

FUSION BAKERY & CAFÉ

CATERING MENU

ENTREES

Grilled Flank Steak

Flank steak marinated in a chimichurri sauce of fresh herbs, garlic, olive oil, and lemon juice. Served with herbed butter. Serves 4 \$40

Meatloaf

Homemade savory meatloaf made with ground beef and spicy sausage; perfectly baked with a fresh tomato ragout. Serves 8. \$25 (Can be made without sausage)

Pork Shoulder or Chicken Breast with Harissa

Pork Shoulder or Boneless Chicken Breast marinated in olive oil, chilies, cumin and garlic. Grilled to perfection. Served with a lemon wedges. \$8

Stuffed Chicken Breasts

Marinated in lemon, garlic and olive oil. Stuffed with homemade cornbread stuffing and slow roasted to perfection. Served with pecan-molasses butter. Serves 4. \$30

Shredded Chicken

Marinated in oregano, lemon juice, paprika, garlic, and olive oil. Slowed cooked to perfection. Served with a yogurt sauce. Serves 4. \$20

Baked Chicken

Whole chicken marinated in oregano, lemon juice, paprika, garlic and olive oil. Slow roasted to perfection. Serves 4-6 people. \$20

Curry Chicken

West Indian favorite of braised chicken thighs served in a sauce of olive oil, paprika, cumin, onions and Fusion Bakery's house made curry powder. 6 pieces. \$25

Browned Down Betty

Juicy chicken thighs marinated in apple cider vinegar, spices and green onions. 6 pieces. \$25

Fusion Bakery & Café

Wendy L. Adcock, Owner-Operator

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ENTREES

Vegetable Lasagna

A mixture of roasted vegetables layered between ricotta cheese, fresh mozzarella, and a cream sauce. Serves 8-10. \$20

Moroccan Roasted Chicken

Whole roasted chicken marinated with fresh ginger, allspice, cloves, cardamom and a touch of cayenne. Stuffed with a bulgur pilaf. Serves 4-6 people. \$30

Fusion Lasagna

A flavorful combination of chorizo, roasted crimini mushrooms and sweet peppers, layered between a tomato ragout and ricotta with fresh spinach and mozzarella.
Serves 8-10. \$30

Puerco Pibil

Slow cooked pork roast marinated in spices, garlic, and fresh citrus juice. Served with white rice. Serves 6. \$30

Shrimp with Harissa

Succulent sautéed shrimp marinated in harissa tossed with roasted sweet peppers, goat cheese and farfalle. Serves 4 people. \$40

BBQ Pork Chops

Marinated and grilled juicy bone-in chops finished off with Fusion Bakery's house made spicy barbeque sauce. 4 chops. \$35

Kebabs: Chicken, Beef, or Vegetables

Kebabs are charcoal grilled and served with a sesame – scallion dipping sauce

- Chicken is marinated yogurt, honey & spices
- Beef is marinated in fresh lime juice, herbs and garlic
- Char grilled veggies of crimini mushrooms, sweet peppers, tomatoes, squash & zucchini

20 kebabs. \$40

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SIDES

Collard Greens with Smoked Turkey

A healthy alternative of fresh collards greens married with the flavors of smoked turkey
Serves 8. \$20

Cornbread Stuffing

Fresh made buttermilk cornbread, savory chicken broth and spices. Serves 6. \$15

Baked Macaroni & Cheese

The perfect blend of cream, a myriad of delectable cheeses and spices. Serves 8. \$25

Candied Yams

Fresh cut sweet potatoes simmered in brown sugar and butter with just a hint of nutmeg and vanilla.
Serves 4. \$12

Roasted Vegetables

Caramelized red onions tossed with roasted zucchini, yellow squash, red peppers, mushrooms, and eggplant topped with goat cheese and a drizzle of fresh herbed vinaigrette. Serves 4. \$20

Black Beans and Rice

Savory black beans served over rice. Serves 4. \$15

Peas and Rice

Red beans and rice simmered in coconut milk, vegetable stock, onion and herbs.
Serves 4. \$15

Couscous with Roasted Fennel Bulb

Couscous tossed with roasted fennel bulb, garlic, toasted pine nuts and a hint of orange
Serves 4. \$20

Couscous with Roasted Root Vegetables

A Pilaf of couscous tossed with olive oil, ras el-hanout, roasted carrots, sweet potatoes, parsnips, and beets and toasted almonds.
Serves 4. \$20

Roasted Asparagus & Portabella Mushrooms

Perfectly roasted asparagus and meaty mushrooms lightly tossed with extra virgin olive oil and garlic. Topped off with diced fresh Roma tomatoes. Serves 4. \$20

Fried Red Cabbage

Red cabbage tossed with carrots, ginger, onion, green peppers, soy sauce and fresh orange juice.
Serves 4. \$15

Sweet Potato Hash

Pan fried sweet potatoes, sweet peppers, thick cut bacon and tossed with blue cheese
Serves 4. \$15

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SOUPS & SALADS

Black Bean Chili

Vegetarian savory soup with fresh roasted tomatoes, peppers, onions and spices. Served with sour cream and green onions. Serves 4. \$20

Chili Con Carne

A hearty stew of ground beef, black beans, kidney beans, corn, peppers and spices. Accompanied with sour cream, cheese, and green onions. Serves 4. \$20

Fusion Soup

Seafood medley of tilapia, shrimp, salmon and scallops in a curried broth of coconut milk, fresh herbs and fresh squeezed citrus fruits. Accompanied with udon noodles. Serves 4. \$30

Baby Greens Tossed Salad

Baby Greens, candied pecans, goat cheese, and grape tomatoes. Served with fresh basil-mint Vinaigrette. Serves 4. \$20

Fruit, Cheese, and Vegetable Platter

Colorful assortment of cheeses, seasonal fruit and fresh vegetables. Served with house made fresh dill and shallot dressing. Serves 15-20. \$50

Callaloo

West Indian stew made with collards, shrimp, crab, and smoked turkey. Served with brown rice. Serves 4. \$35

Tabbouleh

Bulgur wheat tossed with fresh lemon juice, tomatoes, cucumbers and mint. Serves 4. \$15

Fusion Salad

Israeli Couscous with honey, fresh lemon juice, mint and fresh blueberries. Serves 4. \$20

Sweet Corn Chowder (Seasonal)

Sweet corn, tomatoes and sweet peppers from local farms; blended with cream. Topped with bacon, fresh spring onions and a dollop of sour cream. Serves 4. \$20

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SANDWICHES

All sandwiches will be served on fresh baked bread unless specified

Roasted Vegetables

Caramelized onions tossed with roasted zucchini, yellow squash, red peppers, mushrooms, and eggplant topped with goat cheese and a drizzle of fresh herbed vinaigrette. Serves 4. \$25

Grilled Meatloaf

Grilled homemade savory meatloaf topped with melted cheese and fresh tomato ragout Serves 4. \$30

Shredded Chicken

Marinated in oregano, lemon juice, paprika, garlic, and olive oil. Slowed roasted to perfection. Served with a yogurt sauce. Serves 4. \$25

Fresh Hummus

Chickpeas blended with homemade **cashew butter**, star anise and chili-garlic paste. Served with fresh baked Naan. Accompanied with fresh sliced tomato, and goat cheese. Serves 4. \$20

Pulled Pork

Slow cooked pork roast marinated in spices, garlic, and limejuice. Served on corn cakes. Accompanied with Fusion Bakery's zesty homemade barbecue sauce. Serves 4. \$35

Salmon Patties

Pan fried salmon with fresh breadcrumbs, red onion and fresh herbs. Served with arugula and chipotle rémoulade. Serves 4. \$20

Turkish Flatbread Wraps

Baked wraps with a flavorful filling tossed with onion, cilantro, and tomato. Served with Greek yogurt and harissa (a North African sauce of olive oil, garlic, spices and chilies). Choose from Ground Beef, Ground Turkey, Shredded Chicken, Pulled Pork or Roasted Vegetables. Serves 6. \$35

Fusion Focaccia Bread

Fresh baked flatbread topped with caramelized onions, feta cheese, avocado, sweet peppers and marinated shrimp. 8 Pieces. \$20

Lunch Boxes (Minimum of 10 orders)

Lunch on the go! Includes one of the above sandwiches, a piece of fruit, two fresh baked cookies, bottled water and a choice of a baby green salad, roasted vegetables, macaroni & cheese, tabbouleh, black bean chili, black beans & rice, or collard greens. \$9 per person.

Grilled Chicken Breast Club

Marinated in fresh herbs, garlic, olive oil, and lemon juice. Served with goat cheese, roasted sweet peppers, and thick cut bacon. \$9

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SAVORY QUICHES WITH HOMEMADE BUTTER CRUSTS

Serves 8. \$30 Each

Roasted Asparagus & Potato

Roasted asparagus, Swiss cheese, and roasted potato

Roasted Portabella

Portabella mushrooms, sweet peppers, leeks, havarti cheese

Quiche Lorraine

Turkey bacon and leeks perfectly blended with Gruyere cheese

Chorizo (Spicy Pork)

Chorizo, red onion, sweet red peppers, roasted potatoes, Monterey Jack Cheese

Tomato & Spinach

The perfect combination of Roma tomatoes, fresh spinach, caramelized onions and Provolone cheese

Sausage & Sweet Peppers

A savory tart of spicy sausage, roasted sweet peppers, onions, and Monterey Jack cheese

Turkey Bacon & Tomato

A healthy choice of Turkey bacon, Roma tomatoes, caramelized onions, and Mozzarella Cheese

Fresh Corn, Tomato, Goat Cheese & Basil (Seasonal)

Summer favorites of fresh sweet corn, vine ripe tomatoes, garden fresh basil and goat cheese

Create your own- Choose up to (3) three fillings and a cheese

Fillings

Tomato
Roasted Sweet Peppers
Caramelized Onions
Turkey Bacon
Chorizo
Leeks
Roasted asparagus
Fresh Spinach
Red potatoes
Portabella Mushrooms
Sausage
Red onion
Sweet corn (seasonal)
Thick cut bacon
Prosciutto

Cheese

Havarti
Swiss
Monterey Jack
Gruyere
Provolone
Mozzarella
Goat cheese
Parmesan

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STUFFED FOCACCIA

Serves 8 large sandwiches or 24 finger sandwiches

\$25

Homemade Italian bread stuffed with cheese and fillings. Choose from Sundried Tomato & Fresh Rosemary OR Herbed & Nigella Seeds

Create your own- Choose up to (3) three fillings and a cheese

Fillings

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Roasted Sweet Peppers
Caramelized Onions
Turkey Bacon
Chorizo
Leeks
Roasted asparagus
Fresh Spinach
Red potatoes
Portabella Mushrooms
Sausage
Red onion
Sweet corn (seasonal)
Thick cut bacon
Prosciutto

Cheese

Havarti
Swiss
Monterey Jack
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Provolone
Mozzarella
Goat cheese
Parmesan

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DESSERTS & SUCH...

Fresh Baked Cookies (1 Dozen)

- Fusion Cookie: A yummy chewy cookie made with White & Dark chocolate, toasted pecans, oats, and coconut. \$18
- Fusion Cookie Sandwiches: Fluffy cream cheese frosting in the center. \$25
- Ginger Snaps: Crisp on the outside and soft in the center. Perfect blend of ginger and spices with chunks of crystallized ginger. \$18
- Diablo: Dark chocolate cookie with a hint of chili pepper. Topped with a chocolate-cinnamon glaze. \$18
- Frosted Sugar cookie: Choice Frosting: Butter cream, Plain Cream Cheese, Cream Cheese with freshly ground cardamom and fresh lemon zest, or Cream cheese with freshly ground cardamom and crystallized ginger. \$20
- Moravian: A mélange of cloves, mace, ginger, allspice, cinnamon and vanilla \$18
- Chocolate Chip: The classic cookie packed with chunks of dark chocolate and **spiced pecans** \$18
- Pecan Balls: Toasted crushed pecans blended with spices and rolled in powdered sugar \$18
- Italian Anise Cookie: A delicate cookie with the just the right amount of anise. \$18
- Oatmeal cookies: Chewy oatmeal cookies with white chocolate and cranberries \$18
- Peanut butter cookie: Full flavored peanut butter cookies made with homemade chunky peanut butter with a layer of melted chocolate on the bottom \$18
- Chunky Peanut butter -chocolate chip: Chunky peanut butter cookies with an ample amount of chunky dark chocolate chips \$18

Therapy Break

Treat your favorite people to 3 dozen cookies, 2 gallons of milk (whole, 2%, 1%, almond milk, coconut milk, vanilla soy or plain soy). \$60

Fusion bread

Spiced pecans, bananas, mixed berries, carrots, ginger, and a mélange of spices. Served with cream cheese frosting. Can be made without nuts. Serves 8. \$15

Golden pumpkin loaf

Yummy concoction of spiced pecans, fresh roasted pumpkin, cardamom, ginger, and brown sugar. Served with cream cheese frosting. Can be made without nuts. **Seasonal**. Serves 8. \$12

Moroccan Apple & Peach Cobbler

Tart apples and juicy peaches tossed with crystallized ginger and freshly ground spices. Served with a drizzle of cream, powdered sugar, and cardamom. Serves 6-8 \$15

Blueberry & Lemon Muffins

Made with the goodness of buttermilk, fresh blueberries, coconut, and lemon. Topped off with a glaze. 1 Dozen. \$15

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DESSERTS & SUCH...

Pumpkin Cinnamon Rolls

Roasted pumpkin perfectly blended with spices and a candied pecan filling. **Seasonal.** 12 rolls. Served with a roasted ginger-cinnamon cream cheese frosting \$30.

Cinnamon Rolls

Big fluffy pastries with cinnamon-sugar topped with a luscious vanilla-cinnamon glaze. 12 rolls served with a roasted ginger-cinnamon cream cheese frosting \$25.

Ninja Brownie

The big bold taste of dark chocolate blended with spices and cayenne. Serves 8. \$15

Espresso & Orange Brownie

A fresh brewed double shot of espresso is combined with dark chocolate and toasted hazelnuts with a hint of orange. Serves 8. \$15

White Chocolate Brownie

Packed full of white chocolate, cranberries and pistachios. Serves 8. \$15

Pecan – Banana Blondie

Flavorful Blondie made with bananas, salty cashews, crystallized ginger and white chocolate. Topped with a cream cheese frosting. Serves 8. \$15

Pan Biscuit with Chunky Applesauce and Goat Cheese

Sweet & Savory- Biscuit made with wheat and organic unbleached flour served with warm caramelized red onion & apples, sprinkled with goat cheese. Serves 8. \$12

Sweet Potato Empanadas

Fresh mashed sweet potatoes married with buttermilk, vanilla and a mélange of spices stuffed into a flaky crust drizzled with a cinnamon-sweet cream glaze. Serves 6. \$15

Red Velvet Cupcakes

Classic cake in portable form! Fluffy cream cheese frosting with toasted pecans, shaved white chocolate and a blackberry grace the top of this delectable dessert. 12 Cupcakes. \$20

Celebration Cake

Moist three layer cake made with buttermilk, freshly roasted spiced pecans and brown sugar. Frosted with butter-pecan. Serves 6-8. \$25

Sweet Potato Pie

Perfect blend of roasted sweet potatoes and spices with a hint of vanilla. Baked in a homemade buttery crust. Served with fresh ginger-cinnamon whipped cream. Serves 6-8 pieces. \$20

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DESSERTS & SUCH...

Chocolate Cake

Moist three layer cake made with rich chocolate and brown sugar. Covered in a luscious chocolate sauce. 6-8 people. \$25

Pear & Ginger Scones

Flavorful juicy pears tossed with fresh ginger and lemon. Baked to golden perfection topped off with turbinado sugar. Serves 8 pieces. \$15

Homemade Granola

An office favorite- Wonderful mixture of oats, honey, mixed fruit, dark chocolate chips, & spiced pecans. Perfectly balanced with a hint of cinnamon, cardamom & ginger. Yummy by itself or with yogurt. Serves 8. \$20

Sea Salt Caramels

Buttery caramel infused with honey & lavender OR spicy ginger & cinnamon. 15 pieces. \$25

Caramel Cake

Satisfy your sweet tooth with spice cake layered with lavender and honey infused caramel icing. All this yummy goodness is enveloped in caramel frosting. 6-8 people. \$25

Favorite Birthday Cake

Delicate white cake layered with homemade lemon curd and covered in a white chocolate ganache. Crowned with a ring of fresh berries. 6-8 people. \$25

Pound Cake

Nothing fancy- just served with a simple brandy-berry compote (makes me smile every time) \$18

Homemade Peanut Brittle

Fresh, Sweet, Buttery, and Crunchy -loaded with nuts. 12 ounces \$15
Psst...try it with a touch of cayenne OR spiced pecans

Zucchini Ginger Muffins

Fresh zucchini and crystallized ginger pair up for this moist and not too sweet treat. Dusted with demerara sugar. 12 Muffins. \$15

Carrot Cake Muffins

These incredible muffins have carrots, ginger, coconut with a hint of orange. Served with cream cheese frosting. 12 Muffins. \$20

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BREADS

Dinner Rolls

Homemade buttery yeast rolls. Served with chipotle butter OR maple-pecan butter.
12 Rolls. \$15

Naan

Fresh baked flat bread made from yogurt, whole wheat and organic unbleached flour.
6 pieces. \$8

Corn Cakes

Griddlecakes made with cornmeal and whole kernel corn. 12 cakes. \$8
With Monterey Jack Cheese and jalapenos: 12 cakes. \$12

Pan Biscuit

Biscuit made with organic wheat and unbleached white flours. 8 pieces. \$6

Focaccia Bread

Fresh baked flat bread with fresh herbs, sundried tomatoes, garlic and olive oil.
8 pieces. \$6

Pane Di Casa

Crusty loaf of fresh baked bread. Served with herbed butter. \$8

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