

HORS d'OEUVRES

Footers Catering Menu Inspiration

Spring & Summer 2016



HONEY SMOKED SALMON NACHOS

Colorado Honey Smoked Fish Company Smoked Salmon on Wonton Crisps with Ginger Habanero Sauce & Microgreens

MEDITERRANEAN HERB SHRIMP

With Lemon Basil Shallot Aioli (GF)

SEARED AHI TUNA TARTARE CONES

Black Sesame Wonton Cone with Ahi Tuna Tartare and Wasabi Aioli

LEMON JALAPEÑO SCALLOP

Pan Seared Scallop with Meyer Lemon Jalapeño Gastrique and Cilantro in an Appetizer Spoon (GF)

CITRUS CRAB SALAD COINS

Citrus Crab Salad Served Chilled on English Cucumber Rounds (GF)

CHIPOTLE SPICED SHRIMP

With Avocado Dipping Sauce (GF)



PEACH & PROSCIUTTO CROSTINI

Sliced Peach, Chopped Prosciutto and Mascarpone on a Toasted Crostini with Toasted Walnut Dust

BACON WRAPPED MEDJOL DATES

Stuffed with Bleu Cheese and Served with Red Wine Reduction (GF)

SUGAR DONUT PORK BELLY BITE

Maple Braised Snake River Farms Pork Belly and Citrus Slaw on a Cinnamon Sugar Donut Hole

CRISPY POT STICKERS

Pork Dumplings with Spicy Thai Sauce

TENDERBELLY HOG BLANKET

Slow Braised Snake River Farms Pork Belly with Puff Pastry and Pickled Mustard Seeds



TENDERLOIN & CIPPOLINI ONION

Grilled Juniper Berry Crusted Beef Tenderloin with Balsamic Cippolini Onion & Gorgonzola Sauce (GF)

GRILLED NY STRIP STEAK BITES

Colorado Aspen Ridge Beef with Truffle Artichoke Mousse & Parmesan (GF)

CURRY LAMB MEATBALLS

Local Superior Farms Ground Lamb Served on a Pick with Harissa Sauce

SMOKED JALAPEÑO CHEDDAR BUFFALO SAUSAGE

Local Continental Sausage, Pretzel Skewered with Sweet Dijon Sauce

BEEF SHORT RIB EMPANADAS

Filled with Corn and Red Peppers, Served with Chimichurri Sauce

WILD BOAR SAUSAGE BITES

With Cranberries & Apricots (GF)



SMOKED JERK CHICKEN SKEWER

Grilled Jerk Chicken, Mozzarella Stuffed Smoked Pappadew Pepper, and Bruleed Pineapple, Smoked and Served with Jalapeño Pineapple Sauce (GF)

MUSTARD HERB CHICKEN BITES

Served with Berry Dipping Sauce (GF)

HATCH CHILE DUCK CONFIT

On a Wonton Crisp with San Marzano Green Chile Aioli & Cilantro Microgreens

COCONUT CHICKEN BITES

Sweet Coconut and Panko Crusted Chicken Served with Mango Chutney

JERK CHICKEN MEATBALLS

Local Red Bird Farms Ground Chicken with Pineapple Coconut Cream Sauce



GOAT CHEESE & GRAPE TRUFFLES

Fresh Grapes Rolled in Local Colorado Haystack Mountain Goat Cheese and Candied Walnuts (GF)

GREEN CHILE MAC & CHEESE CROQUETTES

Green Chile Tomatillo Mac n' Cheese Rolled with Crispy Panko, Topped with Blackberry Jalapeño Jam

WILD MUSHROOM QUESADILLAS

Bite-Sized Quesadillas with Mushrooms and Cheese, Topped with Pesto

FRESH WATERMELON & CHERRY TOMATO BITES

Topped with Pink Peppercorn Sherry Vinaigrette and Crumbled Feta (GF)

WARM RASPBERRY BRIE BITES

Brie and Raspberry Preserves Melted in Phyllo, Topped with Toasted Almonds

STUFFED PEPPADEW PEPPERS

Petite Sweet Peppadews Peppers Stuffed with Honey Whipped Chèvre and Mascarpone Cheese (GF)

CAPRESE BITES

Fresh Mozzarella, Cherry Tomato and Basil with Balsamic Glaze on a Pick (GF)

YUKON GOLD POTATO LATKES

Crispy Potato Latke Round Topped with Pear Coulis and Chive (GF)

ARTICHOKE & SUN DRIED TOMATO WONTONS

With Pesto Dipping Sauce



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MENU ONE

Passed Hors d' Oeuvres

BEEF TENDERLOIN & CIPPOLINI ONION BITE

Juniper Berry Crusted Beef Tenderloin Grilled with Balsamic Cippolini Onion on a Pick Served with Gorgonzola Dipping Sauce (GF)

HONEY SMOKED SALMON NACHOS

Local Honey Smoked Fish Company Smoked Salmon On a Wonton Chip with Ginger Habanero Sauce and Topped with Microgreens

GREEN CHILE MAC N' CHEESE CROQUETTES

Green Chile Tomatillo Macaroni and Cheese with Crispy Panko, Topped with Blackberry Jalapeño Jam

Summer Slider Station

PRESSED CUBAN SLIDER

Pulled Pork, Swiss Cheese, House Made Pickles, and Stone Ground Mustard

SMOKY PULLED CHICKEN SLIDER

Topped with Pineapple Jalapeño Jam

BLACKENED WHITEFISH SLIDER

Topped with Cajun Remoulade and Jicama Slaw

GOURMET SPUDS

Crispy Mandolin-Cut Potatoes
~ Curry Dusted Sweet Potato Chips
~ Truffle Parmesan Yukon Gold Chips
Served with French Onion Dip (GF)

GRILLED VEGETABLE SKEWER

Skewered Grilled Zucchini, Grilled Summer Squash, Cherry Tomato and Green Olive with Citrus Marinade, Served Chilled (GF)

MENU TWO

Passed Hors d' Oeuvres

BACON WRAPPED MEDJOOL DATES

Stuffed with Bleu Cheese and Served with Red Wine Reduction (GF)

SMOKED JALAPEÑO CHEDDAR BUFFALO SAUSAGE

Local Continental Sausage, Pretzel Skewered Served with Sweet Dijon Sauce

CAPRESE BITES

Fresh Mozzarella, Cherry Tomatoes and Fresh Basil Drizzled with Balsamic Glaze on a Pick (GF)

Hors d' Oeuvre Display

SMOKED JERK CHICKEN SKEWER

Grilled Jerk Chicken, Mozzarella Stuffed Smoked Pappadew Pepper, and Bruleed Pineapple on a Pick Smoked and Served with Jalapeño Pineapple Sauce (GF)

THAI BRAISED PULLED PORK SLIDER

Topped with Sweet Thai Basil and Red Onion Chutney

CRAB STUFFED AVOCADO

Quartered Avocado Stuffed with Chilled Crab Salad (GF)

TRIO OF HUMMUS

~ Classic Chick Pea Hummus with Paprika Dust
~ Zesty White Bean and Carrot Hummus with Lemon Juice, Roasted Red Pepper and Sriracha
~ Edamame Hummus with Black Sesame Seed Garnish

Served with Naan Bread and Julienne Vegetables



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MENU THREE

Passed Hors d' Oeuvres

GRILLED NY STRIP STEAK BITES

Colorado Aspen Ridge Beef with Truffle Artichoke Mousse and Parmesan (GF)

SMOKED SALMON & AVOCADO MOUSSE WONTON CONES

Piped Avocado Mousse and Smoked Salmon Mousse Served in a Black Sesame Wonton Cone

CAJUN BLACK BEAN BITES

Creamy Black Beans with Roasted Potatoes, Crispy Red Wine Onions and Red Pepper Coulis (GF)

MUSTARD HERB CHICKEN BITES

Served with Berry Dipping Sauce (GF)

Hors d' Oeuvre Display

GOURMET PIZZA CUPS

Light Pastry Filled with Choice of Two Fillings:
~ Cranberry, Thyme, and Provolone
~ Pepperoni, Marinara, and Mozzarella
~ Andouille Sausage, Red Bell Pepper, and Mozzarella
~ Mushroom, Black Olive, Green Onion, and Mozzarella

BRUSCHETTA BAR

~ Portabella, Roasted Red Pepper and Goat Cheese
~ Roma Tomato, Fresh Basil and Parmesan
~ Pesto and Feta Cheese
Served with Toasted Crostinis

ANTIPASTO DISPLAY

Imported Italian Cheeses and Cured Meats with Marinated Artichokes, Pickled Carrots, Mixed Olives, Balsamic Cippolini Onions, Pepperoncini, and Assorted Crackers

MENU FOUR

Colorado Passed Hors d' Oeuvres

SUGAR DONUT PORK BELLY BITE

Maple Braised Snake River Farms Pork Belly and Citrus Slaw on a Cinnamon Sugar Donut Hole

GOAT CHEESE & GRAPE TRUFFLES

Fresh Grapes Rolled in Local Colorado Haystack Mountain Goat Cheese and Candied Walnuts (GF)

CURRY LAMB MEATBALLS

Local Superior Farms Ground Lamb Served on a Pick with Harissa Sauce

Colorado Grazing Station

DUCK BARBACOA SOFT TACO

Duck Barbacoa, Arugula, and Ancho Aioli in a Petite Local Mission Foods Soft Flour Tortilla

COLORADO SAUSAGE & CHEESE BOARD

Grilled and Sliced Local Continental Sausage
~ Tommyknocker Beer Bratwurst (GF)
~ Smoked Jalapeño Cheddar Buffalo Sausage (GF)
Accompanied by a Variety of Soft and Hard Cheeses, Dried Fruits, Assorted Crackers, and Picks

FRUIT SKEWER GARDEN

Fresh Seasonal Cubed Fruits
Displayed in Individual Clear Vases Nestled in a Bed of Wheat Grass with Skewers on the Side (GF)

