



Appetizer Action Stations

A unique approach to party design combining multiple tasting stations as an exciting alternative to a traditional buffet. More interactive than a seated dinner, guests are encouraged to move around to socialize and mingle.

Salad Stations - Compliment your menu with your selection from the following served in a glass! \$5 per serving

- **Cosmotini Salad** field greens, sliced strawberries, & goat cheese crumbles topped with berry-vodka vinaigrette & a lemon wedge
- **Margarita Salad** crisp greens, margarita shrimp, tortilla strips, black beans, corn, lime wedges, & fresh cilantro with chipotle dressing
- **Manhattan Salad** classic with a twist: lettuce, bacon, caramelized pecans, dried cherries, & apples with rosemary-gorgonzola dressing

Pasta Station – Farfalle & penne pastas with double parmesan cream & basil-balsamic marinara sauces, Italian meatballs, parmesan cheese, chili flakes, caramelized onions, roasted vegetables, & breadsticks \$6 per serving

Savory Mashed Potato Bar - Everyone will have great fun with our creamy garlic mashed potatoes! Next, top the potatoes with smoked chicken gravy or our famous buffalo chili. Complete your creation with grated cheese, sour cream, bacon crumbles, savory meatballs, & caramelized onions! Yummm! \$6 per serving

Gourmet Sliders – Mini buns with gourmet fillings: Honey BBQ chicken with bacon & tangy cheddar & herbed sour cream, roast beef with wild mushroom & cognac aioli, or balsamic roasted vegetables & gouda \$6 per serving

Fiesta Table - 3 inch corn tortillas with tequila-lime grilled chicken & chili-rubbed beef with salsas: roasted corn-chipotle salsa, fresh pico de gallo, & avocado-onion salsa. Condiments include chopped onions, tomatoes, shredded monterey jack & cheddar cheeses, fresh cilantro, lime wedges, & coarse sea salt \$8 per serving

Asian Noodle Bar – Make your own creations: sesame noodles with garlic-ginger teriyaki & spicy Thai peanut sauces with your choice of toppings: sautéed vegetables, mai ploy shrimp, sesame beef, sliced mushrooms, cilantro, bean sprouts, water chestnuts, chow mein noodles, chili pepper flakes, & chopped peanuts \$8 per serving

The Mac-n-Cheese Bar – We serve corkscrew pasta with a cheese sauce of your choice – white cheddar cheese sauce or roasted ancho cheese sauce. Finish with an array of tempting toppings including: crumbled bacon, grilled chicken, green chilies, diced tomatoes, caramelized onion, chorizo sausage, salsa, & hot sauce. Very yummy! \$6 per serving

Carving Station – Your choice of chef-carved savory selections with small rolls & breads

- **Garlic-Rosemary Prime Rib** with fresh & creamy horseradish sauces & port wine jus \$7 per serving (minimum 75 guest required)
- **Roasted Turkey** with savory turkey gravy & cranberry relish \$4 per serving
- **Balsamic Glazed Ham** with honey-mustard glaze & apple compote \$4 per serving
- **Kahlua-Soy Pork Tenderloin** with smoked pineapple salsa & sesame mayo \$5 per serving

Steakhouse Station - Our chef will prepare appetizer-sized portions for your guests' pleasure: steak au poivre, caramelized onions, & sautéed mushrooms, complete with roast garlic mashers on the side. \$9 per serving

Grilled Cheese Station – Grilled-to-order mini selections of gourmet delectables: classic Tillamook cheddar on sourdough, smoked ham & gouda with honey mustard, & buffalo mozzarella with fresh tomato on garlic focaccia. \$7 per serving

Sumptuous Chocolate Station - Decadent melted milk chocolate for your guests to dip & enjoy! Assorted fresh seasonal berries, fruits, & banana wedges, rice krispie squares, pretzels, marshmallows, double-chocolate brownie bites, Kahlua-walnut diamonds, & shortbread cookies \$6 per serving (fountain rental additional)

Retro Sugar Junkie Station – A bountiful buffet of memories! Twinkies, cupcake towers, pink snowballs, moon pies, peanut brittle, & chocolate-covered pretzel rods \$6 per serving

Ice Cream Float Station - Creamy vanilla ice cream with root beer, orange cream, cola, & birch beer sodas served in glasses with straws & long spoons! \$6 per serving

Martini Mousse Station - Fill your martini glass with your choice of dark chocolate, citrus, mocha, or mango mousse. Then request your choice of toppings including fresh fruit coulis, semi-sweet chocolate chips, white chocolate shavings, & fresh berries \$5 per serving

**Costs are based on appetizer portions and may be added to any menu for a wonderful addition!
Minimum 50 Guests Required. Menu Prices Reflect Food Cost Only. Additional Equipment,
Staff & Services Are Quoted Separately.**

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