

ENTRÉES

Footers Catering Menu Inspiration

Spring & Summer 2016



GRILLED BEEF TENDERLOIN FILET

Topped with Bordelaise Marinated Sautéed Mushrooms (GF)

NEW YORK STRIP STEAK

Local Colorado Aspen Ridge Beef, Grilled and Topped with Charred Onion Jam (GF)

THAI BASIL PINEAPPLE SHORT RIBS

Slow Roasted Boneless Beef Short Ribs with Kimchi, Grilled Pineapple, Scallions and Pineapple Jalapeño Sauce (GF)

CARVED BISON SIRLOIN

Colorado Rock River Ranch Bison Carved Tableside and Served with Blackberry Bordelaise and Creamy Horseradish (GF)

CHIPOTLE RUBBED PORK LOIN

Carved Tableside with Spicy Apricot Chutney (GF)



LEMON SAGE CHICKEN

Lemon-Brined Chicken with Sage and Smoked Mozzarella Cream Sauce Garnished with Crispy Prosciutto and Fried Sage (GF)

SUN DRIED TOMATO & ARTICHOKE CHICKEN

Chicken Breast Filled with Sun Dried Tomato, Artichoke, Herbs and Cheese, Pan Seared and Served with Thyme Shallot Jus (GF)

BLACKENED LEMONGRASS CHICKEN

Grilled Chicken with Citrus Chili Sauce (GF)

CARAMELIZED ONION & CAMEMBERT CHICKEN

Seared Chicken with Caramelized Onion Camembert Cream and Fresh Chive (GF)

BAKED MUSTARD HERB CRUSTED CHICKEN

Drizzled with Olive Oil and Fresh Rosemary (GF)



CARAMELIZED ONION LEMON SALMON

Seared Salmon with Lemon and Caramelized Onion Sauce, Topped with Fresh Arugula (GF)

SEARED HALIBUT

Finished with Peppadew Pepper Relish (GF)

GRILLED ARCTIC CHAR

With Shaved Fennel and Onion (GF)

GARLIC HERB GRILLED SHRIMP

Marinated and Grilled Shrimp on a Skewer (GF)

CHARGRILLED MAHI MAHI

Served with Mango Salsa (GF)



COUS COUS ZUCCHINI BOAT

Pearl Cous Cous Salad with Squash, Herbs, Dried Cranberries, and Golden Raisins Presented in a Roasted Zucchini and Finished with Crispy Carrots (Vegan)

CRISPY MASCARPONE POLENTA CAKES

Topped with Wild Mushroom Ragout, Finished with Roasted Garlic Puree and Microgreens (GF)

FENNEL CUMIN CRUSTED TOFU

Pan Seared Tofu with Mediterranean Sauce of Capers, Artichoke Hearts, and Olives (GF/Vegan)



ON THE SIDE

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Side Pairings

GOAT CHEESE & CHARRED SCALLION MASHED POTATOES

Yukon Gold Potatoes Whipped with Colorado Haystack Mountain Goat Cheese and Charred Scallions (GF)

FOUR POTATO HASH

Sweet Potato, Purple, Gold and Redskin Potatoes Pan Fried with Julienne Bermuda Onion (GF)

ROASTED FINGERLING POTATOES

Purple, Red and Gold Fingerling Potatoes Roasted with Fresh Herbs (GF)

SEASONAL WILD RICE & QUINOA PILAF

With Seasonal Dried Fruit and Nuts (GF)

COCONUT MILK JASMINE RICE

Garnished with Black and White Sesame Seeds (GF)

WARM GARLIC HERB TROTTOLE PASTA

Roasted Garlic Herb Sauce, Fire Roasted Cherry Tomatoes, and Arugula

CHILLED VEGETABLE COUS COUS SALAD

Cons Cous with Zucchini, Red Bell Pepper, Yellow Squash, Feta Cheese and Lemon Herb Vinaigrette

ROASTED GARLIC MASHED POTATOES

Smooth Whipped Yukon Gold Potatoes with Roasted Garlic (GF)

ROASTED RED POTATOES

Tossed with Rosemary, Thyme and Garlic (GF)

Fresh Vegetables

ROASTED HEIRLOOM CARROTS

Orange and Purple Heirloom Carrots Served Over Carrot Butter (GF)

CHILLED BRUSSELS SPROUT SLAW

Shaved Brussels Sprouts and Julienne Red Bell Pepper with Apple Cider Vinaigrette (GF)

ZUCCHINI NOODLES

Sautéed with Truffle Sea Salt and Shaved Parmesan (GF)

FRESH ASPARAGUS

Roasted with Light Lemon Butter (GF)

CHARGRILLED BROCCOLINI

Crispy Broccolini with Olive Oil and Garlic (GF)

GRILLED VEGETABLE MEDLEY

Chef's Seasonal Selection (GF)

PAN ROASTED GREEN BEANS

With Red Bell Peppers and Light Lemon Butter (GF)



INSPIRATION PLATES

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Plated Single Entrées

GRILLED FILET MIGNON

Topped with Red Wine Shallot Compound Butter (GF)

Accompanied by Boursin Whipped Mashed Potatoes and Heirloom Carrot Ribbons (GF)

WHITE MARBLE FARMS PORK BELLY STEAK

Seared and Topped with Bulls Blood Micro Greens (GF)

Accompanied by Chipotle Lime Mashed Sweet Potatoes and Crispy Kalettes (GF)

SUN DRIED TOMATO & ARTICHOKE STUFFED CHICKEN BREAST

Topped with Romesco Sauce (GF)

Accompanied by Roasted Fingerling Potatoes, Grilled Vegetable Medley and Micro Arugula (GF)

DR. PEPPER BRAISED SHORT RIBS

Boneless Beef Short Ribs with a Merlot Demi-Glace (GF)

Accompanied by Creamy Mascarpone Polenta and Brussel Sprout Slaw (GF)

SEARED HALIBUT

Finished with Peppadew Pepper Relish (GF)

Accompanied by Charred Broccolini with Garlic and Paprika, and Warm Heirloom Tomato Orzo Salad

GRILLED ARCTIC CHAR

With Shaved Fennel and Spring Onion (GF)

Accompanied by Goat Cheese and Charred Scallion Mashed Potatoes, and Roasted Heirloom Carrots (GF)

Plated Dual Entrées

GRILLED FILET WITH LEMON BASIL SHRIMP

Carved Grilled Beef Tenderloin Medallions with Chive Compound Butter (GF)

Mediterranean Herb Shrimp with Lemon Basil Shallot Marinade (GF)

Accompanied by Cous Cous Zucchini Boats with Dried Cranberries, Golden Raisins and Crispy Carrot Ribbons

CHICKEN CONFIT WITH GARLIC SCALLOPS

Lemon Thyme Confit Airline Chicken Breast with Strawberry Balsamic Reduction (GF)

Garlic Butter Poached Scallops Finished with Micro Arugula (GF)

Accompanied by Heirloom Fingerling Potatoes and English Pea Puree (GF)

TROPICAL MAHI MAHI WITH BLACKENED CHICKEN

Macadamia Crusted Mahi Mahi with Warm Ginger Fruit Butter

Blackened Lemongrass Chicken with Sweet Citrus Chili Sauce (GF)

Accompanied by Coconut Milk Jasmine Rice, and Baby Bok Choy with Red Bell Peppers (GF)

LAMB CHOPS WITH HERB CRUSTED CHICKEN

Grilled Petite Lamb Chops with Chimichurri Sauce (GF)

Mustard and Herb Crusted Chicken Breast (GF)

Accompanied by Boursin Whipped Potatoes, and Roasted Asparagus (GF)

