



JOHN MICHAEL EXQUISITE CATERING

## **BUFFET PACKAGE – SOCIAL/CORPORATE**

### MENU

- One (1) entrée from chicken, meat or fish selections
- One (1) entrée from pasta selections
- One (1) salad selection
- Two (2) side dish selections
- Rosemary garlic, honey wheat and sea salt yeast rolls with butter cups
- One (1) dessert selection

**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

**\$27 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++**

#### **LINENS**

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





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**BUTLER PASSED HORS D’OEUVRES**

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++

**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++





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**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++

**VENDOR MEALS.....\$15ea++**

**BUTLER PASSED HORS D’OEUVRES**

**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 breadcrumbs

**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





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**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

**MINI BLT'S**

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

**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 chorizo  
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





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**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

**CHICKEN SATAY**

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

**ENTREES**

**CHICKEN**

**PANKO AND PARMESAN CHICKEN BREAST**

Chicken breast coated in panko breadcrumbs, parmesan cheese, and a savory blend of fresh herbs,  
onions and garlic then baked to perfection

**ROQUEFORT MUSHROOM CHICKEN**

Grilled chicken breast topped with sautéed mushrooms  
and a Roquefort cheese with fresh herb cream sauce

**ADOBO GRILLED CHICKEN**

Seasoned grilled chicken breast topped with fresh spicy tomato salsa

**LEMON CHICKEN**

Pan seared chicken breast topped with a light lemon sauce and fresh herbs

**CHICKEN MARSALA**

Grilled chicken breast laced with a marsala mushroom sauce

**TERIYAKI CHICKEN**

Grilled chicken breast topped with a teriyaki brown  
sugar glaze and fresh cut pineapple

**TUSCAN CHICKEN**

Tender grilled chicken breast topped with a combination of black olives,  
plum tomato and artichokes blended with marinara sauce, garlic, basil and olive oil





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**GOAT CHEESE AND SPINACH CHICKEN (\$2pp upgrade)**

Chicken breast pounded, stuffed and rolled with a blend of fresh spinach, fresh herbs, goat cheese then baked and lightly glazed and garnished with toasted sage

**FISH**

**MAPLE SALMON**

Baked salmon filet with a sweet maple glaze

**SESAME CRUSTED SALMON**

Baked salmon filets garnished with black and white sesame seeds and presented with wasabi, orange honey and sesame ginger sauces

**SWEET CHILI GRILLED SHRIMP SKEWER**

Five jumbo shrimp skewered, seasoned, grilled and glazed with a sweet chili sauce

**CILANTRO CURRY SEARD TILAPIA**

Fresh tilapia seasoned and pan seared then topped with a creamy cilantro coconut sauce that has just a touch of curry

**MEATS**

**ROPA VIEJA**

Authentic Latin dish with shredded flank steak, savory vegetables and thickened spicy tomato sauce served

**BEEF BOURGUIGNON**

Cubes of beef sirloin prepared with baby carrots, onion and celery presented in a thick, rich burgundy demi sauce

**CHEF CARVED PERNIL**

A Latin inspired meat rubbed with a citrus adobe seasoning and baked to perfection sauces include: jalapeno garlic parmesan sauce, pomerey mustard and sweet barbecue

**CHEF CARVED PORK TENDERLOIN**

Onion and garlic marinated pork loin perfectly baked with seasonings and served with a bourbon caramelized onion sauce





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**CHEF CARVED ROUND OF BEEF**

Seasoned and tenderly cooked eye round of beef, served with your choice of sauce:

- marinated mushrooms and a port wine demi sauce
- fresh rosemary and tarragon herbs blended into a light cream sauce

**CHEF CARVED HANGAR STEAK**

Three day marinated hangar steak in port wine with rosemary and garlic, grilled medium rare  
sauces include: horseradish cream, chimichurri and pomerey mustard

**CHEF CARVED BEEF BRISKET**

A very flavorful cut of meat seasoned with spices and smoked, slow baked and served with caramelized onions - sauces include: pomerey mustard, spicy barbecue and sweet barbecue

**PASTA**

**WHITE TRUFFLE BACON MAC & CHEESE**

White cheddar macaroni and cheese tossed and baked with applewood smoked bacon and a hint of white truffle oil, topped with seasoned panko breadcrumbs

**BAKED ZITI FOUR CHEESE**

Our classic ziti noodles tossed with parmesan, mozzarella and ricotta cheeses in a basil marinara sauce then baked and topped with provolone cheese

**CHEESE TORTELLINI**

Cheese tortellini with your choice of sauce:

- a delicious spinach and rich alfredo cream sauce
- a sun-dried tomato and herb cream sauce

**PESTO PRIMAVERA**

Spiral pasta blended with a pesto cream sauce, fresh array of vegetables, fresh chopped basil and topped with roasted pine nuts

**ROASTED RED PEPPER AND PARMESAN RISOTTO (*\$2pp upgrade*)**

Arborio rice sautéed with roasted peppers, olive oil, garlic and white wine tossed with fresh herbs and parmesan





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**SALADS**

**GARDEN SALAD**

Romaine lettuce, onions, tomatoes, mushrooms, cucumbers, carrots and croutons served with ranch and balsamic dressings on the side

**CAESAR JOHN MICHAEL**

Romaine lettuce tossed with sliced mushrooms, sliced red onions, grated parmesan cheese, homestyle croutons and our award-winning Caesar dressing

**SALAD JOHN MICHAEL**

Our classic simple salad - organic spring mix, caramelized walnuts and a raspberry vinaigrette

**COUNTRY FRENCH SALAD**

Organic spring mix, caramelized nuts, sliced oranges, quartered strawberries in a crème raspberry vinaigrette

**MEDITERRANEAN SALAD**

Romaine lettuce and spring mix tossed with roasted red peppers, cucumbers, black olives and feta cheese in a balsamic ranch dressing

**SIDE DISHES**

**BROCCOLI & CHEESE CASSEROLE**

A blend of broccoli, diced celery, cheeses, butter, cream and eggs poured over pieces of hand torn baguette bread

**BAKED CORN CASSEROLE**

Our classic home style moist and sweet corn casserole

**GARLIC MASHED POTATOES**

Mashed red potatoes with the perfect blend of garlic, butter and cream

**“FULLY INVOLVED” MASHED POTATOES (\$2pp upgrade)**

A decadent blend of our garlic mashed potatoes with sour cream, cheese, bacon and chives

**ROSEMARY SHALLOT POTATOES**

Quarter cut red new potatoes tossed in olive oil, seasoning, sautéed shallots and fresh rosemary

**THREE CHEESE POTATOES**

Diced potato baked with mushroom cream sauce, onions and a three-cheese blend





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**CHILI LIME ROASTED POTATOES**

Quarter cut baby new potatoes seasoned with fresh lime juice, cilantro and chili seasoning

**YELLOW RICE PILAF**

Saffron seasoned rice with diced vegetables and seasonings

**HONEY GLAZED CARROTS**

Steamed baby carrots lightly coated with honey and tossed with fresh basil and pine nuts

**SOUTHERN STYLE POLE BEANS**

Pole beans cooked with crumbled bacon and sautéed onions

**SEASONAL VEGETABLE SAUTE**

A colorful seasonal blend of fresh vegetables cooked in olive oil, butter, garlic, salt and pepper

**RED BEANS AND RICE**

Tender slow cooked red beans served with a seasoned yellow rice

**SWEET POTATO CASSEROLE**

A blend of sweet potatoes, cream, butter and brown sugar topped with caramelized mini marshmallows

**ESQUITES**

Fire roasted corn tossed with fresh cilantro, lime juice, zesty crema sauce, and topped with cotija cheese

**DESSERTS**

**CHOCOLATE DECADENCE CAKE**

Rich chocolate cake with whipped cream and a raspberry drizzle

**KEY LIME PIE**

Authentic yellow key lime pie served with whipped cream and crushed graham sprinkles

**CLASSIC CARROT CAKE**

Moist cake made with fresh carrots, cream cheese filling and cream cheese icing

**HOMESTYLE CHEESECAKE**

A smooth and creamy cheesecake served with chocolate sauce, pureed strawberries and whipped cream on the side

**JUMBO GOURMET COOKIES**

An assortment of our "famous" gourmet cookies



WEDDINGS · SHOWERS · BIRTHDAYS



CORPORATE EVENTS · AND MORE!

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**CHEF'S CHOICE CAKE SHOOTERS (\$2pp upgrade)**

Assorted sponge cake shooters with mini spoons with flavors selected by our chef

*\*please let chef know of any guest allergies\**

**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

**COCONUT SHRIMP**

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

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

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**ENTREES**

**CHEF CARVED BEEF TENDERLOIN**

Whole marinated tenderloin (filet), seasoned and grilled,  
sauces include: mushroom demi, pomerey mustard and blue cheese

**CHEF CARVED PRIME RIB**

Whole prime rib with an onion garlic rub baked to a juicy medium rare  
sauces include: horseradish cream and au jus

**CHEF CARVED TURKEY**

Seasoned turkey breast with leg, sauces include: pomerey mustard, cranberry and sweet barbecue

**CHEF CARVED FLANK STEAK**

Three day marinated flank steak in port wine with rosemary and garlic, grilled medium rare  
sauces include: horseradish cream, chimichurri and pomerey mustard

**SHRIMP PAELLA**

Saffron rice mixed with green peas, red peppers and onions  
topped with seasoned shrimp

**PASTA**

**VEGETABLE LASAGNA**

Pasta layered with fresh vegetables, three different cheeses and a creamy bechamel sauce

**VEGETABLE STIR FRY**

Classic stir fry noodles with fresh vegetables in a light teriyaki glaze

**MAC & CHEESE BAR**

White cheddar and yellow cheddar spiral macaroni and cheese served with  
bacon bits, crispy onions, broccoli, ground beef, diced ham,  
seasoned panko breadcrumbs, salsa and jalapenos

**SALAD**

**ROQUEFORT PEAR SALAD**

Mixed greens, crumbled blue cheese, chopped sweet pears tossed together with  
caramelized walnuts and a raspberry vinaigrette





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**WATERMELON SALAD**

Cubed watermelon, feta cheese, mint and arugula tossed with fresh lemon and olive oil

**SPINACH SALAD**

Fresh baby spinach, chopped eggs, red onions, mushrooms and crumbled bacon served with a hot bacon vinaigrette on the side

**GREEK SALAD**

Tomatoes, cucumbers, olives, feta cheese, red onions, and pepperoncini's, tossed with fresh herbs in a Greek dressing

**SIDE DISHES**

**COLLARD GREENS**

Slow cooked collards with bacon, onions and seasoning served dry style

**MASHED POTATO BAR**

Creamy garlic mashed potatoes and sweet mashed potatoes served with chives, sour cream, crumbled bacon, cheddar cheese, butter, broccoli florets, brown gravy, honey butter, brown sugar, mini marshmallows and caramelized nuts

**FRESH HERB AND CAULIFLOWER SOUFFLE**

fresh cauliflower florets baked in a creamy soufflé with fresh basil eggs, cream and tossed with parmesan cheese

**DESSERTS**

**SWEET TREATS DISPLAY**

A decorated display including the following: mini gourmet cookies, pecan tarts, gourmet dipped strawberries, oreos & nutter butters, cake & banana pudding shooters and Bavarian cream berry tarts (available as a station or butler passed items)

**CAKE SHOOTERS**

Served in shooter cups with a mini spoon in the following assortments:  
chocolate cake with whipped cream and chocolate curls  
banana cake with whipped cream and bacon bits  
carrot cake with whipped cream and graham sprinkles  
(seasonal flavors available)



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CORPORATE EVENTS · AND MORE!

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**CHEF PREPARED FLAMING DONUTS**

Our chef will sauté donut holes in melted brown sugar & butter, then flambé them with 151 rum for guests to roll in their choice of toppings including: chocolate, raspberry and caramel sauces powdered sugar, cinnamon sugar, chocolate curls, whipped cream, crushed candied nuts, crumbled bacon, crushed graham crackers, coconut, crushed Oreos and sprinkles

**ICE CREAM BAR**

Includes attendant (with or without costume), disposable bowls and decorated setup with choice of 3 ice cream flavors and 7 toppings: ice cream: vanilla, chocolate, strawberry, mint choc chip, butter pecan, cookies n cream toppings: caramel sauce, hot fudge sauce, chocolate sauce, chopped strawberry sauce, whipped cream, crushed nuts, crushed oreos, crushed peppermint, shredded coconut, crushed graham crackers, maraschino cherries, mini chocolate chips, chocolate or rainbow sprinkles

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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.

