



JOHN MICHAEL EXQUISITE CATERING

BUFFET PACKAGE – SOCIAL/CORPORATE

CHEF'S CHOICE MENU

Menu selected by chef and announced to client by 5 days prior

One (1) main entree

One (1) pasta entree

One (1) salad

Two (2) side dishes

Rosemary garlic, honey wheat and sea salt yeast rolls with butter cups

One (1) dessert

please inform your sales coordinator of any food allergies

BUFFET SETUPS: menu signs for each item, salt, pepper, linens in your choice of color, and light decor

SERVICEWARE: black or white disposable dinner plates, fork and knife, and white paper napkins

STAFFING: catering supervisor, culinary staff and server staff included

\$22 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:

CHINA SERVICE

White round china plates, dinner fork and knife rolled in linen napkin in your choice of color

including additional staff**\$8pp++**

TABLES

Any size table including setup and breakdown *(additional delivery fee will apply)***\$25ea++**

CHAIRS

White resin folding chairs including setup and breakdown *(additional delivery fee will apply)***\$5pp++**





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LINENS

Polyester floor length linens in your choice of over 50 different colors **\$25ea++**

CHEF’S CHOICE BUTLER PASSED HORS D’OEUVRES

Our chef chooses 3 selections **\$8pp++**

BUTLER PASSED HORS D’OEUVRES (ask for menu to choose from)

You choose 2 selections from A and 1 selection from B menu..... **\$10pp++**

BASIC COFFEE STATION

Regular and decaf coffee, creamer and sweeteners with disposables (up to 150 guests, \$1pp++ more for over 150 guests) **\$200++**

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, one fruit infused water and one plain water served with plastic tumblers, sweeteners, cocktail napkins and linen for the beverage table **\$5pp++**

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, lemons, limes, and all equipment, plastic tumblers, snack mix, bar décor and cocktail napkins. (any alcohol provided by client) **\$10pp++**

BEER AND WINE OPEN BAR (add to bar/beverage set ups)

Red and White wine varietals, Bud Light, Corona, and Yuengling bottled beers Served unlimited for up to 3 hours **\$8pp++**

FULL LIQUOR OPEN BAR (add to bar/beverage setups)

Red and White wine varietals, 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..... **\$12pp++**

CASH BAR SETUP FEE

Everything in bar/beverage 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++**





WEDDINGS · SHOWERS · BIRTHDAYS

CORPORATE EVENTS · AND MORE!

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

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

COCKTAIL SERVERS

Designated server to offer drinks from the bar to guests at their tables **\$150ea++**

PLATED SALAD AND ROLLS SERVICE

Table served salad on glass salad plate, salad fork and rolls in bread basket..... **\$5pp++**

CHILDREN'S MEALS *(option)*

Plated service of chicken tenders with sauces, mac & cheese and fruit cup

VEGAN MEAL UPGRADE

Your choice of grilled tempeh steaks with a roasted root ratatouille

or fire-roasted polenta cake topped with a vegetable medley..... **\$15pp++**

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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 group style tastings every 6 weeks. By attending four tastings in a row, you will taste all the items on our inclusive buffet menus.

BUFFET SERVICE: Buffet is a style of food service. We guarantee food for all guests to go through the buffet one time. If there is food left over, guests may go back for seconds but it is not an “all you can eat” buffet and food may run out after the first round.

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 1-2 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. All final changes are due by 10 days prior.

SERVICE TIMES: our corporate/social packages include 3 hours service, 5 hours overall (*1 hour setup, 3 hours event, 1 hour breakdown*) 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 10% 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 5 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.

DISCLAIMER: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

