chicken

Basil Pesto Cream, Grilled Chicken Breast, Broccoli, Pine Nuts, and Sun-Dried Tomatoes with Asiago Basil Garnish.

Fettuccini Alfredo

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

Chicken Piccata

Chicken Breast in Parmesan Egg Batter with White Wine, Lemon, Onion, and Caper Butter Sauce. Served with a side of Vegetables and Spaghetti.

Chicken Marsala

Chicken Breast in Parmesan Egg Batter with Mushrooms, Onions, Garlic, and Marsala Butter Sauce. Served with a side of Vegetables and Spaghetti.

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 2 Options (dessert):

Cheesecake

Classic New York Cheesecake served with Fresh Fruit and Berry Coulis.

Triple Chocolate Mousse Cake

Layers of Dark & Milk Chocolate Mousse, Chocolate Cake, and White Chocolate Frosting. Garnished with a White and Dark Chocolate Aureate. Finished with Chocolate Sauce.

Gelato or Spumoni

Italian style ice creams Chocolate, Spumoni, Vanilla, Lemon Sorbet

Corkage is \$15.00 per bottle; wine cannot 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.

Fuso Banquet Dinner Menu - \$51 per person

Choose 1 Option (appetizers):

Appetizers Served family style

Fried Calamari

Crisp calamari tubes and tentacles. Served with a lemon caper aioli and lemon.

Bruschetta

Toasted Ciabatta from Sonoma, tomatoes, basil and garlic topped with extra virgin olive oil, a balsamic reduction and Asiago cheese.

Baked Brie

Caramelized Fuji Apple, Onions and Brie Wrapped in Golden Brown Pastry. Maple Spiced Walnuts, Seasonal Fruit and Roast Garlic Garnish.

Mini Meatballs

Petite meatballs served in Marinara sauce with Parmesan garnish.

Bacon Wrapped Prawns

Jumbo Prawns, Wrapped in Hickory Bacon. Served with Garlic Ginger Sauce.

Butternut Squash Raviolis}

Butternut Squash Raviolis, Sage Brown Butter, Garlic, Sun Dried Tomatoes, Pine Nuts, Fresh Asparagus and Garlic. Asiago garnish.

Choose 1 Option (salads):

Fuso's House salad

Fresh Baby Greens, Tossed in Balsamic Vinaigrette with Seasonal Fruit Garnish, Spiced Walnuts, Marinated Red Onion, and Topped with Crumbled Blue Cheese

Fuso's Caesar

Romaine Hearts, Ciabatta Croutons & House Caesar Dressing and Asiago garnish

Mixed Green Salad

Baby Greens, Dijon Vinaigrette, Grape Tomato and English Cucumber.

Choose 4 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.

Home-Made Goat Cheese Gnocchi

Home-Made Goat Cheese Gnocchi, Sautéed in Butter, Sun-Dried Tomatoes, Garlic, Asparagus, Toasted Pine Nuts, and Sage. Asiago Cheese. Topped with Grilled Chicken Breast and Asiago Cheese.

Penne "Incarcerata" (spicy)

Calabrese and Mild Italian Sausage, Garlic, Onions, Sweet Peppers, Snap Peas, Red Chili Flakes Basil Tomato Cream. Asiago garnish.

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.

Fuso Calamari Steak Diavolo

Italian Style Calamari Steak in Garlic and Red Chili Sauce. Served on Crispy Risotto Cakes with Vegetables.

Linguine Pasta with Seafood spicy

Mussels, Clams, Fresh Fish and Prawns in Garlic Lemon and Chardonnay Butter Sauce with Grape Tomato, Leek, Fennel, Scallion, Shallot, and Parsley

Penne Pasta with Creamy Pesto and Chicken

Basil Pesto Cream, Grilled Chicken Breast, Broccoli, Pine Nuts, and Sun-Dried Tomatoes. Asiago Basil Garnish.

Fettuccini Alfredo

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

Chicken Piccata

Chicken Breast in Parmesan Egg Batter with White Wine, Lemon, Onion, and Capers Butter Sauce. Served with a side of Vegetables and Spaghetti.

Chicken Marsala

Chicken Breast in Parmesan Egg Batter with Mushrooms, Onions, Garlic and Marsala Butter Sauce. Served with a side of Vegetables and Spaghetti.

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 2 Options (dessert):**Cheesecake-Classic**

New York Cheesecake served with Fresh Fruit and Berry Coulis

Triple Chocolate Mousse Cake

Layers of Dark & Milk Chocolate Mousse, Chocolate Cake, and White Chocolate Frosting. Garnished with a White and Dark Chocolate Aureate. Finished with Chocolate Sauce.

Gelato

Italian style ice creams Chocolate, Spumoni, Vanilla, Lemon Sorbet

Corkage is \$15.00 per bottle; wine cannot 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.

Fuso Italian Restaurant offers a full bar. Price does not include tax or tip.

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