

vegetarian wedding for 180 guests

cocktails & hors d'oeuvres...

THE SALSA BAR

mexican-style chips, salsa & hand-made guacamole will be featured here.

TRAY-PASSED FARE

ahi canape | tortilla round, chile, cilantro, lime

“chick pizza” | griddle flatbread, medjool date, blue cheese, candied walnuts,
baby arugula, grained mustard vinaigrette

wild mushroom hand pie | pastry pillow, sherry cream

the dinner stations...

the following stations are meant to be enjoyed more than once!

baja street taco trio of stations

sweet potato... black beans, pickled onion, cotija cheese, cabbage & cilantro “chop”, cotija cheese, crema, lime squeeze
accompaniment: **fried corn...** jalapeños, red onion, cilantro

fish... cabbage & cilantro “chop”, strawberry salsa
accompaniment: **avocado caesar shred...** pepitos, cotija cheese

pollo... cabbage & cilantro “chop”, salsa,
guacamole. accompaniment: **jicama & radish slaw...**lime crema dressed



This proposal is proprietary in nature.

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

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