



JOHN MICHAEL EXQUISITE CATERING

HORS D’OEUVRES PACKAGE – SOCIAL/CORPORATE

MENU

One (1) selection from tier A stations

One (1) selection from tier B stations

One (1) selection from tier C stations

OR

Five (5) butler passed hors d’oeuvres (3 selections from A and 2 from B)

(1.5 hours food service time)

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

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

STAFFING: catering supervisor, culinary staff and server staff included

\$30 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 square china plates, stainless fork and knife at each station 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++**

EXTENDED FOOD SERVICE TIME

Each additional ½ hour.....**\$8pp++**

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 (up to 100 guests, \$2pp++ more for over 100 guests). Guests pay for their drinks at \$5 for mixed and \$4 for beer or wine\$275++

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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BUTLER PASSED HORS D'OEUVRES

A MENU

MEATBALLS

Our signature handmade meatballs served 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

Sliced red potatoes piped with a blend of mashed potato, bacon, cheddar cheese and served with a 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 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

FETA & SUNDRIED TOMATO CRISPS

Filo pastry filled with a 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 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





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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

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





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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

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

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

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





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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

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

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
served with mini clam-shelled rosemary garlic, honey wheat and sea salt yeast rolls with piped butter





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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 served with mini clam-shelled rosemary garlic, honey wheat and sea salt yeast rolls with piped butter

CHEF CARVED PERNIL

A Latin inspired meat rubbed with a citrus adobe seasoning and baked to perfection sauces include: jalapeno garlic parmesan, pomerey mustard and sweet barbecue served with mini clam-shelled rosemary garlic, honey wheat and sea salt yeast rolls with piped butter

CHEF CARVED PORK TENDERLOIN

Onion and garlic marinated pork loin perfectly baked with seasonings and served with a bourbon caramelized onion sauce served with mini clam-shelled rosemary garlic, honey wheat and sea salt yeast rolls with piped butter

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

PASTA SAUTE

Our chef will sauté on-site your choice of two (2) combinations from each of the following:
pastas: spiral, bowtie, penne, cheese tortellini
sauces: roasted marinara, pesto, spinach alfredo, sun-dried tomato herb cream
fixings: meatballs, cubed chicken, fresh vegetable blend
served with grated parmesan, shaved parmesan and peppercorn grinders
and mini clam-shelled rosemary garlic, honey wheat and sea salt yeast rolls with piped butter

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





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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

SALAD BAR

Chopped romaine, spring mix, diced chicken, bacon bits, shredded cheddar, grated parmesan, croutons, broccoli, slice mushrooms, shred carrots, corn, diced cucumbers, dice green peppers, cherry tomatoes, slice black olives, slice red onions, balsamic vinaigrette, raspberry vinaigrette and ranch dressings
Upgraded toppings (ask for pricing): fresh spinach, marinated shrimp, crumbled feta, shredded mozzarella, honey roasted sunflower seeds, shaved parmesan, caramelized walnuts, chopped egg and caesar dressing





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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

HOMEMADE MEATLOAF SMALL PLATE

Our classic made from scratch meatloaf served with brown sugar catsup,
pomerey mustard and demi mushroom sauces on the side,
served atop garlic mashed potatoes with a side of collard greens

CHICKEN AND WAFFLES SMALL PLATE

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

JUMBO SHRIMP COCKTAIL (*\$8pp 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
with a scoop of vanilla bean ice cream





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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

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





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STATIONS

CHEF CARVED BEEF TENDERLOIN

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

CHEF CARVED PRIME RIB

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

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

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

SHRIMP PAELLA

Chef cooked onsite in a large skillet, Saffron rice mixed with green peas,
red peppers, onions and seasoned shrimp

CHOCOLATE FOUNTAIN

Milk chocolate or white chocolate served warm with
the following dippable goodies: strawberries, pineapple, nilla wafers,
Oreo cookies, pretzel nubs, marshmallows and cream puffs
(white chocolate can be offered in different colors)





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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.

