



Catered Event Buffets

Featuring made-from-scratch breads & signature dishes. Let us make the arrangements so you can relax & be a guest at your party!

#1 Backyard Picnic!

Old Fashioned Hamburgers on Sesame Buns & All American All-Beef Hot Dogs with Those "Other Burgers" Upon Request for Your Vegetarian Cousin!

All the Fixins' Including: Cheddar Cheese, Thin-Sliced Onions, Hand-Leafed Lettuce, Colorado Tomatoes, Pickle Relish, Mayo, Garlic Aioli, Red Pepper Mayo, Ketchup, & Spicy & Yellow Mustards

Your Choice of Two Sides:

- Munchies Tray with Carrot & Celery Sticks, Delicious Dill Pickles, Banana Peppers, & Ranch Dip
- French Potato Salad
- Macaroni Salad
- BBQ Baked Beans with Dark Molasses & Brown Sugar
- Zesty Cole Slaw
- Bowls O' Potato Chips
- Thick-Sliced Colorado Watermelon Wedges

#2 Grillin' Kebobs

A Variety of 10" Skewered Delights with Vegetables & Accompanying Dips Including Sesame-Soy Beef, BBQ Chicken, & Roast Garlic Vegetable (Add Sweet Chili Shrimp for an Additional \$3/person)

Classic Caesar Salad with Parmesan Pepper Dressing & House Made Focaccia Croutons

Chef's Selection of the Season's Finest Fresh Fruits & Berries with Raspberry Yogurt & Chocolate Dips

House Made Breads with Whipped Sweet Butter

#3 Western Trail Faire

House Smoked Beef Brisket Served with Fiona's Signature Sweet Chipotle BBQ Sauce

House Made Brioche Rolls

7-Layered Green Salad with All the Fresh Veggies You Can Imagine! Croutons, Ranch & Raspberry Vinaigrette Dressings on the side

Roasted Sweet Corn & Pepper Medley

Tri- Color Roasted Potato Wedges

A minimum of 45 guests is required on all selections, unless otherwise noted.



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#4 Paella Party!

Antipasti Display of Cheeses, Cured Meats, Olives & Roasted Red Peppers

Traditional Paella - Saffron Flavored Rice Combined with Garlic, Onions, Artichoke Hearts & Tomatoes with Chicken & Chorizo

Mediterranean Mixed Greens - Tricolor Peppers, Feta, Olives & Focaccia Croutons with Tangy Herb Vinaigrette

Crusty Breads & Extra Virgin Olive Oil

#5 Fajita Grill

Mexican Mixed Green Salad with Tomatoes, Pineapple, Diced Peppers, Crunchy Tortilla Strips, & Honey-Lime Dressing

Baskets of Tortilla Chips, Flour Tortillas & Corn Tortillas

Cuban Black Beans & Rice - makes a great vegetarian filling!

Grilled & Thinly Sliced Mesquite Grilled Chicken Breast & Flank Steak with Sautéed Onions & Peppers

Roasted Corn-Cilantro & Pico De Gallo Salsas, Fresh Guacamole, Sour Cream, Shredded Cheddar & Monterey Jack Cheeses

#6 Pasta Station – Build Your Own Creation

One of Our Favorites! Start with Penne Pasta

Then Top It with a Choice of Sauces:

Double Parmesan Cream Sauce or Balsamic-Basil-Black Olive Marinara Sauce

Then Choose from A Variety of Toppings:

Fresh Diced Tomatoes, Grilled Chicken, Italian Meatballs, Caramelized Onions, Black Olives, Artichoke Hearts, Roasted Garlic, Sautéed Mushrooms, Roasted Red Peppers, Pepperoncini, Ground Black Pepper, & Shredded Parmesan Cheese

Classic Caesar Salad served with Parmesan Peppercorn Caesar Dressing & House-Made Focaccia Croutons

Assorted Fresh Baked Bread with Sweet Butter

All Event Menus are prepared with care, garnished, and beautifully presented on appropriate disposable serving pieces. Delivery costs are additional.

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