

JOHN MICHAEL
CATERING AND WEDDINGS



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

Social / Corporate SOCIAL BUTLER PASSED HORS

All Inclusive

8.00/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

- Pick and choose your perfect menu for a minimum of 3 items
Cost of each item gets added to total (passing service for 1.5 hours)

The SET-UP

SERVICEWARE: decorative passing trays with mini floral accents and cocktail napkins

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 SOCIAL BUTLER PASSED ADD-ONS

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

FOOD, BEVERAGE & EXTRAS

EXTENDED FOOD SERVICE TIME: Each additional ½ hour 4.00/person++

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

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 25.00ea++



Social / Corporate

SOCIAL BUTLER PASSED ADD-ONS CONT.

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

GOURMET COFFEE STATION *(includes 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)

SELF-SERVE BEVERAGES

Decanters of lemonade, iced tea, one fruit infused water and one plain water served with plastic tumblers, sweeteners, cocktail napkins and a black spandex linen for the beverage tables 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 3.50/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 5.00/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)*

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MEATBALLS +2.00/person

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 **+2.00/person**
- Seasoned crab meat, NF, DF **+5.00/person**
- Spinach and mozzarella, V, NF **+4.00/person**
- Andouille sausage, NF **+5.00/person**

MINI TWICE BAKED POTATO +3.00/person

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 +2.00/person

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

FIERY MAC & CHEESE BITES +2.00/person

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

SPINACH DIP ATOP BAGUETTE +2.00/person

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 +2.00/person

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

FETA & SUNDRIED TOMATO CRISPS +3.00/person

Filo pastry filled with sundried tomato and feta cheese blend
V, NF

SWEET PEAR & BACON BRUSCHETTA +2.00/person

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

SPANAKOPITA +2.00/person

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

TOMATO BRUSCHETTA +2.00/person

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

MINI BLT'S +2.00/person

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 +3.00/person

Smoked candied bacon jam tart piped with a deviled egg cream
NF

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BEEF & BLUES +3.00/person

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

QUESADILLA TRUMPETS +3.00/person

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 **+4.00/person, NF**

SHRIMP & GRITS +3.00/person

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

CHICKEN SATAY +4.00/person

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

MINI CUBAN TACOS +3.00/person

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 +3.00/person

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

BALSAMIC WATERMELON BITE +3.00/person

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 +3.00/person

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

MINI MEATLOAF ATOP MASHED POTATOES +4.00/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 +3.00/person

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

MINI BEEF WELLINGTON +4.00/person

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

TUSCAN RATATOUILLE TARTS +3.00/person

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

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CRAB CAKES +7.00/person

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

SCALLOPS WRAPPED IN BACON +5.00/person

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

BEEF SATAY +5.00/person

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

COCONUT SHRIMP +6.00/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 +4.00/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 +3.00/person

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

PRETZEL BITES +4.00/person

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

MINI CORNDOGS +4.00/person

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

SLIDERS +5.00/person

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

FRESH FRIED CARNIVAL FRIES +4.00/person

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

MINI EMPANADAS +4.00/person

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

GRILLED CHEESE AND SOUP SHOOTERS +4.00/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 +8.00/person

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

SUSHI ROLLS +10.00/person

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

PLANTAIN CUPS +4.00/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 +3.00/person

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 +2.00/person

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

BANANA PUDDING SHOOTERS +3.00/person

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

PECAN TARTS +3.00/person

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

GOURMET DIPPED STRAWBERRIES +2.00/person

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

CAKE SHOOTERS +4.00/person

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

MINI BUTTERMILK PIES +3.00/person

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

BAVARIAN CREAM BERRY TARTS +5.00/person

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

MINI CHEESECAKES +4.00/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 +4.00/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 +5.00/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



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.