

Welcome to the Firecracker Room!

Details

appetizer party

This menu is designed for those who would like to host appetizers only.

morning meeting

This option is designed for those who need a professional space to host morning meetings. It includes a continental breakfast and other tools to help facilitate your needs.

lunch

These menu options are for those who would like full service sit down dining.

dinner

These menu options are for those who would like full service sit down dining.

party style

These menu options are designed for those who would like a more buffet type service where guests have a variety of foods to choose from.

catering

This section goes into the details for guests who would like off-site catering services and food provided.

beverages

All beverages are a separate purchase.

Self-Service Beverage Station

Ice Tea, Lemonade, Water and Coffee is available for self-service for \$50.

Wine, beer, and cocktails list is available upon request. Beer and wine options change regularly. There is an \$18 corkage fee for 750ml bottles of wine brought into the restaurant.

firecracker room

The Firecracker Room can be rented with service, food and beverage for the following food and beverage minimums:

\$500 for Breakfast | \$500 for Lunch | \$750 for Dinner

These are food and beverage minimums and not room charges. There is no charge for renting the room.

Day Parts are: Breakfast 7am-11am | Lunch 11am to 4pm | Dinner 4pm to Close

Reservations require a 25% deposit. Cancellations must be received two weeks prior to your reservation to avoid losing your deposit.

Dessert

Dessert menu is available upon request. Desserts are all made in-house and change regularly. Outside desserts and cakes can be brought in for a \$2 per person cake cutting fee.



Welcome to the Firecracker Room!

Appetizer Party

Option 1

vietnamese spring rolls

soft rice paper, vegetables, grilled chicken, ginger-carrot salad and sweet chili sauce

fresh-baked bruschetta

cambozola, caramelized onion, and bacon

crispy calamari

buttermilk battered and quick fried calamari served with lemon-garlic aioli and spicy marinara

firecracker lettuce wraps

firecracker marinated chicken, portobello mushrooms, water chestnuts, carrot-ginger salad, rice sticks, and spicy hoisin sauce wrapped in lettuce

bacon wrapped dates

dates stuffed with macadamia nut, wrapped in hickory smoked bacon and drizzled with balsamic reduction

\$10

Option 2

baked brie

brie cheese with sauteed garlic, onion and fresh thyme baked and served with crisp crostini

crispy calamari

buttermilk battered and quick fried calamari served with lemon-garlic aioli and spicy marinara

fresh-baked bruschetta

basil pesto, heirloom tomato, shaved parmesan and sciabica olive oil

fire-grilled pizza

- bacon and tomato
- sausage and peppers

brussels sprouts with bacon

fresh brussels sprouts pan seared with bacon, toasted walnuts and blue cheese

\$12

Option 3

bacon wrapped dates

dates stuffed with macadamia nut, wrapped in hickory smoked bacon and drizzled with balsamic reduction

firecracker pork slyders

ginger-braised pork, sukiyaki vegetables, and habanero sour cream between fresh grilled slyder buns

brussels sprouts with bacon

fresh brussels sprouts pan seared with bacon, toasted walnuts and blue cheese

southern italian meatballs

miniature meatballs in marinara with shaved parmesan

prawn cocktail

prawns blanched in a light seasoned stock, tossed with fresh herbs and served with classic cocktail sauce

\$14


Fuzio
UNIVERSAL *Bar*

Welcome to the Firecracker Room!

Morning Meeting

Beverages

Coffee
Orange Juice
Bottled Water
Hot Tea
Iced Tea

Fuel

Assorted Pastries
Fresh Yogurt
Fresh Fruit
Bagels

Tools

Fuzio can provide:

- Projector Screen
- Podium

\$15 per person

Fuzio proudly serves

MILÓNE
COFFEE & TEA

Fuzio
UNIVERSAL *Butter*

Welcome to the Firecracker Room!

Lunch

Option 1

First Course

harvest mixed greens

with heirloom grape tomatoes, seasoned croutons and roasted garlic vinaigrette

seasonal soup

selections are seasonal and prepared by chef fuzio, see your server for details

Second Course.....

fire-grilled chicken and roasted peppers sandwich

grilled chicken breast, roasted peppers, provolone, balsamic onions and herbed aioli

firecracker pork fusilli

ginger-braised pork, firecracker-hot habanero pesto and sour cream—give it a stir to mingle heat and flavors together

roasted herbed portabello & tomato pizza

topped with fresh pesto, mozzarella-provolone blend, touch of parmesan, herbed roasted portobellos, fresh tomato, basil and chili flakes, with sprinkle of extra virgin olive oil

\$14

(pre-counts on salads and entrees required)

Option 2

First Course

caesar salad

chopped romaine, caesar dressing and seasoned crouton

harvest mixed greens

with heirloom grape tomatoes, seasoned croutons and roasted garlic vinaigrette

Second Course.....

rigatoni alfuizio

garlic cream sauce, pomodoro and hickory smoked bacon

firecracker tri tip sandwich

our signature slow roasted tri tip steak, habanero aioli, provolone, fresh spinach, and balsamic onions

suasage & peppers pizza

topped with pomodoro sauce, mozzarella-provolone blend, touch of parmesan, chicken sausage, roasted red peppers and basil

\$14

(pre-counts on salads and entrees required)

Option 3

First Course

greek salad

mixed greens, kalamata olives, feta cheese and sun-dried tomatoes with roasted garlic vinaigrette

chopped salad

grilled chicken breast, salami, fuji apples, bleu cheese, romaine lettuce, tomatoes and creamy balsamic vinaigrette dressing

Second Course.....

grilled chicken & roasted peppers

grilled chicken breast, roasted peppers, provolone, balsamic onions and herbed aioli

chicken sausage penne

spicy chicken sausage, light marinara, roasted red bell peppers, basil, parmesan and whole grain penne

bacon & tomato

topped with a white garlic and fresh herbed cream sauce, heirloom tomatoes, roasted bacon and garlic cloves

\$15

(pre-counts on salads and entrees required)

Add Dessert

desserts are all made in-house and change seasonally. Please see Chef Fuzio for the current selections.

\$6


Fuzio
UNIVERSAL *Bistro*

Welcome to the Firecracker Room!

Dinner

Option 1

First Course

caesar salad

chopped romaine, caesar dressing and seasoned croutons

harvest mixed greens

with heirloom grape tomatoes, seasoned croutons and roasted garlic vinaigrette

\$16

(pre-counts on salads and entrees required)

Second Course.....

fuzio firecracker pork fusilli

ginger-braised pork, firecracker-hot habanero pesto and sour cream

rigatoni alfuzio

garlic cream sauce, pomodoro and hickory smoked bacon

angel hair & fresh tomatoes

roma tomatoes, garlic, extra virgin olive oil, basil and parmesan cheese

Option 2

First Course

caesar salad

chopped romaine, caesar dressing and seasoned croutons

harvest mixed greens

with heirloom grape tomatoes, seasoned croutons and roasted garlic vinaigrette

\$25

(pre-counts on salads and entrees required)

Second Course.....

bacon bourbon pork chop

seasoned bone-in pork chop, pan seared and deglazed with ol' major bacon bourbon served with russet mashed potato, baby carrots and a southwest chipotle pesto

mary's free range chicken

oven roasted rosemary chicken breast, parmesan risotto, seasonal roasted vegetables and chicken jus



Welcome to the Firecracker Room!

Dinner (Continued)

Option 3

First Course Second Course.....

greek salad

mixed greens, kalamata olives, feta cheese and sun-dried tomatoes with roasted garlic vinaigrette

caesar salad

caesar dressing, seasoned croutons and shaved parmesan

\$26 *(pre-counts on entrees required)*

firecracker tri tip roast

slow cooked certified angus trip tip beef marinated in our signature firecracker marinade, served with scalloped potato gratin and asparagus spears

ora king salmon

grilled new zealand salmon, basamati rice, organic carrots, white wine reduction, kalamata olives, sundried tomatoes, and toasted pine nuts

Option 4

First Course Second Course.....

harvest mixed greens

with heirloom grape tomatoes, seasoned croutons and roasted garlic vinaigrette

chopped salad

grilled chicken breast, salami, fuji apples, bleu cheese, romaine lettuce, tomatoes and creamy balsamic vinaigrette dressing

\$26 *(pre-counts on entrees required)*

firecracker tri tip roast

slow cooked certified angus trip tip beef marinated in our signature firecracker marinade, served with scalloped potato gratin and asparagus spears

mary's free range chicken

oven roasted rosemary chicken breast, parmesan risotto, seasonal roasted vegetables and chicken jus

tiger prawn pomodoro

jumbo prawns sautéed with garlic, chili flake, parsley and our scratch made pomodoro sauce with linguini noodle and grated parmesan

Add Dessert

Desserts are all made in-house and change seasonally. Please see Chef Fuzio for the current selections.

\$6



Welcome to the Firecracker Room!

Party Style

Option 1

caesar salad

chopped romaine, caesar dressing and seasoned crouton

harvest mixed greens

with heirloom grape tomatoes, seasoned croutons and roasted garlic vinaigrette

fuzio firecracker pork fusilli

ginger-braised pork, firecracker-hot habanero pesto and sour cream

rigatoni alfuzio

garlic cream sauce, pomodoro and hickory smoked bacon

roasted vegetables

oven roasted seasonal vegetables, herbed oil and light spices

\$16

Option 2

bleu cheese chicken salad

chicken breast, romaine lettuce, bleu cheese dressing, fuji apples, bleu cheese crumbles, cucumbers, penne pasta and tomatoes

chopped salad

grilled chicken breast, salami, fuji apples, bleu cheese, romaine lettuce, tomatoes and creamy balsamic vinaigrette dressing

chicken sausage penne

chicken sausage, marinara sauce, roasted red bell peppers, basil and parmesan

rigatoni alfuzio

garlic cream sauce, pomodoro and hickory smoked bacon

angel hair & fresh tomatoes

angel hair pasta, heirloom grape tomatoes, garlic, extra virgin olive oil, basil and parmesan cheese

roasted vegetables

oven roasted seasonal vegetables, herbed oil and light spices

\$18

Option 3

roasted vegetables

oven roasted seasonal vegetables, herbed oil and light spices

caesar salad

chopped romaine, caesar dressing and seasoned croutons

harvest mixed greens

with heirloom grape tomatoes, seasoned croutons and roasted garlic vinaigrette

herbed marinated grilled chicken

marinated individual chicken breasts seasoned and grilled

firecracker trip tip steak

grilled trip tip marinated in our signature firecracker blend of herbs and spices, served medium

roasted red potatoes

fresh cut red potatoes specially seasoned and oven roasted until slightly crisp and tender

fresh baked ciabatta rolls

perfect complement with any dinner served with salted butter

\$24



Welcome to the Firecracker Room!

Party Style

Option 4

greek salad

mixed greens, kalamata olives, feta cheese and sun-dried tomatoes with roasted garlic vinaigrette

caesar salad

chopped romaine, caesar dressing and seasoned croutons

roasted vegetables

oven roasted seasonal vegetables, herbed oil and light spices

tiger prawn pomodoro

jumbo prawns sautéed with garlic, chili flake, parsley and our scratch made pomodoro sauce with linguini noodle and grated parmesan

mary's free range chicken

brined, then slow roasted with fresh rosemary, garlic and red onion topped with scratch made chicken jus

parmesan risotto

traditional arborio rice cooked slowly with garlic, onion, white wine and aged parmesan

fresh baked ciabatta rolls

perfect complement with any dinner served with salted butter

\$26

Add Dessert

Desserts are all made in-house and change seasonally. Please see Chef Fuzio for the current selections.

\$6



Welcome to the Firecracker Room!

Catering

Fuzio Universal Bistro can also bring our cuisine to you! We have specialized catering menus to fit your needs, please ask our sales manager for current menu options. The details are listed below and we are also available to customize your event to fit your needs.

Option 1

- You choose the menu.
- We bring the food for the menu option you have chosen.
- We serve the food. Service will vary depending on which menu option you prefer.

See Catering Menus for Pricing

Option 2

- You choose the menu.
- We bring the food for the menu option you have chosen.
- We supply the tableware, linens, silverware, and glassware for your tables.
- We serve the food. Service will vary depending on which menu option you prefer.

See your sales manager for pricing.

Beverages

Soda, bottled water, ice tea, and coffee

Wine, Beer, and Alcoholic Beverages

Due to the variances in requests, see your Sales Manager for a price quote and details.

Pricing Details

All outside catering events have a food and beverage minimum of \$750.00.

Depending on the location of your event, additional travel charges may apply.

Pricing is per guest. Sales tax and 20% gratuity will be added.

Reservation Requirements

All outside catering events require a reservation two weeks prior to the event.

Reservations require a major credit card. 25% of the reservation proposal will be charged if the event is cancelled less than two weeks prior to the event.

