



JOHN MICHAEL EXQUISITE CATERING

SWEET AND SNACK OPTIONS

The following are options to supplement to your cake service and/or as a farewell snack
Service for one (1) hour

BUTLER PASSED

THREE (3) BUTLER PASSED HORS D'OEUVRES

2 selections from Menu A, 1 from Menu B..... **\$10pp++**

ADDITIONAL ITEMS FROM MENU A

Per item **\$2pp++**

ADDITIONAL ITEMS FROM MENU B

Per item **\$3pp++**

STATIONS

ADD TIER A STATION

Service with disposable cocktail plates and plastic utensils **\$7pp++**

ADD TIER B STATION

Service with disposable cocktail plates and plastic utensils **\$9pp++**

ADD TIER C STATION

Service with disposable cocktail plates and plastic utensils **\$11pp++**

CHINA SERVICE FOR STATIONS

White square china plates, stainless fork and knife at each station and additional staff **\$8pp++**





JOHN MICHAEL EXQUISITE CATERING

BUTLER PASSED HORS D'OEUVRES MENU A

MEATBALLS

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

MINI TWICE BAKED POTATO

Sliced red potatoes piped with a blend of mashed potato, bacon, cheddar cheese and serve with a chive sour cream

FIERY MAC & CHEESE BITES

A filo shell filled with spicy yellow cheddar mac and cheese and topped with a flaming panko dust

MINI CORN MUFFINS

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

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 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

MINI PIZZA TARTS

flour tart shells filled with marinara, mozzarella and the following assortments: sausage, diced mushrooms & onions, 3 cheese and bacon

PRETZELS

Warm soft pretzel bites dusted with salt and served with pomerey mustard and cheese sauce

MINI CORNDOGS

Fresh fried on-site miniature corndogs served with catsup, sweet bbq and pomerey mustard sauces

MINI BLT'S

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





JOHN MICHAEL EXQUISITE CATERING

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

BUTLER PASSED HORS D'OEUVRES MENU B

BEEF & BLUES

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

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

BACON WRAPPED DATE WITH ALMOND

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

MINI CUBAN TACOS

Mini corn tortilla shell stuffed with a blend of shredded pork, pomerey mustard, chopped dill relish and topped with melted shredded swiss cheese

SLIDERS

Angus beef sliders with cheddar cheese and caramelized onions, topped with catsup and mustard

MINI EMPANADAS

Crispy miniature beef empanadas served with tomato salsa

CRAB CAKE ROLLS (\$2pp upgrade)

Smoked Maryland style crab cakes with the perfect blend of seasonings topped with a roasted red pepper relish in a toasted bun mini sized





JOHN MICHAEL EXQUISITE CATERING

GRILLED CHEESE AND SOUP SHOOTERS

white cheddar, swiss and provolone cheeses lightly grilled on 7 grain bread and served in a shooter of roasted tomato bisque

FRESH FRIED CARNIVAL FRIES

Seasoned with sea salt served with malt vinegar (*venue must allow frying on site*)

JUMBO SHRIMP COCKTAIL (\$2pp upgrade)

Chilled jumbo cocktail shrimp served with lemons, cocktail and remoulade 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

TIER "A" STATIONS

MEZE PLATTER

A gourmet presentation of humus, kalamata olives, genoa salami, herbed buffalo mozzarella balls, sliced provolone cheese, balsamic marinated and grilled mushrooms, red & yellow peppers and pole beans served with assorted crisps

CHEESES, SPREADS AND FRUITS

A decorated presentation of brie, blue cheese crumbles, sliced NY cheddar and swiss cheeses with humus and spinach dip complimented with a colorful array of seasonal fresh fruits and served with assorted crisps





JOHN MICHAEL EXQUISITE CATERING

BRUSCHETTAS AND TAPENADE

Roasted tomato, sweet pear bacon and pesto tomato herb bruschettas served with olive tapenade, herb infused olive oils, assorted crisps and sliced baguette bread

MAC & CHEESE BAR

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

FRESH GUACAMOLE AND SALSA

Our chef will prepare and serve to your guests fresh hand ground guacamole, tomato salsa and mango salsa served with fresh-fried warm tortilla chips

POPCORN BAR

A choice of 3 different types of sweet and/or savory popcorn flavors served in baskets on a decorated table with wax popcorn bags for your guests
Upgrade options (*ask for pricing*): additional flavors, personalized bags

MINI GOURMET COOKIES

An assortment of our signature cookies served warm in baskets and served with shooter cups of white & chocolate milk

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*)

TIER “B” STATIONS

GRILLED CHEESE AND SOUP

Our chef will melt on site white cheddar, swiss and provolone cheeses lightly grilled on 7 grain bread and served with a petite bowl of roasted tomato bisque

ALL AMERICAN

Grilled all beef sliders with cheddar cheese, mini hot dog sliders and fresh fried carnival style fries served with caramelized onions, mustard, catsup, sea salt and malt vinegar





JOHN MICHAEL EXQUISITE CATERING

FIESTA BAR

Flour tortillas, corn nacho chips, seasoned ground beef, fajita style chicken, sour cream, lettuce, shredded cheddar, salsa, hot queso cheese, guacamole and corn

STREET TACOS

Our chef will assemble to order the following combinations on a soft flour tortilla shell: barbacoa (shredded beef), cotija cheese, fresh cilantro and salsa carnitas (diced pork), cotija cheese, fresh cilantro and mango salsa ground chorizo, cotija cheese, fresh cilantro and a fresh lime wedge

CHEF FLAMBEED BANANAS FOSTER

A French Quarter favorite - a perfect sauce consisting of brown sugar, butter, fresh lemon, fresh orange and cinnamon tossed with fresh bananas then flambéed before your guests with 151 rum and served over vanilla bean ice cream

PIE BAR

A decorated presentation of assorted pies with pie servers
choose 3 of the following types of pies: apple, peach, key lime, coconut cream, blueberry, chocolate cream and peanut butter
(seasonal selections available)

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

SMORE'S STATION

Our chef will flambé before your guests a jumbo marshmallow with two options *(choose one)* - rolled in crushed graham crackers & chocolate on a bamboo skewer or traditional style between graham crackers and chocolate squares

TIER "C" STATIONS

GOURMET MINI PIZZAS

A mini pizza topped with the following combinations and baked on-site:
roasted tomato marinara, shredded mozzarella, sausage, pepperoni and bacon pesto, shredded mozzarella, diced chicken, pine nuts and grated parmesan
roasted tomato marinara, shredded mozzarella, yellow onions, black olives and green peppers





JOHN MICHAEL EXQUISITE CATERING

FRESH FRIED CHICKEN TENDERLOINS

Fried on-site (*facility must allow on-site frying*), hand battered chicken tenderloins served with ranch, sweet bbq, pomerey mustard and warm rosemary tarragon cream sauces

SLIDER BAR

The following combinations served on a soft mini yeast roll:

angus beef patty and cheddar cheese with caramelized onions, catsup and mustard on the side, shredded pork, pomerey mustard, swiss cheese and dill relish – cuban style, fried chicken patty, cheddar cheese and dill pickle served with bbq sauce on the side

CHICKEN AND WAFFLES SMALL PLATE

Fried chicken atop a delicious Belgian waffle topped with our rosemary tarragon cream sauce and drizzled with maple syrup

JUMBO SHRIMP COCKTAIL (*\$3pp upgrade*)

Jumbo shrimp served on a bed of ice with lemon wedges, cocktail and remoulade sauces

Upgrade options (*ask for pricing*): crab claws, oysters, clams, scallops

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

ICE CREAM BAR

Includes attendant (with or without costume), disposable bowls and decorated setup with choice of 3 ice cream flavors and 7 toppings from below:

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

MINI COBBLERS

Apple, peach and blueberry cobbler served in a mini cast iron skillet topped with fresh whipped cream

CANDY BAR

Beautifully decorated assorted candy bar with choice of up to 8 different types of candies focusing on either type of candy or color of candy, includes candy bags

Upgrade options (*ask for pricing*): gourmet candies, personalized bags





JOHN MICHAEL EXQUISITE CATERING

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

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

STATIONS

CRAB CAKES

Chef grilled on-site Maryland crab cakes blended with the perfect seasonings and served with remoulade sauce and key lime sauces

SUSHI

Only the freshest ingredients used and rolled by our authentic sushi chef with your choice of five different rolls and served with wasabi, ginger, soy sauce and chopsticks
- choose between displayed or rolled on-site in front of your guests

