

Footers Catering | The Pastry Professor



*Shelby Joy  
Anderson*

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2020 ICA CATIE AWARD  
CULINARY RISING STAR

# Shelby Joy Anderson

Shelby Anderson has an extraordinary talent to develop cutting-edge desserts. She creates everything from interactive dessert stations to intricate plated dessert presentations, all while ensuring that her recipes are executable for large guest counts at off-premise locations. Her talent to balance creativity with development brings incredible value to the Footers culinary team. Over the past four years Footers Catering has increased revenue 25%, and Shelby has played a huge role in that growth. She has a pulse on her market, designing desserts that are original, desirable, and sellable.

Shelby's passion and willingness to design custom desserts to meet clients' wildest expectations has taken Footers' reputation for innovation to the next level. In 2019 Shelby received the "Best Presentation" Award at Colorado Expression Magazine's Confetti Awards for her imaginative, interactive "Dessert-Scape" station, creating a dessert display live in front of guests. Then the entire table was wheeled into a black-light room and dessert-scape became glow-in-the-dark. Footers has since sold this menu "experience" at multiple events, offering guests a truly one-of-a-kind chef interaction.

As an ICA Scholarship winner at the 2017 Catersource conference, Shelby set out to learn about bread production. After speaking with many of her industry peers, she found that surprisingly very few were producing bread in-house. She took it upon herself to change that mentality by developing and implementing 12 homemade bread options at Footers, which cut costs and improved menu quality at Footers. In 2019 she became an industry leader when she presented her new bread program for a Catersource class, inspiring chefs around the country. Shelby shared that the most meaningful part of her experience was "the numerous lines of communication that opened for me within the industry. So many people wanted to take what I presented and try it themselves. They sent pictures and revised recipes, and that helped ignite my passion to return to the stage in 2020."

Above and beyond her creative talents, Shelby is a committed role model and team leader at Footers. She developed a more cohesive cross-training program for all new culinary hires, not just pastry, and is passionate about mentoring new talent to become successful chefs for Footers. The Footers culinary team depends on her as a lead off-site event chef when needed, managing an off-site team like any of the other top players in the industry. She has a high-level of kitchen awareness and ability to "see the field." Shelby holds herself and others to high standards and exemplifies Footers' commitment to excellence.

Shelby's personal and professional aspirations are limitless. She is truly a Rising Star, and will continue to inspire her peers, her team and her industry for years to come.



## SYNOPSIS

2020 ICA CATIE AWARD  
CULINARY RISING STAR



*"Seek Out the Secret"  
Industry Event  
May 8, 2019*

Surprising presentations and unexpected flavor profiles were the key concepts for an innovative industry appreciation event themed "Seek the Secret." We were challenged to create an original menu that would spark the wonderment of guests and to keep them inquiring to find out "the secret" of the evening (a surprise room!) Playful food imposters, edible art installations, and even a magic berry tasting station treated guests to truly imaginative experience.

CULINARY EXPERTISE  
MENU DESIGN

2020 ICA CATIE AWARD  
CULINARY RISING STAR



## "Seek Out the Secret" Event Menu

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### *Passed Hors d' Oeuvres*

~ Coral-Dyed Deviled Egg with White Flower Garnish (GF)

~ Caviar and Lox Blinis with Creme Fraiche

### *Edible Art Installation*

"Floating" on 3' x 6' White Vertical Wood Wall

Colorful Fruit, Vegetable and Cheese Cubes

### *Dessert Poke Passed on Rolling Carts*

Cheesecake Rice Pudding Topped with Sweet Pickled Beets, Dragon Fruit, Blueberries, Kiwi, Micro Basil, and Banana Rum Biscotti

Sauce Options: Mango, Sweet Pineapple Chili, or Sangria Reduction

### *Charcuterie Candle Wall*

Glass Jar Vessel with Tea Light

Prosciutto, Capicola, Camembert, Manchego, Smoked Gouda,

Bourbon Butterscotch Pecans, Caper Berries, Cornichon, and Housemade Cracker

### *Nitro Stout Short Rib Short Plate*

Nitro Stout Short Ribs Topped with Cherry Yuzu Sauce

Garnished with Watermelon Radish Salad

Vegan Jackfruit Short Plate on Request

### *Miracle Berry Tasting Station*

Guests Taste Items Before and After Eating Miracle Berry

Sea Salt and Vinegar Chips Drizzled with Lemon Yogurt in a Mini Paper Bag,

Lemon Wheel, Lime Wedge, Cherry Tomato, Granny Smith Apple

### *"Crab Cake" Dessert Imposter*

Deep Fried Cream Cheese Pound Cake (Crab Cake) Topped with Raspberry Mousse (Cajun Remoulade), Blackberry (Caviar), and Micro Basil (Garnish)

## Dessert Poke Recipes

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### **Cheesecake Rice Pudding**

8 cups half & half

12 oz Cream Cheese, soft

1/4 cups Powdered Sugar

4 cups Rice, cooked

2 cups Sugar

1/2 tsp Salt

2 Eggs, room temp

1 tsp Vanilla

Cream together cream cheese and powdered sugar, set aside. Combine half & half with sugar, salt, and cooked rice. Bring to a simmer, stirring constantly. Temper in eggs. Bring back to a boil and stir until thick. Remove from heat and add in cream cheese mixture and vanilla.

### **Pickled Sweet and Sour Beets**

5 lbs Beets, roasted and cubed

1 cup Apple Cider Vinegar

1 cup Sugar

30 Whole Cloves

2 Cinnamon Stix

Bring everything except beets to a boil and dissolve sugar. Add beets and simmer for 5 minutes. Allow to chill in liquid.

CULINARY EXPERTISE  
MENU DESIGN

2020 ICA CATIE AWARD  
CULINARY RISING STAR



## *Dessert Charcuterie*

### *November 19, 2019*

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Guests were enamoured with this innovative spin on a popular food trend. They first selected their own edible shortbread paddle board, and then topped it with sweet accompaniments. Chefs assisted at the station, giving a tutorial on how to build a great charcuterie board - layers of texture, flavors, and color that can all be eaten together for many unique delicious bites.

Lemon Almond Poppy Shortbread "Charcuterie Boards"

Chocolate Sea Salt Shortbread "Charcuterie Boards"

Accoutrements to Include "Salami" Red Velvet Cookie Dough, Salted Caramel Mousse, Fresh Fruit, Strawberry Cake Crumbles, Chocolate Tuile, Red Velvet Chocolate Tuile, Lemon Curd, Fudge Sauce, Raspberry Sauce, Colorful French Macaron, Assorted Nuts and Dried Fruits



CULINARY EXPERTISE  
FOOD CONCEPT

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2020 ICA CATIE AWARD  
CULINARY RISING STAR



## Dessert Charcuterie Recipes

### “Salami” Cookie Dough

1 cup flour  
1/4 cup cocoa powder  
1/8 teaspoon salt  
1/4 cup buttermilk  
3/4 teaspoon red food coloring  
1/4 cup sugar  
2 tablespoons butter  
4 tablespoons cream cheese  
1/4 cup white chocolate chips  
Cream butter, cream cheese, and sugar. Slowly alternate wet and dry ingredients. Add in white chocolate chips. Log into a long cylinder and slice into thin “salami” type cuts.

### Salted Chocolate Short Dough

1# 9.5 oz Flour  
11.3 oz Cocoa Powder  
1 1/2 tsp Baking Soda  
1 1/2 tsp Salt  
1# 2oz Butter, soft  
1# 7oz Brown Sugar  
5.3oz Sugar  
2 tbs Vanilla  
18oz Milk  
Combine flour, cocoa, baking soda, salt. Cream together butter, sugars, and vanilla. Slowly add in dry ingredients and alternate with milk until dough comes together. Roll dough through sheeter until thickness is 7mm. Cut into charcuterie paddle with hanging hole, and sprinkle with salt. Allow dough to chill before baking at 350 degrees for 8 minutes, rotate and bake for another 8 minutes.



CULINARY EXPERTISE  
FOOD CONCEPT

2020 ICA CATIE AWARD  
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# *Bacon Me Crazy*

## *May 18, 2019*

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Cinnamon Sugar Doughnut Ring with Cereal Milk Ice Cream, Bacon Streusel, Bacon Strip, and Caramel Popcorn

## *Recipes*

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### **Cereal Milk Ice Cream**

3 cups Sugar  
24 Yolks (432g)  
8 cups Corn Flakes Cereal Milk  
8 cup Cream  
1/4 cup Vanilla

Heat milk and sugar until steaming. Add in corn flakes and steep overnight. Strain corn flakes from the milk and combine the liquid with vanilla, cream, and yolks. Heat until it just begins to bubble. Chill anglaise completely before turning in an ice cream machine.

### **Bacon Streusel**

3.8 oz Brown Sugar  
1/2 tsp Salt  
1.5 oz Butter  
1 oz Oats  
1 tsp Cinnamon  
7 oz Crispy Bacon Bits

Combine flour, brown sugar, oats, salt, and cinnamon. Mix together and then cut in butter until pea sized pieces form. Toast in the oven until fragrant and slightly brown. Add in bacon bits.



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CULINARY EXPERTISE  
PLATE PRESENTATION

2020 ICA CATIE AWARD  
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# "Truth or Dare" Waffle Short Plates November 4, 2019



Strawberry Shortcake Biscuit Waffle  
with Fresh Whipped Cream and  
Macerated Strawberries



Spicy Fried Chicken and Biscuit Waffle  
with Blackberry Jalapeño Jam

## Recipes

### Biscuit Waffle

2 cups Flour  
2 tsp Baking Powder  
1/2 tsp Salt  
2 tsp Sugar  
1/2 tsp Baking Soda  
4oz Cream Cheese  
2oz Butter  
1 cup Milk

Combine all dry ingredients. Cut in butter and cream cheese. Add in milk. Spray waffle iron liberally and allow to come up to temp. Scoop batter into iron and press closed until golden.

### Blackberry Jalapeno Jam

1.75oz Powdered Pectin  
1/2 cups Sugar (1)  
14 cups Blackberry Juice  
2 Jalapeno, minced  
3 1/2 cups Sugar (2)

Mix pectin with sugar (1) and then add in blackberry juice, and jalapenos. Bring to a boil for 1 full minute. Add remaining sugar and boil until sugar has dissolved, about 5 minutes.



# Recipe

## Steakhouse Brown Bread

### Sponge:

14oz Coffee, warm  
1T DAY  
2oz Oil  
2oz Molasses  
1oz Brown Sugar  
4.25oz Whole Wheat Flour  
5oz Bread Flour

### The Rest:

4.25oz Whole Wheat Flour  
5oz Bread Flour  
1oz Cocoa Powder  
1 1/2t Salt

Start the sponge by dissolving DAY into coffee with brown sugar. Add remaining ingredients and allow to proof for 25-40 minutes. Add in “The Rest” of the ingredients and mix on low for 3 minutes with a dough hook. Once thoroughly combined, place dough onto a floured sheet pan, sprinkle more flour on top and allow to proof in the walk in for 3-4 hours before portioning. Shape bread into either loaves, or dinner rolls. Spray with non-stick spray and lightly cover. Allow to proof. Sprinkle with oats before baking at 350.

## Mini Avocado Toast September 21, 2019

Fresh Hass Avocado, Garlic Confit Tomatoes, Peppadew Candied Almond and Pomegranate Balsamic on a Vegan Steakhouse Brown Bread Crostini



CULINARY EXPERTISE  
APPETIZER

2020 ICA CATIE AWARD  
CULINARY RISING STAR

# "Dream Cheese" Petite Drip Cakes

## May 16, 2019

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Mini "Dream Cheese" Pound Cakes with Almond Mascarpone Icing and Fudge Drip Sauce, Decorated with Buttercream Flowers

## Recipe

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### Cream Cheese Pound Cake

1 1/2 lb Butter  
1 lb Cream Cheese  
6 cups Sugar  
12 Eggs  
6 cups Flour  
1/4t Salt  
2T Vanilla

### Almond Cream Cheese Frosting

12oz Butter, Soft  
4oz Mascarpone  
2oz Cream Cheese  
1 lb 8oz Powdered Sugar  
2t Vanilla  
1T Almond Extract  
1 1/2C Slivered Almonds, toasted

Cream together butter, mascarpone, and cream cheese. Slowly add in powdered sugar. Add in extracts and slivered almonds. Once cake is cooled, spread frosting over the top in a smooth and even layer. Chill before cutting into medium sized circles.



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CULINARY EXPERTISE  
DESSERT

2020 ICA CATIE AWARD  
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# Recipes

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## Galette Dough

10 cups Flour

1/2 cups Sugar

2 tsp Salt

2 tbs + 2 tsp Pepper

2 tbs + 2 tsp Dried Parsley

2 tbs + 2 tsp Onion Powder

2 tbs + 2 tsp Garlic Powder

2# Shortening<sup>1</sup>

1/2 cup Iced Water

Combine all ingredients except shortening and water. Cut shortening into dry and slowly add in water

## Pomegranate Glaze

1 cup + 2 tbs Brown Sugar

1 cup + 2 tbs Pom Juice

3/4 cups Balsamic

1/4 cups + 2 tbs Mustard

2 tbs Corn Starch

Combine everything into a pot and reduce.

# Roasted Vegetable & Goat Cheese Galette

## January 26, 2019

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Roasted Seasonal Vegetables in Flaky Pastry

Topped with Colorado Goat Cheese (Vegan without Goat Cheese)

Finished with Pomegranate Balsamic Reduction



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CULINARY EXPERTISE  
VEGETARIAN

2020 ICA CATIE AWARD  
CULINARY RISING STAR

Dear International Caterers Association,

I am writing on behalf of Shelby Anderson. My husband and I own and operate Footers Catering, one of the largest catering companies in Denver, Colorado. We are very fortunate that Shelby joined the Footers family in May of 2016.

I can't think of a more deserving person for this award than Shelby. When I saw it posted as a new CATIE category this year I was ecstatic! Shelby is extremely deserving of being considered for this honor. From the very first day Shelby joined our team she immediately made huge contributions! As our Executive Pastry Chef, Shelby has elevated the quality of our food and presentation. She has grown the pastry department from solely doing plated, mini, and buffet desserts to making savory items, wedding cakes, and 95% of all of our bread production in house. Shelby is an all around team player. She happily jumps in to help all departments to ensure success, even working as a savory chef on events when necessary. Shelby always gives 150% into her work, and always does so with a fantastic winning attitude! Her character and work ethic are never compromised. Shelby is a fantastic leader for our entire team, not just the culinary department. Our most logistically complex events go smooth with Shelby's leadership, determination, creativity, and dedication. Shelby's grit and perseverance were huge contributing factors to us taking an event to feed 15,000 people over 2 days (with only six weeks notice), grossing over one million dollars in revenue.

Shelby has a huge passion for personal and professional development. She seeks out mentors and opportunities around the country to advance her skills and industry knowledge. For example: she flew across the country and volunteered her time to help a caterer in New York with a VIP opening night on Broadway and she volunteered her time in Indiana to help a cater with a VIP wedding estimated at over one million in revenue. Shelby loves to share her knowledge and believes that by lifting others we all rise. She is looked up to as an industry leader by her peers and has created a following since teaching at Catersource last year and she was requested back again this year! I have been incredibly impressed with Shelby's personal growth at Footers. She takes feedback to heart and works hard to improve herself as a teammate, manager and leader within the company. The strides she has made in those areas are remarkable and I know she will continue to put energy and work into continuing to grow in the future. This is a large part of why I believe she is deserving of this award.

I would love to speak with you in further detail if you have any additional questions. Please do not hesitate to call or email me. Sincerely,

April Lambatos

April & Anthony Lambatos, Owners Footers Catering  
4190 Garfield St Denver, CO 80216

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April@FootersCatering.com

RECOMMENDATION #1  
CHEF'S DIRECT MANAGER

2020 ICA CATIE AWARD  
CULINARY RISING STAR







RECOMMENDATION #3  
ICA CHEF

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2020 ICA CATIE AWARD  
CULINARY RISING STAR

To Whom It May Concern,

It is my honor to give this formal letter of recommendation for Shelby Anderson in her effort to be nominated for the Catie award of Culinary Rising Star.

For the past couple years I have had the pleasure of getting to know Shelby professionally. I was able to spend a few days in Colorado with her in the Footers Kitchen and also having crossed paths with her through ICA events and conferences.

In my time spent with Shelby, her passion quickly becomes infectious. She has a strong creative nature that helps her lead the way and create new paths through innovation among pastry chefs. Shelby is an integral part of the Footers culinary team and through her leadership, work ethic and passion has helped create a culture that continues to help her push boundaries in this industry. Her passion, innovation and energy is unmatched. She continues to provide inspiration not only to her peers but to many other industry professionals and I have no doubt that Shelby will be the one setting industry standards when it comes to pastry chefs.

Shelby Anderson is truly one of a kind and is why I believe she 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](mailto:jvarga@thejdkgroup.com).

Thank you,

Jay Varga

Executive Chef The JDK Group



## Education

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The International Culinary School  
at the Art Institute of Colorado  
2013  
Associate of Applied Science,  
Baking & Pastry

Community College of Denver  
2011  
Concentration: General Education  
GPA 4.0

2020 ICA CATIE AWARD  
CULINARY RISING STAR

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CULINARY EXPERTISE  
RESUME | EXPERIENCE

## Experience

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Footers Catering | Executive Pastry Chef | Denver, CO  
May 2016 to Current

- Creating beautiful desserts from scratch for mass production
- Inventing plated desserts that can be executed for hundreds of guests
- Maintaining a clean and organized work environment at all times

### Notable Recent Catering Accomplishments:

- Velorama Festival Hospitality Catering - 15,000 guests over 3 days
- Oath Global Sales Conference - 13,800 meals over 2 days
- Triple ByPass Bike Ride - 5,300 meals over 2 days in field at 7,400 ft. elevation
- Guest Chef with Empyrean Events - Executed million dollar private residence wedding in Indianapolis, ID
- Guest Chef with Marcia Selden Events - Executed Frozen on Broadway Opening event for 2,000 guests

Noshery | Lead Cake Decorator and Baker | Denver, CO  
March 2019 to Current

- Producing scratch-baked goods including breads, muffins, cakes, and cookies
- Decorating custom cakes with speed and precision

Occasions Catering | Executive Pastry Chef | Denver, CO  
December 2014 to May 2016

- Creating beautiful desserts in mass production
- Working well in a fast-paced environment
- Writing and costing out recipes

Whole Foods Market | Cake Decorator | Highlands Ranch, CO  
October 2012 to December 2014

- Decorating cakes, cupcakes, and cookies
- Welcoming guests and answering question about cake orders

## Accolades

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Colorado Expression Magazine

2019 Confetti Awards

Winner "Best Presentation"

Our pastry "artists," accompanied by a drummer, created an intricate dessertscape that became live entertainment. Before guests could indulge in the masterpiece, they were asked to follow the dessert table as it was wheeled into a secret room, completely lit by black light. The entire dessert-scape changed colors and glowed.

Footers Catering Core Value Awards

2016 "Innovation" Award

2017 "Service" Award

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2020 ICA CATIE AWARD  
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CULINARY EXPERTISE  
RESUME | EXPERIENCE

## International Caterers Association Involvement

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ICA Scholarship Recipient 2017

ICA Scholarship Mentor 2018

Catersource International Catering Conference Presenter

- 2019 - "Meats and Sweets"
- 2020 - "30 Pastry Hacks in 30 Minutes"

Catersource International Catering Conference

- Attendee 2015 - 2020
- Assisted with production in conference kitchen 2018-2019

ACE Award Winner 2016

Art of Catering Excellence

BEST in the WEST over \$2 Million in Revenue

Footers Catering

## Extracurricular

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Food Network's Kids Baking Championship "Pastry Bootcamp"

Volunteered to spend two days training a 10-year-old boy in pastry tips and tricks prior to his final interview for the Food Network show

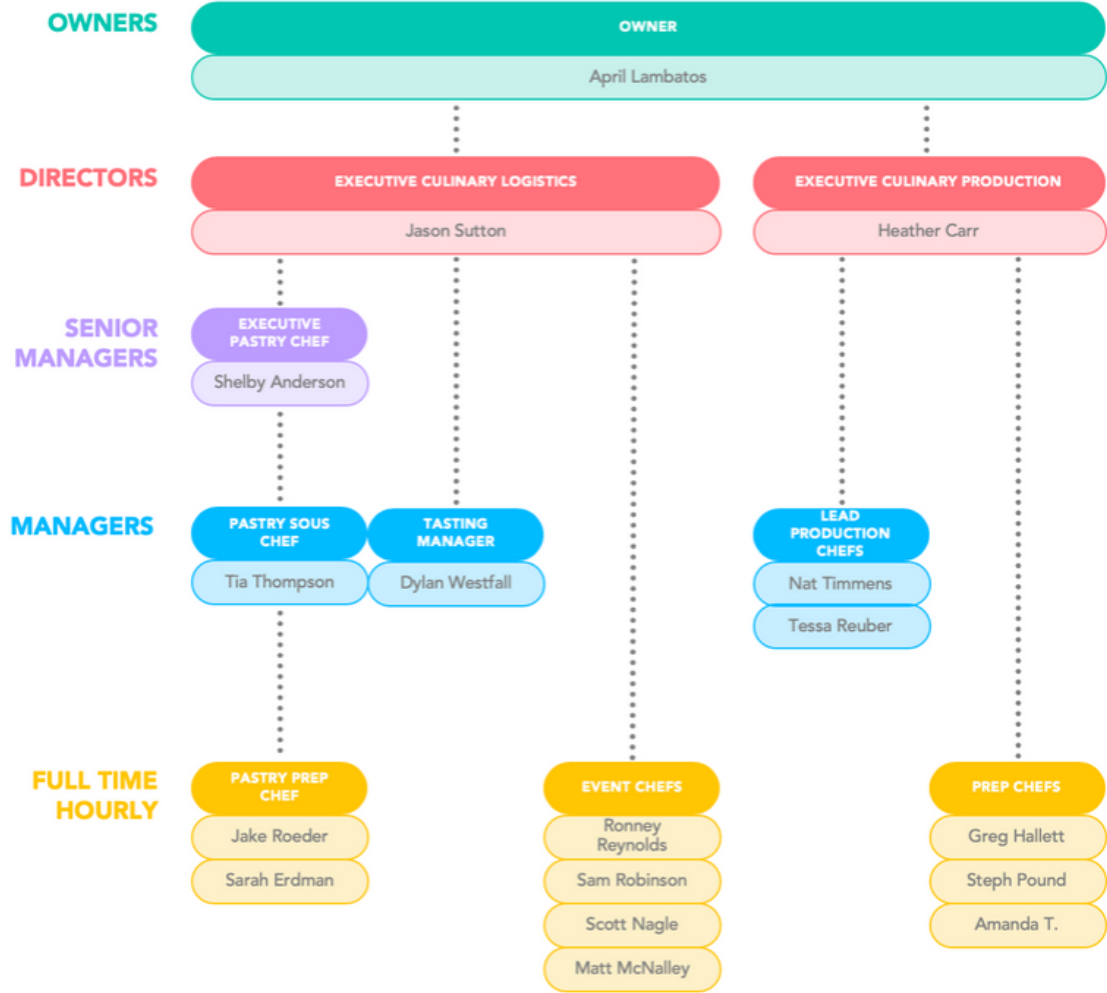
Chef Stage with Master Cake Decorator Bronwyn Weber in Dallas, TX

On her own initiative contacted and confirmed opportunity to spend four days shadowing her baking idol to better understand the logistics of cake decorating for the catering world



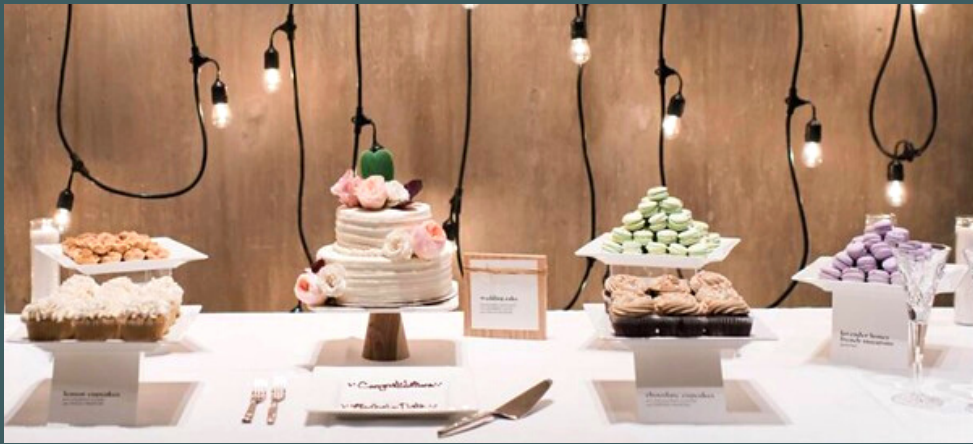
# FOOTERS CATERING

## CULINARY ORGANIZATIONAL CHART



FOOTERS CATERING  
CULINARY EXECUTIVE TEAM  
MANAGEMENT STRUCTURE

2020 ICA CATIE AWARD  
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