



# Bountiful Buffets

Beautifully-Presented Buffets Accommodating Groups From 25-2500

All menus include house-made fresh breads & sweet butter.

Minimum 25 Guests Required.

## Soup & Salad - Select One of the Following

- Roasted Red Pepper Penne
- Apple Waldorf
- Minted Melon Salad
- Tomato-Feta-Red Onion Salad
- Mixed Field Green Salad
- Zesty Coleslaw
- Dill-Marinaded Vegetable Salad
- French Potato Salad
- Penne Pasta Primavera Salad
- Tomato Basil Bisque
- Parmesan Zucchini Bisque
- Chilled Gazpacho

## Entrée - Select One of the Following

- Ancho Honey Chicken & Pasta** Sweet & kicky with fire roasted corn, peppers, & tomatoes in chipotle cream
- Chicken Dijon** Sliced breast of chicken sautéed with apples, onions, & toasted pecans in a Dijon cream sauce
- Chicken Parmesan Primavera** Sautéed with penne pasta & primavera vegetables with a double parmesan cream sauce
- Citrus-Basil Chicken** Breast of chicken with mandarin oranges, onions, and citrus-basil sauce
- Eggplant Parmigiana** Italian herb breaded eggplant, sautéed and served with balsamic-tomato sauce
- Fiona's Beef Bourguignon** Beef tips braised in red wine with onions & mushrooms baked in puff pastry
- Mac-n-Cheese** Rich & creamy with white cheddar, gouda, & parmesan cheeses
- Roasted Red Pepper Chicken** Grilled chicken with sautéed onions in a sweet red pepper sauce
- Savory Meatloaf** Fiona's savory meatloaf with mushroom pan gravy
- Tomatoes Provencal** Stuffed with eggplant, olives, artichokes, & onions with parmesan-zucchini sauce
- Roast Chicken & Mushroom Pot Pie** with savory thyme gravy
- Sesame Beef Stir Fry** Tender beef tips with peppers, onions, water chestnuts, broccoli, & bamboo shoots
- Five Cheese Manicotti** Ricotta, parmesan, asiago, fresh mozzarella, & asadero cheeses with tomato-saffron sauce
- Swedish Meatballs** with caramelized onion-mushroom sauce on parsley buttered noodles
- Tuscan Pasta** with garlic, tomatoes, kalamata olives, onion, zucchini, & basil pesto sauce

## Accompaniments - Select One of the Following

- Herbed Basmati Rice
- Garlic Mashed Redskins
- Sweet Peas & Carrots
- Roasted Seasonal Vegetables
- Gingered Carrots
- Bourbon-Glazed Sweet Potatoes
- Nutty Rice Pilaf
- Roasted Corn with Sweet Butter
- Brown Sugar Baked Beans
- Rosemary Roasted Potatoes

## Additional Selections

Select an Additional Soup or Salad

Select an Additional Entrée

Select an Additional Accompaniment

Menu prices reflect food costs only. Additional equipment, staff, & services are quoted separately.

**Don't Forget to Add a Sweet Ending from Our Scrumptious Dessert Menu!**

1001 East Harmony Road, Unit D · Fort Collins, CO 80525  
(970)530.2120 · catering@fionasdeli.com · www.fionasdeli.com



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## **Soup & Salad - Select One of the Following**

- *Mixed Field Greens with Balsamic Roasted Vegetables, Pumpkin Seeds & Vinaigrette*
- *Spicy Thai Noodles*
- *Tomato-Feta-Red Onion Salad*
- *Classic Caesar Salad*
- *Artichoke Basmati Rice Salad*
- *Sesame-Soy Broccoli Salad*
- *Sweet Corn-Black Bean Salad*
- *Dill-Marinaded Vegetable Salad*
- *Gingered Fruit Salad*
- *Greek Orzo Salad*
- *Caesar Salad*
- *Pesto Tortellini Salad*

## **Entrée - Select One of the Following**

- Beef Roulade** *Tender beef pinwheels with red peppers, Swiss cheese, & mushrooms with a rosemary-cabernet reduction*
- Black Olive Lasagna** *Layered portobellos, olives, spinach, ricotta, mozzarella, grilled eggplant & balsamic tomato sauce*
- Chicken Artichoke Pasta** *Sautéed with artichokes, mushrooms, red peppers, & herbed beurre blanc*
- Chicken Cordon Bleu** *Breaded chicken breast stuffed with tender ham & Swiss cheese with a chardonnay cream sauce*
- Chicken Picatta** *Breaded breast of chicken with a citrus caper sauce*
- Chicken Provencal** *Grilled chicken with artichokes, kalamata olives, sundried tomatoes, onion, & basil cream sauce*
- Chili-Lime Marinated Chicken** *Grilled chicken with onions, pineapple, & beurre blanc sauce*
- Grilled Salmon Pasta** *Sautéed salmon with farfalle pasta, artichokes, olives, & capers in a parmesan cream sauce*
- Grilled Flank Steak** *with red pepper-horseradish sauce*
- Madras Chicken Curry** *Sautéed chicken, onions, apples, & almonds with a curried cream sauce*
- Spice-Rubbed Pork Loin** *Roasted pork loin with caramelized onions, apples, & honey-bourbon sauce*
- Roasted Vegetable Polenta** *topped with roasted seasonal vegetables with a tomato-basil sauce*
- Savory Roast Breast of Turkey** *Traditional oven-roasted turkey breast with pan gravy*
- Spanish Paella** *Saffron-flavored rice combined with shrimp, chicken, garlic, onions, artichoke hearts, & tomatoes*
- Tomatoes Provencal** *stuffed with eggplant, olives, artichokes, onions, & herbed breadcrumb, topped with parmesan-zucchini sauce*

## **Accompaniments - Select One of the Following**

- *Spanish Rice*
- *Roasted Sweet Potatoes*
- *Gruyere Scalloped Potatoes*
- *White Cheddar Mashers*
- *Sautéed Green Beans*
- *Zucchini Provencal*
- *Grilled Vegetable Medley*
- *Twice Baked Potatoes*
- *Steamed Jasmine Rice*
- *Lemon-Pepper Linguini*
- *Savory Herb Stuffing*
- *Rosemary Roasted Potatoes*

## **Additional Selections**

Select an Additional Soup or Salad

Select an Additional Entrée

Select an Additional Accompaniment

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## Soup & Salad - Select One of the Following

- Field Greens, Poached Pears, Almonds & Maple Vinaigrette
- Spinach Salad with Dried Cherries, Golden Raisins, Walnuts, & Citrus Vinaigrette
- Tomato Mozzarella Basil Salad
- Fresh Seasonal Fruit with Honey-Lime Yogurt
- White Bean Salad
- Mediterranean Pasta Salad
- Oriental Vegetable Salad
- Wild Rice-Cherry-Pecan Salad
- Roasted Sweet Corn Bisque
- Tomato Coriander Soup
- Wild Mushroom Soup
- Wild Rice & Brie Soup

## Entrée - Select One of the Following

- Artichoke-Shrimp Pasta** Sautéed with onions, mushrooms, & red pepper with a parmesan cream sauce
- Beef Wellington** Tenderloin surrounded by sautéed wild mushrooms & baked in golden puff pastry
- Grilled Pork Tenderloin** Tender pork topped with onions, pineapple, & pine nuts with kahlua-soy glaze
- Ginger Grilled Salmon** Sautéed with leeks in a ginger-almond sauce
- Seared Beef Medallions** Grilled beef tenders with a roasted garlic cream sauce
- Chicken Deneuve** Baked filo with mushrooms & herbs in a sherry cream sauce
- Cherry-Pecan Chicken Roulade** Pinwheels of breast of chicken with cherries, toasted pecans, & a madeira cream sauce
- Ginger Salmon Teriyaki Stir Fry** Light & refreshing, served with the Chef's selection of seasonal vegetables
- Eggplant Carreras** Layers of roasted peppers, zucchini, squash, caramelized onions, & portobellos with a tomato-coriander sauce
- Escallops of Chicken** Sautéed with wild mushrooms & a tawny port cream
- Lemon-Fig Glazed Cornish Hens** Whole roasted cornish hens with a sweet citrus glaze
- Carving Station** Choose from beef prime rib, savory roast turkey, or honey-bourbon glazed ham with condiments & rolls
- Roasted Leg of Lamb** Rosemary-Dijon roasted Colorado lamb with a merlot reduction
- Salmon Wellington** Golden puff pastry wrapped salmon & vegetable duxelles with chardonnay cream
- Seafood Strudel** Shrimp, salmon, & crab with onions, garlic, & herbs wrapped in filo with a citrus beurre blanc sauce
- Shrimp Curry** Sautéed with curry, onions, apples, & almonds with a lemon curry cream
- Tender Beef Medallions** Roasted to perfection with black peppercorn demi-glaze
- Wild Mushroom Ravioli** Wild mushroom filled ravioli with a sherry-herb cream

## Accompaniments - Select One of the Following

- Saffron Rice
- Roasted Potato Skewers
- Potatoes Anna
- Sautéed Haricots Vert
- Asparagus with Hollandaise
- Fire Roasted Artichoke Hearts
- Tri-Color Pepper & Onion Sauté
- Wild Mushroom Sauté
- Lemon Scallion Steamed Rice
- Roasted Seasonal Vegetables
- Asparagus Bundles
- Gratin Dauphinoise
- Risotto Cakes
- Lemon-Pepper Chilled Asparagus
- Baby New Potatoes with Herbed Sour Cream & Dill

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