

stations menu for 120

tray-passed hors d'oeuvres...



griddled flatbread | medjool date, bacon, walnut, arugula & blue cheese,

grained mustard vinaigrette

seared ahi | black & white sesame crust

duck crostada | delicate won-ton shell, pulled duck, spicy thai slaw

bloody mary canapé | house-made crostini, heirloom tomato, burrata cheese, horseradish pesto, micro celery, worcestershire tabasco drizzle

THE BAR

blueberry lemonade, blueberry mojitos, beer & local wine

plated salad...

sweetheart salad | mixed greens, strawberry & blueberry jewels, goat cheese, basil vinaigrette

mini entrée stations...

STATION NO. 1

"lasagna" deconstructed | ricotta, pork sausage & tomato ragout, fresh mozzarella

STATION NO. 2

petite lamb chop | blackberry beurre, purple potato rosette, chile jam dollop

STATION NO. 3

pan seared salmon | warm mediterranean orzo pasta - kalamata olives, feta, tomato & basil, lemon caper cream

The ideas contained herein are proprietary in nature.

Please do not share menu, pricing, or design details with the purpose of copying or comparing prices.

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