

JOHN MICHAEL
CATERING AND WEDDINGS



We are ready to help cater your

WEDDINGS | SHOWERS | BIRTHDAYS | CORPORATE EVENTS

and many more occasions!

407.894.6671 | info@johnmichaelevents.com | JohnMichaelEvents.com
1836 Crandon Avenue, Winter Park, Florida 32789

Wedding BUFFET PACKAGE CLASSIC

All Inclusive

44.00/person, 25 people minimum. All items below are included in the wedding buffet package.
Options to add additional items are available on the next page.

The MENU

- One (1) entrée 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 (qty. based on 10 guests per table)

GUEST TABLE SETUPS: pure white round china dinner plates, two-piece stainless flatware, salt, pepper, silver table number stands & numbers and napkin in your choice of fold style

BUFFET SETUPS: menu sign, stainless steel buffet equipment, and black spandex linens

SELF-SERVE BEVERAGES: decanters of lemonade, iced tea, one fruit infused water, and plain water served with plastic tumblers, sweeteners, and cocktail napkins with black spandex linen

STAFFING: catering supervisor, culinary staff and server staff included

SWEETHEART SERVICE AND SETUPS: upgraded table linen and charger plates on sweetheart table. Plated dinner service to couple, and packaged meal with cake slices to take home

CAKE SERVICE: white disposable plates, plastic forks, napkins, cutting service, cake knife and server

COMPLIMENTARY VENDOR MEALS: buffet meals and beverages offered for up to 5 vendors



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 -

Wedding BUFFET PACKAGE ADD-ONS

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

BEVERAGE & BAR SERVICE

BUTLER PASSED HORS D' OEUVRES

2 selections from A and 1 selection from B menu 10.00/person++

BASIC COFFEE STATION

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

TABLESIDE WATER SERVICE

Glass of cucumber/mint iced water at each place setting and clear carafes of water on each guest table 2.00/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++

BAR GLASSWARE (add to bar/beverage setups)

Wine, rock, pilsner, martini, champagne flute (price for each type) 2.00/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 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, \$3pp++ more for over 100 guests).

*\$10pp minimum bar sales - client is responsible to meet cash bar minimum or the difference is owed

COCKTAIL SERVERS

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



Wedding BUFFET PACKAGE ADD-ONS CONT.

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++

CHARGER PLATES

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

WEDDING CAKE

Your choice of style and flavors with consult and tasting (delivery fee incurred) 6.00/person++

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

CAKE SERVICE *(upgrade)*

White china plates and stainless forks for cake cutting service 1.00/person++

CHILDREN'S MEALS *(option)*

Plated service of chicken tenders with sauces, mac & cheese and fruit cup

EXTRA VENDOR MEALS 15.00/ea++

VEGAN MEAL UPGRADE

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 sauce. Both options served with sautéed fresh vegetables in olive oil with seasoning

TABLES, SEATING & COVERS

TABLES

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

CHAIRS

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

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

Chair sash only including installation 2.00/person++

LINENS

Polyester floor length linens in your choice of over 50 different colors 30.00/each++

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



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 BLT'S

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

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

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

CHICKEN SATAY

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

BACON WRAPPED DATE WITH ALMOND

Pitted sweet date stuffed with a crunchy almond 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

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

TUSCAN CHICKEN

Grilled marinated chicken breast topped with a Tuscan inspired sauce consisting of black olives, artichokes and capers tossed with marinara, garlic, and fresh basil

ROSEMARY LEMON CHICKEN

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

CHICKEN MARSALA

Seasoned grilled chicken breast laced with a light marsala mushroom sauce

TERIYAKI CHICKEN

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

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*

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 served 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 SEARED 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, pomerey mustard and sweet barbecue

CHEF CARVED BEEF BRISKET

A very flavorful marbled cut of meat seasoned with spices and smoked, slow baked and served with caramelized onions - sauces include: pomerey mustard, spicy barbecue and sweet barbecue

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 PORK TENDERLOIN

Onion and garlic marinated pork loin perfectly baked with seasonings and served with a bourbon caramelized onion sauce

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 *+3.00/person upgrade*

ROPA VIEJA

Authentic Latin dish with shredded flank steak, savory vegetables and a 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 rich spinach and 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

GARDEN SALAD BAR +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

CAESAR JOHN MICHAEL

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

SALAD JOHN MICHAEL

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

COUNTRY FRENCH SALAD

Organic spring mix, caramelized nuts, feta cheese, mandarin orange segments, quartered strawberries tossed in a crème raspberry vinaigrette

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, 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

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, shallots and fresh rosemary

THREE CHEESE POTATOES

Diced potatoes baked with cream sauce, caramelized onions and a three-cheese blend

HONEY GLAZED CARROTS

Roasted and seasoned baby carrots coated with honey and garnished with fresh basil and toasted pine nuts

CHILI LIME ROASTED POTATOES

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

YELLOW RICE PILAF

Saffron seasoned rice with seasonings

SOUTHERN STYLE POLE BEANS

Pole style green beans cooked with crumbled bacon and sautéed onions

SEASONAL VEGETABLES

A colorful seasonal blend of fresh vegetables cooked in olive oil, butter, and seasonings

SOUTHERN STYLE CHEESE GRITS

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

ROASTED SWEET POTATOES

Diced sweet potatoes roasted with olive oil and fresh savory herbs

ESQUITES

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

ROASTED BRUSSEL SPROUTS

Fresh brussel sprouts roasted with candied maple bacon or glazed balsamic 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

CRAB STUFFED MUSHROOM CAPS

Mushroom caps stuffed with a blend of seasoned crabmeat and cheese, topped with seasoned panko bread crumbs

SPINACH AND MOZZARELLA STUFFED MUSHROOM CAPS

Mushroom caps stuffed with a blend of spinach and shredded mozzarella, topped with seasoned panko bread crumbs

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 onsite)

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

ANDOUILLE SAUSAGE STUFFED MUSHROOM CAPS

Mushroom caps stuffed with ground andouille sausage and cheese, topped with seasoned panko bread crumbs

ENTREES

CHEF CARVED BEEF TENDERLOIN

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

CHEF CARVED PRIME RIB

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

CHEF CARVED TURKEY

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

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 chorizo, 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

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

SIDE DISHES

FRESH HERB AND CAULIFLOWER SOUFFLE

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

COLLARD GREENS

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

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

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.

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.

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 wedding packages include 5 hours service, 8 hours overall (*2 hour setup, 5 hours event including 1 hour of buffet service, 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.