



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.....	<b>\$2ea++</b>
ADDITIONAL B HORS D’OEUVRES.....	<b>\$3ea++</b>
<b>EXTENDED PASSING TIME</b>	
Each additional ½ hour.....	<b>\$3pp++</b>
<b>TABLES</b>	
Any size table including setup and breakdown <i>(additional delivery fee will apply)</i> .....	<b>\$20ea++</b>
<b>CHAIRS</b>	
White resin folding chairs including setup and breakdown <i>(additional delivery fee will apply)</i> .....	<b>\$4pp++</b>
<b>LINENS</b>	
Polyester floor length linens in your choice of over 50 different colors .....	<b>\$20ea++</b>
<b>BASIC COFFEE STATION</b>	
Regular and decaf coffee, creamer and sweeteners with disposables <i>(up to 150 guests, \$1pp++ more for over 150 guests)</i> .....	<b>\$200++</b>





JOHN MICHAEL EXQUISITE CATERING

**GOURMET COFFEE STATION** *(includes basic coffee station)*

Hot water with assorted teas, flavored creamers, whipped cream, chocolate shavings, sugar swizzle sticks, honey and lemons *(up to 150 guests, \$1pp++ more for over 150 guests)* ..... **\$350++**

**SELF-SERVE BEVERAGES**

Decanters of lemonade, iced tea, and two fruit infused waters served with plastic tumblers, sweeteners and cocktail napkins ..... **\$3pp++**

**BAR/BEVERAGE SETUPS**

Includes: certified bartender(s), ice, coke, sprite, diet coke, sparkling water, bottled water, ginger ale, orange juice, cranberry juice, pineapple juice, grapefruit juice, tonic water, club soda, sour mix, grenadine, olives, cherries, lemons, limes, and all equipment, plastic tumblers, snack mix, votive candles, bar décor and cocktail napkins. *(any alcohol provided by client)* ..... **\$8pp++**

**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 ..... **\$16pp++**

**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..... **\$21pp++**

**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++**





JOHN MICHAEL EXQUISITE CATERING

**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





JOHN MICHAEL EXQUISITE CATERING

**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





JOHN MICHAEL EXQUISITE CATERING

**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!

JOHN MICHAEL EXQUISITE CATERING

**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

☎ 407-894-6671

✉ [info@johnmichaelevents.com](mailto:info@johnmichaelevents.com)



🌐 [JohnMichaelEvents.com](http://JohnMichaelEvents.com)

📍 1836 Crandon Avenue ♥ Winter Park, FL 32789



JOHN MICHAEL EXQUISITE CATERING

## 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.

