

# *Wedding Inspiration*

FOOTERS CATERING & EVENTS



**FOOTERS**  
catering & events  
SINCE 1981



# Our Planning Process

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- 1 **COLLABORATE** on your wedding vision and menu design with our Coordinator
- 2 Receive a comprehensive **PROPOSAL** with customized menu options, rentals, and staffing needs specific for your event vision
- 3 Create your **IDEAL MENU** by mixing-and-matching menu items within the proposal
- 4 Schedule your **TASTING EXPERIENCE**. Our tastings are private and complimentary
- 5 Signing a contract and submitting a deposit will officially **CONFIRM** your event date on our calendar
- 6 Attend an on-site **WALKTHROUGH** planning meeting with your Coordinator and Event Producer
- 7 **FINALIZE** your menu selections and guest count 7-10 days before the event
- 8 Relax and enjoy your **CELEBRATION** while we take care of your favorite people!





## Cocktail Hour

Following your ceremony our team will ensure guests enjoy a fun cocktail hour. Your coordinator can help you determine if passed hors d' oeuvres or a grazing hors d' oeuvre display will work best with your venue space and guest flow.

**Included with Dinner Pricing**

## Passed Hors d' Oeuvre Inspiration

### Bacon Wrapped Medjool Date

Applewood Smoked Bacon | Blue Cheese | Red Wine Reduction | GF

### Ahi Tuna Bite

Spicy Pepper Jam | Wasabi Microgreens | Wonton Crisp | DF

### Pueblo Chile Mac & Cheese Croquette

Roasted Green Chiles | Smoked Gouda Cheese Sauce | Blackberry Jam

### Bourbon Peach Chicken Skewer

Seared Chicken Breast | Applewood Smoked Peppered Bacon  
Spiced Bourbon Peach Glaze | Chives | GF | DF

### Mini Bison Slider

Rock River Ranch Bison Patty | Sweet Onion Goat Cheese Mousse  
House Made Petite Herb Brioche Bun

### Blackberry Caprese Bite

Fresh Blackberry | Fresh Basil | Mozzarella | Balsamic Glaze | GF

### Fig in a Blanket

Crispy Puff Pastry | Fig Jam | Goat Cheese | Everything Seasoning

### Mini Chicken & Waffle Skewer

Nashville Hot Fried Chicken | Belgian Waffle | Maple Syrup | Chives

## Grazing Hors d' Oeuvre Inspiration

### Colorado Caprese Station

Colorado Palisade Peaches | Colorful Heirloom Tomatoes  
Mozzarella | Lemon Ricotta | Goat Cheese Mousse | Fresh Basil  
Pink Himalayan Sea Salt | Cracked Black Pepper  
Balsamic | Olive Oil | Housemade Herb Focaccia

### Charcuterie Board

Prosciutto | Soppressata | Spanish Chorizo | Smoked Gouda  
Manchego | Orange Blossom Goat Cheese Mousse | Teardrop Peppers  
Cornichons | Mixed Olives | Strawberries | Blueberries  
Artisan Crackers | Candied Pecans | Truffle Mustard | Fig Jam



# Buffet Service

Buffets need less staff than other service styles, making it the most cost-efficient dinner service. We recommend serving the salad at each place setting before our team invites guests to an elegantly designed double-sided buffet.

## Starting at \$100 per guest

*Full-Service Estimate Pricing includes menu for cocktail hour and dinner, non-alcoholic beverages, complete staffing, presentation, table setting rentals, tax, and surcharge, based on 75+ guests*



## Buffet Menu Inspiration One

### **Bourbon Peach Grilled Chicken**

Barbecue-Marinated Locally Sourced Chicken Breast  
Bourbon Peach Chutney | Micro Greens | GF

### **Piccata Potatoes**

Skin-On Baby Potatoes | Lemon Caper Butter | GF

### **Crispy Brussels Sprouts**

Garlic | Butter | Maple Syrup | GF

### **Strawberry Salad**

Mixed Greens | Strawberries | Feta | Candied Pecans  
Strawberry Balsamic Vinaigrette | GF | V | Nuts

### **Housemade Herb Focaccia**

Fresh Herbs | Brushed with Herb Oil | VG

## Buffet Menu Inspiration Two

### **Grilled Beef Tri-Tip Steak**

Chef Carved | Balsamic Tomato Jam |  
Honey Garlic Marinated Rosemary Chimichurri | GF | DF

### **Creamy Brie Chicken**

Seared Locally Sourced Chicken Breast  
Caramelized Onion & Brie Cream Sauce | Fresh Chive | GF

### **Goat Cheese & Charred Scallion Mashed Potatoes**

Creamy Mashed Potatoes | Local Goat Cheese | GF

### **Brown Butter Broccolini**

Finished with Grated Parmesan | GF

### **Vegan Kale Caesar Salad**

Shredded Kale | Shaved Brussels Sprouts  
Semi-Dried Tomatoes | Sunflower Seeds  
Vegan Caesar Dressing | GF | DF | Vegan

# Family Style Service

An engaging way to bring friends and family together for a great meal and conversation. Our team will bring four menu items to each table, encouraging guests to pass platters around their table. Serving platters are provided by Footers and specifically selected to best present each menu item and match the event ambiance.

## Starting at \$110 per guest

*Full-Service Estimate Pricing includes menu for cocktail hour and dinner, non-alcoholic beverages, complete staffing, presentation, table setting rentals, tax, and surcharge, based on 75+ guests*



## Family Style Menu Inspiration

### *Plated Salad Course*

#### **Peach & Burrata Salad**

Mixed Greens | Arugula | Fresh Peaches | Burrata Cheese  
Toasted Almonds | Champagne Vinaigrette | GF | Nuts

#### **Fresh Baked Herb Knot Rolls**

Brushed with Butter | Fresh Herbs | V

### *Family Style Main Course*

#### **Sweet & Smoky Boneless Beef Short Ribs**

Molasses Braised | Tomato Caponata | Crispy Leeks | GF

#### **Lemon Herb Chicken**

Seared Lemon-Brined Redbird Farms Chicken Breast  
Chimichurri Sauce | Charred Lemon | GF

#### **Sweet Corn Risotto**

Creamy Arborio Rice | Tender Creamed Corn  
Roasted Red Pepper | Basil | GF | V

#### **Roasted Vegetable Medley**

Cauliflower | Broccoli | Parsnips | Carrots | Radish  
Sweet Peppers | Fresh Italian Herbs | GF

### *Vegan Alternative*

#### **Wild Mushroom Ragout**

Crispy Miso and Spinach Polenta Cake | Shaved Radish  
Roasted Heirloom Carrots | Pickled Red Onion  
Fresh Parsley | GF | DF | Vegan



# Stations Service

Stations allow for the widest variety of items in one menu, and encourage guests to take part in an engaging dining experience. Every Footers station is designed for unique presentation, efficient service, and chef interaction based on menu items.

## Starting at \$120 per guest

*Full-Service Estimate Pricing includes menu for cocktail hour and dinner, non-alcoholic beverages, complete staffing, presentation, table setting rentals, tax, and surcharge, based on 75+ guests*



## Stations Inspiration

### Street-Style Taco Station

Local Raquelitas Corn Tortillas | Cilantro Garnish | Select Two:  
~ Braised Pork Al Pastor | Grilled Pineapple | GF | DF  
~ Smoky Beef Barbacoa | Ancho Aioli | GF | DF  
~ Crispy Firecracker Shrimp | Citrus Slaw | GF | DF  
~ Shredded Chicken Tinga | Pickled Red Onions | GF | DF  
~ Jackfruit Carnitas | Pico de Gallo | GF (Vegan on Request)  
On the Side: Lime Wedges | House Hot Sauce | Lime Crema

### Risotto Short Plate Station

Individually Portioned | GF | Select Two:  
~ Duck Confit | Mushrooms | Thyme Oil | Crispy Leeks  
~ Pancetta | Spring Pea | Parmesan | Micro Arugula  
~ Shrimp Scampi | Saffron & Truffle | Smoked Paprika Oil  
~ Herb Chicken | Red Pepper | Asparagus | Goat Cheese  
~ Burrata | Basil Pesto | Sundried Tomato | Garlic Oil

### Outdoor Pizza

Freshly Baked at the Station | Sourdough Crust  
~ Prosciutto e Rucola: Red Sauce | Mozzarella | Prosciutto | Arugula | Balsamic Glaze  
~ Margherita: Red Sauce | Mozzarella | Marinated Tomato | Fresh Basil | Picual Olive Oil  
~ Limon e Carciofi: Lemon Ricotta | Marinated Artichoke | Capers | Fresh Oregano | Garlic Oil

### Autumn Carving Station

Served with Slider Rolls | Select Two:  
~ Herb Crusted Beef Top Sirloin | Creamy Horseradish | GF  
~ Honey Glazed Ham | Dijon Honey Mustard | GF | DF  
~ Maple Roasted Turkey | Cranberry Chutney | GF | DF

### Smoked Gouda Mac & Cheese Bar

Creamy Smoked Gouda Mac & Cheese | Select One Topping:  
Buffalo Popcorn Chicken | Chopped BBQ Beef Brisket  
Served on the Side: Crumbled Bacon | Charred Broccoli  
Roasted Green Chiles | House Crunch | House Hot Sauce

# Plated Service

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The most elegant service style, our Chefs elegantly design every entrée presentation with seasonal garnishes. Footers servers are all specially trained in synchronized service, where every guest at a table is served at the same time.

## Starting at \$130 per guest

*Full-Service Estimate Pricing includes menu for cocktail hour and dinner, non-alcoholic beverages, complete staffing, presentation, table setting rentals, tax, and surcharge, based on 75+ guests*



## Plated Menu Inspiration

### Salad Course

#### **Blackberry Chèvre Wedge Salad**

Little Gem Lettuce Wedge | Fresh Blackberries  
Black Pepper Goat Cheese Mousse | Pepita Crumble  
Orange Achiote Vinaigrette | GF

#### **Artisan Bread Basket**

Herb Focaccia | Herb Knot Rolls |  
Herbes De Provence Sourdough  
Whipped Butter with Pink Sea Salt

### Served Main Course Pre-Determined Entree Selection

#### **Pomegranate Yuzu Salmon**

Kosho Ginger Marinade | Cucumber Pomegranate Salsa  
Wild Rice Pilaf | Chestnuts | Apples | Preserved Lemon  
Jumbo Asparagus | Lemon Butter | Grated Parmesan | GF

#### **Grilled Beef Sirloin Steak**

Blackened | Roasted Grape Agrodolce | Micro Greens  
Roasted Garlic Mashed Potatoes  
Jumbo Asparagus | Lemon Butter | Grated Parmesan | GF

#### **Stuffed Acorn Squash**

Roasted Acorn Squash | Mediterranean Wild Rice Blend  
Black Beans | Matchstick Green Apple  
Achiote Pepper Coulis | GF | DF | Vegan





## Dessert

Footers talented in-house pastry team specializes in dessert displays and dessert action stations. To compliment our sweet stations we offer 6" cutting cakes perfect for photos.

Starting at \$4 per guest

## Dessert Display Inspiration

### Seasonal Mini Desserts

- ~ Basque Cheesecake | Strawberry Rhubarb Compote | GF
- ~ Golden Latte Pies | Ginger Whipped Cream | Orange Zest
- ~ Sunshine Bite | Sour Cream Pound Cake | Passion Orange Guava
- ~ Mini Lemon Basil Bite | Rose Whipped Cream
- ~ Tiramisu Mousse | Chocolate Cups | Espresso Bean | GF
- ~ Chocolate Hazelnut Truffle Pops | GF | Vegan | Nuts
- ~ French Macarons | Raspberry | Mocha | Cookies n Cream | GF

### Seasonal Dessert Soirées

- Presented in Disposable Glass with Mini Spoon
- ~ Grapefruit and Elderflower Posset | Campari Gelee | Meringue Crunch | Candied Citrus | GF | V
  - ~ Strawberry Pots De Creme | White Chocolate Milk Crumb | Strawberry Coulis | Strawberry Crunch | GF | V
  - ~ Chocolate Honey Pots De Creme | Whipped Cream | Freeze Dried Raspberry | Honeycomb Dust | GF | V

### Seasonal Gourmet Mini Cupcakes

- ~ Vanilla Bean | White Chocolate Crunch
- ~ Rich Chocolate | Dark Chocolate Crunch
- ~ Olive Oil Cupcake | Citrus Buttercream | Caramel Drizzle
- ~ Matcha Cupcake | Raspberry Buttercream | White Chocolate
- ~ Pineapple Brown Sugar Cupcake | Vanilla Bean | Cherry

## Dessert Station Inspiration

### "A La Mode" Station

Served Warm | Please Select Two:  
 Chocolate Brownie | Chocolate Chip Cookie | Seasonal Fruit Crisp  
 Served with | Vanilla Ice Cream | Caramel Sauce

### Affogato Station

Vanilla Bean Ice Cream | Dark Roast Coffee Poured Over  
 Chocolate Shavings | Biscotti | Served in a Coffee Cup





## *Late Night Snack Inspiration*

### **Korean "Tot-Chos"**

Crispy Tater Tots | Kimchi | Cilantro  
Gochujang Aioli | Toasted Sesame

### **Breakfast Quesadillas**

Cheddar Jack | Scrambled Eggs | Applewood Smoked Bacon  
Tater Tots | Roasted Green Chiles | Flour Tortilla  
Individually Bagged | Cholula Packets on Side

### **Loaded Bombay Fries**

Crispy Curried Waffle Fries | Coconut Raita | Cilantro  
Green Chili Ketchup | Black Mustard Seeds | GF | Vegan

### **Pepperoni Roll**

Rolled Pizza Dough | Rich Tomato Sauce  
Pepperoni | Five-Cheese Blend Ranch Drizzle  
Grated Parmesan | Chopped Pepperoncini | Aleppo Pepper

### **Pimento Cheese Stuffed Pretzels**

Warm Soft Pretzel Knots | Pimento Cheese Filling | IPA Mustard

### **Cheeseburger Slider Basket**

Brioche Bun | American Cheese | Pickles  
Served Over French Fries in Individual Fryer Baskets

### **Cinnamon Sugar Donut Holes**

Cake Donut Holes | Chocolate Sauce | Caramel Sauce | V

### **Bavarian Cream Filled Churros**

Cinnamon Sugar | Chocolate Sauce | V

## *Late Night Snacks*

Keep the dance floor packed until the last song by surprising guests with late night noshes. Your coordinator can help you determine if passed or a stationary will work best with your venue space and guest flow.

**Starting at \$3 per guest**



## Bar Service

Our talented in-house Mix Masters are ready to craft signature cocktails and expertly pour your guests' favorite drinks. We provide complete bar set-ups, glassware, and non-alcoholic components, ensuring a seamless experience. Alcohol provided separately, though our team is happy to assist with alcohol order coordination as needed.

**Bartending Service starting at \$15 per guest**

## Full Bar Service

### Full Bar Mixer Package

Full Bar Service for Four Hour Event

Coke | Diet Coke | Sprite | Ginger Ale | Club Soda  
Tonic | Orange Juice | Grapefruit Juice | Cranberry Juice  
Pineapple Juice | Maraschino Cherries | Olives Lemons  
Limes | Oranges | Lemon Juice | Lime Juice | Triple Sec  
Simple Syrup | Bitters | Sweet & Sour | Coarse Salt

*\$6.25 per guest*

## Specialty Cocktails

### Signature Cocktail Favorites

Margarita | Spicy Margarita | Paloma | Old Fashioned  
French 75 | Gold Rush | Cucumber Gin & Tonic  
Lemon Drop | Moscow Mule | Mojito

*One Selection | Two Drinks Total per Guest | \$4.00*

*Two Selections | Three Drinks Total per Guest | \$6.00*

## Mocktails

### Signature Homemade Soda Mocktails

Strawberry Lemon Basil | Blueberry Limeade  
Orange Peach Ginger | Hibiscus Sangria | Cranberry Rosemary  
*\$4.50 per guest (One Selection)*





## Design Services

Rental coordination and custom design available in-house means cohesive and thoughtful touches throughout your big day. From cocktail walls to custom signage to floral design, our team is here to inspire.





## *Trusted Experience*

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All Footers employees are trained and employed exclusively in-house through our extensive hospitality program to ensure that every guest has an exceptional experience. On-Site Party Pilots work closely with your Coordinator and Event Producer to ensure that all details are executed flawlessly.



## *Culinary Excellence*

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Our award-winning culinary team is committed to creating incredible food from scratch. Our Chefs de Par-Tay have unique culinary training to cook our menus fresh at all of our events. They will ensure that the quality and presentation of every menu item is exceptional.





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## LOVE *what we do*

For over 40 years, we've had the joy of bringing Colorado weddings to life with memorable food, flawless service, and creativity that matches our couple's unique love stories. We're proud to foster a workplace where our inspired team loves what they do, because we know that excitement and energy are contagious for life's most special moments.



**SHARE**  
*your wedding  
story with us!*