



JOHN MICHAEL EXQUISITE CATERING

**PLATED PACKAGE – SOCIAL/CORPORATE**

MENU

- One (1) salad selection
- One (1) entrée selection from chicken, fish, or meat  
*(you may offer your guests one (1) additional vegetarian choice)*
- Two (2) side dish selections *(all guests are served the same two side dishes)*  
Rosemary garlic, honey wheat and sea salt yeast rolls with butter
- One (1) dessert selection
- Plate rimmed with finely diced dried parsley

**GUEST TABLE SETUPS:** pure white round dinner plates, three-piece stainless flatware, salt, pepper, glass of cucumber/mint iced water, carafes of plain water on each guest table, napkin in your choice of fold style, bread plate and glass salad plate

**STAFFING:** catering supervisor, culinary staff and server staff included

**\$35 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*  
*\*certain venues may have an equipment upgrade*

**ADDITIONAL OPTIONS**

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

- DUAL ENTRÉE OPTION *(upgrade)***  
Offer smaller portions of any two (2) entrees to all guests ..... **\$6pp++**
- VENDOR MEALS**..... **\$15ea++**
- BUTLER PASSED HORS D’OEUVRES**  
2 selections from A and 1 selection from B menu ..... **\$10pp++**





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**CHILDREN’S MEALS** *(option)*

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

**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++**

**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++**

**TABLESIDE COFFEE SERVICE**

Regular and decaf coffee, tableside creamer and sweeteners, china cup, teaspoon.....**\$4pp++**

**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++**





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**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++**

**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

**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





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**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

**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

**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





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**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

**GOAT CHEESE AND SPINACH CHICKEN**

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 your choice of wasabi, orange honey and sesame ginger sauces





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**CILANTRO CURRY SEARED TILAPIA**

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

**SHRIMP PAELLA *(no sides)***

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

**GRILLED SHRIMP SKEWER**

Five jumbo shrimp skewered, seasoned, grilled and glazed with your choice of sweet chili or bourbon sauces

**MEATS**

**SIRLOIN STEAK**

8-ounce sirloin steak grilled medium and served with your choice of sauce: garlic butter, mushroom madeira or rosemary tarragon cream

**BEEF BOURGUIGNON**

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

**BEEF BRISKET**

A very flavorful cut of meat seasoned with spices and smoked, slow baked and topped with caramelized onions and sweet barbecue sauce

**FILET MIGNON *(upgrade)***

6-ounce angus filet seasoned and grilled medium, served with your choice of sauce: garlic butter, mushroom madeira or rosemary tarragon cream *(add \$7pp++)*

**VEGETARIAN**

**CHEESE RAVIOLI**

Cheese ravioli with your choice of sauce topped with shaved parmesan cheese:

- 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





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**VEGETABLE LASAGNA**

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

**TEMPEH STEAK WITH RATATOUILLE (*vegan*)**

Twin tempeh medallions served with  
a marinara based root vegetable ratatouille

**FIRE-ROASTED VEGETABLE POLENTA CAKE (*vegan*)**

roasted cauliflower, butternut squash, red onion, edamame, red bell pepper, and zucchini, accented with crushed sea salt and placed on top an herb polenta cake

**SALADS**

**ROQUEFORT PEAR SALAD**

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

**HEIRLOOM TOMATO AND FETA**

Tri-colored fresh heirloom tomatoes with feta cheese,  
fresh basil and topped with a balsamic glaze

**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 MUFFIN**

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







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**BAKED CORN MUFFIN**

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 LOADED MASHED POTATOES (\$2pp upgrade)**

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

**CHILI LIME ROASTED POTATOES**

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

**ROSEMARY SHALLOT POTATOES**

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

**ROASTED VEGETABLES**

Your choice of one (1) seasoned, char grilled and balsamic glazed vegetable:  
jumbo asparagus, zucchini half or quartered red and yellow peppers

**POTATO GRATIN**

Thinly sliced rustic potatoes, layered and baked with a savory blend of heavy cream, rich butter, roasted garlic and a creamy mixture of Gruyere and cheddar cheese.

**YELLOW RICE PILAF**

Saffron seasoned rice with diced vegetables and seasonings

**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 your choice of chocolate sauce and pureed strawberries with whipped cream on top

**JUMBO GOURMET COOKIE PLATTERS**

An assortment of our "famous" gourmet cookies served on platters to each guest table





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## **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 breadcrumbs

#### **CRAB STUFFED MUSHROOM CAPS**

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

#### **ANDOUILLE SAUSAGE STUFFED MUSHROOM CAPS**

Mushroom caps stuffed with ground andouille sausage, topped with seasoned panko breadcrumbs

### **ENTREES**

#### **PRIME RIB**

Prime rib with an onion garlic rub baked to a juicy medium rare served with horseradish cream





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**CRAB CAKES**

Two jumbo Maryland crab cakes blended with the perfect seasonings  
and served with a remoulade sauce

**PORK TENDERLOIN**

A large onion and garlic marinated pork loin chop perfectly baked with seasonings  
and served with a bourbon caramelized onion sauce

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

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

**VEGETABLE STIR FRY (*vegetarian – no sides*)**

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

**SALAD**

**GARDEN SALAD**

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

**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**

**FRESH HERB AND CAULIFLOWER MUFFIN**

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





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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.

**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.

