



JOHN MICHAEL EXQUISITE CATERING

STATIONS PACKAGE – WEDDING

MENU

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

One (1) selection from tier A stations

One (1) selection from tier B stations

One (1) selection from tier C stations

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*), all food and beverage tables and up to 5 additional linens to be used as you wish

GUEST TABLE SETUPS: pure white round or square china cocktail 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

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

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 or overlay linen, charger plates on sweetheart table. Plated dinner service to couple, petite butler passed 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: meals and beverages offered for up to 5 vendors





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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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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

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

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





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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

TIER “B” STATIONS

CHEF CARVED HANGAR STEAK

Three-day marinated flank 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

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

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

CHEF CARVED PERNIL

A Latin inspired meat rubbed with a citrus adobe seasoning and baked to perfection
sauces include: jalapeno lime butter, 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





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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

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

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





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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 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

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





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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, topped with seasoned panko bread crumbs

ANDOUILLE SAUSAGE STUFFED MUSHROOM CAPS

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

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



WEDDINGS · SHOWERS · BIRTHDAYS



CORPORATE EVENTS · AND MORE!

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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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 JohnMichaelEvents.com

 1836 Crandon Avenue ♥ Winter Park, FL 32789

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CORPORATE EVENTS · AND MORE!

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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 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.

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