



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)*
 - Assorted 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 (*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++**

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





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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

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



WEDDINGS · SHOWERS · BIRTHDAYS



CORPORATE EVENTS · AND MORE!

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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

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

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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

ROSEMARY LEMON CHICKEN

Pan seared dijon mustard marinated chicken breast topped with rosemary lemon cream sauce

CHICKEN MARSALA

Pan seared and seasoned chicken breast laced with a light marsala mushroom sauce

TERIYAKI CHICKEN

Grilled marinated chicken breast topped with a teriyaki brown sugar ginger glaze and grilled pineapple

TUSCAN CHICKEN

Grilled marinated chicken breast topped with a Tuscan inspired sauce consisting of black olives, artichokes and capers tossed with marinara, garlic, and fresh basil

GOAT CHEESE AND SPINACH CHICKEN

Chicken breast pounded, stuffed and rolled with a blend of fresh spinach, herbs, and goat cheese baked and brushed with a toasted sage glaze

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 served with wasabi, orange honey and sesame ginger sauces





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CILANTRO CURRY SEARED TILAPIA

Tilapia loin seasoned and pan seared then topped with a creamy cilantro curry sauce

SHRIMP PAELLA *(no sides)*

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

GRILLED SHRIMP SKEWER

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

MEATS

SIRLOIN STEAK

6-ounce filet cut 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 *(\$7pp upgrade)*

6-ounce angus filet seasoned and grilled medium, served with your choice of sauce:
garlic butter, mushroom madeira or rosemary tarragon cream

VEGETARIAN

CHEESE TORTELLINI

Cheese tortellini with your choice of sauce:
- a rich spinach and 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

VEGETABLE LASAGNA

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





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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

BAKED CORN MUFFIN

Our classic home style moist and sweet corn casserole





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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

ESQUITES

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

ROASTED BRUSSEL SPROUTS

Fresh brussel sprouts roasted with crispy bacon in a maple bacon glaze

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





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JUMBO GOURMET COOKIE PLATTERS

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

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

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.

