



JOHN MICHAEL CATERING

## SWEET AND SNACK OPTIONS

The following are options to supplement to your cake service and/or as a farewell snack  
*Service for one (1) hour*

### BUTLER PASSED

#### THREE (3) BUTLER PASSED HORS D'OEUVRES

2 selections from Menu A, 1 from Menu B..... **\$10pp++**

#### ADDITIONAL ITEMS FROM MENU A

Per item ..... **\$3pp++**

#### ADDITIONAL ITEMS FROM MENU B

Per item ..... **\$4pp++**

### STATIONS

#### ADD TIER A STATION

Service with disposable cocktail plates and plastic utensils ..... **\$9pp++**

#### ADD TIER B STATION

Service with disposable cocktail plates and plastic utensils ..... **\$11pp++**

#### ADD TIER C STATION

Service with disposable cocktail plates and plastic utensils ..... **\$13pp++**

#### CHINA SERVICE FOR STATIONS

White square china plates, stainless fork and knife at each station and additional staff ..... **\$5pp++**





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**BUTLER PASSED HORS D'OEUVRES MENU A**

**MEATBALLS**

Our signature handmade meatballs served with marinara, pomerey mustard and bourbon sauces

**MINI TWICE BAKED POTATO**

Sliced red potatoes piped with a blend of mashed potato, bacon, cheddar cheese and serve with a chive sour cream

**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

**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

**MINI PIZZA TARTS**

flour tart shells filled with marinara, mozzarella and the following assortments: cheese, pepperoni, sausage, veggie and others available

**PRETZELS**

Warm soft pretzel bites dusted with salt and served with pomerey mustard and cheese sauce

**MINI CORNDOGS**

Fresh fried on-site miniature corndogs served with catsup, sweet bbq and pomerey mustard sauces

**MINI BLT'S**

A twist on the classic – a mixture of shredded romaine, mayo, crumbled bacon and diced tomatoes served on a toasted baguette





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**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

**BUTLER PASSED HORS D'OEUVRES MENU B**

**BEEF & BLUES**

Our signature meatball combined with blue cheese and wrapped in applewood smoked bacon

**SHRIMP & GRITS**

Parmesan cheese grits topped with petite shrimp and chorizo served in a petite martini glass

**CHICKEN & WAFFLES**

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

**BACON WRAPPED DATE WITH ALMOND**

Pitted sweet date stuffed with a crunchy almond and wrapped in applewood smoked bacon

**MINI CUBAN TACOS**

Our take on the Cuban sandwich using a mini corn tortilla shell stuffed with a blend of shredded pork, yellow mustard, chopped dill relish and topped with melted shredded swiss cheese

**SLIDERS**

Angus beef sliders with cheddar cheese and caramelized onions, topped with catsup and mustard

**MINI EMPANADAS**

Crispy miniature beef empanadas served with tomato salsa

**CRAB CAKE ROLLS (*\$2pp upgrade*)**

Smoked Maryland style crab cakes with the perfect blend of seasonings topped with a roasted red pepper relish in a toasted bun mini sized





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**GRILLED CHEESE AND SOUP SHOOTERS**

white cheddar, swiss and provolone cheeses lightly grilled on 7 grain bread and served in a shooter of roasted tomato bisque

**FRESH FRIED CARNIVAL FRIES**

Seasoned with sea salt served with malt vinegar (*venue must allow frying on site*)

**JUMBO SHRIMP COCKTAIL (\$2pp upgrade)**

Chilled jumbo cocktail shrimp served with lemons, cocktail and remoulade 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





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**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

**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

**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**

**GRILLED CHEESE AND SOUP**

Our chef will melt on site white cheddar, swiss and provolone cheeses lightly grilled on 7 grain bread and served with a petite bowl of roasted tomato bisque

**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

**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





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**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

**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 peanuts,  
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





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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

**CHICKEN AND WAFFLES SMALL PLATE**

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

**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

**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

**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 peanuts, 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 tart shell and topped with fresh whipped 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 mustard 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

**STATIONS**

**CRAB CAKES**

Chef grilled on-site Maryland crab cakes blended with the perfect seasonings  
and served with remoulade sauce and key lime mustard 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

