

JOHNlittle

CATERING

French Bistro

The following serpentine buffets will be decorated with a French Marketplace look - black, red & white linens, rustic planters, country flowers, wine barrels & more.

Artisan Bread Baguette topped with Whipped Butter and Sun-dried Tomato Tapenade, Creamy Brie Wedges, Horseradish Cheddar and other delights

Grilled Vegetables Melange

Summer Squash, Portobello Mushrooms, Carrots, Sweet Onions, a Medley of Bell Peppers & Artichokes, served with a Caramelized Shallot Vinaigrette

Grilled Chicken with Caramelized Onions

Sandwiched between fresh Focaccia, presented with guests' choice of Rosemary or Chipotle Mayo

Seasoned Bistro Pommes Frites

Garlic, Salt & Pepper, and Traditional Seasonings

Les Salades

Field Greens Salad with Toasted Pecans & Raspberries
Drizzled with Raspberry Vinaigrette

Made-to-Order Dessert Crêpes Bar

Our uniformed chefs will create one-of-a-kind dessert crepes for your guests – adults & children alike!
Ingredients: Bananas (for Bananas Foster), Fresh Berries, Real Cream, Chocolate & Caramel Sauces, miniature scoops of Vanilla Ice Cream

The Children's Table

The children's table will be designed for "les infants" only Seasoned Bistro Pommes Frites & Chicken Nuggets, Fresh Fruit Kabobs, Carrot & Celery Sticks