

**INTERNATIONAL CATERERS ASSOCIATION
2024 CHEF OF THE YEAR**

FOOTERS CATERING EXECUTIVE CHEF

JASON SUTTON



PREPARED AND PRESENTED BY

COLBÉRT CALLEN | DIRECTOR OF SALES & MARKETING
APRIL LAMBATOS | COO AND OWNER
FOOTERS CATERING | SOCIAL CAPITOL EVENT VENUE



SYNOPSIS

JASON SUTTON 2024 ICA CHEF OF THE YEAR

There is no one more deserving to be recognized as the ICA Chef of the Year than Jason Sutton. When Jason joined Footers Catering in 2014, he made an immediate impact and was quickly promoted to our Executive Chef. Over the past decade, the Footers' culinary team and entire organization has been transformed under his talent and leadership.

Jason has an enormous amount of pride in the work he does, the people he works with, and the company he works for. From cutting down a side of beef alongside his prep chefs in the morning, to executing an off-site VIP event for 1,000 guests in the evening, Jason leads his team with heart, passion and humility every day. He represents the very best of the national catering industry.

Creating a Thriving Kitchen

Under Jason's leadership, Footers culinary retention has drastically increased. He has created a family environment in his kitchen where the team supports each other and lifts each other up. Many chefs who come to Footers from previously toxic kitchen cultures are in disbelief that a team of chefs can produce at such a high level, while also working in a safe space that allows them to be respectful, honest and vulnerable. A testament to the loyalty of his chefs, his entire culinary leadership team of five, plus many other hourly chefs, stayed with him through the turmoil of covid, and Footers is extremely proud to have their entire executive culinary team be with Footers for over five years.

Jason's teams execute over 600 full-service off-site events and feed more than 75,000 guests each year. He has culinary financials dialed in and consistently met and exceeded his goals every year. This is additionally impressive because he achieved these goals while also being dedicated to creating balance for his chefs. Prior to Jason's tenure at Footers, chefs historically worked 60-80 hours per week; with Jason's intentional scheduling, chefs now average 40-50 hours per week. This ensures chefs do not push to burn-out levels or are forced to sacrifice quality or safety due to fatigue. They also feel supported to have time to grow outside of work, which contributes to Footers strong culinary retention rate.



SYNOPSIS CONTINUED

Respect Between Departments

The historical dichotomy between sales and culinary has ceased to exist at Footers catering, thanks to Jason's commitment to respect and communication. He has broken down silos and bridged the gap between all departments, creating many innovative communication outlets that allow for all department voices to be heard. A few examples are event evaluation feedback that is accessible across all departments, and standardized weekly and event-specific logistics meetings that include a representative from every department. But most notably is Footers' thriving Menu Task Force, a collaboration of sales, design, culinary and hospitality leaders that collaborate on menu updates and innovation. Footers has become the industry leader in their market for innovative menu design, a direct result of Menu Task Force

Jason has also had the same impact with the relationship between Hospitality and Culinary. He recognized that after years of siloed management between the two departments, the organization suffered from double standards for callouts, PTO, overtime management, and many policies, which was creating distrust between front-of-house and back-of-house employees. Jason has ethically committed to reevaluating all policies throughout the company, particularly during the post-covid rebuild period, to ensure that policies are aligned and fair for all employees, no matter the department or position.

Since moving into our new facility and event venue in 2021, Jason has taken on additional responsibilities as Director of Operations. He still is directly responsible for the success of the culinary team, and in addition has management responsibility for the warehouse and venue/facilities. He specializes in improving systems and processes, and has implemented countless standard operating procedures that have increased efficiency and communication in the company. From standardized deadlines between coordination and warehouse, to maximizing the recipe and packlist functionality in our software, to designing "playbooks" for our off-site culinary teams, there is not a process at Footers that Jason has not improved over the past decade.

SYNOPSIS CONTINUED

Leadership Through the Toughest of Times

Jason's ability to lead by example has created a significant morale shift at Footers over the years. Jason's team absolutely loves him, and the entire organization loves Jason. He is deeply passionate about the growth of his team members and dedicates himself to ensure they are successful in their professional careers and their personal well-being.

Jason has committed to his own personal and professional development, and has blossomed into one of the top leaders in our company. In 2018 Jason joined the Footers Catering Executive team. This is the highest level of management in the company and is responsible for steering the direction and goals of our organization. Jason's unwavering love and support for our team has been instrumental in Footers' growth.

This was fully on display as we went through the unthinkable during the 2020 pandemic and almost overnight lost all our business. When some people were looking for an easy way out, Jason doubled down in his leadership and dedicated his efforts to ensure we would all get safely to the other side. When Footers could no longer employ hourly chefs, he personally leaned into to network to help secure new jobs for more than half of his kitchen team. He worked tirelessly and never let his anger and frustrations get the best of him. He always led with his incredibly-timed sense of humor and a positive uplifting spirit.



SYNOPSIS CONTINUED

Logistically Complex Events

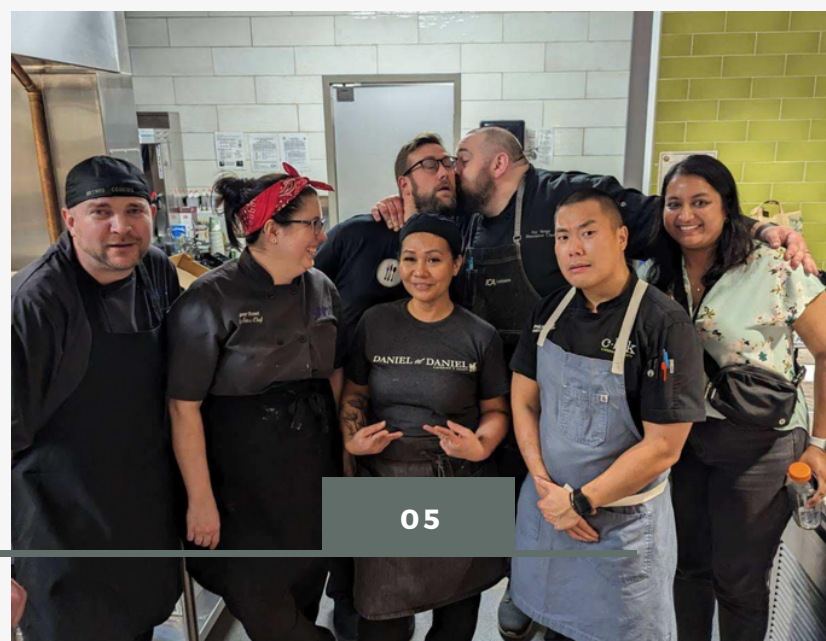
Jason's ability to manage many moving parts and highly complex situations has allowed Footers to grow into one of the top catering companies capable of executing the largest and most logistically complex events. Jason has the natural ability to break down huge events into manageable components and then organize his team around the needs of the event. Watching Jason and the team in action on event day is like watching a symphony. Each person knows exactly what they are responsible for so that the sum of the parts creates incredible music.

Sutton has produced incredible event experiences with Footers Catering over the past five years. He has successfully organized logistics for some of the most complex off-premise catering experiences in the industry, including the Velorama Festival serving 15,000 guests over three days; the Oath Global Sales Conference serving 13,800 meals over two days; and the Triple Bypass Bike Ride serving 5,300 meals over two days. Each of these events was held in a remote location with zero kitchen facilities, where Sutton not only had to execute award-winning menus, but also build kitchen facilities from the ground-up.

Nationwide Network

Jason has an incredible network of chefs throughout the country that lean on him when they need support beyond their local resources, trusting him as the expert in large-scale event logistics. Fellow chefs know they can rely on Jason and he will always do everything he can to support them and the industry. These relationships have provided incredible opportunities for the Footers team to travel with Jason around the country to execute multiple Super Bowls events, a 5,000-guest opening party for the Frozen Musical in New York City, million-dollar weddings in Indianapolis and California, and a star-studded birthday in Martha's Vineyard, to name a few.

Through all of these opportunities, Jason has never focused on himself or his resume. He is dedicated to the incredible growth opportunities it provides for his team, to experience new levels of catering and events that are normally not available in the Denver market. Jason is passionate about sharing his unique knowledge and experience to help his team and caterers around the country continue to grow.



10 catering professionals. Three catering companies. One Super Bowl sized order.

THE CATERING TEAMS FROM BOTH FOOTERS CATERING AND BLUE HISS CATERING TRAVELED TO LOS ANGELES LAST MONTH TO ASSIST JASON SUTTON IN EXECUTING ONE OF THE LARGEST NUMBERS OF SUPER BOWL EVENTS. All photos courtesy Footers Catering

2023 VOLUME OF WORK

FOOTERS CATERING UNDER JASON SUTTON'S CULINARY LEADERSHIP

Total Revenue | \$8,772,000

Total Full-Service Events | 470

Corporate | 210

Weddings | 126

Total Guests Served | 83,250

Events Over 400 Guests | 44

Average price per event | \$18,633

Events over \$25,000 | 120



2023 NOTEABLE EVENTS

Event Date	Event Title	Count
1/26/2023	New York Life Annual Meeting & Awards	150
3/23/2023	Southwest Airlines 007 Best Base Award	500
3/30/2023	Cherry Creek Schools Foundation Gala	900
3/9/2023	Wings Over the Rockies Museum Gala 2022	500
4/19/2023	Abiomed Conference Innovation Reception	350
4/20/2023	Make-A-Wish "Whiskey, Wine, & Wishes"	730
5/20/2023	Colorado Symphony Imagination Gala	428
5/4/2023	American Heart Association "Go Red" Luncheon	350
5/5/2023	Stanley British School 50th Anniversary Gala	600
6/1/2023	Von Miller's Vision Foundation Gala at JetLinX Hanger	275
6/2/2023	Ronald McDonald House Storybook Dinner Gala	435
6/23/2023	Children's Hospital Colorado Annual Wine Event	410
7/11/2023	Vail Valley Foundation Star Dancing Gala in Avon	600
7/19/2023	Fly Denver (DIA) Employee Summer BBQ	4000
7/6/2023	Walking Mountains "Taste of Nature" Gala in Avon	380
8/12/2023	Roundup River Ranch "Grateful Harvest" in Gypsum	300
8/17/2023	Haselden Construction's 50th Anniversary Celebration	675
8/29/2023	Central City Opera Guild "In Real Life" Conference	1100
9/13/2023	Liberty Mutual WWII Themed Client Event	550
9/2/2023	Labor Day Wedding in Steamboat Springs, CO	238
9/21/2023	Douglas County First Responder Heroes Gala	630
9/22/2023	"Dine For The High Line" Gala in Outdoor Tent	384
9/7/2023	arc Thrift Stores Summer Donor Celebration	550
9/9/2023	Anchor Center for Blind Children Gala	350
9/9/2023	Wedding at Camp Hale - US Army 10th Mtn Division	168
10/14/2023	The Denver Public Library "Booklovers Ball"	400
10/19/2023	Museum of Contemporary Art Luminocity Gala	465
10/19/2023	Red Rocks Comm College 50th Anniversary	300
10/21/2023	Third Way Center "True Grit" Annual Gala	430
10/29/2023- 12/31/2023	Bullseye Broncos VIP Tailgate Parties for all (9) Home Games at Empower Field	750/ game
11/17/2023	Newmont Mining Holiday Party	650
11/2/2023	NAIOP "Fight Night" Live Boxing Gala Event	475
12/13/2023	Google Employees Winter Fest! on Google Campus	1200
12/16/2023	One Flight International VIP Gala in Private Hanger	355
12/16/2023	Corden Pharma "Cirque du S'leigh" Holiday Party	385

FOOD CONCEPTS + TRENDS



FRESH SQUEEZED FRUIT & VEGGIE JUICE BLENDS

Sparkling Fresh Juice Bar
~ Carrot Ginger Orange Juice
~ Spiced Pineapple Juice
~ Cranberry Orange Beet
Choice of Sparkling Wine or Water
Garnishes: Orange Wedges | Kiwi | Raspberries | Mint

CULTURAL & LOCAL CONNECTIONS

Elote Street Corn Fritter | Crispy Corn & Cheese Fritter | Tajin | Ancho Aioli | Fresh Cilantro | V



2



3

"I CAN'T BELIEVE IT'S VEGAN"

Vegan Feta Tart | Spinach | Roasted Garlic | Pickled Teardrop Pepper | DF | VG

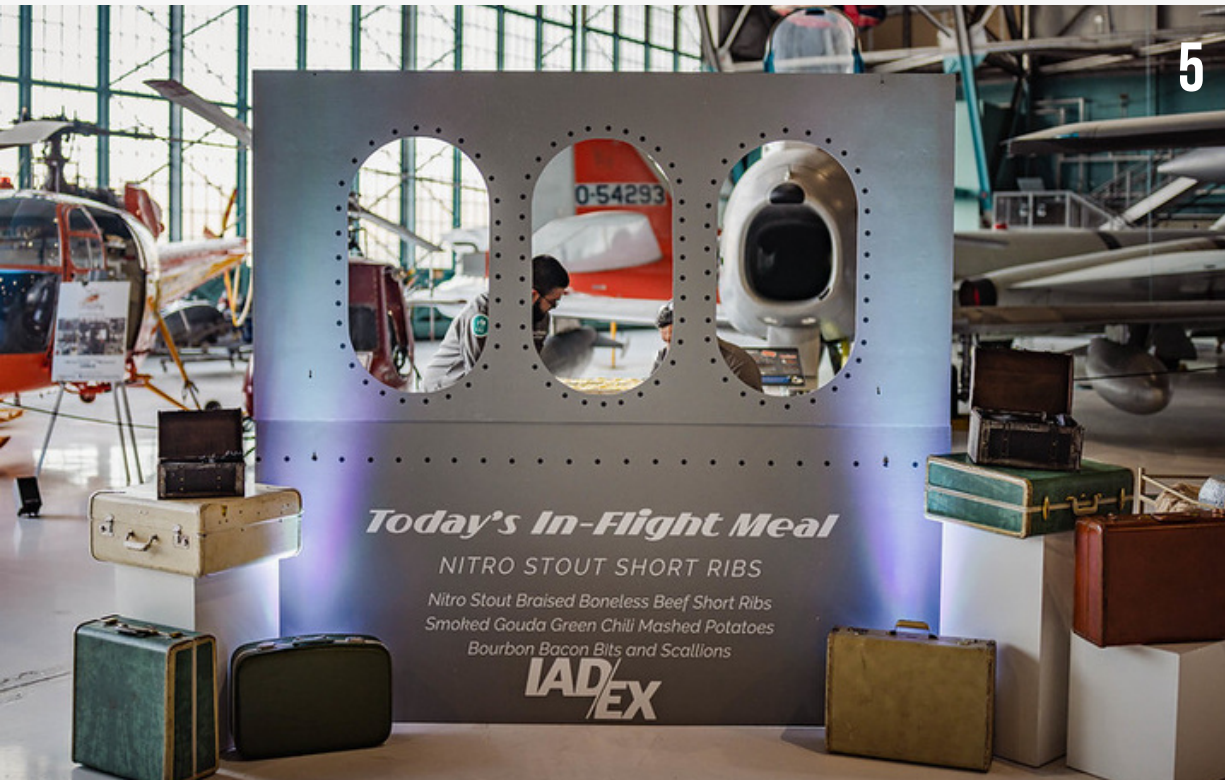
HEALTHY BREAKFASTS

Housemade Coconut Milk Frozen Acai | GF | VG
Toppings to Include:
Fresh Strawberries | Sliced Bananas | Peanut Butter Drizzle | Homemade Gluten-Free Granola



4

MENU DESIGN

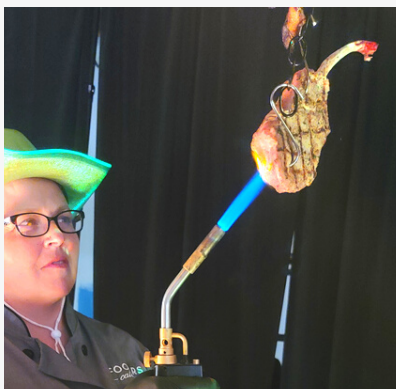


5

INTERACTIVE WWII THEME

"In-Flight Meal"
Served in Branded Individual Tins

Braised Boneless Beef Short Ribs in Nitro Stout Beer | Smoked Gouda Green Chili Mashed Potatoes | Bourbon Bacon Bits | Scallion



6



TIP-TO-TAIL INTERACTIVE COWBOY STATION

Hanging Meats: Pork Tomahawk | Smoked Bison Sausage | Candied Beef Bacon | Hand Torched at Station

Country Sides: Pesto Roasted Heirloom Carrots | Smoky Grilled Eggplant | Apple Butter BBQ | Cowboy Pickles | Southwest Beans | Mesquite Flatbread

HORS D'OEUVRES



MINI BISON SLIDER

Rock River Ranch Bison |
Petite Brioche Bun | Sweet
Onion Goat Cheese Mousse |
Dressed Arugula



SMOKED TROUT POLENTA BITE

Colorado Trout Rillette |
Lemon Crema | Pickled
Shallot | Fresh Dill | GF | Local



GOCHUJANG CHICKEN

Sesame Gochujang | Honey |
Preserved Lemon Yogurt
Toasted Sesame Seeds |
Cilantro Garnish | GF

APPETIZER

SMOKED DUET

Local River Bear Mortadella |
Bleu Cheese Stuffed Olive |
Applewood Smoke |
Presented Under Stemless
Wine Glass Dome

Burnt Garlic White Bean
Puree | Spicy Giardiniera |
Marbled Pumpernickle Rye
Three Peppercorn Blend |
Fresh Dill | Edible Flowers





11

ENTREE

FOOTERS SIGNATURE FAMILY STYLE DINNER

Braised Boneless Beef Short Ribs | Red Wine Demi | GF | DF

Pomegranate Ginger Salmon | Pomegranate Balsamic Reduction | Fresh Pomegranate | GF | DF

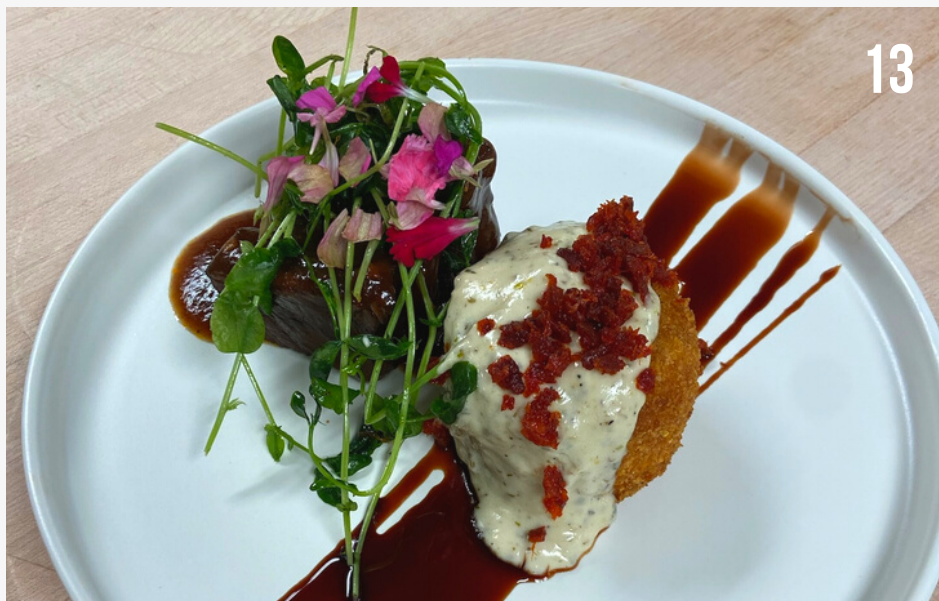
Parmesan Risotto | Sautéed Mushrooms | GF

Grilled Vegetables | Sunburst Pattypan Squash | Petite Zucchini Rainbow Heirloom Carrots | Sweet Peppers | GF



12

PLATE PRESENTATION



13

SPACE-THEMED FIRST COURSE

Roasted Golden and Red Beets | Avocado | Toasted Hazelnuts | Orange Segments | Radish Microgreens | Blood Orange Vinaigrette | GF | DF

MAIN COURSE

Red Wine Braised Beef Short Rib | Au Poivre Sauce | Fontina Polenta Croquette | Pea Shoots | Pomegranate Molasses | Spanish Chorizo | Edible Flowers | GF

AMUSE BOUCHE

GRILLED LOCAL PEACHES

Salted Labneh | Arugula | Orange Vinaigrette | Sumac | GF



14



15

BEET & GOAT CHEESE BITE

Pickled Golden and Red Beets | Tarragon Goat Cheese Mousse | Pistachio Crumble | Passionfruit Pearls | V | GF

16



MARKET GRAIN BOWL

Blackened Salmon | Farro & Sweet Potato | Pickled Red Onion | Goat Cheese | Chimichurri Vinaigrette | Tajin Almonds

17



CHEEKY BISCUIT SHORT PLATE

Green Chili & White Cheddar Biscuit | Braised Beef Cheeks | Apple Butter BBQ | Snap Pea & Candy Stripe Beet Slaw | Yuzu Vinaigrette | Pickled Mustard Seeds | Caesar Brussel Sprouts

SMALL PLATES

ACTION STATIONS



18

GRAB-AND-GO SMALL PLATES

- Grilled Beef Tenderloin Sandwiches | Crispy Brussels Sprouts | Turmeric Honey Sweet Potatoes
- Grain Bowls | Bulgur Tabbouleh | Chicken Shawarma | Greek Salad | Feta | Red Wine Vinaigrette
- Ahi Tuna Poke Bowls | Soy Ginger Marinated Ahi Tuna | Seasoned Sushi Rice | Pickled Carrot | Cucumber | Radish | Edamame | Black & White Sesame | Spicy Mayo | Sriracha



19



Chicken Tikka Masala

Chicken Tikka Masala | Steamed Basmati Rice | Garlic Naan
Mango Chutney | Fresh Cilantro | DF

Vegan Alternative - Chana Masala

Stewed Chickpeas | Tomato Curry Sauce |
Fresh Cilantro | GF | PF | V



20

CHICKEN TIKKA MASALA SHORT PLATE

Steamed Basmati Rice |
Garlic Naan | Mango
Chutney | Fresh Cilantro

FIRECRACKER SHRIMP STREET TACOS

Warm Corn Tortillas |
Crispy Spicy Shrimp |
Ancho Aioli | Citrus
Cabbage Slaw | Cilantro
Garnish

VEGAN & VEGETARIAN

21



GRILLED EGGPLANT STEAKS

Butternut Puree | Red Pepper Coulis | Herbed Quinoa | Toasted Pepitas | Micro Greens | GF | DF | VG

22



APPLE & ROASTED CAULIFLOWER SALAD

Arugula | Lemon Tarragon Ricotta | Curry Roasted Cauliflower | Golden Raisins | Green Apple | Balsamic Vinaigrette | GF

GRILLED BEET STEAKS

Preserved Lemon & Chickpea Wild Rice | Pickled Edamame | Spinach Cannellini Puree | Fried Fennel

23



24

VEGAN AGUACHILE

Citrus Marinated Hearts of Palm | Avocado | Cucumber Pickled Pepper | Micro Cilantro | GF | DF | VG

DESSERTS

25



THREE CITRUS BASIL POSSET

Fresh Palisade Peaches |
Blackberry Fluid Gel |
Torched Bay Leaf
Meringue | Popped
Sorghum | GF



26



27

DESSERT CHARCUTERIE

Edible Sugar Cookie Dough
| Red Velvet Fudge "Salami"
| Seasonal Pate de Fruits |
Chocolate Dipped Pretzels |
Fresh Berry Skewer

ROCKY ROAD SOIREE

Chocolate Mousse | Marshmallow Meringue |
Candied Almonds | GF | Nuts



28

BOMB POP PANNA COTTA

Layered Cherry, Lime, and
Blue Raspberry | Coconut
"Snow" | Pop Rocks | GF

PHOTO DETAILS

EVENT	DATE
1 VENUHUB LUNCHEON SOCIAL CAPITOL	MARCH 15, 2023
2 CRYPTO CONFERENCE BLANC	MARCH 2, 2023
3 FARM-TO-TABLE DINNER ALTIUS URBAN FARMS	SEPT 20, 2023
4 ANCHOR CENTER GALA REELWORKS DENVER	SEPT 9, 2023
5 LIBERTY MUTUAL IADEX WINGS OVER THE ROCKIES	SEPT 13, 2023
6 MUSEUM OF ART GALA YORK STREET YARDS	OCT 19, 2023
7 WEDDING DENVER MOSS DENVER	APRIL 10, 2023
8 WEDDING RED CLIFF CAMP HALE	SEPT 9, 2023
9 WEDDING DENVER DENVER BOTANIC GARDENS	AUGUST 26, 2023
10 SUMMIT AWARDS SOCIAL CAPITOL	JAN 23, 2023
11 WEDDING STEAMBOAT BELLA VISTA ESTATE	JUNE 3, 2023
12 SPREADING WINGS GALA WINGS OVER THE ROCKIES	MARCH 9, 2023
13 BOARD DINNER SOCIAL CAPITOL	SEPT 18, 2023
14 SUMMER CELEBRATION PRIVATE RESIDENCE	AUGUST 5, 2023
15 VENUHUB LUNCHEON SOCIAL CAPITOL	MARCH 15, 2023

RECIPES

- 8 VEGAN AGUACHILE**
1/4 Cup Orange Juice
1/4 Cup Lemon Juice
1/4 Cup Teardrop Pepper Brine
1/4 Cup Lime Juice
1/2 Tsp Coarse Kosher Salt
1/4 Tsp Ground Black Pepper
1/2 Cup Teardrop Peppers
3/4 Cup Cucumber Peeled/Seeded
1 Ripe Large Avocado
2 Cup Whole Hearts of Palm
1/3 Cup Fresh Cilantro
1. Combine all liquids, 25% of cucumber, 25% of cilantro, salt & pepper. Blend until smooth.
 2. Dice hearts of palm, avocado, teardrop peppers, remaining cucumber, and remaining cilantro.
 3. Mix blended liquid with the diced ingredients.
 4. Portion in clear appetizer spoon. Garnish with aleppo pepper and micro cilantro

PHOTO DETAILS CONT.

EVENT	DATE
16 BOARD RETREAT SOCIAL CAPITOL	SEPT 19, 2023
17 CYSTIC FIB CHALLENGE DENVER BOTANIC GARDENS	JUNE 29, 2023
18 COBIZ MAG AWARDS SOCIAL CAPITOL	SEPT 21, 2023
19 ABIOMED RECEPTION LARKSPUR, CO	APRIL 19, 2023
20 WEDDING LITTLETON CHATFIELD GARDENS	MAY 27, 2023
21 BOARD DINNER SOCIAL CAPITOL	SEPT 18, 2023
22 ROUNDUP RIVER RANCH GYPSUM PRIVATE RANCH	AUGUST 12, 2023
23 LPS FOUNDATION GALA INFINITY PARK	APRIL 14, 2023
24 VAIL VALLEY GALA VAIL VALLEY JET CENTER	JULY 11, 2023
25 BOARD RETREAT SOCIAL CAPITOL	SEPT 19, 2023
26 WEDDING STEAMBOAT BELLA VISTA ESTATE	JUNE 24, 2023
27 WINE & NOSH SHOW SPRUCE MOUNTAIN RANCH	MARCH 9, 2023
28 WEDDING LARKSPUR SPRUCE MOUNTAIN RANCH	JULY 29, 2023
29 HASELDEN CONSTRUCTION THE BRIGHTON EVENTS	AUGUST 17, 2023
30 WEDDING OAK CREEK FLYING DIAMOND RANCH	JULY 22, 2023

RECIPES

- 22 PRESERVED LEMON & CHICKPEA WILD RICE**
48 oz Long Grain & Wild Rice
96 oz Vegetable Stock
2 Fine Chopped Preserved Lemon
16 oz Garbanzo Beans
1.5 lb Diced Sautéed White Onion
2 oz Minced Garlic
1/8 oz Dried Thyme
2 Bay Leaves
1/8 oz Coarse Kosher Salt
1/8 oz Ground Black Pepper
3 oz 75/25 Olive Oil Blend
Method: Combine all ingredients in a 2" hotel pan. Cover with foil and cook at 350 degrees for 40 minutes.

INTERNATIONAL CATERERS ASSOCIATION INVOLVEMENT

**ICA Board Member
Culinary Council Chair**
2019-2021

**Led 50+ ICA Culinary
Webinars**
Consistently hosted weekly
through covid in 2020

**Catersource Culinary
Education Director**
2021-2024
Leading hundreds of chefs
and all culinary production
at the annual conference

**Catersource Presenter
and Attendee**
2014-2024 (10 Years)

**2018 Beyond the Plate
Contest Champion**

**2016 Rapid Recipe Contest
Entrée Champion**



2023 AWARDS & ACCOLADES

Superbowl LVII Players and VIP Champion Party 2023

Invited to Help Lead Culinary Team

Served 2,000+ Guests

Taste of Arvada 2023 Culinary Contest

“Best Savory Bite” Winner

“Best Overall Taste” Winner

1,500-Guest Event, Over 40 Culinary Booth Contestants

Cystic Fibrosis Foundation Chef's Challenge 2023

Finalist “Best Overall Plate”

Denver Business Journal Top Workplace 2023

#7 of 200 Medium-Sized Companies

CoBiz Magazine Top Company Finalist 2023

EXTRACURRICULAR IN 2023

Jason is passionate about mentoring high school students and inspiring them to explore culinary arts

**Arvada High School
ProStart Advisor**

**Warren Tech Culinary Arts
High School Advisor**

**Cherry Creek Innovation
Campus Culinary Mentor**

**Jefferson County Work Based
Learning Community Advisor**

**Vista Ridge Academy
Middle School Mentor**



LETTER OF RECOMMENDATION | OWNER



To Whom It May Concern:

I am writing this letter in support of Jason Sutton for ICA Chef of the Year. Jason has worked at Footers Catering for over 10 years and during that time it has been an honor to watch his growth and development as a chef and as a leader. He started as a prep chef in our kitchen, quickly worked his way into a management position before becoming our Executive Chef. In addition to managing all culinary operations, he also helps manage our warehouse team as well as the food, beverage, and logistics at our event venue, Social Capitol. He is a very talented chef, and incredible leader for our team.

Jason is extremely dedicated, extremely organized, and goes above and beyond to support the people around him. From an event standpoint, there is no one better than him at thinking about the logistics of large and complex catered events. He goes to great lengths to set his team up for success, works across department lines to make sure everyone is on the same page, and puts his head down and gets the job done when it's time to execute. He is currently a member of our executive team and contributes at a high level, seeing the big picture of how all departments come together to make our company successful. This year he pushed our kitchen and our company to a new level, reaching record sales, numerous increased efficiencies, and recognition as a best place to work in Colorado by multiple outlets. Jason always maintains a positive and fun attitude. We pride ourselves at Footers for creating a great place to work for our team and we put a huge emphasis on our company culture. For us that means loving what we do, making it better every day and creating exceptional experiences for our clients and their guests. Jason not only embodies our culture, he pushes it forward. He wants to help others grow, listens to their professional goals, and challenges them to be their best. He also takes time to learn about the personal interests and needs of our team members, which allows him to support them beyond their professional careers. The number of employees he has stayed in touch with after they have moved on from Footers is astounding, and on huge days when we need additional chefs his "Footers reserve" list will always show up for him to help ensure our biggest events are amazing.

I know I can always count on Jason to take care of our team and our clients. He has an incredible ability to navigate a wide variety of events and challenges and we all trust him to provide a blueprint for success. I have no doubt that we continue to operate at a high level as a company because of his leadership. I can't think of a better candidate for ICA Chef of the Year. My wife, April Lambatos and I own Footers Catering, a full-service catering company that executes more than 500 events each year in Colorado. Started in 1981, Footers is a second-generation family business that focuses on weddings, corporate parties, social events and charitable galas.

Anthony Lambatos
Owner | "The Coach"
Footers Catering | Social Capitol
6543 Wadsworth Blvd
Arvada CO 80003

LETTER OF RECOMMENDATION | ICA CHEF



1 BISHOP PLACE CAMP HILL, PA 17011 - 717.730.4661 - WWW.THEJDKGROUP.COM

January 8, 2024

It is my honor to give this formal letter of recommendation for Jason Sutton in his effort to be nominated for the Catie award of Chef of the Year.

For the past several years I have had the pleasure of getting to know Jason professionally and personally. I have had the privilege of spending time in the Footers kitchen with Jason as well as spending the last 4 years alongside side with him as Head Chef in the Catersource and Art of Catering food conference kitchens as well. Jason is the chef who really got me involved with the ICA professionally during his time as the Culinary Chair and ICA board member which I am truly grateful for.

In my time spent with Jason, his passion quickly becomes infectious. Jason has an amazing palate when it comes to food and a logistical mindset when it comes to catering that separates him from most. Jason is without a doubt an integral part of the Footers culinary team and through his leadership, work ethic and passion has helped create a culture that continues to help him push boundaries and be a trendsetter in this industry. His passion, innovation and energy is unmatched. He continues to provide inspiration not only to his peers but to many other industry professionals and I have no doubt that Jason Sutton will continue to be a name that this industry respects and follows as he continues with his success.

Jason Sutton is truly one of a kind and I am a better Chef from knowing him. He is more than just a chef though, he is a leader, a mentor and friend. Jason is a person that is truly deserving of the title "Chef of the Year" and is why I believe he should be considered for this award. If you have any questions or need anything else please do not hesitate to contact me at jvarga@thejdkgroup.com.

Thank you, _____

Jay Varga
Executive Chef
The JDK Group
2022 ICA Chef of the Year

LETTER OF RECOMMENDATION | EMPLOYEE

Bryce Cherven

Executive Pastry Chef - Footers Catering

303-999-9289 - bryce@footerscatering.com

10th January 2024

I am writing this letter to recommend Jason Sutton as the ICA Chef of the Year. I have known Jason since 2016 and have had the pleasure of working with him for over four years.

Having led the Footers kitchen as both Executive Chef and Director of Culinary Logistics, Jason never says something is impossible. With the mind of a dreamer, he will always try to find a way to make the impossible happen. When Google brought their Oath Summit to town in 2017, Jason's knowledge and leadership was invaluable - 2,200 people, 5 meals a day for 2.5 days couldn't have happened without him.

Jason has been a guiding force in many big career decisions I have made, including when I was working freelance all over the country, looking for a "home." He told me to stay true to myself and keep pursuing the things that felt right. A month later I signed on as Executive Pastry Chef at Footers Catering. His caring and paternal nature extends far beyond the reach of anyone on his team - everyone is taken in, regardless of their personal history.

Always humble, Jason told me during a conversation in October, "I'm a great dad." And he is. He has dozens of 'children' of all ages and backgrounds that he takes under his wing every day to teach, guide, and inspire.

When I think about Chef of the Year and the kind of attributes that person should have, I think of someone selfless and loyal. A chef that will pause their project to not only tell you how to make a recipe, but show you. Furthermore, Chef of the Year should be someone who wants to bring others up alongside them as they, too, grow and learn. That's Jason.

Jason leads with quiet confidence and loud humor. Truly loyal to his people, he will give everything to those he loves. He has taught me everything from how to fabricate a tenderloin, to cost menu items appropriately, and most importantly to show up as a more compassionate leader and person; that people are rarely what they seem on the surface. Jason always makes time for anyone who steps into his office, no matter how silly of a request they may have. His innate ability to keep his ear to the ground and know how everyone in his department is doing is awe-inspiring and truly a wonder.

On more than one occasion, Jason has taught me a lesson in kindness and humanity that I don't often see from someone in the Food Service Industry. He has an uncanny ability to create a comfortable environment for clear communication.

I want to end this by sharing that Jason is one of the most outstanding and most patient people I have ever had the privilege of knowing. I have long seen him as a mentor in and outside of work - I am a better chef, leader, and person for knowing him.

Sincerely,
Bryce Cherven

LETTER OF RECOMMENDATION | CLIENT



To Whom it May Concern,

It has been my absolute pleasure to work with Jason Sutton, Executive Chef and Director of Operations at Footers Catering for two years now. More impressively, the organization I work for, The Denver Public Library, has chosen Footers Catering as their preferred catering partner for the past seventeen years. For Jason's 10 years with Footers Catering, we have known him to be an incredible chef, leader of the team at Footers Catering, and literal life saver.

Each year, the Denver Public Library hosts our largest fundraiser, The Booklovers Ball. This event is typically held at the downtown Denver library branch, but due to construction, has been placed at various locations throughout town. Constants with our event is that it is plated, logistically challenging, for 600+ guests, and with a new theme every year. Without wavering, every year, from a culinary standpoint, Footers Catering, under the leadership of Jason Sutton, absolutely wows our patrons, and comes with creative menu selections that are on theme, delicious, and perfectly prepared in the most unique of locations. Jason is always part of the creative drive behind the menu creation, and we look forward to seeing his smiling face at the tasting meeting and the night of the event. We always know that under Jason's culinary leadership, that we will have an adept and well-trained culinary team and that our chosen menu will be executed at the high level we have come to expect from Footers Catering. He never disappoints, and always delivers the exceptional experience promised at our tasting.

Beyond Jason's culinary and leadership talents, he is a literal life saver, and the library board has quite a story about this. At our menu tasting in 2019, our Executive Director Jeff began choking. Without hesitation, Jason jumped into action, leapt across the tasting room, and gave Jeff the Heimlich while the other twelve board members and guests in the room remained frozen. He cleared the choking hazard with his swift action and saved Jeff. While it was an incredibly scary moment, we all hold Jason in the highest regard for springing into action and undoubtedly saving our beloved Executive Director's life. This swift action is a testament to Jason's amazing character and dedication to always helping others.

The library is grateful to have an amazing catering partner in Footers Catering, and for them to be led by the culinary talent and character that comprise Jason Sutton. We are thankful for him, his commitment to quality and his kindhearted stewardship of the culinary department at Footers. We look forward to the 2024 Booklover's Ball and beyond, and know that in Jason's hands, our event will continue to be elevated every year. He is absolutely deserving of the nomination of Chef of the Year, and we look forward to hearing the outcome of this prestigious honor.

Sincerely,

Liz Guillebaud

she/her/hers

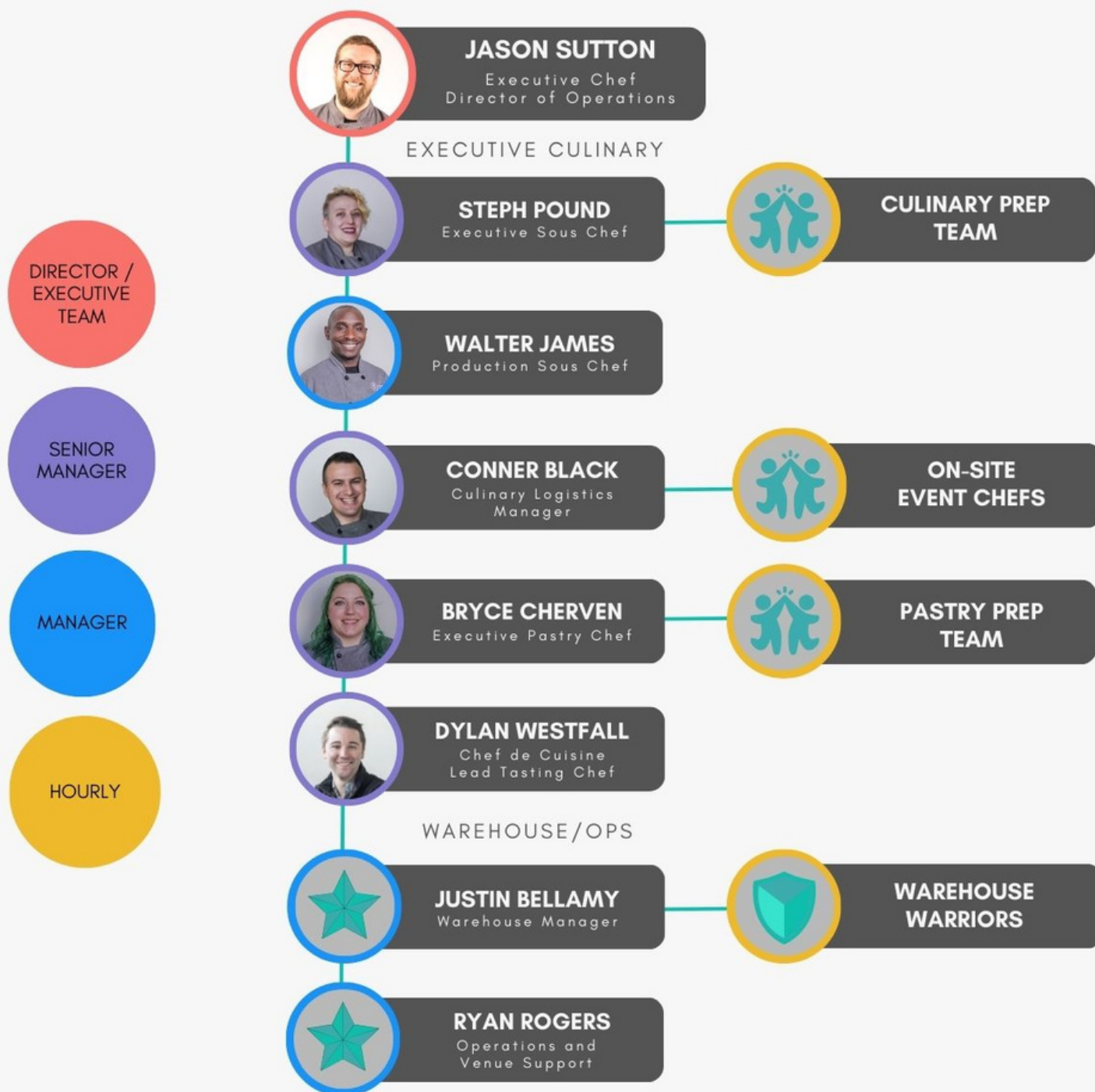
Director of Philanthropy - Corporate Giving and Special Events

Denver Public Library Friends Foundation

516.662.2591

lguillebaud@denverlibrary.org

FOOTERS CULINARY ORGANIZATION CHART



JASON SUTTON RESUME

Jason C. Sutton

708-227-7090 Jason@FootersCatering.com

EXECUTIVE CHEF

Hard-working, self-starter with a continued passion for food. A love of learning new skills which become especially sharp by the need to direct myself, find answers quickly, work within a short time frame, and achieve results. Committed and driven; dedicated to excellent customer interactions. Confident and poised while working with chefs at all levels. Possess a strong ability to work on a team as both a leader and an individual contributor.

Footers Catering, Denver, CO

FOOD ARCHITECT - EXECUTIVE CHEF; March 2014 to Present

Leader of the culinary department for an \$7-million-dollar off-site catering company. Manage 20+ chefs at any given time while also quantifying and ordering all food for 700+ events a year utilizing over 20 vendors working for competitive pricing. Administrator of menus, new menu development and costing. Scheduling manager for back of the house staffing. Head of chef training and re-training program, as well as safety and sanitation training. Discipline and documentation of culinary staff members. Integral part of recruiting, hiring and orientation of new team members.

Standout

Culinary Chair position for the Culinary Council for the International Catering Association
Board Member on International Catering Association

Footers Core Value Awards: 2014-Fun, 2015-Respect, 2016-Awesome, 2018- Service
Catersource Rapid Recipe Contest Entrée Winner – 2016

ACE Award - Art of Catering Excellence BEST in the WEST over \$2 Million in Revenue

Denver Chamber of Commerce - Business of the Year - 2015

Colorado Biz Magazine 2014-2022 - BEST Caterer in Colorado

Recent Notable Catering Accomplishments:

Velorama Festival Hospitality Catering- 15,000 guests over 3 days

Global Sales Conference- 13,800 meals over 2 days

Triple ByPass- 5,300 meals served in the mountains of Avon, CO

The Ritz-Carlton, Kapalua, HI

COOK I - BUTCHER APPRENTICE; BANQUETS, FINE DINING; April 2010 to August 2013

Integral part of a AAA four-diamond Hotel, Restaurant, and Banquets with over \$22 million in food and beverage sales annually. Selected for a Butcher Apprenticeship position under Certified Master Butcher of 35+ years. Skills honed both inside and out of cutting room. Proficient in every kitchen of the resort and seen as go-to choice to float each kitchen in times of need enabling study under multiple leaders and cuisine styles. Excel in leadership shown during banquet plate-ups, food preparation, cooking, examining quality and portion sizes to ensure dishes are prepared and garnished correctly and in a timely manner.

Standout

- One of two butchers who fabricate for parties of 15 – 950 people
- Nominated for 5-Star Employee of the quarter 3-times
- Extensive knowledge of fabrication of meat, poultry, and seafood
- Experience in accessing and purchasing seafood daily

Terzo Piano – a Chef Tony Mantuano Restaurant, Chicago, IL

OPENING TEAM; April 2009 to April 2010

Hand selected to be part of the opening team for Terzo Piano. Assisted in designing successful opening menu items for high volume restaurant. Organized and ran the hot food line daily with covers over 300 people.

EDUCATION

Kendall College, 2009, Chicago, IL

Associate of Applied Science in Culinary Arts- Completed Externship at The Ritz-Carlton, Kapalua

ServSafe Certification – Manager - 3/4/2022