

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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# Social / Corporate SWEET & SNACK OPTIONS

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

## The **BUTLER PASSED**

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

2 selections from Menu A, 1 from Menu B 10.00/person++

### **ADDITIONAL ITEMS FROM MENU A**

Per item 3.00/person++

### **ADDITIONAL ITEMS FROM MENU B**

Per item 4.00/person++



## The **STATIONS**

### **ADD TIER A STATION**

Service with disposable cocktail plates and plastic utensils 9.00/person++

### **ADD TIER B STATION**

Service with disposable cocktail plates and plastic utensils 11.00/person++

### **ADD TIER C STATION**

Service with disposable cocktail plates and plastic utensils 13.00/person++

### **CHINA SERVICE FOR STATIONS**

White square china plates, stainless fork and knife at each station and additional staff 5.00/person++



**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 -*



# Butler Passed

## HORS D'OEUVRES



## MENU A

### Options

#### 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

#### 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

#### 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

#### 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

#### **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

#### **FRESH FRIED CARNIVAL FRIES**

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

#### **MINI EMPANADAS**

Crispy miniature beef empanadas served with tomato salsa

#### **CRAB CAKE ROLLS**

Smoked Maryland style crab cakes with the perfect blend of seasonings topped with a roasted red pepper relish in a toasted bun mini sized **+2.00/person upgrade**

#### **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

#### **JUMBO SHRIMP COCKTAIL**

Chilled jumbo cocktail shrimp served with lemons, cocktail and remoulade sauces **+2.00/person upgrade**

#### **SUSHI ROLLS**

California rolls, shrimp tempura rolls and spicy tuna rolls with ginger, soy and wasabi sauces **+2.00/person upgrade**

#### **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

#### **SLIDERS**

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



# Tier A STATIONS

## MEZE PLATTER

A gourmet presentation of humus, kalamata olives, genoa salami, herbed buffalo mozzarella balls, sliced provolone cheese, balsamic marinated, roasted and chilled vegetables including 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 hummus and spinach dip complimented with a colorful array of seasonal fresh fruits and served with assorted crisps

## 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

Your choice of up to 6 flavors of our signature cookies served warm in baskets and served with shooter cups of white & chocolate milk. Flavors include: chocolate chip, lemon cooler, royale, peanut butter, oatmeal raisin, heath bar, triple chocolate, red velvet, sugar, m&m, white chocolate cranberry, white chocolate macadamia nut, almond joy, peanut butter cup, caramel pecan, GF snickerdoodle, and GF chocolate chip

## 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

## 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 (ask about our gourmet flavor options)





# 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

## FRESH FRIED CHICKEN TENDERLOINS

Fried on-site, hand battered chicken tenderloins served with ranch, sweet bbq, pomerey mustard and warm rosemary tarragon cream sauces (*facility must allow on-site frying*)

## JUMBO SHRIMP COCKTAIL

Jumbo shrimp served on a bed of ice with lemon wedges, cocktail and remoulade sauces **+3.00/person upgrade**  
Upgrade options (ask for pricing): crab claws, oysters, clams, scallops

## 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

**Cuban Style** - shredded pork, pomerey mustard, swiss cheese and dill relish

**Fried Chicken Patty**, cheddar cheese and dill pickle served with bbq sauce on the side (*facility must allow on-site frying*)

## CHICKEN AND WAFFLES SMALL PLATE

Fried chicken atop a delicious Belgian waffle topped with our rosemary tarragon cream sauce and drizzled with maple syrup (*facility must allow on-site frying*)

## FRESH GUACAMOLE AND SALSA

Our chef will prepare and serve to your guests fresh hand ground guacamole, tomato salsa and mango salsa served with warm tortilla chips





# Tier C

## STATIONS CONT.

### **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

### **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  
*(facility must allow on-site frying)*

### **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

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## **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

# 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.