

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@johnmichaalevents.com | JohnMichaelEvents.com

1836 Crandon Avenue, Winter Park, Florida 32789

Social / Corporate GOURMET BOXED LUNCHES

20.00/person, 25 person minimum.
+ 19% delivery fee + 6.5% sales tax

The following are served in an individual eco-friendly box with compostable disposable cutlery, appropriate condiments, a mint and bio-degradable napkin

Deli PLATE

- Turkey, ham and/or roast beef premium meats served on a kaiser roll with fresh romaine lettuce, tomato & Swiss cheese
 - Fresh dill potato salad cup
 - Fresh fruit cup
 - Mini bag of chips
- Gourmet jumbo cookie

SALAD *Speciale*

- Our signature Caesar salad served with your choice of grilled chicken breast or fresh vegetables
- Fresh baked croissant served with honey butter
 - Fresh fruit cup
- Gourmet jumbo cookie

Chilled ITALIAN

- Chilled ziti pasta tossed in a pesto cream sauce, with grilled chicken and fresh vegetables
- Fresh baked croissant served with honey butter
- Gourmet jumbo cookie

VEGETARIAN'S *Delight*

- Fresh pita stuffed with sprouts, tomatoes, cucumbers, romaine, tabbouleh & tzatziki dressing
- Homemade humus with pita chips
 - Fresh fruit cup
- Gourmet jumbo cookie

Summer SALAD PLATE

- Grilled and chilled fresh herb crusted chicken breast served atop a bed of mixed greens with choice of dressing
 - Fresh baked croissant served with honey butter
 - Fresh fruit cup
- Gourmet jumbo cookie

The EXECUTIVE

- +8.00/person upgrade
- Jumbo shrimp cocktail
- Grilled and chilled fresh herb crusted chicken breast on a fresh croissant with herbed mayonnaise, tomato, romaine lettuce & gouda cheese
 - Pasta pesto salad
- Gourmet chocolate dipped strawberries

ADDITIONAL OPTIONS

BEVERAGES

Assorted chilled canned sodas and bottled water 2.50/person++

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

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.

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.