



## Editors' Choice Best Mobile Gourmet Bites Bistro Catering



Catering is an uphill battle. Companies are expected to cook five star meals for the most special events in peoples' lives... without a kitchen. Indeed, guests' expectations are at their highest for these momentous occasions; the filet mignon must be perfect, even when it's being cooked in a field in the middle of Grand Teton National Park.

When asked what sets Bistro Catering apart, general manager Jenelle Johnson explained, "No two menus we do are the same. We customize them to the customers." Being part of the Fine Dining Restaurant Group, Bistro Catering has myriad resources to pull from. They have house-made pastas, a pastry chef, a meat smoker, among other secret weapons. They also have the minds of many chefs to help create menus. If someone loves a dish at Osteria, Bistro Catering can replicate it. Better yet, if someone has a favorite dish from a restaurant they visited in France, Bistro Catering can recreate it.

It takes a special cast of characters to pull these events off—borderline masochistic personalities who thrive under pressure and yearn for curveballs to be thrown their way. Jenelle remembered just one of many occasions where the crew was put to the test during a wedding at the Elk Refuge. When a thunderstorm hit unexpectedly, the tent flaps came undone under the stress of the severe winds. One flap was blown inside the tent and struck the table that held the wedding cake. Jenelle saw the table going down from across the room and sprinted toward it, diving over a couch. She saved the cake just before it hit the ground. The extent of the damage was a little smudged icing. Then servers sprang into action, claspng umbrellas to bring food from the prep tent, all the while afraid they'd be struck by lightning. Epic moments like these happen more often than one would think when setting up a mobile gourmet kitchen in the mountains.

— Park Dunn-Morrison