

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 PLATED PACKAGE

All Inclusive

45.00/person, 25 people minimum. All items below are included in the social/corporate buffet package.

Options to add additional items are available on the next page.

The MENU

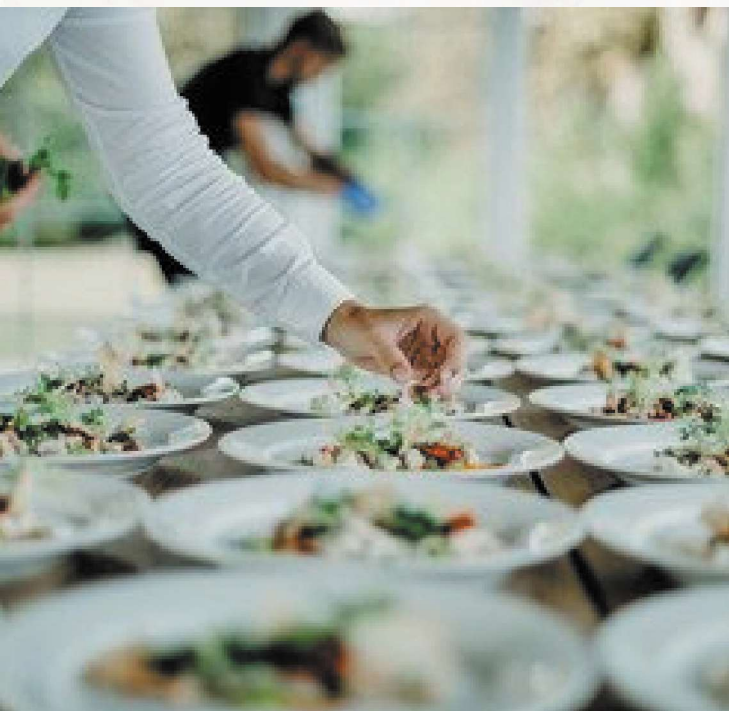
- One (1) salad selection
- One (1) entrée from chicken, seafood, meat or vegetarian
(you may offer your guests up to 3 different choices)
- Two (2) side dish selections *(all guests are served the same two side dishes)*
- Assorted rolls with butter
- One (1) dessert selection



The SET-UP

GUEST TABLE SETUPS: pure white round dinner plates, three-piece stainless flatware, salt, pepper, glass of cucumber/mint iced water, carafes of plain water on each guest table, napkin in your choice of fold style, glass salad plate, and dessert plate

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 PLATED PACKAGE ADD-ONS

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 with lids 200.00++
(up to 150 guests, 1.00/person++ more for over 150 guests)

GOURMET COFFEE STATION (add to basic coffee station)

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

TABLESIDE COFFEE SERVICE

Regular and decaf coffee, tableside creamer and sweeteners, china cup, teaspoon 5.00/person++

SELF-SERVE BEVERAGES

Decanters of lemonade, iced tea, one fruit infused water and one plain water served with plastic tumblers, sweeteners, and cocktail napkins 6.00/person++

BEER AND WINE BAR/BEVERAGE SETUPS

Certified bartender(s), ice, coke, sprite, diet coke, sparkling water, bottled water, lemons, limes, and all equipment, plastic tumblers, snack mix, bar décor and cocktail napkins. (any beer and wine provided by client) 7.00/person++

FULL LIQUOR 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) 12.00/person++

BEER AND WINE OPEN BAR (add to bar/beverage set ups)

Red and White wine varietals, Coors Light, Corona, and Yuengling bottled beers
priced per hour at 4.00/person++ (served unlimited at a 3 hour minimum)

FULL LIQUOR OPEN BAR (add to bar/beverage set ups)

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,
Priced per hour at 7.00/person++ (served unlimited at a 3 hour minimum)

Everything in bar/beverage setups and full liquor open bar. Includes complimentary sodas, sparkling water, and bottled water, guests pay for their drinks at \$8 for single mixed drinks, \$12 doubles, and \$6 for beer or wine 375.00++
(priced for up to 50 guests, add \$3pp for each guest over 50)

*\$10pp minimum bar sales - client is responsible to meet cash bar minimum or the 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 (1 per 25 guest) 125/ea++

Additional bartender and satellite bar required per 75 guests (\$125/bartender | \$100 beer/wine bar | \$150 full liquor bar)

Social / Corporate PLATED PACKAGE ADD-ONS CONT.

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

FOOD & EXTRAS

DUAL ENTRÉE OPTION (upgrade)

Offer smaller portions of any two (2) entrees to all guests 6.00/person++

BUTLER PASSED HORS D'OEUVRES

3 selections of your choice 12.00/person++ *(add each extra hors d'oeuvre for 3.00/person + upgrade if noted)*

BUTTER BOARDS

Upgrade to butter boards served to each table with up to 3 choices – sea salt peppercorn, garlic chili, pumpkin seed cranberry, pistachio honey, Italian herb garlic, lemon honey fig, brown sugar teriyaki \$2.00/person++

CHILDREN'S MEALS

Your choice of entree between chicken nuggets (6) with ranch, ketchup and bbq sauce and mini burger sliders (3) served with mac & cheese and fresh fruit, or pasta with marinara sauce served with broccoli. Plated and served to the child. 20.00/person++

VENDOR MEALS 25.00/ea++

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++

LINENS

Polyester floor length linens in your choice of over 50 different colors 25.00/each++

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



Butler Passed HORS D'OEUVRES



MEATBALLS

Our signature handmade meatballs with marinara, pomerey mustard and bourbon sauces

GF, NF, DF

STUFFED MUSHROOM CAPS

Hand stuffed mushroom caps dusted with panko breadcrumbs in your choice of:

Boursin cheese, V, NF

Seasoned crab meat, NF, DF **+2.00/person**

Spinach and mozzarella, V, NF **+1.00/person**

Andouille sausage, NF **+2.00/person**

MINI TWICE BAKED POTATO

Sliced red potatoes piped with a blend of mashed potato, bacon, cheddar cheese and served with a chive sour cream

GF, NF

MINI CHICKEN POT PIES

A filo shell filled with homemade chicken pot pie filling and topped with seasoned panko breadcrumbs

NF

FIERY MAC & CHEESE BITES

A pastry shell filled with spicy mac and cheese and topped with a flaming dust

V, NF

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

V, NF

MINI CORN MUFFINS

Our signature corn muffins served mini sized and topped with a pipette of honey butter

V, NF

FETA & SUNDRIED TOMATO CRISPS

Filo pastry filled with sundried tomato and feta cheese blend

V, NF

SWEET PEAR & BACON BRUSCHETTA

Diced sweet pears, crumbled bacon and blue cheese served atop a toasted baguette

NF

SPANAKOPITA

Traditional Greek pastry filled with spinach and feta cheese in a filo dough

V, NF

TOMATO BRUSCHETTA

Diced tomatoes, fresh herbs and olive oil served atop a toasted baguette with a grated parmesan cheese

V, NF

MINI BLT'S

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

a toasted baguette

NF

SMOKED CANDIED JAM TART

Smoked candied bacon jam tart piped with a deviled egg cream

NF

Butler Passed HORS D'OEUVRES



BEEF & BLUES

Our signature meatball combined with blue cheese and wrapped in applewood smoked bacon
GF, NF

QUESADILLA TRUMPETS

Cheese quesadillas with a blend of fresh vegetables, cilantro, Monterey jack and cheddar cheese rolled into a flour tortilla trumpet and served with salsa, V, NF
chicken quesadilla trumpets **+1.00/person, NF**

SHRIMP & GRITS

Cheddar cheese grits topped with petite shrimp and chorizo served in a petite martini glass
GF, NF

CHICKEN SATAY *+1.00/person*

Seared and skewered chicken served with peanut, zesty orange, and toasted sesame
GF, NF, DF

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
GF, NF

CHICKEN & WAFFLES

Delicious Belgium waffle topped with fried chicken, country gravy and drizzled with maple syrup
NF

BALSAMIC WATERMELON BITE

Refreshing watermelon cube topped with a feta, mint and shallot blend and drizzled with a balsamic glaze
V, GF, NF

BACON WRAPPED DATE WITH ALMOND

Pitted sweet date stuffed with a crunchy almond and wrapped in applewood smoked bacon
GF, DF

MINI MEATLOAF ATOP

MASHED POTATOES *+1.00/person*

100% Wagyu beef with caramelized onion and topped with a tomato brown sugar glaze served in a mini faux cast iron skillet with mini fork
GF, NF

NASHVILLE HOT CHICKEN & WAFFLE

Nashville hot chicken and waffle tender with a maple drizzle (facility must allow frying on site)
NF

MINI BEEF WELLINGTON *+1.00/person*

Beef tenderloin with a mushroom duxelle wrapped in a puff pastry
NF

TUSCAN RATATOUILLE TARTS

Roasted zucchini, yellow squash, onions, and peppers with garlic, oregano, basil and ricotta cheese in a buttery tart shell
V, NF

Butler Passed HORS D'OEUVRES

CRAB CAKES +4.00/person

Maryland style crab with the perfect blend of seasonings, served with remoulade and key lime mustard sauces
NF

SCALLOPS WRAPPED IN BACON +2.00/person

Jumbo bay scallops lightly seasoned and wrapped in applewood smoked bacon
GF, NF, DF

BEEF SATAY +2.00/person

Seared and skewered beef served with chimichurri, horseradish cream, and pomerey mustard sauces
GF, NF, DF

COCONUT SHRIMP +3.00/person

Coconut crusted jumbo shrimp fried on-site and served with raspberry, key lime, and honey mustard sauces (facility must allow frying on site), GF

MEDITERRANEAN CUPS +1.00/person

A blend of black olives, feta cheese, diced tomatoes, diced cucumber served in a filo shell and topped with a drizzle of tzatziki sauce and micro cilantro garnish
V, NF

MINI PIZZA TARTS

Flour tart shells filled with marinara, mozzarella and the following assortments: cheese, pepperoni, sausage, or veggie
V, NF options

PRETZEL BITES +1.00/person

Warm soft pretzel bites dusted with salt and cinnamon sugar and served with pomerey mustard and warm cheese sauce
V, NF

MINI CORNDOGS +1.00/person

Fresh fried miniature corndogs served with catsup, sweet bbq and pomerey mustard sauces (facility must allow frying on site)
NF

SLIDERS +2.00/person

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

FRESH FRIED CARNIVAL FRIES +1.00/person

Seasoned with sea salt served with malt vinegar (facility must allow frying on site)
V, VEG, GF, NF, DF

MINI EMPANADAS +1.00/person

Crispy miniature beef empanadas served with tomato salsa (facility must allow frying on site)
NF

GRILLED CHEESE AND SOUP SHOOTERS +1.00/person

white cheddar, swiss and provolone cheeses lightly grilled on 7 grain bread and served in a shooter of tomato bisque
V, NF

JUMBO SHRIMP COCKTAIL +5.00/person

Chilled jumbo cocktail shrimp served with lemons, cocktail and remoulade sauces
GF, NF, DF

SUSHI ROLLS +7.00/person

California rolls, shrimp tempura rolls or spicy tuna rolls with ginger, soy and wasabi sauces
V, VEG, GF, NF, DF options

PLANTAIN CUPS +1.00/person

Crispy plantain cups with a ranch drizzle and fresh cilantro garnish filled with your choice of shrimp creole, beef barbacoa, or chicken tinga - GF, NF, DF options
+1.00/person for each extra flavor added

MINI CHEESE AND JALAPENO AREPA

Arepa with a ranch drizzle and fresh cilantro garnish filled with your choice of shrimp creole, beef barbacoa, or chicken tinga - NF
+1.00/person for each extra flavor added

V - Vegetarian | VEG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free



Butler Passed HORS D'OEUVRES

MINI GOURMET COOKIES

Your choice of up to 6 flavors of our signature cookies served warm
V, GF, NF options

BANANA PUDDING SHOOTERS

Homemade banana pudding in a shooter cup topped with crumbled nilla wafers
V

PECAN TARTS

Sweet pastry shell baked with pecan pie mix and topped with whipped cream and cinnamon sprinkle
V

GOURMET DIPPED STRAWBERRIES

Chocolate, white chocolate, chocolate nut, white chocolate oreo and chocolate coconut
V, GF, NF options

CAKE SHOOTERS +1.00/person

Your choice of up to 3 flavors of our signature cake shooters (seasonal flavors available)
V, NF options

MINI BUTTERMILK PIES

Mini buttermilk pie with whipped cream, raspberry sauce, and fresh raspberry garnish
V, NF

BAVARIAN CREAM BERRY TARTS +2.00/person

Flakey tart shell filled with Bavarian cream and topped with fresh berries, lemon zest and a sweet orange glaze
V, NF

MINI CHEESECAKES +1.00/person

Your choice of a tropical assortment with lemon blueberry, key lime, and strawberry margarita flavors or a chocolate assortment with Dulce de leche, mocha cappuccino, and decadent turtle - V, NF options
+2.00/person upgrade for both assortments

GOAT CHEESE AND HONEY CRISPS +1.00/person

A creamy blend of goat cheese and honey, hand wrapped in buttery phyllo pastry, and topped with a brown sugar crumble
V, NF

MACAROONS +2.00/person

Your choice of a classic assortment of chocolate, lemon, raspberry, coffee, pistachio, and vanilla or a decadent assortment of salted caramel, candied orange, coconut, fig, lemon curd and chocolate gianduja
V, GF, NF options
+2.00/person upgrade for both assortments

V - Vegetarian | VEG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free



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 (facility must have oven)
NF

ROQUEFORT MUSHROOM CHICKEN

Grilled chicken breast topped with sautéed mushrooms and a Roquefort cheese with fresh herb cream sauce
NF

SPICY ADOBO GRILLED CHICKEN

Seasoned grilled spicy chicken breast topped with a fresh sweet and tangy mango salsa
GF, NF, DF

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
GF, NF

ROSEMARY LEMON CHICKEN

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

CHICKEN MARSALA

Grilled chicken breast laced with a marsala mushroom sauce
GF, NF

TERIYAKI CHICKEN

Grilled marinated chicken breast topped with a teriyaki brown sugar ginger glaze and grilled pineapple
GF, NF, DF

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
GF, NF, DF

SEAFOOD

MAPLE SALMON

Baked salmon filet with a sweet maple glaze with fresh cilantro garnish
GF, NF, DF

SESAME CRUSTED SALMON

Baked salmon filets garnished with black and white sesame seeds and served with zesty orange, toasted sesame, and horseradish sauces
GF, NF, DF

BOURBON GRILLED SHRIMP SKEWER

A jumbo shrimp skewer seasoned, grilled and glazed with a sweet bourbon sauce
NF, DF

CILANTRO CURRY SEARED MAHI MAHI

Mahi Mahi loin seasoned and pan seared then topped with a creamy cilantro curry sauce
NF

Sauces can be made GF upon request

V - Vegetarian | VEG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free

Main Course

ENTREES



MEATS

SIRLOIN STEAK

6-ounce filet cut sirloin steak grilled medium and served with your choice of sauce: garlic butter, mushroom madeira or rosemary tarragon cream
GF, NF, DF options

HANGER STEAK

Perfectly seasoned hanger steak grilled medium and served with your choice of sauce: horseradish cream, chimichurri or pomerey mustard
GF, NF, DF

BEEF BRISKET

A very flavorful cut of meat seasoned with spices and smoked, slow baked and topped with caramelized onions and sweet barbecue sauce
GF, NF, DF

FILET MIGNON

6-ounce angus filet seasoned and grilled medium, served with your choice of sauce: herbed butter, mushroom madeira or rosemary tarragon cream
+12.00/person upgrade
GF, NF, DF options

VEGETARIAN

CHEESE TORTELLINI

Cheese tortellini with your choice of sauce:

- Spinach alfredo cream sauce V, NF
- Sun-dried tomato and herb cream sauce V, NF

PASTA PRIMAVERA

Spiral pasta with a fresh array of vegetables, garnished with parmesan cheese in your choice of sauce:

- Spinach alfredo cream sauce V, NF
- Pesto cream sauce V

VEGETABLE LASAGNA

Pasta layered with fresh vegetables, three different cheeses and a creamy bechamel sauce
V, NF

STUFFED CHEESE SHELLS

Large stuffed cheese shells with your choice of sauce and topped with parmesan cheese:

- Spinach alfredo cream sauce V, NF
- Roasted marinara sauce V, NF, DF
- Pesto cream sauce V, DF

TEMPEH STEAK WITH QUINOA MARINARA

Twin tempeh medallions served with a chipotle quinoa mix and marinara sauce
V, VEG, GF, NF, DF

CHAR GRILLED EGGPLANT PARMESAN

Seasoned grilled eggplant topped with melted vegan cheese and a roasted marinara sauce otop
V, VEG, GF, NF, DF

Sauces can be made GF upon request

V - Vegetarian | VEG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free

Main Course SALADS

ROQUEFORT PEAR SALAD

Mixed greens, crumbled blue cheese, chopped sweet pears tossed together with caramelized walnuts and a raspberry vinaigrette
V, GF

WATERMELON SALAD

Cubed watermelon, feta cheese, chopped red onion, cucumber and arugula tossed with an olive oil, garlic and lemon dressing
V, GF, NF

CAESAR JOHN MICHAEL

Romaine lettuce tossed with sliced mushrooms, sliced red onions, grated parmesan cheese, homestyle croutons and our award winning caesar dressing
V, NF

SALAD JOHN MICHAEL

Our classic simple salad - organic spring mix, caramelized walnuts and a raspberry vinaigrette
V, VEG, GF, DF

COUNTRY FRENCH SALAD

Organic spring mix, caramelized nuts, feta cheese, sliced oranges, quartered strawberries in a raspberry crème vinaigrette
V, GF

MEDITERRANEAN SALAD

Romaine lettuce and spring mix tossed with roasted red peppers, cucumbers, black olives and feta cheese in a balsamic ranch dressing
V, GF, NF

V - Vegetarian | VEG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free



Main Course

SIDE DISHES

RED PEPPER AND PARMESAN STICKY 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

V, GF, NF

GARLIC MASHED POTATOES

Mashed red potatoes with the perfect blend of garlic, butter and cream

V, GF, NF

"FULLY INVOLVED" MASHED POTATOES

Our garlic mashed potatoes adding cheddar cheese, bacon and chives

+2.00/person upgrade

GF, NF

ROASTED SWEET POTATOES

Diced sweet potatoes roasted with olive oil and fresh savory herbs

V, VEG, GF, NF, DF

CHILI LIME ROASTED POTATOES

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

V, GF, NF, DF

ROSEMARY SHALLOT POTATOES

Quarter cut red new potatoes tossed in olive oil, seasoning, shallots and fresh rosemary

V, VEG, GF, NF, DF

POTATO GRATIN

Thinly sliced rustic potatoes, layered and baked with a savory blend of heavy cream, rich butter, roasted garlic and a creamy mix of Gruyere and cheddar cheese

V, GF, NF

YELLOW RICE PILAF

Saffron seasoned rice with diced vegetables and seasonings

V, GF, NF

SWEET POTATO GRATIN

A blend of sweet and russet potato with gruyere cheese and cream

V, GF, NF

SEASONAL VEGETABLES

A colorful seasonal blend of fresh vegetables roasted with seasonings

V, VEG, GF, NF, DF

ROASTED BRUSSEL SPROUTS

Fresh brussel sprouts roasted with maple bacon or glazed balsamic bacon

GF, NF, DF

ESQUITES

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

V, GF, NF

V - Vegetarian | VEG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free



Main Course

DESSERTS

CHOCOLATE CAKE

Rich chocolate cake with whipped cream
and a raspberry drizzle
V, NF

KEY LIME PIE

Authentic yellow key lime pie served with whipped cream
and crushed graham sprinkles
V, NF

CLASSIC CARROT CAKE

Moist cake made with fresh carrots, cream cheese filling
and cream cheese icing
V

HOMESTYLE CHEESECAKE

A smooth and creamy cheesecake served with your
choice of chocolate sauce or pureed strawberries
with whipped cream on top
V, NF

CHOCOLATE DECANDECE CAKE +2.00/person

A rich chocolate cake layered with velvety chocolate mouse,
chocolate cookie crust, ganache and chocolate chips
V, NF

TIRAMISU CAKE +2.00/person

Espresso soaked lady fingers with
marscarpone cream and cocoa
V, NF

CAKE SHOOTERS

Cake shooters served in shooter cups with mini spoons in your
choice of 3 of the following flavors:
vanilla caramel, vanilla blackberry, double chocolate, chocolate
cinnamon, red velvet raspberry, red velvet white chocolate,
double strawberry, strawberry mango, and strawberry key lime
ask about seasonal flavors
V, NF

JUMBO GOURMET COOKIE PLATTERS

Your choice of our "famous" gourmet cookies in up to 6
flavors: chocolate chip, heath bar, lemon cooler, peanut butter,
triple chocolate, royale, oatmeal raisin, sugar, m&m, red
velvet, white chocolate cranberry, white chocolate macadamia
nut, almond joy, peanut butter cup, caramel pecan, gluten free
chocolate chip and gluten free snickerdoodle served on
platters to each guest table
V, GF, NF options

LEMON BERRY CRUMB CAKE +2.00/person

Vanilla crumb cake with lemon marscarpone cream topped
with blueberries and cranberries
V, NF

HAZELNUT CAKE (VEGAN) +3.00/person

A rich cake made of dates, coconut milk, dark chocolate,
coconut oil, almonds, buckwheat, hazelnuts and salt.
V, VEG, GF, DF

V - Vegetarian | VEG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free



Additional INSPIRATIONS

SALADS

GARDEN SALAD +2.00/person

Romaine lettuce, onions, tomatoes, mushrooms, cucumbers, carrots and croutons served with ranch and balsamic dressings on the side
V, VEG, GF, NF, DF options

HEIRLOOM TOMATO AND FETA

Tri-colored fresh heirloom tomatoes with feta cheese, fresh basil and topped with a balsamic glaze
V, GF, NF

SPINACH SALAD

Fresh baby spinach, chopped eggs, red onions, mushrooms and crumbled bacon served with a hot bacon vinaigrette on the side
GF, NF, DF

GREEK SALAD +2.00/person

Tomatoes, cucumbers, olives, feta cheese, red onions, and pepperoncini's, tossed with fresh herbs in a Greek dressing
V, GF, NF

ENTREES

PRIME RIB +18.00/person (portions of 16)

Prime rib with an onion garlic rub baked to a juicy medium rare served with horseradish cream
GF, NF, DF

CRAB CAKES +12.00/person

Two jumbo Maryland crab cakes blended with the perfect seasonings and served with your choice of a remoulade or key lime mustard sauces
NF

VEGETABLE STIR FRY +3.00/person

Classic stir fry noodles with fresh vegetables in a light teriyaki glaze (vegetarian - no sides)
V, NF, DF

PORK TENDERLOIN

A large onion and garlic marinated pork loin chop perfectly baked with seasonings and served with a bourbon caramelized onion sauce
GF, NF, DF

MISO SALMON

Fresh salmon filet in sweet miso glaze
GF, NF, DF

V - Vegetarian | VEG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free



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.