

# 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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# Wedding BUFFET PACKAGE

## All Inclusive

47.00/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 seafood 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 8 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:** eco-friendly and compostable plates, utensils, and paper 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

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

### 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++

### 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++

### 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  
priced per hour at 4.00/person++ (served unlimited at a 3 hour minimum)

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

### 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 \$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*

### 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)



# 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++

### BUTTER BAR

Upgrade to a butter bar at the buffet 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++

### 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

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++

**EXTRA VENDOR MEALS** 25.00/ea++

**VEGAN MEAL UPGRADE** 25.00/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

## 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 3.00/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 on-site 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 **+3.00/person**  
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 SEARD MAHI MAHI

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

### SHRIMP AND GRITS

Cheddar cheese grits topped with jumbo shrimp and chorizo  
GF, 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

#### CHEF PULLED PERNIL

A Latin inspired meat rubbed with a citrus adobe seasoning and baked to perfection sauces include: garlic jalapeno pepper, pomerey mustard and sweet bbq  
GF, NF, DF

#### CHEF CARVED PORK TENDERLOIN

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

#### 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  
GF, NF, DF

#### CHEF CARVED ROUND OF BEEF

Seasoned and tenderly cooked eye round of beef, served with your choice of sauce:

- Mushroom madeira sauce
  - Fresh rosemary and tarragon cream sauce
- GF, NF, DF



#### CHEF CARVED HANGAR STEAK

Perfectly seasoned hanger steak grilled medium rare sauces include: horseradish cream, chimichurri and pomerey mustard **+3.00/person upgrade**  
GF, NF, DF

#### CHEF CARVED BEEF BRISKET

A very flavorful marbled cut of meat seasoned with spices and smoked, slow baked and served pomerey mustard, spicy barbecue, and sweet barbecue sauces  
GF, NF, DF

#### ROPA VIEJA

Authentic Latin dish with shredded flank steak, savory vegetables and thickened spicy tomato sauce  
GF, NF, DF

### 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  
NF

#### CREAMY THREE CHEESE PASTA

Pasta tossed with parmesan and ricotta cheese in a blend of marinara and alfredo sauces, then baked with mozzarella cheese on top (option: traditional baked pasta with marinara and mozzarella cheese)

Add Mini Meatballs **+2.00/person upgrade**  
V, NF

#### 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

#### 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

#### CHEESE TORTELLINI

Cheese tortellini with your choice of sauce:

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

*\*Sauces can be made GF upon request\**

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

# Main Course SALADS

## COUNTRY FRENCH SALAD

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

## CAESAR JOHN MICHAEL

Romaine lettuce tossed with sliced mushrooms, sliced red onions, grated parmesan cheese, home-style 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

## WATERMELON SALAD

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

## 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 side  
V, VEG, GF, NF, DF

## MEDITERRANEAN SALAD

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

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



# Main Course

## SIDE DISHES

### **BROCCOLI & CHEESE CASSEROLE**

A blend of broccoli, diced celery, cheeses, butter, cream and eggs poured over pieces of hand torn baguette bread  
V, NF

### **BAKED CORN CASSEROLE**

Our classic home style moist and sweet corn casserole  
V, NF

### **ROASTED SWEET POTATOES**

Diced sweet potatoes roasted with olive oil and special seasonings  
V, VEG, GF, NF, DF

### **HONEY GLAZED CARROTS**

Steamed baby carrots lightly coated with honey and tossed with fresh basil and pine nuts  
V, VEG, GF, DF

### **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

### **YELLOW RICE PILAF**

Saffron seasoned rice with seasonings  
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**

***+2.00/person upgrade***

Our garlic mashed potatoes adding cheddar cheese, bacon and chives  
GF, NF

### **ROSEMARY SHALLOT POTATOES**

Quarter cut red new potatoes tossed in olive oil, seasoning, shallots and fresh rosemary  
V, VEG, GF, NF, DF

### **THREE CHEESE POTATOES**

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

### **CHILI LIME ROASTED POTATOES**

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

### **ESQUITES**

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

### **FRESH HERB AND CAULIFLOWER SOUFFLE**

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

### **SOUTHERN STYLE POLE BEANS**

Pole beans cooked with crumbled bacon and sautéed onions  
GF, NF, DF

### **SOUTHERN STYLE CHEESE GRITS**

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

### **MASHED POTATO BAR *+5.00/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  
V, GF, NF

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



# Additional INSPIRATIONS

## ENTREES

### CHEF CARVED BEEF TENDERLOIN +18.00/person

Whole marinated tenderloin (filet), seasoned and grilled, sauces include: mushroom demi, pomerey mustard and blue cheese (*portions of 16*)  
GF, NF, DF

### CHEF CARVED TURKEY

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

### MISO SALMON

Fresh salmon filets with a sweet miso glaze  
GF, NF, DF

### CHEF CARVED PRIME RIB +18.00/person

Whole prime rib with an onion garlic rub baked to a juicy medium rare, served with horseradish cream and au jus sauces (*portions of 16*)  
GF, NF, DF

### SHRIMP PAELLA

Saffron rice mixed with green peas, red peppers and onions topped with seasoned shrimp  
GF, NF

## PASTAS

### MAC & CHEESE BAR +5.00/person

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  
V, NF

### VEGETABLE LASAGNA

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

### VEGETABLE STIR FRY +3.00/person

Classic stir fry noodles with fresh vegetables in a light teriyaki glaze  
V, NF, DF

## SALADS

### ROQUEFORT PEAR SALAD

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

### 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

## SIDE DISHES

### COLLARD GREENS

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

### RED BEANS AND RICE +1.00/person

Tender slow cooked red beans with andouille sausage served with white rice  
GF, NF, DF

### SWEET POTATO CASSEROLE

A blend of sweet potatoes, cream, butter and brown sugar topped with caramelized mini marshmallows  
V, GF

# 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.