

# JOHN MICHAEL

## BUTLER PASSED – SOCIAL/CORPORATE



### MENU

Two (2) selections for A menu

Two (2) selections from B menu

**SERVICEWARE:** decorative passing trays with mini fresh floral accents

**STAFFING:** catering supervisor, culinary staff and server staff included

**\$11 per person + 19% service charge + 6.5% sales tax**

*This menu is designed for over 50 guests, if you have less than 50 guests, please request a custom price*

### **A MENU**

#### **MEATBALLS**

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

#### **BOURSIN STUFFED MUSHROOM CAPS**

Boursin cheese hand stuffed mushroom caps  
dusted with panko bread crumbs

#### **MINI TWICE BAKED POTATO**

Baby new potatoes scooped and topped with a  
blend of potato, bacon and cheddar cheese  
served with chive sour cream

#### **MINI CHICKEN POT PIES**

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

#### **FIERY MAC & CHEESE BITES**

A pastry shell filled with spicy mac and cheese  
and topped with seasoned panko bread crumbs

#### **MINI CORN MUFFINS**

Our signature corn muffins mini sized  
topped with charred corn and roasted red peppers

#### **FETA & SUNDRIED TOMATO CRISPS**

Phyllo pastry filled with sundried tomato  
and feta cheese

#### **MINI GOURMET COOKIES**

An assortment of our signature cookies  
served warm

### **B MENU**

#### **BEEF & BLUES**

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

#### **CHILI LIME SALMON SATAY**

Skewered salmon seasoned with spices and fresh lime

#### **SHRIMP & GRITS**

Cheesy grits topped with petite shrimp and bacon  
served in a petite martini glass

#### **CHICKEN & WAFFLES**

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

#### **BALSAMIC WATERMELON BITE**

Refreshing watermelon cube topped with feta and mint  
and drizzled with a balsamic glaze

#### **BACON WRAPPED DATE WITH ALMOND**

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

#### **GOURMET DIPPED STRAWBERRIES**

Chocolate, white chocolate, chocolate nut,  
white chocolate oreo and chocolate coconut

#### **PECAN TARTS**

Sweet pastry shell baked with pecan pie mix and  
topped with a whipped pipe and cinnamon sprinkle



## **ADDITIONAL INSPIRATIONS** *(ask for pricing)*



### **CRAB CAKES**

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

### **MINI BLT'S**

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

### **SCALLOPS WRAPPED IN BACON**

Jumbo bay scallops lightly seasoned and wrapped in applewood smoked bacon

### **SWEET PEAR & BACON BRUSCHETTA**

Diced sweet pears, crumbled bacon and blue cheese served in a phyllo cup

### **PECAN CHICKEN SATAY**

Pecan crusted chicken tenders fried on-site and served with raspberry and honey mustard sauces

### **BEEF AND/OR CHICKEN SATAY**

Seared and skewered beef and/or chicken served with peanut, sweet chili and teriyaki sauces

### **BUTTER PECAN SHRIMP**

Pecan crusted jumbo shrimp fried on-site and served with raspberry and honey mustard sauces

### **MINI CUBAN TACOS**

Mini fried tortilla stuffed with a blend of shredded pork, pomerey mustard, chopped dill and shredded swiss cheese

### **MEDITERRANEAN CUPS**

A blend of black olives, feta cheese, diced tomatoes, diced cucumber served in a phyllo shell and topped with a micro cilantro garnish

### **SPINACH AND MOZZARELLA STUFFED MUSHROOM CAPS**

Mushroom caps stuffed with a blend of spinach and shredded mozzarella, topped with seasoned panko bread crumbs

### **CRAB STUFFED MUSHROOM CAPS**

Mushroom caps stuffed with a blend of seasoned crabmeat, topped with seasoned panko bread crumbs

### **ANDOUILLE SAUSAGE STUFFED MUSHROOM CAPS**

Mushroom caps stuffed with ground andouille sausage, topped with seasoned panko bread crumbs

### **BANANA PUDDING**

Our signature banana pudding layered with nilla wafers, caramelized bananas, whipped cream and topped with a graham cracker dust - served in a mini martini glass and mini spoon

### **CAKE SHOOTERS**

Available in many flavors - topped with a whipped pipe, garnish and served with a mini spoon  
*(seasonal flavors available)*

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## 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 grand style tastings quarterly. By attending two grand tastings in a row, you will taste most all the items in our inclusive menus. We realize you may miss a grand tasting or need to taste sooner than our next tasting event and we offer mini tastings in-between our grand tastings.

We also offer a private tasting option starting at \$125 where you can select your items to taste.

**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 2-3 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. 10 days prior to your event a final guest count will be taken.

A final layout is due 5 days prior.

**SERVICE TIMES:** our butler passed package include 1.5 hours service, 3 hours overall (*1 hour setup, 1.5 hours event, 1/2 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 \$200 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.

Final payment is due within 2 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.

