



JOHN MICHAEL EXQUISITE CATERING

BUTLER PASSED HORS D’OEUVRES – SOCIAL/CORPORATE

MENU

Two (2) selections for A menu
Two (2) selections from B menu
(passing service for 1.5 hours)

SERVICEWARE: decorative passing trays with mini fresh floral accents

STAFFING: catering supervisor, culinary staff and server staff included

\$11 per person + 19% service charge + 6.5% sales tax
This menu is designed for over 50 guests, if you have less than 50 guests, please request a custom price

ADDITIONAL OPTIONS

The following can be added to your package for the noted price:

ADDITIONAL A HORS D’OEUVRES.....	\$2ea++
ADDITIONAL B HORS D’OEUVRES.....	\$3ea++
EXTENDED PASSING TIME	
Each additional ½ hour.....	\$3pp++
TABLES	
Any size table including setup and breakdown <i>(additional delivery fee will apply)</i>	\$25ea++
CHAIRS	
White resin folding chairs including setup and breakdown <i>(additional delivery fee will apply)</i>	\$5pp++
LINENS	
Polyester floor length linens in your choice of over 50 different colors	\$20ea++
BASIC COFFEE STATION	
Regular and decaf coffee, creamer and sweeteners with disposables.....	\$200++





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GOURMET COFFEE STATION *(includes basic coffee station)*

Hot water with assorted teas, flavored creamers, whipped cream, chocolate shavings, sugar swizzle sticks, honey and lemons.....**\$350++**

BAR/BEVERAGE SETUPS

Includes: certified bartender(s), ice, coke, sprite, diet coke, sparkling water, bottled water, lemonade, cucumber mint water, traditional iced tea, lemons, limes, all equipment, plastic tumblers, snack mix, votive candles, bar décor and cocktail napkins. *(any alcohol provided by client)***\$10pp++**

FULL LIQUOR BAR SETUPS *(add to bar/beverage setups)*

Ginger ale, orange juice, cranberry juice, pineapple juice, grapefruit juice, tonic water, club soda, sour mix, grenadine, olives and cherries**\$3pp++**

BEER AND WINE OPEN BAR *(includes bar/beverage set ups)*

Quantum Leap Garda and Kaley's Rescue Red wines, Bud Light, Corona, and Yuengling bottled beers Served unlimited for up to 3 hours**\$18pp++**

FULL LIQUOR OPEN BAR *(includes bar/beverage setups and full liquor bar setups)*

Quantum Leap Garda and Kaley's Rescue Red wines, Bud Light, Corona, and Yuengling bottled beers Absolut vodka, Bacardi rum, Seagram's whiskey, Beefeater's gin and Jim Beam bourbon Served unlimited for up to 3 hours.....**\$26pp++**

CASH BAR SETUP FEE

Everything in bar/beverage setups, full liquor bar setups and full liquor open bar. Includes complimentary sodas, sparkling water and bottled water. Guests pay for their drinks at \$5 for mixed and \$4 for beer or wine**\$475++**

BAR GLASSWARE *(add to bar/beverage setups)*

Wine, rock, pilsner, martini, champagne flute *(price for each type)*..... **\$1pp++**





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A MENU

MEATBALLS

Our signature handmade meatballs
with marinara, pomerey mustard and bourbon sauces

BOURSIN STUFFED MUSHROOM CAPS

Boursin cheese hand stuffed mushroom caps
dusted with panko bread crumbs

MINI TWICE BAKED POTATO

Baby new potatoes scooped and topped with a
blend of potato, bacon and cheddar cheese served with chive sour cream

MINI CHICKEN POT PIES

A filo shell filled with homemade chicken pot pie filling
and topped with seasoned panko breadcrumbs

FIERY MAC & CHEESE BITES

A pastry shell filled with spicy mac and cheese
and topped with a flaming dust

MINI CORN MUFFINS

Our signature corn muffins served mini sized and
topped with a pipette of honey butter

FETA & SUNDRIED TOMATO CRISPS

Phyllo pastry filled with sundried tomato and feta cheese blend

SWEET PEAR & BACON BRUSCHETTA

Diced sweet pears, crumbled bacon and blue cheese served atop a toasted baguette

ROASTED TOMATO BRUSCHETTA

Roasted tomatoes, fresh herbs and olive oil
served atop a toasted baguette with a grated parmesan cheese

SPINACH DIP ATOP BAGUETTE

Our signature blend of spinach, cream cheese, sour cream and seasonings
served atop a toasted baguette with a red pepper sprig

SPANAKOPITA

Traditional Greek pastry filled with spinach and feta cheese in a filo dough





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MINI BLT'S

A twist on the classic – a mixture of shredded romaine, mayo, crumbled bacon and diced tomatoes served on a toasted baguette

MINI GOURMET COOKIES

An assortment of our signature cookies served warm

BANANA PUDDING SHOOTERS

Homemade banana pudding in a shooter cup topped with crumbled nilla wafers

PECAN TARTS

Sweet pastry shell baked with pecan pie mix and topped with whipped cream and cinnamon sprinkle

B MENU

BEEF & BLUES

Our signature meatball combined with blue cheese and wrapped in applewood smoked bacon

CHILI LIME SALMON SATAY

Skewered salmon seasoned with spices and fresh lime

SHRIMP & GRITS

Parmesan cheese grits topped with petite shrimp and bacon served in a petite martini glass

CHICKEN & WAFFLES

Delicious Belgium waffle topped with fried chicken, country gravy and drizzled with maple syrup

BALSAMIC WATERMELON BITE

Refreshing watermelon cube topped with a feta, mint and shallot blend and drizzled with a balsamic glaze

BACON WRAPPED DATE WITH ALMOND

Pitted sweet date stuffed with a crunchy almond and wrapped in applewood smoked bacon

MINI CUBAN TACOS

Mini fried tortilla stuffed with a blend of shredded pork, pomerey mustard, chopped dill and topped with baked shredded swiss cheese





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CHICKEN SATAY

Seared and skewered chicken served with peanut, sweet chili and teriyaki sauces

GOURMET DIPPED STRAWBERRIES

Chocolate, white chocolate, chocolate nut,
white chocolate oreo and chocolate coconut

OREOS & NUTTER BUTTERS

White chocolate dipped oreos and milk chocolate dipped nutter butters

CAKE SHOOTERS

Choose one: chocolate cake with whipped cream and chocolate curls or
banana cake with whipped cream and bacon bits or
carrot cake with whipped cream and graham sprinkles
(seasonal flavors available)

BAVARIAN CREAM BERRY TARTS

Flakey tart shell filled with Bavarian cream and topped
with fresh berries, lemon zest and a sweet orange glaze

ADDITIONAL INSPIRATIONS *(ask for pricing)*

BUTLER PASSED HORS D'OEUVRES

CRAB CAKES

Maryland style crab with the perfect blend of seasonings, served with remoulade and key lime sauces

SCALLOPS WRAPPED IN BACON

Jumbo bay scallops lightly seasoned and wrapped in applewood smoked bacon

PECAN CHICKEN SATAY

Pecan crusted chicken tenders fried on-site and served with raspberry and honey mustard sauces

BEEF SATAY

Seared and skewered beef served with peanut, sweet chili and teriyaki sauces

BUTTER PECAN SHRIMP

Butter pecan crusted jumbo shrimp fried on-site and served with raspberry and honey mustard sauces



WEDDINGS · SHOWERS · BIRTHDAYS



CORPORATE EVENTS · AND MORE!

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MEDITERRANEAN CUPS

A blend of black olives, feta cheese, diced tomatoes, diced cucumber served in a filo shell and topped with a micro cilantro garnish

SPINACH AND MOZZARELLA STUFFED MUSHROOM CAPS

Mushroom caps stuffed with a blend of spinach and shredded mozzarella, topped with seasoned panko bread crumbs

CRAB STUFFED MUSHROOM CAPS

Mushroom caps stuffed with a blend of seasoned crabmeat, topped with seasoned panko bread crumbs

ANDOUILLE SAUSAGE STUFFED MUSHROOM CAPS

Mushroom caps stuffed with ground andouille sausage, topped with seasoned panko bread crumbs

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THE “FINE PRINT”

GREEN INITIATIVE: we strive to be responsible to our environment by having energy conservation, recycling/composting of disposables and using only all natural or organic foods in our menu preparations

TASTINGS: to keep our costs competitive, we offer monthly style tastings. By attending four tastings in a row, you will taste all the items on our inclusive buffet menus.
We offer a private tasting option including tasting of our plated or station style menus starting at \$125 where you can select your items to taste.

THE FLOW: once you realize you want to book us, send in your deposit and we will send you a confirmation of services. A planning meeting will be scheduled 2-3 months prior to your event. In between booking and the planning meeting, you will be able to attend our group tastings and of course discuss anything with our sales staff. 10 days prior to your event a final guest count will be taken. A final layout is due 5 days prior.

SERVICE TIMES: this menu include 3 hours service, 5 hours overall (*1 hour setup, 3 hours event, 1 hour breakdown*) with 1.5 hours of butler passing service, extra time is allowed - ask for pricing

ALCOHOLIC BEVERAGES: we have a state of Florida issued liquor license, carry \$1M in liquor liability insurance and our bar staff are TIPS certified. All alcoholic beverages provided by client are to be delivered to the event site and do not need chilled. Upon arrival, our bar staff will prepare your items in plenty of time for service, ensuring well chilled items. Client's alcohol is boxed up and returned to client at end of event. If we provide the alcohol, it is our property and goes with us at the end of the event.

PERSONAL ITEMS: due to liability and space issues, we cannot accept personal items at our facility prior to your event. However we are very glad to help you with placing some of your ready-to-go personal items at the event.

LEFTOVER POLICY: We guarantee to-go boxes for any shortages in your guest count.
No other guarantees are made with leftovers, however if after your vendors and our staff are fed, we will gladly box up any other leftovers for you to take.

GUEST COUNTS: we have a 50-person minimum guest count at our listed pricing.
Of course we can cater for less guests - ask for a custom price.

BOOKING INFO: we take a \$200 deposit to secure your date for catering services.
Once we receive your deposit, you will receive a confirmation of services.

PAYMENT INFO: we accept personal check, cash or credit card for deposits only.
Final payment is due within 2 days prior to the event and after your final invoice is presented.
We accept only cash, credit card or certified check for final payment – no personal checks.
We do not accept pre-payments. Credit card payments will incur a 3.5% convenience fee.

CANCELLATION: no monies are refunded should a cancellation occur; however we can work with you on rescheduling another date.

