



# Appetizer Platters

**Appetizers or “finger foods” can be a wonderful, creative way to entertain friends at almost any hour of the day!**

**Seasonal Vegetable Basket** – *Crisp vegetables with roasted red pepper & fresh herb dips.*

**Bruschetta Display** – *Kalamata olive tapenade, roasted garlic jam, & rosemary-red pepper relish garnished with a variety of olives, balsamic-roasted red onions, & savory toasted crostini.*

**Seasonal Fruits** – *Our Chef’s selection of the season’s freshest fruits including melons, pineapple, grapes, & berries with Grand Marnier crème.*

**Grilled Vegetables** – *An array of the season’s best vegetables with a balsamic reduction.*

**Artichoke-Chili Dip** – *A zesty blend of cheeses, artichoke hearts, & chili peppers served warm with savory crostini rounds.*

**Savory Cheese Display** – *Smoked gouda, cheddar, creamy brie, buttermilk blue, & Swiss cheeses with savory garnish & assorted cracker basket.*

**Tortas** – **One of our favorite appetizers! All served with assorted crackers & crostini rounds.**

- **Basil Pesto** - *layered cream cheese blend with basil pesto, pine nuts, prosciutto, & sundried tomatoes.*
- **Smoked Salmon** - *layered cream cheese blend with house smoked salmon, capers, & lemon zest*
- **Raspberry Chipotle** - *layered cream cheese blend with raspberry chipotle sauce & toasted walnuts*

**Brie Wheel** – *One kilo brie wheel wrapped in puff pastry and baked golden brown or simply garnished with your choice of savory or sweet (Savory Basil-Pine Nut, Sweet Maple-Almond or Triple Berry).*

**Cocktail Meats & Cheeses** – *Demi portions of tender roast turkey, black forest ham, roast beef, & grilled chicken with Swiss, cheddar, & pepper jack cheeses, crisp lettuce, sliced tomatoes, onions, pickles, olives, pepperoncini, & condiments with a basket of freshly-baked breads.*

**Kahlua-Soy Pork Tenderloin** – *One of our favorites! Grilled Colorado-raised pork, sliced & served with kahlua-soy mayo, smoked pineapple salsa, & a fresh bread basket.*

**Chicken Mousseline-Aioli Platter** - *Breast of chicken pinwheels stuffed with roasted red peppers, spinach, & pine nuts with marinated artichokes, redskins, asparagus tips, & scallions with aioli dip.*

**Antipasto Platter** – *Salami & thinly sliced prosciutto with provolone cheese, artichoke hearts, red peppers, roasted garlic, & a bountiful assortment of olives. Served with whole grain mustard & crusty breads.*

**Balsamic-Glazed Ham** - *Sliced and garnished with sweet gherkins & red onions, accompanied by honey-mustard, mayonnaise, & cocktail rolls.*

**Whole Turkey Breast** – *Moist and juicy, sliced and served with Dijon mustard, mayonnaise, cranberry chutney, & cocktail rolls.*

**Herb-Encrusted Beef** – *Chef-prepared medium rare & chilled with a delicious caper-onion relish, horseradish mayonnaise, & fresh dinner rolls.*

**House-Smoked Salmon Platter** - *This impressive platter features the best hot smoked salmon ever! We offer this wonder with chive cream cheese, diced onion, chopped hard-boiled egg, tomatoes, capers, fresh lemon wedges, & pumpernickel squares for a traditional feast.*

**Maple-Raspberry Grilled Salmon** – *Salmon filets with a maple-raspberry glaze & a subtle kick of chipotle. Served with crisp crackers.*

**Cocktail Sandwich Basket** – *Sandwiches made on Fiona’s freshly-baked breads including: roast turkey-brie & raspberry, black forest ham-caramelized onion & sweet mustard, chicken walnut salad, & balsamic roasted vegetable-gouda.*

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