



High Quality, Affordable,
Gourmet Fast Food!

949-233-9903

CATERING

confusioncatering.com

SIGNATURE FILLINGS

- Bulgogi Cheese Steak w/ Onions & Peppers (Korean-style marinade)
- Butter Pork w/ Napa Pineapple Slaw (rich & creamy Indian-style sauce)
 - Walnut Shrimp w/ Fried Jalapeno *(extra charge)
- Buffalo-style Chicken w/ Celery & Blue Cheese Slaw
 - Candied Bacon w/ Napa Pineapple Slaw
- Cherry Chipotle Longanisa (sweet sausage) w/ Onions & Peppers

*substitute Tofu for any item

TACO COMBO- \$9



2 Tacos w/ choice of signature filling. Served w/ a side of CF corn, beans and a 24oz drink.

Tacos A La Carte / \$2.50 each

*Walnut Shrimp add \$.50/ taco

CONFUSION ROLL COMBO- \$12



Confusion Roll stuffed w/ candied bacon, avocado, serrano crab and cilantro topped w/ choice of signature filling. Served w/ eggroll & 24oz drink.

Confusion Roll A La Carte / \$8

*Walnut Shrimp add \$1

SLIDERS COMBO- \$9



2 Sliders made on Kings Hawaiian Rolls w/ choice of signature filling. Served w/ fries & 24oz drink.

(2) Sliders A La Carte / \$6

*Walnut Shrimp add \$1

CONSILOG COMBO- \$12



Sisig fried garlic rice w/ choice of signature filling and topped with a fried egg. Served w/ eggroll & 24oz drink.

Consiolog A La Carte / \$8

*Walnut Shrimp add \$1

TAPAS MENU

- Bean, Cheese & Fries Burrito \$4
- Dazed & Confused Fries (smoked-gouda cheese sauce, CF beans, cilantro, green onion & fried egg) \$6
- Pork Eggrolls (Braised pork, ham, cheese, onion & cilantro) (2) \$5
- Sisig Fried Garlic Rice w/ egg & CF corn \$6
- Seasoned Fries \$2
- CF Beans \$3
- CF Corn \$3
- Lemon-butter Rice \$3



DESSERT

- Chocolate Sushi 2pc \$3 / 5pc \$6



FOUNTAIN DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper.

24oz.- \$1.75 32oz- \$2



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CATERING PACKAGES

ConFusion Catering offers chef-created dishes in the comfort of your home, business or special event at reasonable prices. Our chefs are culinary trained with years of industry experience. We also pride ourselves on being ServeSafe certified to insure that your health is our number one priority and all health code procedures are followed when creating your meal. We offer three types of catering services: **On-Site Grill Service**, **Drop-Off Catering Service** or, for larger events, **On-Site Food Trailer**.

- Our **On-Site Grill Service** consists of our highly-trained staff delivering and setting up our grill along with 2 six-foot tables and any items ordered from the Tapas menu. Our chef will then prepare your food specified from the Catering Package fresh in front of your guests, allowing them to take in all the sights and aromas of our creations. This package includes décor, plates, napkins and utensils. On-Site Grill Service package is for a maximum of 3 hours which includes travel time, set-up and breakdown. Additional service time will be billed at \$40/hour for up to three employees and \$80/hour for 4-6 employees.
- When you purchase our **Drop-Off Catering Service** our highly trained staff will deliver to the event location your catering food package plus any Tapas Menu items set up in chaffing dishes so the food will be hot and ready to eat when your guests arrive. Plates, napkins & forks will also be provided.
- With our **On-Site Food Trailer** you can enjoy the excitement and thrills of having a gourmet food trailer at your next event. A full mobile kitchen cooking up your favorite dishes fresh for your guest to enjoy! Pricing is based on the On-Site Grill Service package and require a \$1200.00 minimum. This package is for a maximum of 4 hours which includes travel time, set-up and breakdown. Additional service time will be billed at \$40/hour for up to three employees and \$80/hour for 4-6 employees.

***Prices do not include tax.**

****15% gratuity will be added to all On-Site & Food Trailer Services.**

*****Don't see a package that fits your catering needs? Contact us at info@confusioncatering.com and we'll work with you to bring some customized ConFusion to your next event! *Our goal is to take care of you, our customer, so that you have one less worry when planning your event.***

QUESTIONS ANSWERS

How many tacos/sliders will be served per guest?
4 to 5 tacos/ sliders per guest.

Are you Insured?

Yes, we carry a complete insurance policy to protect against most incidents.

What is needed to make a reservation and how far in advance do I need to make it?

We need the date and time of the event and number of guests, and a 50% deposit will be required within 3 days of making the reservation. Reservations should be made as early as possible to insure availability, however we will do our best to accommodate all requests.

Is my deposit refundable?

Deposits are refundable only if cancelled a full 48 hours in advanced. Event must be paid in full 1 day before your scheduled event. We accept cash, Visa, MasterCard, AMEX & Discover. Checks must be received 7 working days prior to your event.



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Drop Off Pricing	
Guest #	Price
10-15	\$225
15-20	\$325
35-40	\$425
50-55	\$510
60-65	\$595
70-75	\$660
95-100	\$775

DROP OFF PACKAGES INCLUDE THE FOLLOWING:

Any choice or combination of choices of signature fillings. Corn tortillas, Kings Hawaiian Sweet Rolls, CF Corn & Beans. Assorted sauces. Disposable Chaffing dish, napkins, plates and utensils. We will arrive at least 45 minutes before event and set up chaffing dishes so when your guest arrive the food will be hot and ready to eat.

On-Site Grill Pricing	
Guest #	Price
10-15	\$325
15-20	\$425
35-40	\$525
50-55	\$625
60-65	\$700
70-75	\$775
95-100	\$900

ON-SITE GRILL PACKAGES INCLUDE THE FOLLOWING:

Any choice or combination of choices of signature fillings. Corn tortillas, Kings Hawaiian Sweet Rolls, CF Corn & Beans. Assorted sauces. Napkins, plates and utensils. We will arrive at least 1 hour before event and our uniformed chef will cook everything on-site so your guest can take in all the sites and smells of our delicious dishes being made.

TAPAS MENU

SERVES 20-25

- Mini Bean, Cheese & Fries Burrito
\$55

- Dazed & Confused Fries

(Signature Filling, smoked-gouda cheese sauce, CF beans, cilantro & fried egg)

\$55

- Pork Eggrolls

(Braised pork, ham, cheese, onion & cilantro)

\$55

- ConFusion Roll

(Candied bacon, serano crab, cilantro & avocado)

\$125

- Sliders

(Choice of 2 meats, sweet roll, sauce & beans)

\$75

- Sisig Fried Garlic Rice w/ egg & CF Corn

\$75

- CF Beans

\$40

- CF Corn

\$40

- Lemon-butter Rice

\$40

- Roasted Pablano & White Bean Soup

\$65

DESSERTS

- Chocolate Sushi

\$70.00

- Candied Bacon Crème Brulee

\$125