



JOHN MICHAEL EXQUISITE CATERING

BUFFET PACKAGE (INCLUSIVE) - WEDDING

MENU

Three (3) butler passed hors d'oeuvres *(2 selections from A and 1 from B)*

Two (2) entrées from chicken, meat or fish selections

One (1) entrée from pasta selections

One (1) salad selection

Two (2) side dish selections

Assorted rolls with butter

LINENS: polyester floor length linens in your choice of over 50 different colors to dress guest tables, head table *(qty. based on 8 guests per table)*, and up to 5 additional linens to be used as you wish

GUEST TABLE SETUPS: pure white round china dinner plates, two-piece stainless flatware, salt, pepper, glass of cucumber/mint iced water, carafes of plain water on each guest table, silver table number stands & numbers and napkin in your choice of fold style

BUFFET SETUPS: menu signs for each item, linens in your choice of color and light décor

BAR/BEVERAGE SETUPS: Includes: linens, 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)

COFFEE STATION: regular and decaf coffee, creamer and sweeteners with china cups – served after dinner

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

SWEETHEART SERVICE AND SETUPS: upgraded table linen and silver or gold resin charger plates on sweetheart table. Plated dinner service to couple, petite hors d'oeuvres platter presented with dinner and packaged meal with cake slices to take home

CAKE SERVICE: white china plates, stainless forks, napkins, cutting service, cake knife and server

COMPLIMENTARY VENDOR MEALS: buffet meals and beverages offered for up to 5 vendors

\$54 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





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ADDITIONAL OPTIONS

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

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++**

Chair cover and sash in choice of color including installation **\$5pp++**

Chair sash only including installation **\$2pp++**

GOURMET COFFEE STATION *(add to 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)* **\$150++**

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 5 hours **\$12pp++**

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 5 hours..... **\$20pp++**

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, \$3pp++ more for over 100 guests)*.
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++**

CHAMPAGNE TOAST

Champagne flute, your choice of sweet asti spumante or dry brut champagne and service..... **\$3pp++**

PLATED SALAD AND ROLLS SERVICE

Table served salad on glass salad plate, salad fork and rolls in bread basket..... **\$5pp++**





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CHILDREN'S MEALS *(option)*

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

CHARGER PLATES

Decorative resin charger plates at each place setting *(silver or gold)*.....**\$3pp++**

WEDDING CAKE

Your choice of style and flavors with consult and tasting *(delivery fee incurred)*.....**\$5pp++**

Individual custom to go cake boxes for guests.....**\$2pp++**

VEGAN MEAL UPGRADE.....**\$15pp++**

Fire-Roasted Vegetable Polenta Cake – 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 OR Grilled tempeh steaks with a roasted root ratatouille and seasonal vegetable sauté.

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

Ask us about upgraded tables, chairs, linens, and charger plates

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





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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

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 bacon
served in a petite martini glass



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CORPORATE EVENTS · AND MORE!

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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

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

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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 (\$2pp upgrade)

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

SWEET CHILI GRILLED SHRIMP SKEWER

A jumbo shrimp skewer seasoned, grilled and glazed with a sweet chili sauce

CILANTRO CURRY SEARED TILAPIA

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

MEATS

ROPA VIEJA

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

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

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 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 marbled 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

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 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

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 cheese



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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 tossed in our award-winning Caesar dressing

SALAD JOHN MICHAEL

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

COUNTRY FRENCH SALAD

Organic spring mix, caramelized nuts, mandarin orange segments, quartered strawberries tossed 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, 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, shallots and fresh rosemary

THREE CHEESE POTATOES

Diced potatoes baked with cream sauce, caramelized onions and a three-cheese blend

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CHILI LIME ROASTED POTATOES

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

YELLOW RICE PILAF

Saffron seasoned rice with seasonings

HONEY GLAZED CARROTS

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

SOUTHERN STYLE POLE BEANS

Pole style green beans cooked with crumbled bacon and sautéed onions

SEASONAL VEGETABLE SAUTE

A colorful seasonal blend of fresh vegetables cooked in olive oil, butter, and seasonings

RED BEANS AND RICE

Tender slow cooked red beans with garlic, ham and onion served with a seasoned yellow rice

SWEET POTATO CASSEROLE

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

ESQUITES

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

COLLARD GREENS

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

MASHED POTATO BAR (*\$4pp upgrade*)

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

ROASTED BRUSSEL SPROUTS

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

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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

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 and cheese, topped with seasoned panko bread crumbs

ANDOUILLE SAUSAGE STUFFED MUSHROOM CAPS

Mushroom caps stuffed with ground andouille sausage and cheese, topped with seasoned panko bread crumbs

ENTREES

CHEF CARVED BEEF TENDERLOIN

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





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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

BEEF BOURGUIGNON

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

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 chorizo, 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

WATERMELON SALAD

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



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SPINACH SALAD

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


GREEK SALAD

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

SIDE DISHES

FRESH HERB AND CAULIFLOWER SOUFFLE

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.

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 wedding packages include 5 hours service, 8 hours overall (*2 hour setup, 5 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.

