



**FOOTERS**

*—catering & events—*

SINCE 1981

## Connect the People You Care About

The dedicated team at Footers Catering is ready to help create memorable events that bring people together to celebrate in new ways. We have served the Colorado community for over 40 years, and though celebrations look different these days, you can rely on our team's experience and innovation to safely connect the people you care about.

Our culinary team is ServSafe certified and we have implemented new safety precautions in every aspect of our operation. Footers in-house trained staff have a passion for bringing events to life no matter the circumstances.

Included is inspiration for thoughtful alternatives to traditional events. We are excited to customize these options to meet your company's needs and comfort level! We look forward to collaborating with you!



# Gratitude

Say thank you to your employees, donors, or clients with meaningful and carefully curated themed gift packages.

Fun options include everything from prepare-at-home recipes, housemade snacks, and beverages. Packages will be delivered in a stylish and thoughtful way.

Want to include your branding on the packaging? No problem! We can design all labeling with your logo and brand. Logo gourmet cookies and in a variety of additional unique ways to incorporate your brand also available..

# Inspiration



## CAMPING

Sweet & Salty Trail Mix  
Campfire S'mores Bites  
Cornbread Mix  
Mini Cast Iron Skillet



## FARMERS MARKET

Herb Focaccia Bread Mix  
Fresh Peaches or Tomatoes  
Basil Infused Olive Oil  
Strawberry Lemon Soda Syrup



## HEALTHY SNACKS

Dark Chocolate Cherry Bar  
Gourmet Fruit and Nut Mix  
Peanut Butter Energy Bites  
Garlic Herb Popcorn



## PICNIC

Bamboo Paddle Board  
Cheese Knife  
Blackberry Jalapeno Jam  
Lavender Lemonade  
Gourmet Fruit and Nut Mix



## BRUNCH

Bloody Mary Kit: Homemade  
Mix, Chef Dylan's Dill Pickles,  
Local Merf's Hot Sauce  
Pancake Mix  
Granola Bowl



## CAFE

Chocolate Espresso Beans  
Banana Bread Mix  
Fresh Biscotti  
Local Coffee Beans



## Connect with Your Team

Spending meaningful time together with our teams and colleagues feels different with limitations to hosting dinner parties, happy hours, attending sporting events, and more.

We have curated unique "gatherings" designed to be experienced at home while engaging together virtually.

## VIRTUAL HAPPY HOUR

We'll deliver themed hors d'oeuvres and cocktail mixers to all participants. Whether planned or a surprise to participants, a 4:00pm Zoom call just got a lot more fun!

## DINNER AND A MEETING

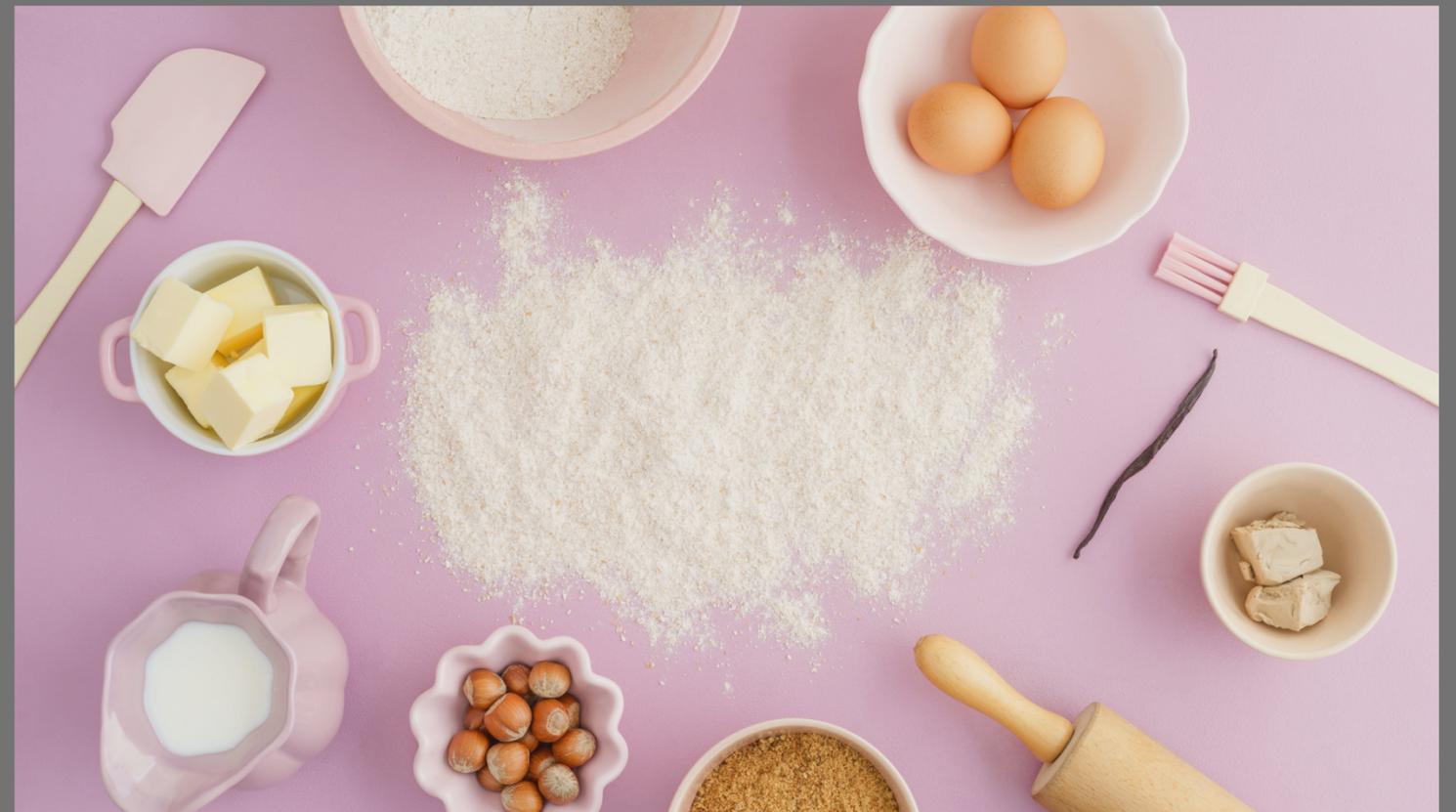
Ready-to-heat meal provided to all participants. Pop dinner in the oven at the start of the meeting, and it will be ready to enjoy together by the time the meeting is over!





## GAME NIGHT

We can facilitate virtual trivia, a murder mystery, or charades for your team! We'll curate snacks and cocktail mixers to match the occasion. We love a good theme!



## BAKING CHAMPIONSHIP

All ingredients provided to the participants in advance. Live baking demo by our Executive Pastry Chef where guests can follow along together step-by-step to create a beautifully crafted pastry or dessert. Make it a competition!

## CHOPPED STYLE DINNER

Our team will deliver a mystery box of ingredients to each participant's home in advance of the competition. Guests will join a zoom call for instructions and will be able to see everyone they are virtually competing against!

The night will start with everyone enjoying a few hors d' oeuvres, and then putting creativity to the test! Guests will have 30 minutes to create a dish and then present it to the judges!

Our Executive Culinary Team will be on hand to help coach and inspire. Good luck!





## INTERACTIVE COOKING CLASS

Cook alongside our talented culinary team! We'll provide an ingredient box for each guest, and then host a live video demonstration for all guests to prepare the dish together!

This is sure to get your team members out of their same menu rotation at home!

# Office Solutions

Previously, employees would bring their lunch or go out to eat during their work day at the office. Now with the current restrictions that may not be a viable option for your team. We can help by safely ensuring your employees can enjoy a healthy and delicious meal without interfering with their day. Our options are designed to be provided by the employer.

Individually-packaged cold lunches allow teams to enjoy at different times throughout the day, keeping in mind social-distancing guidelines, and ensuring efficiency.

If you prefer to create an experience for your office, we recommend a chef-attended warm food station. Plates fully composed by our chefs and served grab-and-go style to limit contact and exposure allows teams to enjoy a hot meal that is presented beautifully and safely.





# Individually-Packaged Lunch Inspiration

## SUMMER STEAK & ARUGULA SALAD

Arugula with Shaved Manchego Cheese, Quinoa, Heirloom Carrot Ribbons and Lemon Mustard Vinaigrette Topped with Sliced Chimichurri Flank Steak (GF)

## ROAST BEEF & CHEDDAR SANDWICH

With Tomato and Lettuce on a Croissant Served with Primavera Pasta Salad

## HERB SHRIMP & COUSCOUS

Herbed Shrimp Served Over Chilled Couscous with Zucchini, Asparagus, Cherry Tomatoes and Housemade Lemon Ricotta

# Grab-and-Go Lunch Station Inspiration



## SUMMER LUAU

Hawaiian Kalua Pork Shoulder with Grilled Pineapple, and Purple Potato Salad



## ACAI BOWLS

Blended with Coconut Milk and Agave, Topped with Strawberries, Bananas, Peanut Butter Drizzle, Gluten-Free Granola (GF)



## BBQ SUNDAES

Green Chili Cheddar Mac & Cheese with Pulled Pork, Charred Broccolini, and Pasilla Pepper Panko Crust