



JOHN MICHAEL CATERING

BRUNCH OPTIONS

Following are menu items for a brunch style menu or the increasingly popular "Breakfast for Dinner"

The below are additional choices for your buffet menu

BUTLER PASSED HORS D'OEUVRES MENU A

FRENCH TOAST SHOOTER

A shooter glass filled with maple syrup and topped with a warm piece of powdered French toast

MINI CRUSTLESS QUICHE

Yellow and white cheddar, white cheddar and spinach, bacon and yellow cheddar

MINI CINNAMON ROLLS

Warm cinnamon rolls served petite size topped with a sweet sugary glaze

POTATO CAKES

Mini pressed potato cakes served with applesauce and sour cream sauces

BUTLER PASSED HORS D'OEUVRES MENU B

CHICKEN & WAFFLES

Belgium waffle topped with fried chicken, country gravy and drizzled with maple syrup

MINI YOGURT PARFAITS

Mini shooter cup filled with layers of vanilla yogurt, blueberries, strawberries, and fresh granola

HAM & CHEESE BISCUITS

Mini biscuit bites with shaved ham, swiss cheese and pomerey mustard

AVOCADO TOAST BITES

Toasted baguette topped with fresh avocado spread

SALAD

FRESH SEASONAL FRUIT DISPLAY *(\$4pp upgrade)*

Served with French cream and orange marmalade sauces

BUILD YOUR OWN PARFAITS

Create your own parfait with your choice of vanilla yogurt, blueberries, strawberries, and fresh granola





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ROLLS

MINI SCONES & CROISSANTS

Assorted flavors of sweet, soft scones and mini-sized butter and chocolate croissants served with butter, honey, and assorted jellies

MINI BAGELS (*\$2pp upgrade*)

Toasted white, cinnamon raisin, and everything mini-sized bagel halves served with butter, whipped cream cheese and peanut butter

STICKY BUNS

Goey cinnamon rolls served warm with a sweet sugary glaze

CHEF PREPARED FLAMING DONUTS (*\$7pp upgrade*)

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 peanuts, crumbled bacon, crushed graham crackers, coconut, crushed Oreos, and sprinkles

ENTREES

CHEF CARVED COUNTRY HAM (*\$4pp upgrade*)

Brown sugar, clove and cinnamon glazed ham carved by our chef and served with apple chutney, pomerey mustard and brown sugar teriyaki sauces

BELGIUM WAFFLE STATION (*\$2pp upgrade*)

Chef prepared on-site Belgian waffles served with the following toppings - maple syrup, butter cups, crushed peanuts, whipped cream, chocolate and blueberry sauce, strawberry puree, sliced bananas and powdered sugar
each guest initially receives a quarter (1/4) waffle

TORTILLA ESPANOLA

A "Spanish Omelet" with eggs, potatoes and onions adding red peppers and cheddar cheese

SCRAMBLED EGGS

Fluffy moist scrambled eggs served with cheddar cheese and salsa on the side

QUICHE

Sliced quiche with fresh herbs served warm in the following assortments:
Yellow and white cheddar, white cheddar and spinach, bacon and yellow cheddar





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SAUSAGE BISCUITS & GRAVY

Homemade authentic sausage gravy served with halved warm buttermilk biscuits

CRUSTLESS QUICHE TARTS

Our quiche assortments served mini sized and crustless

BREAKFAST BURRITO

Flour tortilla shell filled with fluffy scrambled eggs, ground chorizo sausage, shredded cheddar cheese, diced onions and peppers served with salsa on the side

BISCUIT BREAKFAST SANDWICH

Fresh buttermilk biscuit with peppered egg patty and your choice of – sausage and double cheddar or shaved ham, swiss and pomerey mustard or fried chicken slider and rosemary tarragon cream sauce

(\$4pp upgrade to offer all 3 choices)

SHRIMP AND GRITS

Parmesan cheese grits topped with jumbo shrimp and bacon

CHICKEN AND WAFFLES

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

OMELET STATION *(\$7pp upgrade)*

Chef prepared to order fresh egg omelets with the following topping choices - shredded cheddar, shredded swiss, sliced mushrooms, diced yellow onions, diced green peppers, salsa, sour cream, diced ham, crumbled sausage, fresh spinach, diced tomatoes, cilantro and minced garlic

Other topping inspirations *(ask for pricing)*: crabmeat, sliced filet, bacon, feta, diced chicken, shrimp, hollandaise sauce, broccoli florets, sun-dried tomatoes, pesto, asparagus or avocado

PANCAKE OR FRENCH TOAST BAR *(\$2pp upgrade)*

Chef prepared on-site flour pancakes or French toast triangles served with the following toppings - maple syrup, butter cups, crushed peanuts, whipped cream, chocolate sauce, blueberry sauce, strawberry puree, sliced bananas and powdered sugar





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SIDE DISHES

APPLEWOOD SMOKED BACON (*\$3pp upgrade*)

Served crispy and soft

PORK SAUSAGE LINKS

All pork and fresh herb seared jumbo links

ROSTI POTATOES

Quartered red new potatoes with sautéed onions, peppers and garlic

GRITS

Creamy white grits served with cheddar cheese, honey and butter

AVOCADO TOAST

Whole grain toast topped with fresh avocado spread

OATMEAL BAR

Stone ground oatmeal served with the following toppings –
strawberries, bananas, blueberries, brown sugar, crushed peanuts,
raisins, cream, cinnamon and maple syrup

BEVERAGES (*ask for pricing*)

MIMOSA BAR

Includes: orange juice, cranberry juice and your choice of peach or pear juice
with garnishes of strawberries, raspberries and blueberries
mimosas served in clear hard plastic tumblers with CLIENT provided champagne
(OPTIONS: upgrade to glass flutes, other juices available)

BLOODY MARY BAR

Includes: tomato juice, clamato juice, lemons, limes, celery sticks,
olives, Worcestershire sauce, horseradish, salt, pepper and hot sauce
served in clear hard plastic tumblers with CLIENT provided vodka

SMOOTHIE BAR

Blended on-site fresh smoothies with greek yogurt in the following assortments –
tropical: mango, pineapple, coconut
mixed berry: blueberry, strawberry, blackberry
PB&J: banana, strawberry, peanut butter
green machine: kale, cucumber, pineapple, apple

