



Fiona's Holiday Menus 2017

'Tis the season for great food and drink that brings people together! Check out our holiday menus with appetizers, delicious meals, sweet treats and festive beverages. Delivery-Set Up or full-service staff are available. Ask your event manager for details. 970.530.2130

The following menus are designed to impress any holiday guest. Menu Prices are based on a minimum of 25 guests. Please ask us for pricing on smaller groups. Delivery or staffing request are additional.

Create your own Holiday Celebration!

Entrées

Tender Oven Roasted & Sliced Turkey Breast with pan gravy & cranberry-orange relish. (GF)

Sliced Oven Braised Honey Bourbon Glazed Ham (GF)

Roasted Pork Tenderloin stuffed with sourdough apple-raisin stuffing maple-cider glaze

Tender Roasted Beef Bourguignon with mushroom & onion in red wine demi topped with brioche dough

*Cherry Pecan Chicken Roulade with brandy beurre blanc & toasted pecans
Swedish Meatballs in caramelized onion-mushroom sauce on mashed potatoes*

Beef Wellington- seared beef tenders surrounded by sautéed wild mushrooms & baked in golden puff pastry

Chicken Calvados- chicken breast filled with an apple, pecan & dried currant stuffing, then served with an apple brandy cream

White Cheddar Mac-N-Cheese with crispy bacon crumbles & hot sauce on the side

Winter Polenta with roasted vegetables, parmesan reggiano & tomato basil sauce (GF)

Roasted Poblano Pepper filled with eumin scented quinoa & wild rice, grilled chayote squash, dried cherries & toasted pine nuts. Topped with cotija cheese, cilantro & prickly pear gastrique (GF)

Butternut Squash, Wild Mushroom, Spinach & Nutmeg Béchamel Lasagna

Salads & Soups

Winter Field Green Salad with roasted sweet potato croutons, caramelized onion, dried cranberries, spiced walnuts & maple-balsamic vinaigrette

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

Spinach & Drunken Cherries Salad-tender spinach greens with bourbon soaked cherries, crumbled gorgonzola, candied pecans & maple balsamic vinaigrette

Classic Caesar Salad with shaved parmesan, house-made focaccia croutons & parmesan-pepper dressing

*Creamy Caramelized Onion-Mushroom-Red Pepper Soup
Curried Butternut Squash Bisque*

Glad Tidings We Bring!

14.99 per guest

Tender Oven Roasted & Sliced Turkey Breast with pan gravy, cranberry-orange relish, roasted garlic mashed potatoes, apple-sage stuffing, soft rolls with butter, holiday cookies & bars

Frosty Feast

16.99 per guest

Tender Roasted Beef Bourguignon with mushroom & onion in red wine demi topped with brioche dough, whipped white cheddar mashed potatoes, mixed winter vegetables, soft rolls with butter, pumpkin & apple pies

Seasons Greetings

17.99 per guest

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

The menus listed are only a sampling of what our Chefs prepare every day! Tell us what you're craving and our Chefs will customize a menu for you and your guests to celebrate the season!



1001 East Harmony Road, Unit D · Fort Collins, CO 80525
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Complete your menu with a savory side and a sweet ending!

Create your own Holiday Celebration!

Sides

- Roasted Garlic Mashed Potatoes
- Apple-Sage Stuffing
- Soft Rolls with butter
- Sautéed Green Bean Medley
- Savory Wild & Brown Rice
- Honey Glazed Carrots
- Whipped White Cheddar Mashed Potatoes
- Autumn Roasted Vegetables – butternut & yellow squashes, sweet onions, carrots, red & yellow beets
- Grugere Scalloped Potatoes
- Sautéed Haricot Vert
- Holiday Rice Blend with nuts & spices
- Potatoes Anna
- Brussels Sprouts Gratin

Sweets

- Creamy Pumpkin Pie
- Black Forest Buche De Noël - dark chocolate cake soaked in cherry liquor with whipped cream filling, topped with chocolate ganache, garnished with cherries and sugar holly leaves
- Holiday Sweets Display- mini chocolate dipped macarons, peppermint meringues, assorted handmade truffles & cream puffs
- Salted Caramel Apple & Chocolate Bourbon Pecan Pies
- Classic Cheesecake with wild cherry glaze
- Chocolate Flourless Bites - espresso, peanut-butter, & mint
- Cinnamon Plum Cobbler
- Colorado Yule Log - vanilla cake with salted caramel filling, birch tree décor & garnished with salted caramel drizzle.
- Decorative Holiday Cookies & Bars

Festive Beverages

- European Hot Chocolate, whipped cream, chocolate shavings, & house-made marshmallows
- Gourmet Roasted Coffee Bar - Italian syrups, cinnamon & nutmeg shakers, chocolate shavings, crushed peppermint candy, sweeteners & cream
- Sparkling Citrus Punch with fresh fruit garnish
- Fiona's Swedish Eggnog with cinnamon- nutmeg shakers
- Cherry Spritzer – muddled tart & sweet cherries with sparkling soda & lime wheels

Home for the Holidays

18.99 per guest

Tender Oven Roasted & Sliced Turkey Breast with pan gravy, cranberry-orange relish. Sliced oven braised honey bourbon glazed ham, gruyere scalloped potatoes, haricot vert, soft rolls with butter and home-made pumpkin & apple pies

Santa's Little Helper

19.99 per guest

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

Tis the Season

24.99 per guest

Beef Wellington- seared beef tenders & sautéed wild mushrooms wrapped & baked in golden puff pastry.

Chicken Calvados- chicken breast filled with an apple, pecan & dried currant stuffing, then served with an apple brandy cream. Served with potatoes anna, roasted winter vegetables, freshly baked breads & butter, salted caramel apple & chocolate bourbon pecan pies





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If food matters to you as much as it does to us you'll understand why everyone says "it tastes like Fiona's!" We are committed to creating an experience that is memorable, unique and filled with incredible food!

Customize Your Holiday Celebration!

Holiday Appetizers *by the dozen*

Warm Bites

Artichoke-Gruyere Triangles wrapped in warm filo

Beef Wellingtons- beef & mushroom duxelles wrapped in puff pastry

Brie-Walnut & Dried Cherry Tartlets

Stuffed Mushroom Caps with bacon, duxelles, & Pernod-sautéed spinach

Moroccan Cigarettes- spiced carrots & currants wrapped in filo

Wild Mushroom Strudel Rolls

Julienned Vegetable Spring Rolls served with a plum ginger dipping sauce

Salmon Wellingtons- salmon, herbed cheese & vegetables wrapped in puff pastry

Crab Wellingtons- sweet crab & herbed Boursin wrapped in puff pastry

Sweet Sausage & Mustard Bites – house sausage & sweet-hot mustard wrapped in pastry baked to a golden brown with a tangy mustard dip

Gourmet Meatballs

Chipotle Meatballs in a sweet-kicky chipotle cream

Swedish Meatballs drenched in caramelized onions, mushrooms & nutmeg cream

Colorado Lamb Meatballs with mint pesto

Sweet and Sour Meatballs in tangy plum sauce

Albondigas en Salsa - tender pork meatballs in a garlicky red broth

Chilled Bites

Kalamata Olive Tapenade & Pepper Confetti Bruschetta

Petite Maryland Blue Crab Cakes with smoked chili remoulade

Prosciutto-Wrapped Asparagus Spears

Sirloin & Sweet Pepper Confetti Crostini Canapés

Smoked Salmon-Cracked Pepper-Lime Wonton Cups

Caviar, Crème Fraiche & Chive Filled Potatoes

Roast Garlic & Herbed Boursin Filled Potatoes

Gorgonzola & Hazelnut Filled Potatoes

Almond stuffed Dates wrapped in bacon

Cilantro Shrimp & Chèvre Wonton Cups

Feliz Navidad

14.99 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

16.99 per guest

Assorted Cheeses and Fresh Fruit served with crisp crackers

Crisp Seasonal Vegetables with roasted red pepper dip

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

Julienned Vegetable Spring Rolls served with a plum ginger dipping sauce

Holiday Dessert Bars and Cookies, including iced cookies and flourless chocolate bites





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Holiday Appetizers *by the dozen*

Savory Mini Skewers

Chili Lime Chicken with mango chutney dipping sauce

Mojo Grilled Steak with chimichurri sauce

Fireraacker Shrimp with sweet chili pepper dip

Pecan Crusted Chicken with maple balsamic aioli

Kahlua-Soy Beef with sesame-soy-scallion dip

Fresh Mozzarella, Tomato, & Basil with pesto dip

Rosemary Roast Lamb with chipotle raspberry dip

Grilled Lemon-Fig Balsamic Glazed Chicken with citrus aioli

Cocktail Sandwiches

Honey Ham, thinly sliced in a mustard-brown-sugar glaze

Oven Roasted Turkey, creamy brie & raspberry preserves

Chicken Walnut Salad & crisp greens

House Roast Beef, tangy cheddar & red onion with horseradish aioli

Balsamic Roasted Vegetable, aged gouda & balsamic dressing

Appetizers by the Platter

Grilled Vegetable Display drizzled with balsamic reduction

Raspberry Chipotle & Toasted Pecan Cheese Torta served with crisp crackers

Seasonal Vegetable Display with roasted red pepper dip

Grilled Beef Tenders, chef-prepared medium rare, sliced & served with caper-onion relish, horseradish aioli & rolls

Smoked Salmon presented with capers, red onions & cream cheese, crackers & pumpernickel squares

Warm Baked Brie wrapped in buttery brioche with apples, caramel and pecans served with crisp crackers

Kahlua Soy Pork, sliced and served with smoked pineapple chutney, Kahlua aioli & slider rolls

Charcuterie & Cheese Board- creamy brie, tangy cheddar & buttery swiss, sliced prosciutto & genoa salami, dried fruits & toasted nuts served with tangy honey mustard & crackers (gluten free crackers available)

Warm Asiago Artichoke Chili Dip, crisp fresh vegetables, chips and crackers

Holiday Spiced Nuts - smoked paprika almonds, chai spiced pecans or rosemary scented walnuts

Chilled Shrimp & Crab Claws with zesty cocktail sauce, lemon aioli & lemon wedges

Sleigh Bells Ring

14.99 per guest

Triple Berry Brie - Wrapped in buttery brioche with winter berries & triple berry glaze served with crisp crackers

Prosciutto-Wrapped Asparagus Spears

Smoked Salmon Display - Fiona's house smoked salmon presented with capers, red onions and cream cheese, crackers & pumpernickel squares

Stuffed Mushroom Caps - Made with bacon, duxelles, & Pernod-sautéed spinach

Festive Holiday Cookies- Assortment of hand decorated & holiday drop cookies

All I want for Christmas

26.95 per guest

Warm Baked Brie: wrapped in buttery brioche with apples, caramel & pecans. Served with crisp crackers

Grilled Beef Tenders prepared medium rare, sliced & served with caper-onion relish, horseradish aioli & cocktail rolls

Almond Stuffed Dates wrapped in bacon, served on skewers

Petite Maryland Blue Crab Cakes with smoked chili remoulade

Stuffed Mushroom Caps, made with bacon, duxelles, & Pernod-sautéed spinach, served warm

Festive Holiday Cookie Assortment

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