



Chef's Seated Dinners

Chef-prepared in your venue for the event that requires a special touch!

First Courses, Soups, & Salads

Sliced Colorado Tomato, Red Onion, & Stilton Salad with Basil Balsamic Drizzle.
Baby Spinach Salad with Fresh Orange Sections, Dried Tart Cherries, & Maple-Sherry Vinaigrette.
Mixed Green Salad with Pears, Crumbled Bleu Cheese, Candied Pecans, & Pear Vinaigrette.
Antipasto Salad - Salami, Provolone, Bell Peppers, Olives, Cucumbers, Artichoke Hearts, & Basil Vinaigrette.
Classic Caesar Salad with House-Made Focaccia Croutons & Parmesan-Pepper Dressing.
Caramelized Onion-Mushroom-Red Pepper Soup.
Mixed Greens with Grilled Pears, English Walnuts, & Port Wine Vinaigrette with Pastry Crescent.
Marinated Prawn Cocktail served in a Martini Glass with an Asian Sesame-Vegetable Slaw.
Panko-Crusted Dungeness Crab Cakes with Asian Slaw Tossed in a Wasabi Dressing.
Chilled Gazpacho - Diced Raw Vegetables in a Spicy Tomato Broth, finished with a Drizzle of Extra Virgin Olive Oil.
Grilled Portobello Mushroom & Roasted Red Pepper Salad Topped with Fresh Chevre & Served with Baby Greens.
Curried Butternut Squash Bisque.
Dungeness Crab Salad with Butter Lettuce & Grape Tomatoes Tossed in Lemon-Basil Vinaigrette.
Crab Salad Stuffed Prawns with Lemon Beurre Blanc, Lemon Zest, & Scallions.
Savory Chevre Cake with Wild Mushrooms & Beurre Blanc.

All meals served with Fiona's House-Made Breads & Sweet Butter

Main Courses

Salmon En Croute with Sautéed Leek & Chardonnay Cream.
Seared Beef Medallions with Roast Garlic Cream Sauce.
Elk Medallions over Sundried Tomato & Wild Mushroom Stuffing with a Merlot Reduction.
Hazelnut-Crusted Filet of Halibut with a Cointreau Beurre Sauce.
Chicken Mousseline - Stuffed with Spinach, Red Peppers, & Pine Nuts with Lemon Picatta Sauce.
Grilled Flat Iron Steak served with a Zinfandel-Rosemary Reduction.
Roasted Pork Loin Rubbed with Rosemary & Garlic Served with a Golden Sherry-Mustard Sauce.
Roasted Leg of Lamb with Pinot Noir-Rosemary Reduction.
Smoked Shrimp & Scallops in Phyllo with Lemon, Basil, & Tomato Concasse.
Seafood Strudel - Crab, Scallops, Shrimp, & Salmon with Julienne Vegetables in Golden Puff Pastry with Beurre Blanc.
Yellow Corn Polenta topped with Roasted Seasonal Vegetables & Tomato Concasse.
Combination Plate of Chicken Deneuve with Sherry Cream & Beef Medallions with Madeira Reduction.

All Entrées Served with Chef-Selected Seasonal Accompaniments

Dessert

Chocolate Genoise Cake with Cinnamon Chantilly Cream & Fresh Berries.
Strawberry-Kiwi Roulade. • Burgundy Poached Pears with Crème Anglaise.
Citrus Mousse with Candied Ginger. • White Chocolate Hazelnut Mousse.
Mexican Dark Chocolate Mousse with Chocolate Shavings & Cinnamon.
Cheesecake with Glazed Berries.

Decadent selection of baker's choice desserts & hand-made truffles.

Menu cost includes food only. Additional items such as beverages, equipment, service staff, and fees are applicable. Menus Require a Minimum 30 Guests

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