

FOOTERS CATERING

Winter Inspiration 2021-2022





LOVE *what you do*

Our mission at Footers Catering. We are committed to creating a great place to work because we believe that when our team loves what they do, they are just as excited about our events as our clients are. The dedicated team at Footers Catering would love to help you create a memorable experience that brings together those most important to you. We have served the Colorado community for 40 years, and you can rely on our team's dedication and innovation to bring your unique vision to life.



Trusted Experience

Detailed Divas

Our Sales Coordinators and Event Producers take pride in custom menus designed for every event. They are by your side from the initial consultation to celebration time, helping with rental coordination, linen and table setting design, diagrams and layout, timeline, and vendor logistics.

Culinary Crusaders

Our culinary team is committed to creating amazing food from scratch. We use the freshest ingredients, focusing on foods that are seasonally available and grown as close to home as possible. Our Chefs de Par-Tay have unique culinary training to cook our menus fresh on-site at all of our events.

Design Stylist

Your design vision will be thoughtfully curated throughout the entire event. We feature elevated menu displays and bar fronts using seasonal accent decor, innovative heating elements, and beautiful risers. We can coordinate special touches including lounges, florals, signage, and lighting.

Let's get **Planning**

Collaborate on your event vision and menu design with your Coordinator

Receive a comprehensive **proposal** with customized menu options, rentals, and staffing needs specific for your event

Create your **ideal menu** by mixing-and-matching menu items within the proposal

Attend an on-site **logistics planning** meeting with your Coordinator and Event Producer

Finalize menu selections and guest count 7-10 days before the event

Relax and enjoy your **celebration** while we take care of your favorite people!





Cocktail Receptions

A relaxed get-together allows flexibility with timeline and event space. Customized combinations of passed hors d' oeuvres, individually composed short plates, bountiful grazing stations, and chef attended action stations creates a memorable atmosphere for guests to connect and relax!

Full Service Menu, Hospitality & Rentals

Afternoon Grazing \$60-\$80 per guest

Evening Stations \$85-\$110 per guest

Cocktail Reception

Passed Hors d' Oeuvres

Pepper Crusted New York Strip Bites

Grilled Local Colorado Aspen Ridge Beef
Parmesan Artichoke Truffle Mousse | GF

Bacon Wrapped Medjool Dates

Stuffed with Bleu Cheese, Served
with Red Wine Reduction | GF

Mini Baked Crab Tartlet

Topped with Citrus Snap Peas

Smoked Salmon Blini

Topped with Crème Fraiche and Caviar

Shrimp Cocktail Shooter

Spicy Cocktail Sauce | Lemon Wedges | GF | DF

Green Chile Mac n' Cheese Croquettes

Topped with Blackberry Jalapeño Jam

Caprese Bites

Fresh Mozzarella | Cherry Tomato | Fresh Basil
Balsamic Glaze Drizzle | GF | V

Butternut Squash Soup Shooter

Topped with Pepitas | GF



Cocktail Reception



Grazing Stations

Charcuterie Board

Prosciutto | Capicola | Hard Spanish Chorizo Haystack
Mountain Goat Cheese | Camembert | Manchego Bourbon
Butterscotch Pecans | Cinnamon Cayenne Walnuts
Caper Berries | Peppadew Peppers Marinated Artichokes
Truffle Honey | Fig Jam | Flatbread Herb Crackers

Seasonal Dip Trio

- ~ Warm Spinach Artichoke Parmesan Dip
- ~ Warm Crab Cheese Dip
- ~ Spaghetti Squash Hummus with Chili Oil
- Seasonal Vegetables | Grilled Pita

Gourmet Cheese Display

Havarti Dill | Herbed Goat Cheese | Manchego
Smoked Gouda | Soft Camembert
Cinnamon Cayenne Walnuts | Dried Figs
Dried Cherries Housemade Crackers

French Bread Bruschettas

- Grilled French Bread | Please Select Two Toppings:
- ~ Brie | Green Apple | Fig Jam | Balsamic Glaze | V
 - ~ Prosciutto | Mascarpone | Honey | Candied Walnut
 - ~ Goat Cheese | Roasted Peppers | Chiffonade Basil | V
 - ~ Smoked Salmon | Cream Cheese | Capers | Dill

*All Items Can Be Individually Portioned
for Service Speed and Social Distancing*

Cocktail Reception



Heavy Hors d' Oeuvres

Petite Chicken Pot Pies

Puff Pastry Topping | Individual Cups

Sweet Potato and Lime Deviled Egg

Crispy Spanish Chorizo | Chervil | GF

Pot Stickers

Pork and Veggie Filling | Thai Dipping Sauce | DF

Coconut Chicken Skewers

Sweet Coconut Crust |
Raspberry Habanero Jam | GF | DF

Warm Raspberry Brie Bites

Brie | Raspberry Preserves | Phyllo Tart
Toasted Almond | V | Nuts

Flatbread White Pizza

Crispy Flatbread | Alfredo | Mozzarella | Ricotta
Sun Dried Tomato | Spinach | Artichoke

Seasonal Sliders

- ~ Bordelaise Braised Roast Beef | Gorgonzola Cream
- ~ Monte Cristo | Housemade Biscuit | Carver Ham |
Swiss | Caramelized Onions
- ~ Pulled Chicken | Cranberry Chutney | Sage Crema

Carved Beef Tenderloin Sandwiches

Herb Crusted Beef Tenderloin | Brioche Roll |
Creamy Horseradish Sauce

Cocktail Reception



Chef Composed Short Plates

Juniper Bacon Mac N' Cheese

Smoked Gouda Mac n' Cheese | Juniper Bacon
Chargrilled Broccolini | Green Onions

Chimichurri Crusted Lamb Chop

Petite Roasted Lamb Chops | Herb Crust
Creamy Parmesan Polenta | GF

Seared Scallops Over Cacio E Pepe

Tender Seared Scallops | Angel Hair Pasta
Butter Parmesan Sauce | Cracked Black Pepper

Braised Boneless Beef Short Ribs

Cherry Yuzu Sauce | Watermelon Radish Salad
Honey Turmeric Sweet Potatoes |
Rosemary Butter Brussels Sprouts | GF

Chef Attended Action Stations

Risotto Bar

Creamy Arborio Rice | Heavy Cream Parmesan Cheese
Sautéed Mushrooms | Roasted Red Peppers
Kale Chips | Green Peas | Fresh Basil | GF | V

Authentic Street Tacos

Griddled Corn Tortillas | Please Select Two | GF
~ Pork Al Pastor | Confit Pineapples | Cilantro Zhoug
~ Beef Barbacoa | Ancho Aioli | Cotija Cheese | Cilantro
~ Crispy Shrimp Tempura | Citrus Red Cabbage | Scallions

Steamed Bao Bun Station

Topped with Pickled Persian Cucumber and Carrots
~ Crispy Panko Chicken | Tonkatsu Sauce | Cilantro
~ Local Ginger Soy Hazel Dell Mushrooms | Scallion | V
~ Braised Pork Belly | Honey Sriracha Hoisin | Cilantro

Unique Elevated Station Presentations

Soup "Shot Ski" Station

Seasonal Soup Shooters | Custom Shot Ski Display

- ~ French Onion Soup | Gruyere Grilled Cheese
- ~ Pumpkin Coconut Curry Soup | Vegan
- ~ Colorado Chicken Green Chile | Paprika Wontons

Freshly Baked Bread Dipping Bar

Vertical Stacked Presentation

Scallion Naan | Herb Focaccia | Pumpkin Sage Brioche
Rosemary Garlic Oil | Chili Chive Oil
Blackberry Balsamic | Chive Blossom Vinegar
Fig Cinnamon Honey Butter | Lemon Dill Mustard

Hanging Burrata Jars

Individual Glass Jars | Hanging from Vertical Wall

Soft Burrata Cheese | Topped with:

- ~ Balsamic Winter Cherries
- ~ Crispy Pancetta | Poached Pears
- ~ Mint Chimichurri

On Side | Grilled French Bread | Focaccia Crostini

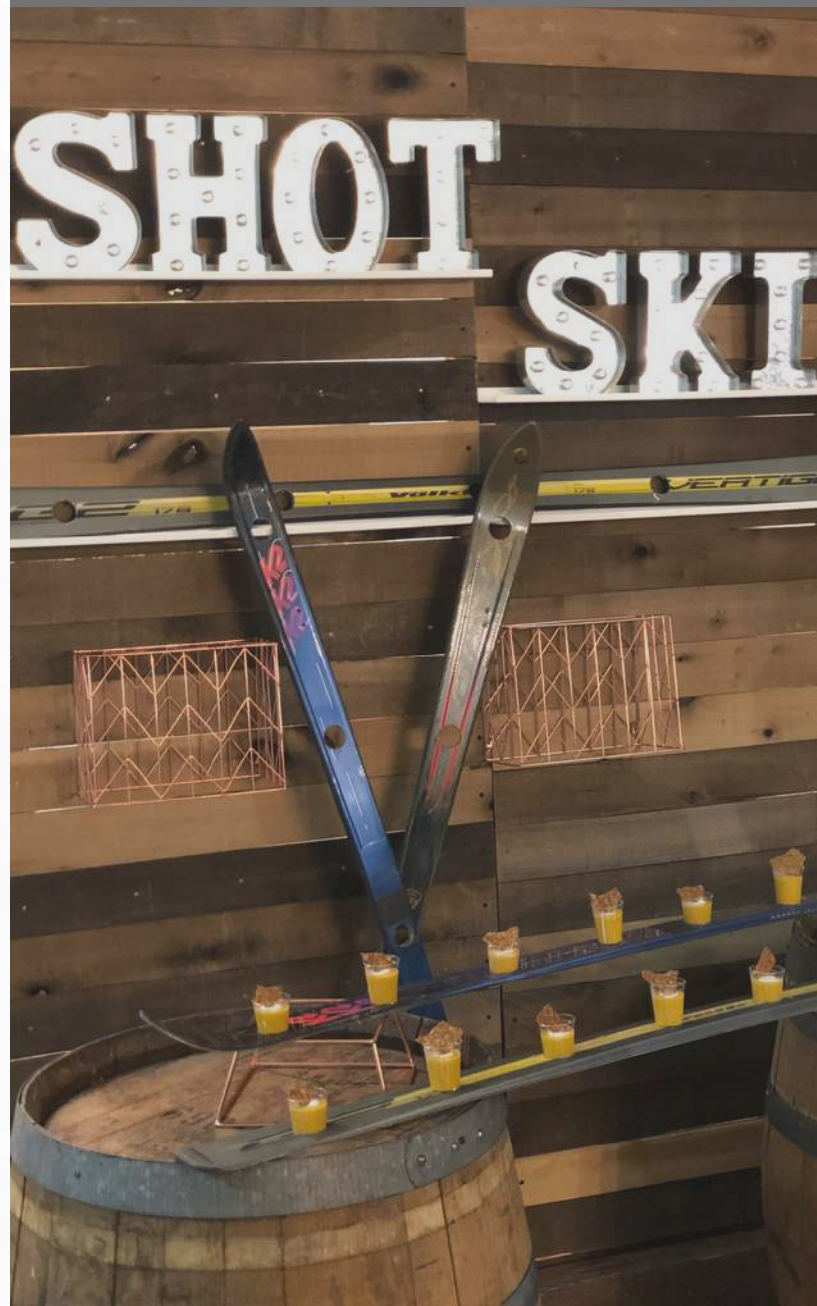
Roaming Mac & Cheese Cart

Rolling Cart | Staff Attended | Individual Bowls

Creamy Smoked Gouda Mac & Cheese

Toppings on the Side | Applewood Smoked Bacon Fried
Onions | Pickled Jalapeños | Roasted Red Peppers |
Charred Broccolini | Local Hot Sauces

Cocktail Reception



Attended Dessert Stations

Warm Seasonal Cobblers

Cranberry Apple | Peach | Cherry
Served Warm with Vanilla Ice Cream

"A La Mode" Station

Warm Brownies | Soft Chocolate Chip Cookies
Vanilla Ice Cream Whiskey Caramel Sauce

Dessert Display

Seasonal Sweet Treats

Pumpkin Snickerdoodle Cookie
Double Chocolate Butterscotch Cookie
Decorated Holiday Sugar Cookies
Andes Mint Fudge Brownie | GF
Apple Cider Mini Cupcake | Spiced Cream Cheese Frosting
Salted Caramel Mini Chocolate Cupcake | Caramel Frosting

Passed Mini Desserts

Seasonal Mini Desserts

Lemon and Fresh Berry Tartlets
Housemade Reese's Cups | Vegan | Nuts
Caramel Pecan Cheesecake Bites | Nuts
Dark Chocolate Red Wine Truffle Bites | GF
Seasonal French Macarons | GF | Nuts
Tiramisu Bites in Mini Chocolate Cups | GF
Brown Butter Apple Blondie Bites
White Chocolate Champagne Pops | GF
Snickers Pie Bites | Nuts

Cocktail Reception





Dinner Parties

Start the evening with great cocktails, hors d'oeuvres, and conversation. Invite your guests to be seated at a beautifully styled tables. Dinner can be enjoyed from a bountiful buffet or elegant plated service for each course. You and your guests can relax and be treated to a special dining experience.

Full Service Menu, Hospitality & Rentals

Buffet \$85-\$110 per guest

Plated \$110-\$140 per guest

Dinner Parties

Passed Hors d' Oeuvres

Ahi Tuna Bite

Seared Ahi Tuna on Wonton Crisps with Habanero Ginger Sauce and Wasabi Microgreens

Mediterranean Herb Shrimp

Lemon Basil Shallot Aioli | GF

Kobe Beef Meatball

Lemon Basil Shallot Aioli | GF

Mini Beef Tenderloin Slider

Creamy Horseradish | Petite Black Pepper Brioche Bun

Sugar Pork Belly Donut Bite

Maple Braised Snake River Farms Pork Belly and Green Apples on a Cinnamon Sugar Donut Hole

Artichoke Sun Dried Tomato Wonton

With Parmesan Cheese and Pesto Dipping Sauce

Duck and Fig Pizzeta

Flatbread Topped with Harissa Duck Confit, Housemade Herb Ricotta, and Fig Balsamic

Mini Tomato Soup and Grilled Cheese Duo

Tomato Basil Bisque | Mini Grilled Cheese | Shooter Cup | V



Dinner Parties



First Course

Individual Charcuterie

Petite Individual Boards

Prosciutto Roll | Capicola Roll | Camembert | Manchego
Smoked Gouda Bourbon Butterscotch Pecans
Caper Berries | Cornichon | Housemade Crackers

Autumn Rosemary Salad

Arcadian Mixed Greens | Dried Apricots | Dried Cherries
Walnuts | Manchego Cheese | Rosemary Vinaigrette | GF | V

Roasted Vegetable Salad

Chilled Oven Roasted Brussels Sprouts | Butternut Squash
Broccoli | Red Wine Poached Pears | Parmesan | Dried
Cranberries | Kale | Dark Balsamic Vinaigrette | GF | V

Caesar Wedge

Baby Romaine Wedge | Shaved Parmesan
Blistered Tomato | Creamy Caesar Dressing | GF | V

Butternut Squash Bisque

Roasted Butternut Squash | Honey Goat Cheese Mousse
Chiffonade Basil | Grissini Cracker | Poured Tableside | V

Accompanied by Housemade Bread

Pumpkin Sage Brioche Rolls

Herbed Focaccia | Vegan

Fresh Baked Herb Knot Rolls

Dinner Parties



Main Course

Peppercorn Crusted Filet Mignon

Four Peppercorn Rub | Red Wine Demi | GF

Roasted Garlic Mashed Potatoes | GF

Chargrilled Broccolini | Olive Oil | Garlic | GF

Herb Crusted lamb Chops

Grilled | Cherry Chipotle Sauce | GF

Creamy Polenta | Parmesan | Arugula | GF

Roasted Tri-Color Heirloom Carrots | Parsley Butter | GF

Braised Boneless Beef Short Ribs

Slow Cooked | Red Wine Demi | GF

Colorado Haystack Goat Cheese and
Charred Scallion Mashed Potatoes | GF

Crispy Brussels Sprouts | Garlic Butter | Maple | GF

Dinner Parties



Main Course

Apple Cider Grilled Salmon

Apple Cider Glaze | Fresh Rosemary | GF

Creamy Wild Mushroom and Parmesan Risotto | GF

Roasted Beets, Parsnips, Carrots, Rutabaga,
and Fennel | Olive Oil | Herbs | GF

Seared Branzino

Skin-On Pan Seared | Blistered Tomatoes
White Wine Sauce | GF

Piccata Potatoes | Lemon Caper Butter | GF

Pan Roasted Green Beans | Lemon Butter | GF

Oven Roasted Spaghetti Squash

Tomato and Winter Vegetable Ratatouille | GF | Vegan

Dinner Parties



Main Course

Cider Glazed Pork Tenderloin

Apple Cranberry Hard Cider Glaze | GF

French Onion Mashed Potatoes | GF

Charred Carrots | Chipotle Lime Butter | GF

Lemon Sage Chicken

Smoked Mozzarella Cream Sauce

Crispy Prosciutto | Sage | GF

Sun Dried Tomato Pesto New Potatoes | GF

Roasted Asparagus | Light Lemon Butter | GF

Apple Cider Brined Chicken

Local Redbird Farms Bone-In Chicken

Blood Orange Olive Oil | GF

Honey Turmeric Sweet Potatoes |

Rosemary Brussels Sprouts | GF

Dinner Parties

Served Dessert Courses

Pumpkin Spice "Latte"

Pumpkin Chai Cheesecake | Vanilla Anglaise
Oat Streusel Crumble | GF

Cranberry Apple Cobbler

Spiced Apples and Cranberries |
Honey Sour Cream Cake Streusel Topping | V

Chocolate Strawberry Bombe

Chocolate Truffle Shell | White Chocolate Strawberry
Mousse Chocolate Ganache | Dehydrated Raspberry | V

Chocolate Crunch

Fudge Brownie Crumble | Chocolate Espresso Mousse
Honey Roasted Cashews | Tuile Cookie
Caramel Popcorn | V | N | GF

Red Wine Chocolate Cake

Blackberry Mascarpone Filling | Dark Chocolate Frosting
Fig & Red Wine Reduction | Macadamia Nut Brittle

Sweet & Salty Gingerbread

Gingerbread Cake | Salted Caramel Cheesecake
Whipped Cream | Pretzel Streusel | Bacon Bits





Elevated Bar Service

- Talented Mix Masters
- Complete Bar Set-Ups and Glassware
- In-House Alcohol Order Coordination
- Mixer Packages and Ice

Specialty Cocktails

Pomegranate Winter Sparkler | Sparkling Wine, Pomegranate Juice, Orange Liqueur and Rosemary Syrup in a Champagne Flute with Rosemary Garnish

Smoke & Mirrors | Whiskey, Local Strongwater Aromatic Bitters, Natural Cane Sugar, Charred Orange Slice, and Luxardo Cherry

Mulled Honey Wine | Bold Red Wine, Apple Cider and Honey with Mulling Spices, Served Warm and Garnished with a Dehydrated Orange Wheel

Footers Signature Homemade Sodas

100% Natural Fruit Juices and Purees

Orange Rosemary Cream Soda | Passionfruit Blackberry Apple | White Peach Ginger | Spiced Cinnamon Apple



Seasonal Decor

Included with All Food Displays



Mountain Rustic

Natural | Warm | Welcoming | Cozy



Modern Holiday

Chic | Urban | Winter | Shimmer



Aesthetics & Design

Bring holiday season to life! Our in-house designer will work with you step-by-step to create a one-of-a-kind design throughout your event. From table settings to floral centerpieces to special touches, our goal is to make the planning process to be as stress-free as possible.

- Coordination of tables, chairs, and linens
- Table setting design inspiration and vision board
- Floral centerpieces, candles & embellishments
- Custom menu cards, place cards, or signage
- Food and beverage signage and greenery touches



Floral Centerpieces

Festive floral, greenery and candlelight adds sophistication and dimension to your tablescape.



*Individual
Arrangements*



Tall and Dramatic



Greens and Garland



*Elegant Vases with
Floating Candles*

FOOTERS CATERING

303-762-1410

Info@FootersCatering.com



FOOTERS
—catering & events—
SINCE 1981

