

lovely buffet menu

pre-ceremony refreshments...strawberry basil water

cocktails & hors d'oeuvres...

imported & domestic cheese bar...

clusters of plump grapes & fresh berries

crostini, specialty crackers

TRAY-PASSED FARE

crab fritter | real lump crab meat,
grilled corn, cilantro, jalapeño cream

mini reuben | crisp won-ton, corned
beef, sauerkraut, swiss cheese,
thousand island dipping sauce

THE SOFT BEVERAGE STATION

**lavender lemonade & strawberry basil
water** from spigoted glass dispensers



the dinner reception...

artisan bread basket | creamery whipped butter

the winemaker's salad | field greens, strawberry & blueberry jewels, feta cheese,
chocolate shavings, basil vinaigrette

grilled vegetables | a seasonal selection of carrots, onions, eggplant, Portobello
mushrooms, colorful bell peppers, asparagus, zucchini, and yellow squash

white cheddar mashed potatoes

wild mushroom ravioli | champagne cream

tri-citrus marinated salmon | honey ginger glazed, black & white sesame seed garnish

grilled tri-tip of beef | blackberry chile jam

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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