

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

Social / Corporate SOCIAL BUTLER PASSED HORS

All Inclusive

22.00/person, 25 people minimum. All items below are included in the social stations package.
Options to add additional items are available below and on the next page.

The MENU

- Three (3) selections for A menu
- Two (2) selections from B menu
- (passing service for 1.5 hours)

The SET-UP

SERVICWARE: decorative passing trays with mini floral accents and cocktail napkins

STAFFING: catering supervisor, culinary staff and server staff included



This menu is designed for over 25 guests - if you have less than 25 guests, please request a custom price
- All prices will incur 19% service charge & 6.5 sales taxes -

Social / Corporate SOCIAL BUTLER PASSED ADD-ONS

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

FOOD, TABLES, SEATING & COVERS

EXTENDED FOOD SERVICE TIME: Each additional ½ hour 8.00/person++

ADDITIONAL A HORS D'OEUVRES: 3.00/person++

ADDITIONAL B HORS D'OEUVRES: 4.00/person++

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

CHAIRS: White resin folding chairs including setup and breakdown (*additional delivery fee will apply*) 5.00/person++

LINENS: Polyester floor length linens in your choice of over 50 different colors 30.00ea++

Social / Corporate

SOCIAL BUTLER PASSED ADD-ONS CONT.

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

BEVERAGE & BAR SERVICE

BASIC COFFEE STATION

Regular and decaf coffee, creamer and sweeteners with thermal insulated cups and lids 200.00++
(up to 150 guests, 1.00/person++ more for over 150 guests)

GOURMET COFFEE STATION (includes basic coffee station)

Hot water with assorted teas, flavored creamers, whipped cream, chocolate shavings, sugar swizzle sticks, honey and lemons \$350.00++ (up to 150 guests, 1.00/person++ more for over 150 guests)

SELF-SERVE BEVERAGES

Decanters of lemonade, iced tea, one fruit infused water and one plain water served with plastic tumblers, sweeteners, cocktail napkins and linen for the beverage tables 5.00/person++

BAR/BEVERAGE SETUPS

Certified bartender(s), 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) 10.00/person++

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 3 hours 8.00/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 3 hours 12.00/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 275.00++
(up to 100 guests, 2.00/person++ more for over 100 guests).

*\$10pp minimum bar sales - client is responsible to meet cash bar minimum or 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 150.00ea++

Butler Passed

HORS D'OEUVRES



MENU A

Options

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

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

TOMATO BRUSCHETTA

Diced 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

MINI GOURMET COOKIES

Your choice of up to 6 flavors 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

Options

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

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

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

CHICKEN SATAY

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

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

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

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 *(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

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 other month. 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 corporate/social packages include 3 hours service, 5 hours overall (1 hour setup, 3 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 25-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.