

FOOTPRINTS

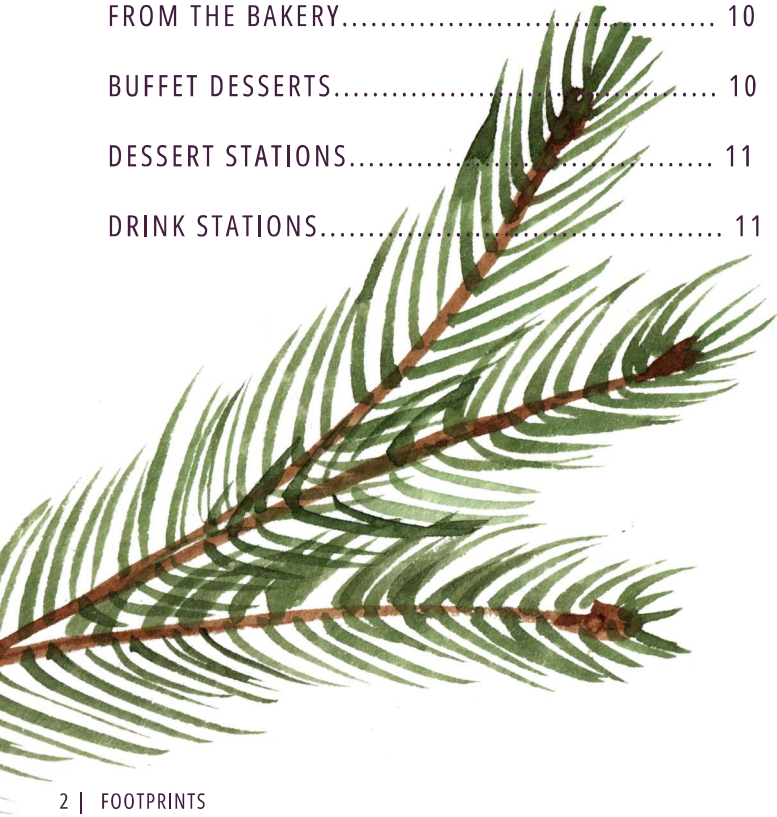
F O S S I L T R A C E



| HOLIDAY SOCIAL MENU

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Shared Brussels Sprouts Salad
Piquillo Peppers, Pistachios, Red Onions,
& Lemon Ginger Vinaigrette

Everything Pretzel Rolls
Served With Smoked Maple Butter

Marin Braised Airline Chicken Breast
With Acorn Squash, Rainbow Chard,
& Caramelized Garlic

Slow Braised Short Ribs
With Burnt Onion Dessert Glaze,
Mushrooms, & Gorgonzola Crema

Smoked Pumpkin Risotto
With Local Duck Chasseur, Mushrooms,
& Extra Virgin

Shared Brussels Sprouts
With Acorn Squash & Gorgonzola Cream

Footprints



Excellence in Events

WE ARE COMMITTED TO OFFERING A FRESH INNOVATIVE MENU using locally sourced ingredients which are cooked on-site at every event. Backed by a team of master chefs, event designers and veteran hospitality professionals, we are proud to be one of Colorado's most recommended caterers. We are passionate about making your vision come to life and working with you to create and customize each aspect of your event. Whether it is a wedding, fundraiser or corporate luncheon, our goal is to create a unique experience for you and your guests that will be memorable, distinctive and above all — delicious.

Style of Service

THE FIRST STEP is to determine how the food will be served to your guests. Below are a variety of service styles that Footprints restaurant can facilitate.

*The following estimated costs are typically inclusive of food, staffing, basic rentals, taxes and fees. Pricing varies based on menu selections and venue, and may not include costs for bar service and rental upgrades.

STYLE	DESCRIPTION	EXPERIENCE	AVERAGE COST
PLATED	Guests served by Biscuits and Berries while seated.	A heightened experience offering more of a formal mood.	\$75-\$110
HORS D'OEUVERS	Passed or displayed appetizers, typical of a cocktail party.	Great service option, encouraging a more social atmosphere.	\$60-\$90
BUFFET	Entrees and sides displayed at a stationary location for guest service. Adding a plated salad or a chef-attended carving station is common to enhance the guest experience.	Relaxed flow encourages guest interaction.	\$65-\$90
STATIONS	A popular alternative service style to give your guests a unique experience, moving from various stations to enjoy themed and often chef-attended stations.	Endless options and interaction is entertaining.	\$75-\$110
FAMILY STYLE	Passed bowls and platters so guests are involved in the service. Reminiscent of family meals served at home. Requires ample table space and additional staffing.	Focus is on dining so timelines can be relaxed.	\$75-\$110

APPETIZERS

PASSED / BUFFET PRICING

| CARAMELIZED ONION & GRUYERE TART
Cranberry Compote

| TOASTED PISTACHIO ARANCINI
Sharp Cheddar | Shallot Jam

| PIMENTO CHEESE TARTINE
Candied Bacon | Hazelnut

| LOCAL CAMEMBERT AND CRANBERRY
POPOVER

| MINI GOAT CHEESE BALL
Pecan | Bacon | Green Onion | Pretzel

| SWEET POTATO EMPANADA
Candied Pecan | Maple Agrodolce

| PEAR AND STILTON GROGUERES
Pecan | Bacon | Green Onion | Pretzel

| MINI FRENCH ONION SOUP BOWLS
Mini Bread Bowl | Fontina

| LOBSTER HUSHPUPPIES
Clementine Mostarda

| BUTTERNUT SQUASH CROQUETTE
Sage Crème Fraiche

| ROASTED CARROT AND CHARD
PANISSE
Pickled Greens

| BACON WRAPPED PARSNIP
Spiced Orange Glaze

DIPS & DISPLAYS

| BAKED LOCAL BRIE
Glazed Pecan | Fig Compote | Grilled Sourdough

| SPINACH AND ARTICHOKE DIP
Tender Belly Bacon | Red Pepper Relish | Crostini

| CHEF'S CHARCUTERIE
Porchetta | Salumi | Smoked Salmon 'Nduja | Local Goats
Cheese | Pickles | Mustards | Artisan Crackers
Grilled Sourdough

| SMOKED CAULIFLOWER FONDUE
Pancetta | White Cheddar | Pepita | Grilled Sourdough

| WINTER CRUDITÉS
Baby Radishes | Heirloom Carrot | Gem Lettuce | Baby
Broccoli | Whipped Gorgonzola | Roasted Artichoke and
Herb Dip

| FESTIVE CHEESE DISPLAY
Local Cheeses | House Made Jams | Winter Fruits Artisan
Crackers

| BUTTERNUT SQUASH HUMMUS
Pomegranate Drizzle | Harvest Focaccia Crisps





SALADS

| KALE CAESAR

Organic Baby Kale | Shaved Parmesan | Focaccia Crouton
Pesto Caesar Dressing

| HEARTY WINTER GREENS

Local Chevre | Spiced Pecan | Butternut Squash | Cranberries
Maple Balsamic

| SHAVED BRUSSELS SPROUTS

Almond | Shaved Parmesan | Pomegranate | Citronette

| THE FELIX

Romaine | Toasted Farro | Red Onion | Radish | Green Apple
Bacon | Grainy Mustard Vinaigrette

| HEIRLOOM CARROT SALAD

Cranberry | Hazelnut | Herbs
Preserved Lemon
Vinaigrette

MAINS

DUAL ENTRÉE / SINGLE ENTREE PRICING

| DIJON CHICKEN MEDALLION

Citrus Brined | Spiced Mustard Jus

| SPANISH STYLE CHICKEN SUPREME

Green Olive | Citrus | Saffron Tomato Butter

| POMEGRANATE GLAZED DUCK

Confit Leg | Fig and Cranberry Relish

| BEEF WELLINGTON

Bistro Tenderloin | Wild Mushroom | Herb
Crema Red Wine Demi Glace

| PROSCIUTTO WRAPPED PORK TENDERLOIN

Shallot Mustard Jam | \$5/10

| HERB CRUSTED SALMON

Smoked Paprika | Citrus Butter

| PILSNER BRINED TURKEY MEDALLIONS

Classic Gravy | Fresh Cranberry Salsa

| SMOKED SHORT RIB

Burnt Onion Demi | Horseradish Crema

| QUINOA AND KALE STUFFED ACORN SQUASH

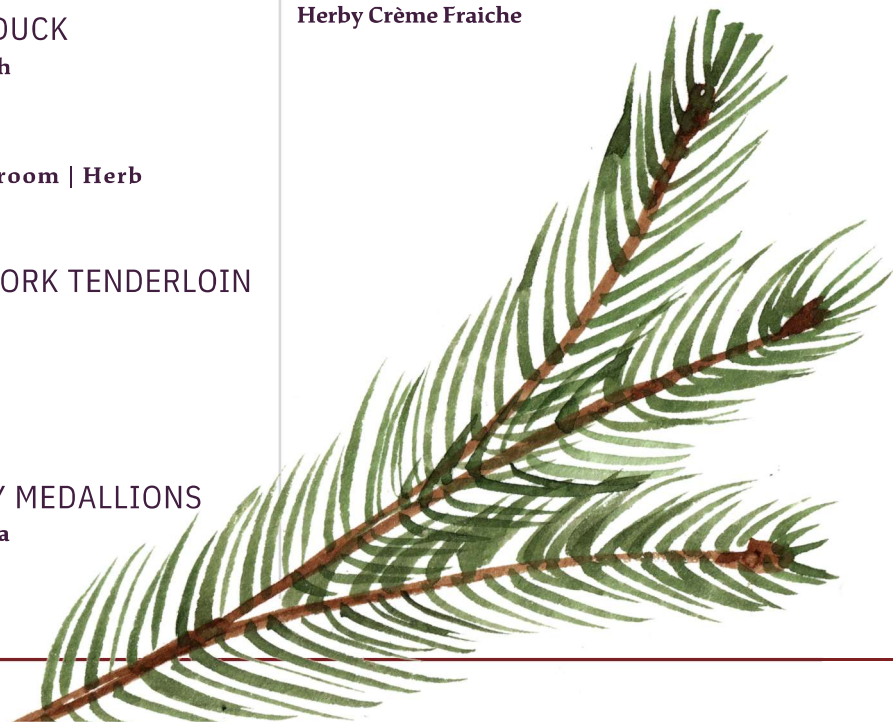
Red Pepper Tapenade

| WINTER VEGETABLE TART

Arugula Salad | Citrus Vinaigrette

| ROOT VEGETABLE POT PIE

Herby Crème Fraiche





SIDES

Pistachio | Lemon Drizzle

| CHAI GLAZED SWEET POTATOES

| THE BEST MASHED POTATOES EVER
Cream Cheese | Sour Cream | Chive | White Cheddar

| ROASTED BRUSSELS SPROUTS
Honey Balsamic Glaze | Pink Peppercorn

| SOURDOUGH AND RYE DRESSING
Lamb Sausage | Chestnut | Herbs

| HEIRLOOM CARROTS
Duck Fat | Citrus | Thyme

| SMOKED PUMPKIN RISOTTO
Local Chevre | Herbs | Cranberry Relish

| ROASTED ROOT VEGETABLES
Dijon Butter

| FRENCH GREEN BEANS
Roasted Mushroom | Crispy Onion

| RUTABAGA GRATIN
Caramelized Onion | Parmesan | Thyme

| MAPLE BUTTERNUT SQUASH
Brown Butter | Thyme | Spiced Pecan



STATIONS

CARVING

DUAL ENTRÉE / SINGLE ENTREE PRICING

| DIJON HORSERADISH PRIME RIB

Slow Cooked | Sweet Potato Roll | Gorgonzola Crema
Au Jus

| HERB AND PEPPER CRUSTED SIRLOIN

Sweet Rolls | Spiced Plum Jus

| BONE-IN PORK LOIN

Harvest Focaccia | Apple Mostarda

| COLORADO LAMB LOIN

Herbed Popovers | Wild Mushroom
Glace Minted Yogurt

| PILSNER BRINED TURKEY

Classic Gravy | Fresh Cranberry Salsa

| BERKSHIRE HAM

Spicy Brown Sugar Glaze | Charred Pineapple Coulis

GRAZING STATIONS

CHRISTMAS IN RIO

Chefs carve and serve traditional Brazilian
skewered Meats

| LINGUICA

A spicy pork, red wine and garlic sausage

| LOMBO

Roasted Garlic marinated pork loin

| FRANGO

Whole chicken thighs marinated in annatto and
fresh herbs

Served With:

- Roasted Garlic Aioli
- Chimichurri
- Pickled Red Onion
- Smoked Apple Demi Glace
- Pao de Queijo

POUTINE STATION

Our take on the Canadian winter classic

| CRISPY WAFFLE FRIES

| SWEET POTATO TOTS

| CRISPY ROOT VEGETABLE CHIPS

Served With:

- Caramelized Onion & Herb Gravy
- Smoked Mushroom Marsala
- Southwestern Bison Queso
- Applewood Bacon
- Cheese Curds
- Pickled Red Onion
- Scallion
- Cranberry Relish

POT PIE STATION

Made to order hearty Pot Pies served in petite cast-iron skillets

| CLASSIC CHICKEN POT PIE

Flakey Pastry Crust | Short Rib and Fingerling Potato
Smoked Cheddar Biscuit | Winter Vegetables
Roasted Garlic Crostini

**Requires pot rental*

SMALL PLATES

Our chefs create beautifully presented petite entrees to order for your guests

| SMOKED TURKEY BREAST

Chevre Whipped Sweet Potato | Heirloom Carrot
Fresh Cranberry Relish

| PAN ROASTED DUCK BREAST

Sourdough Stuffing | Brussels Sprouts Pomegranate
Molasses

| BISON SHORT RIB

Rutabaga Gratin | Swiss Chard | Spiced Plum Jus

| WILD MUSHROOM SACCHETTI

Toasted Hazelnut | Roasted Carrot Dashi

MASHED POTATO BAR

Think “Coldstone meets Mashed Potatoes”. Our chefs create custom mashed potatoes to order for your guests

| THE BEST MASHED POTATOES EVER

| CHEVRE WHIPPED SWEETS

| SMASHED ROOT VEGGIES

Served With:

- Candied Bacon
- Scallion
- Fresh Cranberry Relish
- Roasted Garlic
- Marsala Demi
- Butter
- Spiced Pecans
- White Cheddar

CHARCUTERIE CARVING STATION

Carved to Order

| HOUSE SMOKED SAUSAGES

| PANCETTA

| ARTISAN CHEESES

Served With:

- Seasonal Jams
- Assorted Biscuits+Berries Pickles
- Grilled Flatbread
- Crispy Crostini
- Assorted Mustards

RAMEN CARVING STATION

| CHASU CHICKEN

| CRISPY PORK BELLY

Served With:

- Savory Bork Broth
- Vegetarian Miso Broth
- Soy Egg
- Bamboo Shoots
- Mushroom
- Scallion
- Bean Sprout
- House Hot Sauces

OAXACAN STREET TACOS

| ASADA

| AL PASTOR

| POBLANO RAJAS **Vegetarian Option*

Served With:

- Salsa Verde
- Chipotle Salsa
- Salsa Rojo
- Cotija
- Roasted Corn Pico
- Cilantro Pesto
- Red Onion
- Corn and Flour Tortillas



FROM THE BAKERY

BREADS

- | HERB POPOVERS
Rosemary Honey Drizzle
- | HARVEST FOCACCIA
Lemony Herb Butter

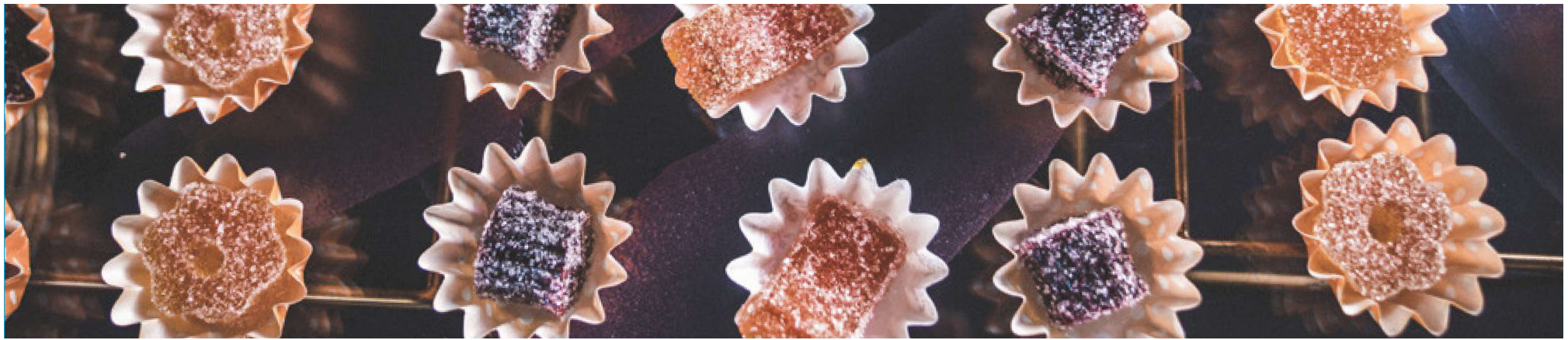
MINI BITES

- | ASSORTED HOLIDAY MINIS | \$7 (3 PCS PP)
- | PETITE PEPPERMINT MOCHA CUPCAKES
- | CHRISTMAS CANNOLI
- | GINGERSNAP CREAM CHEESE COOKIES
- | SALTED CARAMEL BITES
- | WHITE CHOCOLATE & CRANBERRY BARK
- | MEYER LEMON CREAM PUFF WITH
GINGER GLAZE
- | PUMPKIN SPICED MACARONS
- | MINI CHOCOLATE PEPPERMINT BUNDT'S
- | HOT CHOCOLATE POTS DE CRÈME
SHOOTERS
- | PSL CHEESECAKE BITES
- | DARK CHOCOLATE PUMPKIN TARTS

- | PUMPKIN TIRAMISU SHOOTERS
- | EGGNOG WHOOPIE PIES
- | MINI SMORES DONUTS
- | DARK CHOCOLATE AND CHERRY
THUMBPRINT COOKIES
- | WHISKEY NUT BRITTLE
- | DULCE DE LECHE BUTTER COOKIES
- | BOURBON SMORES TRUFFLES
- | WHITE CHOCOLATE DIPPED
SNICKERDOODLES

BUFFET DESSERTS

- | DARK CHOCOLATE & PEPPERMINT
BROWNIES
- | WHITE CHOCOLATE & CRANBERRY
BLONDIES
- | STRANAHAN'S WHISKY BREAD PUDDING
Candied Walnut Crumble | Meyer Lemon Whip
- | STICKY TOFFEE PUDDING
Ginger Molasses Anglaise | Pear Compote
- | CRANBERRY BASQUE CAKE
Orange Brown Butter Drizzle



| PEPPERMINT BARK DIP
House Chocolate Graham Crackers

| HOT CHOCOLATE POTS DE CRÈME
Marshmallow Meringue | Peppermint Whip

| PUMPKIN CHEESECAKE
Pear Coulis | Maple Chevre Mousse

DESSERT STATIONS

THE BOMBE DESSERTSCAPE

Assorted Holiday Mousse Bombs accompanied by textures and flavors of winter presented live as edible art

YULE LOG CARVING STATION

Our modern take on a traditional Yule Log carved to order

HAND CRAFTED FUDGE CARVING STATION

Guests choose from; Pumpkin, Mint Chocolate, White Chocolate Cranberry, Peanut Butter
Carved to order on chilled marble

DIPPIN' DOTS

Pick Two

| TOASTED SMORES

Graham Cracker Ice Cream | Mini Mallows
Smoked Chocolate Crunchies

| SNOWFLAKE

Coconut Ice Cream | Meringue Crunchies
White Chocolate

| PEPPERMINT MOCHA

Espresso Ice Cream | Peppermint Crumble
Dark Chocolate | Brownie Chunks

| RED VELVET

Cheesecake Ice Cream | Red Velvet | Oreo Bits

| COSMO

Cranberry Sorbet | Lime | Vodka Syrup

DRINK STATIONS

| HOT CHOCOLATE

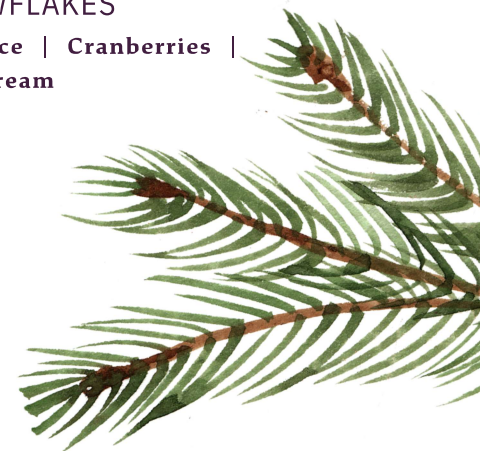
Peppermint Whipped Cream
Mini Marshmallows | Toffee Bits
Dark Chocolate Peppermint Spoons

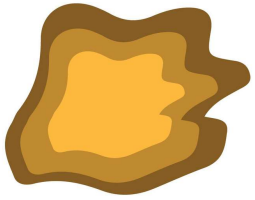
| PEAR & APPLE CIDER

Mulling Spices

| MELTED SNOWFLAKES

White Grape Juice | Cranberries |
Fizz A Touch of Cream





NOT ONLY IS OUR FOOD MADE FROM SCRATCH, SO ARE OUR MENUS!

Contact us directly if you would like us to create a tailored culinary experience together for you.

We will be happy to provide you with a custom quote.

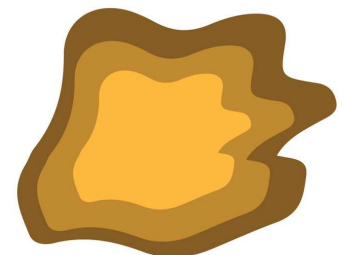


Let's get Started!

CALL TODAY TO SPEAK WITH ONE OF
OUR TALENTED EVENT DESIGNERS
303.277.8755

COME BY FOR A VISIT

LET'S GET SOCIAL





FOOTPRINTS

FOSSIL TRACE

www.footprintsgolden.com
303.277.8755
3050 ILLINOIS STREET GOLDEN, CO 80401