

# JOHN MICHAEL

CATERING AND WEDDINGS



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*We are ready to help cater your*

WEDDINGS | SHOWERS | BIRTHDAYS | CORPORATE EVENTS

*and many more occasions!*

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1836 Crandon Avenue, Winter Park, Florida 32789

# Brunch



## 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 and freshly fried potato cakes served with applesauce and sour cream sauces  
*(facility must allow frying on-site)*

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## 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

# Brunch



## SALADS

### FRESH SEASONAL FRUIT DISPLAY

Served with French cream and orange marmalade sauces  
*+4.00/person upgrade*

### BUILD YOUR OWN PARFAITS

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

## ROLLS

### ASSORTED PASTRIES

Your choice of up to 3 of the following assorted pastries, served mini-sized: danish, muffins, croissants, scones, cinnamon rolls, donuts, and turnovers  
*+2.00/person upgrade*

### MINI BAGELS

Toasted white, cinnamon raisin, and everything mini-sized bagel halves served with butter, whipped cream cheese and peanut butter *+3.00/person upgrade*

### 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  
*+7.00/person upgrade*

# Brunch



## ENTREES

### CHEF CARVED COUNTRY HAM

Brown sugar, clove and cinnamon glazed ham carved by our chef and served with apple chutney, pomerey mustard and brown sugar teriyaki sauces **+4.00/person upgrade**

### BELGIUM WAFFLE STATION

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 **+2.00/person upgrade**

### 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

### 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 **+4.00/person 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 topped with our rosemary tarragon cream sauce and drizzled with maple syrup

### OMELET STATION

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 **+7.00/person upgrade**

**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

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 **+2.00/person upgrade**

# Brunch

## SIDES

### APPLEWOOD SMOKED BACON

Served crispy and soft +3.00/person upgrade

### PORK SAUSAGE LINKS

All pork and fresh herb seared jumbo links

### ROSTI POTATOES

Quartered red new potatoes with sautéed onions, peppers and garlic

### SOUTHERN STYLE CHEESE GRITS

A comforting blend of creamy grits infused with sharp cheddar cheese, topped with crispy crumbled bacon

### 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



## BEVERAGE

### 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

