

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

# Wedding BUFFET PACKAGE

## All Inclusive

62.00/person, 50 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

- 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, 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

**This menu is designed for over 50 guests - if you have less than 50 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

### **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/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/ea++



# Wedding BUFFET PACKAGE ADD-ONS CONT.

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

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## 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, 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++

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

### EXTRA VENDOR MEALS 15.00/ea++

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## TABLES, SEATING & COVERS

### TABLES

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

### 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++

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



# *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 *+3.00/person upgrade*

### 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, feat 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

**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:** 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 butler passing and 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 50-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 food-borne illness, especially if you have certain medical conditions.