



# *Holiday Buffet Dinner*



*Order by November 20<sup>th</sup> and delivery is FREE!*

## **First Course Selections**

**Please select one of the following:**

- Crisp Greens with Caramelized Pears, Toasted Walnuts, Dried Cranberries & Maple Vinaigrette
- Classic Caesar with Focaccia Croutons & Parmesan Pepper Dressing
- Roasted Pepper Penne Pasta Salad
- Fresh Fruit & Cheese Display
- Butternut Squash Soup
- Apple Waldorf Salad

## **Entrée Selections**

**Please select two of the following:**

- Beef Bourguignon - *Braised in Red Wine with Onions & Mushrooms baked in puff Pastry*
- Pork Tenderloin Roulade Apple Raisin Stuffing & Maple-Cider Glaze
- Balsamic Glazed Ham - *Boneless Carving Ham with Herbed Balsamic Glaze*
- Salmon En Crouete with Citrus Beurre Blanc
- Winter Polenta with Roasted Vegetables, Parmesan Reggiano & Tomato Basil Sauce
- Savory Roasted Turkey with Traditional Giblet Gravy & Cranberry Relish
- Cherry Pecan Chicken with Brandy Cream

## **Accompaniment Selections**

**Please select two of the following:**

- Roasted Rosemary Potatoes • Wild & Brown Rice Mix • Garlic Mashed Redskins
- Sautéed Green Beans • Apple Sage Stuffing • Honey Roasted Acorn Squash
- Roasted Seasonal Vegetables • Sweet Potato Casserole • Orange Ginger Glazed Carrots
- Made-From-Scratch Dinner Rolls with Sweet Butter

**25-50 Guests: \$22.95 \* 51-100 Guests: \$20.95 \* 101-200 Guests: \$18.95**

**Fiona's Catering**

1001 East Harmony Road, Unit D • Fort Collins, CO 80525  
Phone 970.530.2120 • Fax 970.530.2125 • [catering@fionasdeli.com](mailto:catering@fionasdeli.com)



## Holiday Appetizer Buffets



### Menu 1

Maple Almond Stuffed Baked Brie  
with House-Made Crostini Rounds

Artichoke & Gruyere Filo Triangles

Assorted Brochette Display  
*Tender marinated chicken skewers with  
mango chutney & kahlua-soy beef skewers with  
sesame soy dip on a bed of roasted vegetables*

Strawberry & Kiwi With Grand Marnier Crème  
*Sweet berries & kiwi slices arrayed with  
orange mascarpone dip*

Baskets of Savory Parmesan Pepper Twists

**25-40 Guests: \$13.95 \* 41-75 Guests: \$12.95**  
**76-150 Guests: \$11.95**

### Menu 2

Basil Pesto Torta  
*Layers of cream cheese, basil pesto, Prosciutto, pine nuts &  
sundried tomatoes with crostini rounds*

Filo Pastry Duo  
*Savory filo delights including: Artichoke-Gruyere Triangles  
& Wild Mushroom Strudel*

Grilled Winter Vegetable Platter  
*An array of the season's best vegetables grilled to perfection  
with a light balsamic glaze*

Grilled Salmon Display  
*Fresh salmon grilled then chilled with a maple-raspberry  
glaze with a subtle kick of chipotle with crisp crackers*

Savory Swedish Meatballs

**25-40 Guests: \$14.95 \* 41-75 Guests: \$13.95**  
**76-150 Guests: \$12.95**

### Menu 3

Seasonal Fresh Fruit Display  
*The season's sweetest fruits with raspberry yogurt &  
chocolate dipping sauces*

Winter Berry Stuffed Baked Brie  
*A one kilo wheel of with fresh berries & triple berry glaze  
with sliced baguettes*

Roasted Sweet Garlic & Grilled Vegetable Display  
*Rosemary-thyme roasted garlic spread, Vidalia onion  
relish & zergut red pepper spreads surrounding bountiful  
platters of grilled seasonal vegetables*

Chef Carved Balsamic Glazed Ham  
with Sweet Mustards & Demi Rolls

Miniature Crab Cakes with Remoulade

Firecracker Shrimp Skewers with Thai Pepper Dip

**25-40 Guests: \$17.45 \* 41-75 Guests: \$16.45**  
**76 - 150 Guests: \$15.45**



*Add a Mashed Potato Martini Bar — A Real Crowd Pleaser!*

Begin with savory garlic mashed potatoes & whipped sweet potatoes piled high in martini glasses, then add your favorite toppings including:  
smoked chicken gravy, beef cabernet gravy, chopped pecans, brown sugar, grated sharp cheddar cheese, fresh bacon bits, sour cream, scallion & onion mix

**25-40 Guests: \$7.95 \* 41-75 Guests: \$6.45 \* 76 -150 Guests: \$5.95**



*Sweet Endings to a Wonderful Holiday Celebration!*

**Sweets Table**

A sumptuous assortment of miniature finger pastries including: brownies, kahlua walnut diamonds, lemon bars, chocolate dipped strawberries & demi house made cookies

**\$2.25 per guest**

**Chocolate Fondue**

Delight your guests with an impressive spread of assorted dippers to include: banana bread, pound cake, fresh strawberries, toasted nuts, banana wedges, short bread cookies & more, all available to dip into a flowing fountain of dark or milk chocolate!

**\$160.00 (serves 30-40 Guests)**

*3 tier fountains also available, call for pricing!*

**Fiona's Champagne Fountain**

Really impress your guests with the most memorable beverage display with our champagne fountain!

We offer dozens of different recipes to accommodate alcoholic or non-alcoholic beverages.

Let us make your buffet magical!

**Alcoholic punches: \$45 per gallon - 5 gallon minimum**

**Non-alcoholic punches: \$30 per gallon - 5 gallon minimum**

**Gourmet Coffee Bar**

In addition to the coffee included in each buffet you can add: whipped cream, shaved chocolate, cinnamon, ground nutmeg, sugar & cream also choose from hot chocolate or hot spiced cider

**\$2.95 per guest**

*For an extra touch, add cognac, port and liqueurs - custom price available.*

## FIONA'S SERVICES & POLICIES

**MENUS:** Menu prices reflect the cost of food only. Additional equipment, staff and services are priced separately. Custom menus are available for groups of 50 or more. All prices are subject to change without notice and are dependent on market fluctuations and product availability. To assure the quality of your party we reserve the right to make substitutions when necessary.

**REQUIRED NOTICE:** Please call as far in advance as possible regarding your event to assure your menu choices and delivery time. Deliveries are scheduled on a first come, first served basis. Orders placed in advance are appreciated and will secure the date and delivery time of your choice. Some menus require a minimum one weeks notice. When possible, we will honor catering orders on short notice.

**GUEST GUARANTEE:** We ask that you provide us with a final guest count no less than one week prior to your event. Charges will be based on the guaranteed or actual attendance whichever is greater. If the guaranteed attendance is not received within one week, your tentative attendance will be considered the guarantee. Requests for increasing the guarantee within the one-week period are subject to the Chefs approval and may incur additional charges.

**DELIVERIES:** A minimum order of \$100.00 is required for all deliveries. Charges are determined by geographical area and begin at \$18.00. Deliveries are normally scheduled between 8:00am and 6:00pm, Monday thru Saturday (Sundays by appointment only). Any deliveries scheduled outside of normal delivery hours are subject to an over-time charge.

- Drop-offs... are any orders that do not require use of equipment, equipment pick-up or extensive set-up, such as items on disposable baskets, catering trays or foil pans for warm items.
- Set-Ups... there is an additional 10% charge for any event that requires the use of Fiona's non-disposable platters, utensils, rentals or extensive set-up time. A deposit is required on all equipment. All equipment must be returned within 48 hours of the event. It is also agreed that the organization making the arrangements will be responsible for all materials and equipment broken/stolen/lost. Pick-ups are normally scheduled for the next business day. Arrangements may be made when you place your order.
- Pick-up orders... orders may be picked up during normal business hours. All warm items will come with reheat instructions.

**SERVICE STAFF:** Our staff will be available to you and your guests for the duration of your event and billed at an hourly rate based upon travel, set up and break down time. Gratuity is not included and at the host's discretion. A 4-hour minimum applies.

\*Supervisors and Chefs: \$25.00/ hour \*Servers: \$18.00/hour \*Bartenders: \$22.00/hour

**EVENT FEE:** For full service events there is an additional service fee of 18% based on the cost of food and beverage. (no additional delivery fees). Our service fee represents all the behind the scenes planning and orchestrating of your event... for consultation time... for artful presentations...transportation equipment...and for the many kitchen, clean-up, and support staff needed to ensure a successful event.

**GRATUITY:** A 12% Gratuity Charge is included on all Full Service events.

**ALCOHOLIC BEVERAGES:** We can make arrangements with a vendor for the delivery of beer, wine, ice, and all necessary supplies. We can assist you in the planning, ordering and delivery of alcohol but invoicing must be handled directly with the vendor. Fiona's is insured to serve alcoholic beverages. We also include bartenders in our service staff estimate to accommodate any type of beverage service. A liquor quote is available upon selection of beverages as there is no standard price on alcohol.

**ADDITIONAL SERVICES:** We can assist you with a full range of services, equipment rentals, location of facilities, flowers, décor, entertainment and more...

**TERMS:** Payment in full is due one week prior to delivery unless prior arrangements are made and agreed upon in advance by the client and Fiona's Catering. All credit charges are net 10 days. To make arrangements, please call our office at 970-530-2120. Booking Deposit: To reserve Fiona's services for the date of your event, we require a non-refundable deposit of \$500.00, which will be credited toward your final balance

- **Confirmation:** After planning is complete, a final proposal will be sent to you. Please double-check the date, time, location and details of your event. Please contact us immediately with any questions or changes. Any last minute changes you request may result in additional charges, which will appear on your final invoice.
- **Final Payment:** The remaining balance is due one week prior to your event, unless alternate billing arrangements have been made and approved by Fiona's Catering. A finance charge of 1.5% per month will be applied to all past due accounts.
- **Payment Methods:** We accept payment by MasterCard, Visa, American Express, Discover, Cash or Check.
- **Cancellations:** In the event of a cancellation all deposits are nonrefundable. If the cancellation occurs less than two weeks prior to the event, you will be responsible for payment in full for the entire estimated cost of the event. All events require a minimum two weeks notice for cancellation. Should you wish to reschedule your event within 30 days of the original event (based on availability and the catering manager's approval) the deposit will be applied towards the final bill