



FUSION PARK

CATERING

HORS D'OEUVRES

- VG Curry mushroom-** Homemade cracker topped with fragrant curried wild mushroom
- VG Gnana-** Green banana delicately crisped and paired with a rich, aromatic Coconut Stew (Rundown)
- V Bami Croutons-** Tender slices topped with a zesty blend of tomato and cayenne-spiced lentils and avocado
- VG Lentil pots-** Soft roti cups cradling tender chickpeas, bathed in a tantalising fusion of sweet and spicy curry,
- VG Tostones -** irresistible crunch of golden plantain tostones, expertly refried to crispy perfection.elevated with a vibrant mango salsa.topped with sea salt.
- Vo Dumpling-** Fried dumplings crisped to perfection, concealing a flavourful treasure trove of spiced ackee and a hint of savoury saltiness
- Vo Mini Patties -** Bite-sized masterpiece featuring succulent fillings of beef, lamb, fish, and a medley of vibrant vegetable
- Ackee cups-** Flaky, golden vol au vents of pastry, generously adorned with the exquisite union of ackee and salt fish
- Doughnut Fritters -** Tender Jamaican fritters, boasting a melody of saltfish and Caribbean spices, perfectly paired with the fiery sweetness of sweet chili jam.
- Sweet potato Rosti-** Golden embrace of sweet potato rosti, crowned with tender, flavorful shreds of chicken, and adorned with a tantalizing drizzle of flavorful sauces cascading delicately over each bite.
- Chicken skewer -** Bold and fiery flavours of our Jerk Chicken Skewer, where succulent diced chicken, marinated to perfection

DESSERT HORS D'OEUVRES

- Bun and cheese-** .Soft, spiced bun is crowned with a creamy layer of cheese
- Mini fruit pots/skewers-** .Vibrant ensemble of watermelon, pineapple, apricot, and papaya, elevated with a tantalising drizzle of tangy tamarind (tan) and zesty chamoy
- Grater cake-** Rich muscovado sugar, freshly grated coconut, and a hint of ginger are elevated with a luscious drizzle of dark chocolate
- Gizzada-** A mini pastry tart brimming with luscious coconut shavings infused with the warmth of vanilla and mixed spice, perfectly complemented by a side of velvety creme fraiche
- Peanut drops-** Caramelised peanuts meet a dusting of fragrant ground cinnamon, creating a harmonious blend of sweet and spicy
- Sweet potato pudding balls-** Velvety sweet potato, kissed with notes of vanilla, nutmeg, and allspice, is lovingly shaped into buttery orbs,
- Pineapple turnover bites-** Tender sponge cake is adorned with caramelised pineapple and a generous sprinkle of crunchy pecans, a medley of sweet and nutty flavours



Gluten free options

V = Vegetarian

VG = Vegan

Vo = Vegan/Vegetarian options available