

Fiona's Catering Holiday Lunch & Dinner Buffets

All lunch and dinner selections are prepared and beautifully presented in appropriate serving pieces. A minimum of 15 guests is required on all selections. Delivery-Set Up and serving staff are available for an additional charge. Ask your event manager for details.

Glad Tidings We Bring! \$14.99 15 to 49 guests * \$13.99 50+ guests

Tender oven roasted & sliced turkey breast with pan gravy, cranberry-orange relish, roasted garlic mashed potatoes, apple-sage stuffing, soft rolls with butter and creamy pumpkin pie.

Holly Days Festivities \$14.99 15 to 49 guests * \$13.99 50+ guests

Sliced oven braised honey bourbon glazed ham with garlic mashed potatoes, sautéed green bean and medley, rolls with butter, pumpkin and apple pies.

Seasons Greetings \$15.99 15 to 49 guests * \$14.99 50+ guests

Roasted pork loin with a maple-cider glaze, stuffed with sourdough apple-raisin stuffing, savory wild & brown rice, honey glazed carrots, rolls with sweet butter, pumpkin and apple pies.

Frosty Feast \$15.99 15 to 49 guests * \$14.99 50+ guests

Tender roasted beef bourgignon with mushroom & onion in red wine demi topped with brioche dough, whipped white cheddar mashed potatoes, mixed winter vegetables, soft rolls with butter, pumpkin and apple pies.

Home for the Holidays \$18.99 15 to 49 guests * \$17.99 50+ guests

Tender oven roasted & sliced turkey breast with pan gravy, cranberry-orange relish. Sliced oven braised honey bourbon glazed ham, gruyere scalloped potatoes, sautéed petite green beans, soft rolls with butter and home-made pumpkin and apple pies.

Santa's Little Helper \$17.99 15 to 49 guests * \$16.99 50+ guests

Cherry pecan chicken roulade with brandy beurre blanc served with sautéed petite green beans, holiday rice blend with nuts and spices and freshly baked Fiona's bread and butter, Black forest gule log cake.

Holiday Cheer \$17.99 15 to 49 guests * \$16.99 50+ guests

Swedish Meatballs in caramelized onion-mushroom sauce. Served with mashed potatoes, sautéed petite green beans and freshly baked Fiona's bread with sweet butter. Holiday Sweets Display of mini chocolate dipped macaroons, peppermint meringues, assorted handmade truffles and cream puffs.

'Tis the Season \$26.99 15 to 49 guests * \$25.99 50+ guests

Beef Wellington, seared beef tenders surrounded by sautéed wild mushrooms & baked in golden puff pastry with a Madeira reduction. Served with potatoes au gratin, roasted winter vegetables and freshly baked Fiona's breads and butter. Salted caramel apple & chocolate bourbon pecan pies.

Jingle Bells \$22.99 15 to 49 guests * \$21.99 50+ guests

Chicken Calvados- chicken breast filled with an apple, pecan & dried currant stuffing, then served with an apple brandy cream, sautéed petite green beans, holiday wild rice blend. Winter field green salad with roasted sweet potato croutons, caramelized onion, dried cranberries, spiced walnuts & maple-balsamic vinaigrette and Fiona's breads with sweet butter. Finally, creamy classic cheesecake with triple berry glaze.

Beverages are available at an additional charge

Holiday Hors d'oeuvres Packages

*The following menus are designed to impress any holiday guest.
A minimum of 25 guests is required for all selections.*

Feliz Navidad \$13.99 per guest

Raspberry chipotle & toasted pecan cheese torta served with crisp crackers
Seasonal vegetable display with roasted red pepper dip
Mojo grilled steak skewers with chimichurri sauce
Miniature Meatballs with chipotle cream sauce
Smoked paprika almonds
Shortbread cookies and chocolate brownies.

Dashing Through the Snow \$14.99 per guest

Assorted cheeses and fresh fruit, served with gourmet crackers.
Honey ham cocktail sandwiches: Thinly sliced ham in a mustard-brown-sugar glaze.
Warm asiago artichoke chili dip, crisp fresh vegetables, chips and crackers.
Creamy Swedish mini meatballs
Julienne vegetable spring rolls, served with a plum ginger dipping sauce.
Holiday dessert bars and cookies, including ice cream cookies and flourless chocolate bites.

Glad Tidings We Bring \$15.99 per guest

Hummus, served with chips and pita wedges.
Artichoke-Gruyere triangles wrapped in warm phyllo.
Kahlua soy pork, sliced and served with smoked pineapple chutney, Kahlua aioli & slider rolls
Grilled lemon-fig balsamic glazed chicken skewers with citrus aioli
Assorted holiday bars and cookies

Sleigh Bells Ring \$17.99 per guest

Warm Baked Brie wrapped in buttery brioche with apples, caramel and pecans. Served with crisp crackers
Almond stuffed dates wrapped in bacon, served on skewers.
Smoked salmon presented with capers, red onions and cream cheese, crackers & pumpkin seed squares
Stuffed Mushroom Caps, Made with bacon, duxelles, & Pernod-sautéed spinach, served warm
Festive, holiday cookie assortment.

All I want for Christmas \$24.99 per guest

Imported Cheese Board: Aged and imported cheeses, dried fruits and toasted nuts served with tangy honey mustard accompanied by focaccia wedges and crackers (gluten free crackers available)
Grilled Beef tenders Chef-prepared medium rare, sliced & served with caper-onion relish, horseradish aioli, & rolls
Delicious chili lime chicken brochettes with mango chutney dipping sauce
Caviar, crème fraîche & chive filled potatoes
Petite southwestern crab cakes with smoked chili remoulade
Grilled vegetable display drizzled with balsamic reduction

*The above pricing includes the food items listed only.
Ask about additional appetizers, sides, salads & desserts.*

Holiday Hotline
970.230.5130

"it tastes like"
Fiona's
Bakery • Catering
Delicatessen

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