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20 Short Plates in 30 Minutes

Jason Sutton ~ Footers Catering



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Why “Short Plate” Style of Service



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COMFORT FOOD



Ramen Noodle Bowl

Soy Cured Soft Boiled Egg

Pickled Mushrooms & Carrots

Baby Bok Choy Slivers

Cilantro

Scallion

Thin Sliced Pork Tenderloin

Vegan Broth – use urn at station

Soy Cured Soft Boiled Egg

- In a large pot with boiling water, add eggs (use the pasta strainer to hold eggs in water).
- Cook for exactly 7 minutes and 30 seconds.
- Remove eggs and in a large ice bath, shock until eggs are completely chilled.
- Gently roll and start to crack eggs and in a bowl with warm water, remove the shells.
- Cover peeled eggs in soy sauce and let cure for 24 hours. Make sure to plastic wrap the top down so all eggs are completely submerged.

Smoked Pork Belly Plate

Smoked Pork Belly

Alabama White Sauce

Chipotle Whipped Sweet Potatoes

Crispy Brussel Sprouts

Pickled Red Onions



Alabama White Sauce

Recipe Yields: 1.2 Quart

Description:

Qty	Measure	Preparation	Ingredient
8	Oz - Fld		SOUR CREAM, CULTURED
16	Oz - Fld		MAYONNAISE HEAVY DUTY
1	Oz - Fld		DIJON MUSTARD
4	Oz - Dry		GRANULATED CANE SUGAR
2	Oz - Fld		LEMON JUICE
2	Oz - Fld		VINEGAR APPLE CIDER 50 GRAIN
1	Oz - Fld		SAUCE WORCESTERSHIRE
1/2	tsp - Fld		LIQUID SMOKE
1	tsp - Dry		GROUND BLACK PEPPER
1/4	tsp - Dry		SPICE PEPPER CAYENNE GRND
1 1/2	tsp - Dry		KOSHER SALT
1	tsp - Dry		IMP/MCC SPICE ONION POWDER
1	tsp - Dry		IMP/MCC SPICE GARLIC POWDER
1/10	tsp - Dry		Citric Acid

Method:

In a sauce pan, combine lemon juice, apple cider vinegar, and sugar. Heat over medium heat until the sugar is just dissolved. Immediately cool this mixture. Meanwhile in a mixing bowl, combine all other ingredients and whisk until thoroughly mixed. Be careful with the citric acid - it is very strong. Add the cooled sugar mixture and whisk to combine again. Taste to adjust seasoning.



Cheese "Tot-Cho's"

Tater Tots

Housemade Cheese Sauce

Scallion

Aleppo Pepper

Basic Cheese Sauce

Recipe Yields: 32 Oz - Fld

Description: Childrens mac n cheese or warm cheese dip sauce

Qty	Measure	Preparation	Ingredient
16	Oz - Fld		HALF & HALF CARTON FULL QUARTS
16	Oz - Fld		CREAM, WHIPPING HEAVY
4	Oz - Dry		CHEESE, AMERICAN SHARP SLICED 160 COUNT
4	Oz - Dry		CHEESE, CHEDDAR MONTEREY JACK BLEND SHRED FANCY
3/8	Oz - Dry	Minced	PEELED FRESH GARLIC
1 3/4	Oz - Dry	Chopped Fine	ONION WHITE JMBO FRSH CTN
4	Oz - Dry		CHEESE, PARMESAN SHREDDED

Method:

In heavy bottom small stock pot combine onion, garlic, and creams. Then place the pan over a medium heat and bring to a simmer. Allow the mixture to simmer for an hour.

Then bring the mixture to a boil. When the cream is thickened reduce to a low heat, and start adding the cheese slowly. Allow each one to melt and incorporate into the sauce.

Once the sauce has become smooth remove from heat and allow to cool. Then transfer to a small bain marie.

Bacon Mac & Cheese Short Plate

Creamy Smoked Gouda Mac & Cheese

Chopped Bacon

Grilled Broccolini

Scallion



Smoked Gouda Cheese Sauce

Recipe Yields: 2 Gallon

Description:

Qty	Measure	Preparation	Ingredient
96	Oz - Fld		CREAM, WHIPPING HEAVY
2 1/2	Pound		CHEESE, AMERICAN SHARP SLICED 160 COUNT
3	Pound		CHEESE, GOUDA SMOKED LOG
1	Tblsp - Dry		KOSHER SALT
1/4	tsp - Dry		SPICE PEPPER WHITE
1	tsp - Dry		SPICE ONION POWDER
1	tsp - Dry		IMP/MCC SPICE GARLIC POWDER
1	tsp - Dry		SPICE PAPRIKA HUNGARIAN GROUND
1 1/2	Pound		CHEESE, CREAM LOAF
3	Tblsp - Dry		SODIUM CITRATE

Method:

In a large pot, bring cream to a simmer. Whisk in sodium citrate. Turn heat on low and add chunks of cream cheese while whisking. Slowly add cheese in increment, whisking to incorporate along the way. Keep the heat on low while you do this so you don't scorch the bottom of the pot. Add all seasonings, whisk to combine, and then season to taste.



Street Tacos

~ Beef Barbacoa | Ancho Aioli | Arugula

~ Pork al Pastor | Braised Pineapple | Grilled Red Onion

~ Grilled White Fish | Avocado Crema | Citrus Slaw

~ Chipotle Braised Chicken | Cilantro Onion Relish

~ Seasoned Ground Beef | Cotija Cheese | Pickled Red Onions | Fresh Chopped Cilantro

~ Butternut Squash | Black Bean | Corn | Avocado



Street Taco Fusion

Warm Local Corn Tortillas

- Korean BBQ Sliced Beef | Gochujang Aioli | Sesame Kimchi Slaw
- Southern Nashville Hot Fried Chicken | Pimento Cheese Dill Pickle Slaw
- Caribbean Blackened Cod | Mango Salsa | Cilantro
- Hawaiian Kalua Pulled Pork | Huli Huli Sauce | Pineapple Cilantro Relish
- Indian Masala Pulled Jackfruit | Cilantro Aioli | Tamarind Slaw





Edible Garden Crudites Pots

Smoky Muhammara

Harissa Black Bean Hummus

Pumpernickel Rye Soil

Sweet Peppers

Sugar Snap Peas

Heirloom Carrots

Micro Veggies

Edible Flowers

Smoky Muhammara Dip

Recipe Yields: 1 Quart

Description:

Qty	Measure	Preparation	Ingredient
12	Oz - Dry	Drained	PEPPER RED ROASTED
12	Oz - Fld		OIL OLIVE BLEND 75/25
4	Oz - Dry		Sunflower Seeds
1/2	Oz - Dry	Minced	PEELED FRESH GARLIC
2 1/2	Oz - Fld		TOMATO PASTE FCY 26%
3	Oz - Dry		BREAD PANKO RICE PLAIN
1/2	Oz - Fld		GLAZE BALSAMIC
1 1/2	tsp - Dry		ALEPPO PEPPER
2	tsp - Dry		Sumac
2	tsp - Dry		KOSHER SALT
1	tsp - Dry		SPICE PAPRIKA HUNGARIAN GROUND
2	Oz - Fld		LEMON JUICE
8	Oz - Fld		TOMATO DICED FIRE RSTD/JCE

Method:

Place all ingredients in the sammic (not the food processor or blender) and blend on medium until mixed. Slowly increase the speed of the sammic until it is at the highest setting and then blend for an additional minute. It should be very smooth and whipped when done.

Harissa Black Bean Hummus

Recipe Yields: 1 Quart

Description:

Qty	Measure	Preparation	Ingredient
22 1/2	Oz - Dry	Drained	BEAN BLACK
7 1/2	Oz - Dry	Drained	BEAN GARBANZO FCY NO SULFITE
1/2	Oz - Dry	Minced	PEELED FRESH GARLIC
1/2	Oz - Fld		PASTE TAHINI
3/4	Oz - Fld		LEMON JUICE
1/2	tsp - Dry		SPICE CUMIN GRND
3/4	tsp - Dry		KOSHER SALT
1/2	Oz - Fld		PASTE HARISSA
1/2	tsp - Dry		SPICE CORIANDER GRND
3/4	Oz - Fld		OIL OLIVE BLEND 75/25
2	Oz - Fld		Aquafaba (Garbanzo Bean Liquid)

Method:

Drain black beans and garbanzo beans (reserve the garbanzo bean liquid). Combine all ingredients in the sammic (or food processor for small batches) and blend on low setting, gradually increasing the intensity to the highest setting. Taste to adjust seasoning.



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SLIDER "BASKET"



Hot Honey Chicken Basket

Crispy Hot Honey Chicken

Butter Biscuit

Housemade Bread & Butter Pickles

Creamy Coleslaw

Seasoned Waffle Fries

Ketchup Served on the Side

Mini Pressed Italian Sliders

Ciabatta

Soppressata

Smoked Ham

Pepperoni

Provolone

Hot Giardiniera Relish

Served with Truffle Kettle Chips

Monte Cristo Biscuit Slider

Homemade Biscuit

Honey Ham

Swiss Cheese

Caramelized Onions

Honey Mustard

Served with Sea Salt Kettle Chips



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FRENCH DIP



Shaved Beef French Dip Basket

French Baguette | Shaved Roast Beef | Swiss Cheese | Sautéed Peppers & Onions | Beef Jus Dip | Served with Sea Salt Kettle Chips

Roast Turkey French Dip Basket

French Bread
Roasted Turkey
Cranberry Sauce
Crispy Onions
Arugula

Turkey Gravy Dip

Served with Truffle Kettle Chips

Bánh Mì French Dip Basket

French Bread
Five Spice Pulled Pork
Sriracha Aioli
Pickled Carrot
Cucumber

Pho Broth Dip

Served with Curried Kettle Chips

Pho Broth Dip

Recipe Yields: 2 Quart

Description:

Qty	Measure	Preparation	Ingredient
2	Quart		Water
2	Tblsp - Fld		SOUP BASE BEEF NO MSG ADDED
8	Oz - Dry	Small Dice	ONION WHITE JMBO FRSH CTN
1/2	tsp - Dry		KOSHER SALT
4	tsp - Dry		GRANULATED CANE SUGAR
1	Stick		Spice Cinnamon Stick
1	tsp - Dry		SPICE CORIANDER GRND
4	Each		SPICE ANISE STAR
2	tsp - Dry		SPICE PEPPERCORNS WHOLE BLACK
1 1/2	Oz - Fld		GINGER PUREE
1/2	Oz - Fld		SAUCE - CHILI SRIRACHA
2	tsp - Fld		VINEGAR RICE NATURAL
1	Oz - Fld		OIL OLIVE BLEND 75/25

Method:

Sweat the onion and ginger in oil, then add dry spices and lightly toast them. Add all remaining ingredients and bring to a simmer for 30 minutes. Strain through a fine mesh strainer and add additional cold water to make up for what was lost when you simmered it. Taste to adjust seasoning.



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BAO BUNS



Hoisin Pork Belly Bao Bun Short Plate

Freshly Steamed Bao Buns

Braised Sriracha Hoisin Pork Belly

Pickled Carrot

Cilantro

Served with Steamed Edamame Pods





Sesame-Crusted Tofu Bao Bun Short Plate

Sweet Miso Chili Sauce | Pickled Red Cabbage & Carrots | Served with Steamed Edamame Pods | DF | VG



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TAKE-OUT BOX



Pork Belly Fried Rice

Roasted Pork Belly

Vegetable Fried Rice

Bulgogi Sauce Drizzle

Fried Shallot

Scallion

Served on the Side: Sriracha



Korean Bibimbap Chicken

Honey Gochujang Popcorn Chicken

Steamed Rice

Cucumber Kimchi

Toasted Sesame

Scallion



Honey Sesame Gochujang Sauce

Recipe Yields: 2 Quart

Description:

Qty	Measure	Preparation	Ingredient
2	Quart		SAUCE CHILI SWEET THAI
6	Oz - Dry		gochujang paste
4	Oz - Dry		HONEY AMBER
3	Oz - Dry		OIL SESAME PURE
3	Oz - Dry		VINEGAR RICE SEASONED

Method:

Stir to combine-does not need to be cooked!

Bulgogi Sauce

Recipe Yields: 2 Quart

Description:

Qty	Measure	Preparation	Ingredient
24	Oz - Fld		SAUCE SOY GLUTEN FREE
4	Oz - Fld		OIL SESAME PURE
24	Oz - Dry		SUGAR BROWN LIGHT CANE
8	Oz - Dry		PEELED FRESH GARLIC
4	Oz - Dry		GINGER ROOT FRESH
2	Oz - Fld		CHILI PASTE GRD SAMBAL OELEK
16	Oz - Fld		VINEGAR RICE NATURAL



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MARKET GRAIN BOWLS



Salmon Grain Bowl

Farro & Sweet Potato

Blackened Salmon

Pickled Red Onion

Goat Cheese

Green Harissa Vinaigrette

Tajin Almonds



Chicken Shawarma Bowl

Bulgur Tabbouleh

Chicken Shawarma

Marinated Greek Salad

Feta Cheese

Red Wine Vinaigrette

Fresh Parsley

Shrimp and Quinoa Bowl

Wild Rice & Quinoa

Chipotle Shrimp

Guacamole

Black Bean & Corn Pico

Ancho-Lime Vinaigrette

Fresh Cilantro

Shawarma Spiced Diced Chicken

Recipe Yields: 4 Pound

Description:

Qty	Measure	Preparation	Ingredient
4	Pound		CHICKEN, DICED .5" SEASONED COOKED
2	tsp - Dry		SPICE CUMIN GRND
2	tsp - Dry		SPICE TURMERIC GROUND
1	tsp - Dry		SPICE CORIANDER GRND
1	Tblsp - Dry		SPICE PAPRIKA HUNGARIAN GROUND
1/4	tsp - Dry		SPICE, CLOVES GROUND
1/2	tsp - Dry		SPICE PEPPER CAYENNE GRND
2	tsp - Dry		KOSHER SALT
1	tsp - Dry		GROUND BLACK PEPPER
2	tsp - Dry		SPICE GARLIC PWDR
2	tsp - Dry		SPICE ONION POWDER
2	Oz - Fld		LEMON JUICE
3	Oz - Fld		OIL OLIVE BLEND 75/25

Method:

Thaw chicken inside the package using boiling water. Meanwhile, combine all dry spices in a bowl and mix together. Remove the chicken from the packaging, then massage in the spice blend. Lastly, add the oil and lemon juice and mix to combine. Lightly sear on the flat top for 2-3 minutes. Taste to adjust seasoning.



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SHORT RIB SHORT PLATE



Cherry Koji Short Rib Plate

Molasses Braised Boneless Beef Short Ribs

Smoked Cherry Koji Sauce

Watermelon Radish

Honey Turmeric Sweet Potatoes

Crispy Brussels Sprouts

Smoked Cherry Koji Sauce

Recipe Yields: 2.5 Quart

Description:

Qty	Measure	Preparation	Ingredient
150	Oz - Dry	Chopped	CHERRY RED TART IQF
18	Oz - Fld		Mirin
3	Oz - Fld		OIL OLIVE BLEND 75/25
1 1/2	Oz - Fld		GINGER PUREE
24	Oz - Dry		SUGAR BROWN LIGHT CANE
12	Oz - Fld		Shio Koji
1/2	Oz - Fld		LIQUID SMOKE
8	Oz - Fld		SYRUP CORN LIGHT RED LABEL
2	tsp - Dry		KOSHER SALT
16	Oz - Dry		CHERRY DRIED

Method:

Pulse the frozen cherries in the sammic until rough chopped - do not over blend them! Add all ingredients to a pot and bring to a simmer. Simmer on medium heat until reduced to the volume needed. Blend into a smooth puree and taste to adjust seasoning. Sauce should be thick enough to coat the back of a spoon when warm.

Nitro Stout Short Rib Short Plate

Braised Boneless Beef Short Rib

**Smoked Gouda Green Chili
Mashed Potatoes**

Nitro Stout Demi

Bourbon Bacon Bits

Scallion





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SEAFOOD SHORT PLATE



Ahi Tuna Nachos

Seared Ahi Tuna

Wonton Chips

Firecracker Aioli

Pickled Edamame

Avocado

Toasted Sesame Seeds

Bang Bang Sauce

Recipe Yields: 36 Oz - Fld

Description:

Qty	Measure	Preparation	Ingredient
16	Oz - Fld		MAYONNAISE HEAVY DUTY
16	Oz - Fld		SAUCE CHILI SWEET THAI
4	tsp - Fld		SAUCE - CHILI SRIRACHA
4	tsp - Fld		VINEGAR RICE SEASONED
1	tsp - Dry		KOSHER SALT

Method:

Mix all together in a bowl and chill.

Fresh Ahi Tuna Nigiri

**Raw Ahi Tuna Tataki | Sushi Rice |
Nori Dust | Wasabi | Pickled Ginger
Gluten Free Soy Sauce**

Fresh Salmon Nigiri

**Raw Atlantic Salmon | Sushi Rice |
Kewpie Aioli | Wasabi | Pickled
Ginger | Gluten Free Soy Sauce**





Grilled Shrimp Short Plate

Mediterranean Grilled Shrimp

Caprese Cous Cous

Micro Basil



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UPSCALE SHORT PLATE



Beef Tenderloin Short Plate

Peppercorn Crusted Petite Beef Tenderloin

Red Wine Reduction

Sweet Corn Risotto

Micro Arugula



Chimichurri Crusted Lamb Chop Short Plate

Bone In Lamb Chops

**Charred Scallion Goat
Cheese Mashed Potatoes**

Housemade Chimichurri

Micro Mint





Deep Blue Octopus

Grilled Sous Vide Octopus

Black Garlic Acai Sauce

Parsnip Puree

Leek Ash

Puffed Amaranth

Chili Thread

Micro Shiso

Parsnip Puree

Recipe Yields: 64 Oz - Fld

Description: Sub Recipe

Qty	Measure	Preparation	Ingredient
25	Oz - Dry	Peeled & Diced	PARSNIP FRESH LOCAL
40	Oz - Fld		COCONUT MILK UNSWEETENED CARTON SHELF STABLE
24	Oz - Fld		Water - Tap
1/5	Oz - Dry		PEELED FRESH GARLIC
1/16	Oz - Fld		LEMON JUICE

Method:

Peel parsnip and cut into small chunks. Pour coconut milk and water over parsnips in a medium pot. Bring to a boil then lower to a simmer until softened. Add remaining ingredients, cooked parsnips and enough liquid to blend into a smooth puree. Add salt, white pepper and paprika to taste.



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