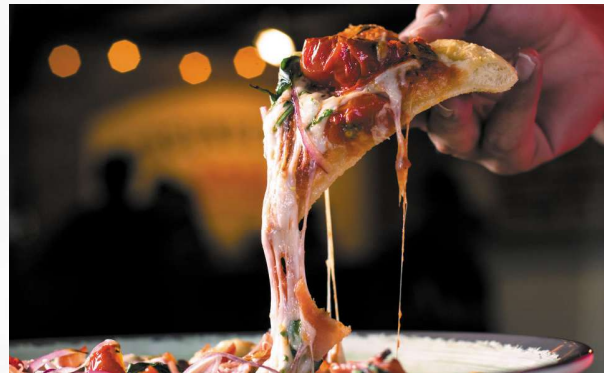


JOHN MICHAEL

CATERING AND WEDDINGS



We are ready to help cater your
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1836 Crandon Avenue, Winter Park, Florida 32789

Wedding STATION PACKAGE

All Inclusive

41.00/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
(add each extra hors d'oeuvre for 3.00/person + upgrade if noted)
- Pick and choose your perfect stations menu (station service for 1.5 hours)



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 8 guests per table), all food and beverage tables and up to 3 additional linens to be used as you wish

GUEST TABLE SETUPS: pure white square china cocktail plates (at each station), 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

STATION SETUPS: menu signs for each station, bamboo buffet equipment and black spandex linens

BAR/BEVERAGE SETUPS: 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 or overlay linen, charger plates on sweetheart table. Couple released to stations first, petite butler passed 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: 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 STATIONS 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 syrups, whipped cream, chocolate shavings, sugar swizzle sticks, honey and lemons 150.00++ (up to 150 guests, 1.00/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 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*

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)



Wedding STATION 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++

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. 45.00/person++

BUTTER BAR

Upgrade a station with rolls to include a butter bar 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 and 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 25.00/person++

Your choice of **Grilled Tempeh Steaks** with a chipotle lime quinoa marinara sauce or **Char Grilled Eggplant Parmesan** topped with a vegan cheese and roasted marinara sauce. Both options served with sautéed fresh vegetables in olive oil with seasoning

EXTRA VENDOR MEALS 25.00ea++

TABLES, SEATING & COVERS

TABLES

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

LINENS

Polyester floor length linens in your choice of over 50 different colors 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



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



Graze Craze STATIONS

MEZE PLATTER +8.00/person

A gourmet presentation of humus, kalamata olives, genoa salami, herbed buffalo mozzarella balls, sliced provolone cheese, balsamic marinated, roasted and chilled vegetables including mushrooms, red & yellow peppers and pole beans served with assorted crisps

V, VEG, GF, NF, DF options

CHEESES, SPREADS AND FRUITS +8.00/person

A decorated presentation of brie, sliced NY cheddar and swiss cheeses with hummus and spinach dip complimented with a colorful array of seasonal fresh fruits and served with assorted crisps

V, VEG, GF, NF, DF options

BRUSCHETTAS AND TAPENADE +8.00/person

Roasted tomato, sweet pear bacon and pesto tomato herb bruschettas served with olive tapenade, herb infused olive oils, assorted crisps and sliced baguette bread

option to add to either station above for +4.00/person

V, VEG, GF, NF, DF options

CHARCUTERIE BOARD +11.00/person

Your choice between a standard, sweet, or breakfast board option to include:

- A variety of cured meats, cheeses, fruits, vegetables, hummus, toasts and breads
- Fresh fruits, gourmet chocolates and baked treats
- Breakfast meats, fresh fruits, eggs, and pastries

V, VEG, GF, NF, DF options

CHARCUTERIE SPREAD +18.00/person

A vast grazing display to include a variety of cured meats, cheeses, combined with fresh fruits and vegetables, dips, jams, fresh baked breads and artisan crackers presented with fresh floral accents

Gourmet option for +29.00/person

V, VEG, GF, NF, DF options

TRAIL MIX BAR +12.00/person

Guests can mix and match their favorite ingredients to create the perfect custom blend. A variety of nuts, dried fruits, seeds, chocolates, and crunchy add-ins are available.

Includes decorated display and trail mix bags

Upgrade options: gourmet selections, personalized bags

V, VEG, GF, NF, DF options



Craft & Catch STATIONS

BUILD YOUR OWN

MASHED POTATO BAR +10.00/person

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 options

MAC & CHEESE BAR +10.00/person

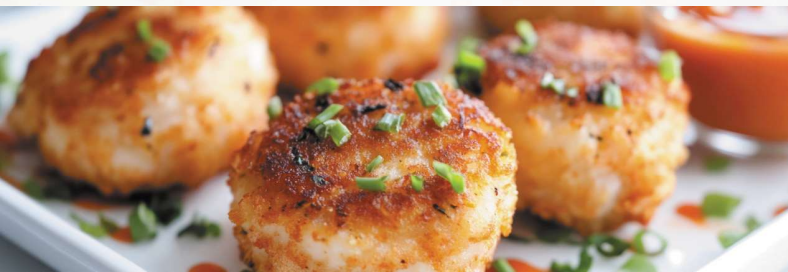
White cheddar and yellow cheddar spiral macaroni and cheese served with bacon bits, crispy onions, broccoli, ground chorizo, diced ham, seasoned panko breadcrumbs, salsa and jalapenos
V, NF options

FIESTA BAR +12.00/person

Flour tortillas, corn nacho chips, seasoned ground beef, fajita style chicken, sour cream, lettuce, shredded cheddar, salsa, hot queso cheese, guacamole and corn
V, GF, NF, DF options

SALAD BAR +12.00/person

Chopped romaine, spring mix, diced chicken, bacon bits, shredded cheddar, grated parmesan, croutons, broccoli, slice mushrooms, shred carrots, corn, diced cucumbers, dice green peppers, cherry tomatoes, slice black olives, slice red onions, balsamic vinaigrette, raspberry vinaigrette and ranch dressings
Upgraded toppings marinated shrimp +3.00/person, all others +1.00/person for each fresh spinach, crumbled feta, shredded mozzarella, honey roasted sunflower seeds, shaved parmesan, caramelized walnuts, chopped egg and Caesar dressing
V, VEG, GF, NF, DF options



SEAFOOD

CRAB CAKES +12.00/person

Chef grilled on-site Maryland crab cakes blended with the perfect seasonings and served with remoulade sauce and key lime mustard sauces
NF, DF

SUSHI +16.00/person

A decorated display with your choice of five different rolls and served with wasabi, ginger, soy sauce and chopsticks, upgrade to chef-rolled on site at +22.00/person
V, VEG, GF, NF, DF options

SMOKED SALMON PLATTER +13.00/person

a plentiful display of whole sliced fresh smoked Norwegian salmon with a pastrami spice crust (coriander, garlic, mustard seeds, black pepper, and paprika) served with capers, diced red onions, chopped eggs, boursin spread and assorted crisps
GF, NF, DF options

JUMBO SHRIMP COCKTAIL +12.00/person

Jumbo shrimp served on a bed of ice with lemon wedges, cocktail and remoulade sauces
Upgrade options to add crab claws +5.00/person, oysters +10.00/person, clams +5.00/person
GF, NF, DF

Sliced to Perfection

STATIONS



CHEF CARVED HANGER STEAK +14.00/person

Perfectly seasoned hanger steak grilled medium rare
sauces include: horseradish cream, chimichurri and pomerey mustard served with mini clam-shelled rolls
GF, NF, DF

CHEF CARVED FLANK STEAK +14.00/person

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 BEEF BRISKET +14.00/person

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 served with mini clam-shelled rolls
GF, NF, DF



CHEF CARVED PERNIL +12.00/person

A Latin inspired meat rubbed with a citrus adobe seasoning and baked to perfection, sauces include: jalapeno garlic parmesan, pomerey mustard and sweet barbecue served with mini clam-shelled rolls
GF, NF, DF

CHEF CARVED PORK TENDERLOIN +14.00/person

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



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 PRIME RIB +18.00/person

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

Savor the Flavor STATIONS

ALL AMERICAN +14.00/person

Grilled all beef sliders with cheddar cheese, mini hot dog sliders and fresh fried carnival style fries (facility must allow on-site frying), served with caramelized onions, mustard, catsup, sea salt and malt vinegar
GF, NF, DF options

FRESH FRIES CARNIVAL FRIES +10.00/person

Fresh fried french fries in sea salt, cajun, and garlic parmesan flavors, served with malt vinegar and catsup on the side (facility must allow on-site frying)
V, VEG, GF, NF, DF options

STREET TACOS +14.00/person

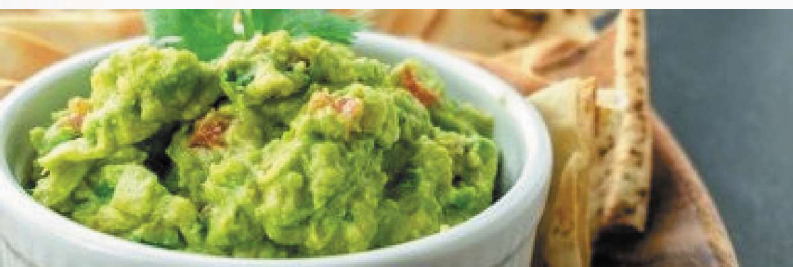
Our street tacos served with diced onions, cotija cheese, salsa, cilantro and a lime wedge on a soft flour tortilla shell in your choice of up to 3 options: barbacoa (shredded beef), carnitas (diced pork), shredded chicken, ground chorizo, jack fruit (vegan), and sauteed vegetables (onions, peppers, and mushrooms)
V, VEG, GF, NF, DF options

GOURMET MINI PIZZAS +16.00/person

Mini pizzas topped with the following combinations and baked on-site and served with grated parmesan, red pepper flakes, and fresh basil on the side:

- roasted tomato marinara, shredded mozzarella, sausage, pepperoni and bacon
- pesto, shredded mozzarella, diced chicken, pine nuts and grated parmesan
- roasted tomato marinara, shredded mozzarella, yellow onions, black olives and green peppers

V, NF options



CHEF PREPARED PASTA SAUTE +14.00/person

Our chef will sauté on-site in front of your guests your choice of two (2) combinations from each of the following and served with parmesan cheese, garlic knots, and peppercorn grinders:
pastas: spiral, bowtie, penne, cheese tortellini
sauses: roasted marinara, pesto cream, spinach alfredo, sun-dried tomato herb cream
fixings: meatballs, cubed chicken, fresh vegetable blend
V, NF, DF options

FRESH GUACAMOLE AND SALSA +14.00/person

Our chef will prepare in front of your guest and serve fresh hand ground guacamole, tomato salsa and mango salsa served with warm tortilla chips
V, VEG, GF, NF, DF

FRESH FRIED CHICKEN TENDERLOINS +16.00/person

Fried on-site hand battered chicken tenderloins served with ranch, sweet bbq, pomerey mustard and warm rosemary tarragon cream sauces (facility must allow on-site frying)
GF, NF

SLIDER BAR +14.00/person

Your choice of up to 3 combinations served on a soft mini yeast roll: angus beef patty and cheddar cheese, Cuban style shredded pork, pomerey mustard, and dill relish mix with swiss cheese, fried chicken patty and cheddar cheese (facility must allow on-site frying), black bean burger patty with swiss cheese, and shredded jackfruit, with catsup, mustard, bbq sauce and dill pickles on the side
V, NF, DF options

CHICKEN AND WAFFLES SMALL PLATE +14.00/person

Fresh fried chicken atop a delicious Belgian waffle topped with a rosemary tarragon cream sauce and drizzled with maple syrup (facility must allow on-site frying)
NF

Delectable Dessert STATIONS



POPCORN BAR +8.00/person

A choice of 3 different types of sweet and/or savory popcorn flavors served in baskets on a decorated table with wax popcorn bags for your guests

Upgrade options (ask for pricing): additional flavors, personalized bags

V, VEG, GF, NF, DF options

MINI GOURMET COOKIES +8.00/person

Your choice of up to 6 flavors of our signature cookies served warm and with shooter cups of white & chocolate milk.

Flavors include: chocolate chip, heath bar, lemon cooler, peanut butter, triple chocolate, royale, sugar, m&m, red velvet, white chocolate cranberry, white chocolate macadamia nut, almond joy, peanut butter cup, caramel pecan, GF chocolate chip and GF snickerdoodle

V, GF, NF, DF options



CHEF PREPARED FLAMING DONUTS +12.00/person

Our chef will saute donut holes in melted brown sugar & butter, then flambé with 151 rum in front of your guests

for guests to roll in their choice of toppings including:

chocolate, raspberry and caramel sauces, powdered sugar, cinnamon sugar, chocolate curls, whipped cream, crushed peanuts, crumbled bacon, crushed graham crackers, coconut, crushed Oreos and sprinkles

V, NF, DF options

CHEF PREPARED BANANAS FOSTER +12.00/person

A French Quarter favorite - a perfect sauce consisting of brown sugar, butter, fresh lemon, fresh orange and cinnamon tossed with fresh bananas then flambéed in front of your guests with 151 rum and served over vanilla bean ice cream

V, GF, NF

SWEET TREATS DISPLAY +14.00/person

A decorated display of mini gourmet cookies, gourmet dipped strawberries, chef's choice cake shooters, assorted macaroons, mini cheesecakes, and petit fours

Upgrade options for +2.00/person each: banana pudding shooters, cake shooters, fresh berry tarts, mini buttermilk pies, or goat cheese and honey triangles (served warm)

V, VEG, GF, NF, DF options



CANDY BAR +12.00/person

Beautifully decorated assorted candy bar with choice of up to 8 different types of candies focusing on either type of candy or color of candy, includes candy bags

Upgrade options: gourmet candies, personalized bags

V, VEG, GF, NF, DF options

Delectable Dessert STATIONS

MINI TRUFFLES +450/flat rate for 600 piece minimum

Decant truffles served mini sized in your choice of up to 4 flavors, options include amaretto, banana, black forest, butter pecan, cappuccino, caramel, champagne, chocolate, coffee, hazelnut, irish crème, key lime, lemon, maple, mint, orange, raspberry, rum, sea salt caramel, tiramisu, toasted coconut, and vanilla V, GF, NF options

ICE CREAM BAR +10.00/person

Ice cream attendant (with or without costume) and decorated setup with choice of 3 ice cream flavors and 7 toppings:

- **ice cream:** vanilla, chocolate, strawberry, mint choc chip, butter pecan, cookies n cream
- **toppings:** caramel sauce, chocolate sauce, chopped strawberry sauce, whipped cream, crushed peanuts, crushed oreos, crushed peppermint, shredded coconut, crushed graham crackers, maraschino cherries, mini chocolate chips, chocolate or rainbow sprinkles

V, VEG, GF, NF, DF options

MINI COBBLERS +10.00/person

Apple, peach, and blueberry cobbler served in a Mini cast iron skillet and topped with fresh whipped cream V, NF, options



PIE BAR +12.00/person

A decorated presentation of assorted pies with pie servers choose 4 of the following types of pies: apple, peach, key lime, cherry, blueberry, strawberry, lemon merengue, dutch apple, banana cream, coconut cream, chocolate cream and chocolate peanut butter (*seasonal selections available*)

V, NF, options

MILK SHAKE BAR +12.00/person

Includes an attendant and blenders, milkshake cup with lid and straws and decorated setup with choice of 3 flavors and the following toppings:

- **ice cream:** vanilla, chocolate, strawberry, mint choc chip, butter pecan, cookies n cream
- **toppings:** whipped cream, maraschino cherries, crushed peanuts, chocolate and caramel sauce

V, GF, NF, options

CAKE SHOOTERS +10.00/person

Cake shooters served in shooter cups with mini spoons in your choice of 3 of the following flavors:

vanilla caramel with graham sprinkles, vanilla blackberry with fresh blackberry, double chocolate with cocoa dust, chocolate cinnamon with cinnamon dust, red velvet raspberry with fresh raspberry, red velvet white chocolate with cocoa dust, double strawberry with graham sprinkles, strawberry mango with graham sprinkles, and strawberry key lime with graham sprinkles (*seasonal selections available*)

V, NF



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 wedding packages include 5 hours service, 8 hours overall (2 hour setup, 5 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 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 foodborne illness, especially if you have certain medical conditions.