

JOHN MICHAEL

CATERING AND WEDDINGS



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

DIAMOND PACKAGE

Seven Carat

All Inclusive

26,495 + TAX

This package is designed for 100 guests, if you have more or less than 100 guests contact us for a custom price, our all-inclusive pricing guarantee includes all service staff

EVENT COORDINATOR

You will have a dedicated representative to coordinate all included vendors, assist with setup of personal items, coordinate your rehearsal, coordinate your ceremony and make sure everything is running smoothly the day of your event with services through the full event

FLORAL

Bridal bouquet, 4 attendant bouquets, 5 boutonnieres, 4 wrist corsages and 4 extra boutonnieres for parents, 2 ceremony florals on pillars, 10 guest table centerpieces, flower girl floral, cake floral, carpeted aisle runner in choice of color, 8 aisle end florals, gift table floral, and toss away bouquet

PHOTOGRAPHER

7 hours of coverage with photojournalistic touch-ups to select photos, an online gallery, and digital download of photos after event

VIDEOGRAPHER

7 hours of coverage, 1 videographer with multiple cameras, documentary style editing, 5-7 minute cinematic recap, and online digital delivery

MINISTER

Consultation, rehearsal and ceremony

CAKE

Tiered buttercream cake in choice of flavors with delivery

CEREMONY MUSIC

Trio of choice of cello, violin and flute or solo harpist

DJ PACKAGE

DJ/Emcee, 5 hours coverage, dance floor lighting and cake pin spot lighting, ceremony coverage with lapel mic for minister and 4 LED uplights

PHOTO BOOTH

Selfie booth to capture GIFs, boomerangs and stills with digital sharing for all guests, and a digital download of all photos after the event for you

CATERING PACKAGE

Buffet package based on 100 guests + chair package (see next page for details)



Wedding BUFFET PACKAGE

The following comes included in your package

The 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

The SET-UP

LINENS: polyester floor length linens in your choice of over 50 different colors to dress guest tables, head table (*qty. based on 10 guests per table*), and up to 3 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 sign, bamboo buffet equipment, and black spandex linens

BAR/BEVERAGE SETUPS: black spandex 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, votive candles, bar décor and cocktail napkins. (*any alcohol provided by client*)

CHAMPAGNE TOAST: champagne flute at the guest tables and service (*client provided champagne*)

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

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

SWEETHEART SERVICE AND SETUPS: upgraded table linen and 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

CHAIR PACKAGE: resin/wood folding chairs with delivery or chair covers a sash in your choice of color



Wedding BUFFET PACKAGE ADD-ONS

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

PLATING, CAKE & EXTRAS

PLATED SALAD AND ROLLS SERVICE

Table served salad on glass salad plate, salad fork and rolls in bread basket 8.00/person++

CHILDREN'S MEALS

Plated service of chicken tenders with sauces, mac & cheese and fruit cup 48.00/person++

CHARGER PLATES

Decorative resin charger plates at each place setting (*silver or gold*) 3.00/person++

WEDDING CAKE

Individual custom to go cake boxes for guests 2.00/person++

VEGAN MEAL UPGRADE 15.00/person++

Your choice of **Grilled Tempeh Steaks** with a chipotle lime quinoa marinara sauce or **Char Grilled Eggplant Parmesan** topped with vegan cheese and roasted marinara. Both options served with sautéed fresh vegetables in olive oil with seasoning

EXTRA VENDOR MEALS 15.00/ea++

TABLES, SEATING & COVERS

TABLES

Any size table including setup and breakdown (*additional delivery fee will apply*) 25.00/ea++

CHAIRS

Chair cover and sash in choice of color including installation 5.00/person++

Chair sash only including installation 2.00/person++

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



Wedding BUFFET PACKAGE ADD-ONS

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

BEVERAGE & BAR SERVICE

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 150.00++ *(up to 150 guests, \$1/person++ more for over 150 guests)*

BEER AND WINE OPEN BAR *(add to bar/beverage set ups)*

Red and White wine varietals, Coors Light, Corona, and Yuengling bottled beers
Served unlimited for up to 5 hours 12.00/person++

FULL LIQUOR OPEN BAR *(add to bar/beverage setups)*

Red and White wine varietals, Coors Light, Corona, and Yuengling bottled beers
Absolut vodka, Bacardi rum, Seagram's whiskey, Beefeater's gin, Jose Cuervo tequila, and Jim Beam bourbon
Served unlimited for up to 5 hours 20.00/person++

CASH BAR SETUP FEE

Everything in bar/beverage setups and full liquor open bar. Includes complimentary sodas, sparkling water and bottled water, guests pay for their drinks at \$7 for mixed and \$5 for beer or wine 475.00++
(up to 100 guests, 3.00/person++ more for over 100 guests)
**\$10pp minimum bar sales - client is responsible to meet cash bar minimum or the difference is owed*

BAR GLASSWARE *(add to bar/beverage setups)*

Wine, rock, pilsner, martini, champagne flute *(price for each type)* 2.00/person++

COCKTAIL SERVERS

Designated server to offer drinks from the bar to guests at their tables 150/ea++



Butler Passed **HORS D'OEUVRES**



MENU A *Options*

MEATBALLS

Our signature handmade meatballs 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

FIERY MAC & CHEESE BITES

A pastry shell filled with spicy mac and cheese and topped with a flaming dust

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 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 sundried tomato and feta cheese blend

SWEET PEAR & BACON BRUSCHETTA

Diced sweet pears, crumbled bacon and blue cheese served atop a toasted baguette

SPANAKOPITA

Traditional Greek pastry filled with spinach and feta cheese in a filo dough

TOMATO BRUSCHETTA

Diced tomatoes, fresh herbs and olive oil served atop a toasted baguette with a grated parmesan cheese

MINI BLT'S

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

Butler Passed **HORS D'OEUVRES**



MENU B

BEEF & BLUES

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

QUESADILLA TRUMPETS

Your choice of chicken or cheese quesadillas with a blend of fresh vegetables, cilantro, Monterey jack and cheddar cheese rolled into a flour tortilla trumpet and served with salsa

SHRIMP & GRITS

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

CHICKEN SATAY

Seared and skewered chicken served with peanut, sweet chili and teriyaki sauces

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

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

Main Course

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

GOAT CHEESE AND SPINACH CHICKEN

Chicken breast pounded, stuffed and rolled with a blend of fresh spinach, herbs, and goat cheese baked and brushed with a toasted sage glaze *+3.00/person upgrade*

ROSEMARY LEMON CHICKEN

Pan seared dijon mustard marinated chicken breast topped with rosemary lemon cream sauce

CHICKEN MARSALA

Grilled chicken breast laced with a marsala mushroom sauce

TERIYAKI CHICKEN

Grilled marinated chicken breast topped with a teriyaki brown sugar ginger glaze and grilled pineapple

TUSCAN CHICKEN

Tender grilled chicken breast topped with a combination of black olives, plum tomato and artichokes blended with marinara sauce, garlic, basil and olive oil

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 presented with wasabi, orange honey and sesame ginger sauces

BOURBON GRILLED SHRIMP SKEWER

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

CILANTRO CURRY SEARD MAHI MAHI

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

Main Course

ENTREES



MEATS

CHEF CARVED PERNIL

A Latin inspired meat rubbed with a citrus adobe seasoning and baked to perfection sauces include: jalapeno garlic parmesan sauce, 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

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

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 HANGER STEAK

Perfectly seasoned hanger steak grilled medium rare
sauces include: horseradish cream, chimichurri and pomerey mustard

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

ROPA VIEJA

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

PASTAS

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. (option: traditional baked ziti with melted mozzarella cheese

Add Mini Meatballs +2.00/person upgrade

PESTO PRIMAVERA

Spiral pasta blended with a pesto cream sauce, fresh array of vegetables, garnished with grated parmesan cheese and roasted pine nuts
Option for creamy alfredo sauce with spiral pasta, fresh vegetables, and parmesan cheese

CHEESE TORTELLINI

Cheese tortellini with your choice of sauce:

- a delicious spinach and rich alfredo cream sauce
- a sun-dried tomato and herb cream sauce

ROASTED RED PEPPER AND PARMESAN RISOTTO

Arborio rice sautéed with roasted peppers, mushrooms, olive oil, garlic and white wine tossed with fresh herbs and parmesan cheese *+2.00/person upgrade*

STUFFED CHEESE SHELLS

Large stuffed cheese shells with your choice of sauce and topped with parmesan cheese:

- alfredo sauce topped with fresh basil
- roasted marinara sauce topped with fresh basil
- pesto cream sauce topped with toasted pine nuts

Main Course

SALADS & SIDES

SALADS

SALAD JOHN MICHAEL

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

COUNTRY FRENCH SALAD

Organic spring mix, caramelized nuts, feta cheese, sliced oranges, quartered strawberries in a crème raspberry vinaigrette

CAESAR JOHN MICHAEL

Romaine lettuce tossed with sliced mushrooms, sliced red onions, grated parmesan cheese, home-style croutons and our award-winning Caesar dressing

GARDEN SALAD

+3.00/person upgrade

Romaine lettuce and spring mix with your choice of 5 toppings: Broccoli, corn, black olives, onions, tomatoes, mushrooms, cucumbers, carrots, white cheddar, and croutons served with ranch and balsamic dressings on the side

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, diced celery, 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

ROASTED SWEET POTATOES

Diced sweet potatoes roasted with olive oil and fresh savory herbs

YELLOW RICE PILAF

Saffron seasoned rice with seasonings

HONEY GLAZED CARROTS

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

SEASONAL VEGETABLES

A colorful seasonal blend of fresh vegetables cooked in olive oil, butter, garlic, salt and pepper

ROASTED BRUSSEL SPROUTS

Fresh brussel sprouts roasted with candied maple bacon or glazed balsamic bacon

GARLIC MASHED POTATOES

Mashed red potatoes with the perfect blend of garlic, butter and cream

"FULLY INVOLVED" MASHED POTATOES

+2.00/person 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, sautéed shallots and fresh rosemary

THREE CHEESE POTATOES

Diced potato baked with mushroom cream sauce, onions and a three-cheese blend

CHILI LIME ROASTED POTATOES

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

ESQUITES

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

SOUTHERN STYLE POLE BEANS

Pole beans cooked with crumbled bacon and sautéed onions

SOUTHERN STYLE CHEESE GRITS

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

MASHED POTATO BAR

+4.00/person 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



Additional INSPIRATIONS

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
(facility must allow frying on site)

CRAB STUFFED MUSHROOM CAPS

Mushroom caps stuffed with a blend of seasoned crabmeat, topped with seasoned panko breadcrumbs

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

ANDOUILLE SAUSAGE STUFFED MUSHROOM CAPS

Mushroom caps stuffed with ground andouille sausage, topped with seasoned panko breadcrumbs

ENTREES

CHEF CARVED BEEF TENDERLOIN

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

CHEF CARVED TURKEY

Seasoned turkey breast with leg, sauces include: pomerey mustard, cranberry and sweet barbecue

CHEF CARVED PRIME RIB

Whole prime rib with an onion garlic rub baked to a juicy medium rare served with horseradish cream and au jus sauces

MISO SALMON

Fresh salmon filets with a sweet miso glaze

EGGPLANT

Your choice of the following options:

Fried eggplant parmesan topped with melted cheese and roasted marinara

Grilled seasoned eggplant topped with roasted marinara

SHRIMP PAELLA

Saffron rice mixed with green peas, red peppers and onions topped with seasoned shrimp



Additional INSPIRATIONS

PASTAS

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 beef, diced ham, seasoned panko breadcrumbs, salsa and jalapenos

SALADS

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, chopped red onion, cucumber and arugula tossed with an olive oil, garlic and lemon dressing

SPINACH SALAD

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

GREEK SALAD

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

SIDE DISHES

COLLARD GREENS

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

FRESH HERB AND CAULIFLOWER SOUFFLE

Fresh cauliflower florets baked in a creamy soufflé with fresh basil eggs, cream and tossed with parmesan cheese

RED BEANS AND RICE

Tender slow cooked red beans with andouille sausage served with white rice

SWEET POTATO CASSEROLE

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



The FINE PRINT

CUSTOMIZATION: All of our packages are customizable. You can add services as needed or remove up to 3 services* and the price will be adjusted. Just ask us for a custom quote. **Removal of more than 3 services voids the package*

FLORAL: Most of the services included are very straight forward, however the floral is an estimated amount and can vary by types and quantity of flowers wanted. You will meet directly with the florist who will present a proposal to you that may be less or more than what is allotted in the package. The package price will be adjusted by this amount. You always have the flexibility to work with the florist to adjust your floral as needed.

CATERING: You will submit a final guest count 10 days prior to the event and the package price will be adjusted accordingly. Packages designed for 50+ guests – catering pricing is adjusted for less than 50 guests.

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.

TASTINGS/MEET THE VENDORS: to keep our costs competitive, we offer group style tastings. By attending four tastings in a row, you will taste all the items on our inclusive buffet menus. Many of our vendors attend the group tastings.

THE FLOW: Once you realize you want to book us, send in your deposit and we will send you a confirmation of services. We will book the included vendors and you will get an opportunity to plan with them personally. A planning meeting will be scheduled 12 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 hours setup, 5 hours event including 1 hour of butler passing and 1 hour of buffet service, 1 hour breakdown*) extra time is allowed - ask for pricing

PERSONAL ITEMS: Due to liability and space issues, we cannot accept personal items at our facility prior to your event. However your day of coordinator will help with placing your personal items at the event including favors, guest book, flutes, cake servers and other personal décor items provided by you.

BOOKING INFO: We take a 10% deposit of your estimated package to secure your date and all of your package vendors. Once we receive your deposit, you will receive a confirmation of services. Removing a vendor after booking will result in a 50% vendor cancellation fee (*removal of more than 2 vendors is not permitted*)

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 prepayments. 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.