



# Wedding Packages

**Fiona's Catering Offers Wonderful Weddings at a Palatable Price!**

Haven't you always dreamed of a beautiful Wedding Day? Romance... Good Friends and Family... and of course Incredible Food! Entrusting Fiona's with your Wedding Day is important to us and we take your decisions very seriously. We understand that you are seeking value as well in selecting a caterer for your special day.



## Diamond Wedding Package

- Includes:
- All buffet serving pieces required to serve your selected menu
  - Menu Signage placed at the buffet for your guests to view the menu you selected
  - A delectable menu created by Fiona's Chefs set up at your reception site

### **Appetizer Display – Select Two of the Following**

- Crisp Seasonal Vegetables with Roasted Red Pepper & Fresh Herb Dips
- Pesto Torta Display – a trio of sweet & savory cheese spreads with assorted crackers & crostini
- Asian Vegetable Filo Rolls
- Artichoke & Gruyere Filo Triangles
- Brie-Walnut & Dried Cherry Tartlets

### **Salad Course - Select One of the Following:**

- Apple Waldorf
- Roasted Red Pepper Pasta Salad
- Layered Fruit with Champagne & Mint
- Tomato-Feta-Red Onion Salad
- Classic Caesar & Focaccia Croutons
- Mixed Green Salad with Ranch & Raspberry Dressings

### **1st Entrée – Select One of the Following:**

- Chicken Dijon - *Sliced breast of chicken sautéed with apples, onions, & toasted pecans in Dijon cream sauce*
- Roast Chicken & Mushroom Pot Pie – *Tender chicken, mushrooms, & vegetables with a savory herb gravy*
- Chili-Lime Chicken – *Grilled chicken with onions, pineapple, & beurre blanc sauce*
- Roasted Vegetable Polenta – *Topped with roasted seasonal vegetables with a tomato-basil sauce*
- Five Cheese Manicotti - *Ricotta, parmesan, asiago, fresh mozzarella, & asadero cheeses with tomato-saffron sauce*
- Tuscan Pasta with Garlic, Tomatoes, Kalamata Olives, Onions, Zucchini, & Basil Pesto Sauce
- Southwestern Chicken Pasta - *Penne, roasted tomatoes, corn, & peppers topped with ancho-honey chicken in chipotle cream sauce*

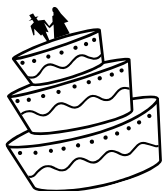
### **2nd Entrée – Select One of the Following:**

- Fiona's Beef Bourguignon – *Beef tips braised in red wine with onions & mushrooms baked in puff pastry*
- Grilled Salmon Pasta – *Sautéed salmon with farfalle pasta, artichokes, olives, & capers in a parmesan cream*
- Swedish Meatballs with caramelized onion-mushroom sauce & parsley buttered noodles
- Maple Roast Pork Tenderloin – *Roasted pork with caramelized onions & apples in Calvados reduction*
- Spanish Paella – *Saffron flavored rice combined with shrimp, chicken, garlic, onions, artichoke hearts, & tomatoes*
- Sesame Beef – *Tender beef tips, sautéed with peppers, onion, & bamboo shoots in sesame-ginger sauce*

### **Accompaniments - Select Two of the Following:**

- Maple Roasted Sweet Potatoes
- Steamed Redskins with Parsley & Butter
- Herbed Polenta
- Sweet Peas & Carrots
- Green Beans with Garlic & Herbs
- Honey Ginger Glazed Carrots
- Nutty Rice Pilaf
- Grilled Vegetable Medley
- Herbed Jasmine Rice
- Garlic Mashed Potatoes

### **Menu Includes: Fiona's Breads & Rolls with Sweet Butter**



Minimum 50 Guests Required



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



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## Platinum Wedding Package

- Includes:
- All buffet serving pieces required to serve your selected menu
  - Table Top Décor Linens to match your color theme
  - Menu Signage placed at the buffet for your guests to view the menu you selected
  - A delectable menu created by Fiona's Chefs set up at your reception site

### **Appetizer Display – Select Two of the Following**

- Fresh Fruit, Berries, & Chocolate Dipping Display - *Rich chocolate & raspberry-yogurt dipping sauces with shortbread cookies*
- Bruschetta Display - *Olive tapenade, roasted garlic jam, & red pepper relish with savory garnish & toasted crostini*
- Wild Mushroom Strudel Rolls
- Crab Wellingtons – *Sweet Crab & Herbed Boursin wrapped in Puff Pastry*
- Assorted Cheese Display with Sweet Grape Garnish

### **Salad Course - Select One of the Following:**

- Spicy Thai Noodle
- Gingered Fruit Salad
- Mixed Field Greens with Balsamic Roasted Vegetables, Pumpkins Seeds & Vinaigrette
- Spinach Salad with red onion, golden & dark raisins, & walnuts, with balsamic & raspberry vinaigrettes
- Greek Orzo Salad
- Mediterranean Pasta Salad
- Oriental Vegetable Salad
- Wild Rice-Cherry-Pecan Salad

### **1st Entrée – Select One of the Following:**

- 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 chardonnay cream*
- 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*
- Cherry-Pecan Chicken Roulade – *Pinwheels of breast of chicken with cherries, toasted pecans, & Madeira cream sauce*
- Tomatoes Provencal – *Stuffed with seasoned rice, olives, artichokes, onions, & breadcrumbs with balsamic-basil sauce*



### **2nd Entrée – Select One of the Following:**

- Black Olive Lasagna – *Layered portobellos, olives, spinach, & zucchini with ricotta, mozzarella & balsamic tomato sauce*
- Beef Wellington – *Roast beef surrounded by sautéed mushrooms & baked in golden puff pastry*
- Grilled Pork Tenderloin – *Tender pork topped with onions, pineapple, & pine nuts with Kahlua-soy glaze*
- Roast Garlic Seared Beef – *Grilled beef tenders with a roast garlic cream sauce*
- Eggplant Carreras – *Layered roasted peppers, squash, caramelized onions, and portobellos with a tomato-parmesan sauce*
- Salmon Wellington – *Golden puff pastry wrapped salmon & vegetable duxelles with chardonnay cream*
- Butternut Squash Ravioli – *Sweet butternut squash filled raviolis with a sherry-herb cream*

### **Accompaniments - Select Two of the Following:**

- Whipped Sweet Potatoes
- Spanish Rice
- White Cheddar Mashers
- Sautéed Green Beans
- Tri-Color Pepper & Onion Sauté
- Lemon Scallion Steamed Rice
- Roasted Seasonal Vegetables
- Potatoes Gratin

### **Menu Includes: Fiona's Breads & Rolls with Sweet Butter**

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