

FIRST COURSES

Footers Catering Menu Inspiration

Spring & Summer 2016

Salads

ARUGULA & WHITE WINE PEAR SALAD

Fresh Arugula, White Wine Poached Sliced Pears, Crispy Prosciutto, Parmesan Cheese and Toasted Walnuts with White Balsamic Vinaigrette (GF)

SPINACH APPLE SALAD

Fresh Spinach with Green Apple Slices, Caramelized Onions, Pecans, and Local Colorado Haystack Mountain Goat Cheese with Cranberry Apple Vinaigrette (GF)

QUINOA & KALE SALAD

Tossed with Fresh Blueberries, Red Onion, and Pomegranate Vinaigrette (GF/Vegan)

SUMMER PINEAPPLE SALAD

Romaine, Sliced Strawberries, Mandarin Oranges, Local Colorado Haystack Mountain Goat Cheese, and Candied Nuts with Pineapple Dressing (GF)

CITRUS & BEET SALAD

Beet Crisps and Orange Supremes Over Spinach and Red Leaf Lettuce with Lemon Vinaigrette (GF)

STRAWBERRY BALSAMIC SALAD

Mixed Greens with Strawberries, Feta, Candied Nuts and Strawberry Balsamic Vinaigrette (GF)

CLASSIC WEDGE SALAD

Baby Iceberg Wedge with Cherry Tomato, Crumbled Bacon, Red Onion, Bleu Cheese Crumbles and Bleu Cheese Dressing (GF)

SICILIAN CAULIFLOWER & GREEN BEAN SALAD

Roasted Cauliflower, Fresh Green Beans, Roasted Red Peppers, Capers and Red Onion Tossed with Light Sweet Vinaigrette (GF)

GRILLED PEACH FLATBREAD SALAD

Grilled Peaches and Fresh Arugula with Lemon Vinaigrette over Toasted Naan Bread Topped with Pickled Red Onions

HARVEST SALAD

Mixed Greens with Candied Nuts, Dried Cranberries and Champagne Vinaigrette (GF)

Soups

SWEET CORN BISQUE

Creamy Sweet Corn Bisque Poured Tableside over Burrata Cheese, Pea Shoots, and Roasted Cherry Tomato (GF)

CHARRED CAULIFLOWER SOUP

With Local Kale, Heirloom Fingerling Potatoes and a Hint of Chipotle, Poured Tableside (GF)

CHILLED WATERMELON LIME SOUP

With Fresh Lime, Mint and Agave Nectar, Garnished with Fresh Mint Sprig (GF)

Breads

Served with Whipped Butter

HERB FOCACCIA

MULTIGRAIN ROLLS

CHALLAH KNOT ROLLS

PARMESAN BREADSTICKS

BRIOCHE DINNER ROLLS

BUTTERED HERB KNOT ROLLS

