

JOHN MICHAEL

WEDDING CATERING PACKAGE - BUFFET



MENU

Three (3) butler passed hors d'oeuvres
One (1) entrée from chicken or fish selections
One (1) entrée from chef carved meat selections
One (1) entrée from pasta selections
One (1) salad selection
Two (2) side dish selections
Rosemary garlic, honey wheat and sea salt yeast rolls

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 5 additional linens to be used as you wish

GUEST TABLE SETUPS: pure white round or square china dinner plates, two-piece stainless flatware, butter florets, salt, pepper, glass of cucumber/mint iced water, clear pitchers with cucumber/mint water on each guest table, silver table number stands & numbers and napkin in your choice of fold style

BUFFET SETUPS: menu signs for each item, votive candles, linens in your choice of color and decorative centerpiece

BAR/BEVERAGE SETUPS: includes: bar height table, ice, coke, sprite, diet coke, sparkling water, bottled water, lemonade, cucumber mint water, traditional iced tea, lemons, limes all equipment, plastic tumblers, snack mix, votive candles, bar décor and cocktail napkins. (*any alcohol provided by client*)

COFFEE STATION: regular and decaf coffee, creamer and sweeteners with china cups – 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 and chiavari chairs on sweetheart table. Plated dinner service to couple, petite 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: buffet meals and beverages offered for up to 5 vendors

\$46 per person + 19% service charge + 6.5% sales tax

All of our menus are designed for over 50 guests - if you have less than 50 guests, please request a custom price



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ADDITIONAL OPTIONS



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

FULL LIQUOR BAR SETUPS

Ginger ale, orange juice, cranberry juice, pineapple juice, grapefruit juice, tonic water, club soda, sour mix, grenadine, olives and cherries **\$3pp++**

BEER AND WINE OPEN BAR

Quantum Leap Garda and Kaley's Rescue Red wines, Bud Light, Corona, and Yuengling bottled beers Served unlimited for up to 5 hours **\$11pp++**

FULL LIQUOR OPEN BAR

Quantum Leap Garda and Kaley's Rescue Red wines, Bud Light, Corona, and Yuengling bottled beers Absolut vodka, Bacardi rum, Seagram's whiskey, Beefeater's gin and Jim Beam bourbon Served unlimited for up to 5 hours..... **\$18pp++**

BAR GLASSWARE (UPGRADE)

Wine, rock, pilsner, martini, champagne flute (*price for each type*)..... **\$1pp++**

GOURMET COFFEE STATION (UPGRADE)

Hot water with assorted teas, flavored creamers, whipped cream, chocolate shavings, sugar swizzle sticks, honey and lemons..... **\$150++**

CHAMPAGNE TOAST

Champagne flute, your choice of sweet asti spumante or dry brut champagne and service **\$3pp++**

PLATED SALAD AND ROLLS SERVICE

Table served salad on glass salad plate, salad fork and rolls in bread basket..... **\$5pp++**

CHILDREN'S MEALS

Plated service of chicken tenders with sauces, mac & cheese and fresh fruit **\$30pp++**

RESIN CHARGER PLATES: \$3pp++

GLASS CHARGER PLATES: \$5pp++

WEDDING CAKE: \$4pp++

CAKE TO GO BOXES: \$2pp++

UPGRADED LINENS: pricing varies

CHAIR COVER & SASH: \$5pp++

WHITE WOOD CHAIRS: \$5pp++ (+delivery)

CHIAVARI CHAIRS: \$7pp++ (+delivery)

CHAIR SASH ONLY: \$2pp++

EXTRA VENDOR MEALS: \$15pp++

COCKTAIL SERVERS: \$150++ (each)

VEGAN MEAL UPGRADE: \$15pp++



BUTLER PASSED MENU SELECTIONS



Choose two (2) selections from menu A and one (1) selection from menu B

BUTLER PASSED MENU A

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

BUTLER PASSED MENU B

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





BUFFET MENU SELECTIONS



CHICKEN

PANKO AND PARMESAN CHICKEN BREAST

Chicken breast coated in panko bread crumbs, parmesan cheese, and a savory blend of fresh herbs, onions and garlic then baked to perfection

ROQUEFORT MUSHROOM CHICKEN

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

CAJUN GRILLED CHICKEN

Cajun seasoned grilled chicken breast topped with fresh tomato salsa

LEMON CHICKEN

Pan seared chicken breast topped with a light lemon sauce and fresh herbs

FISH

MAPLE SALMON

Baked salmon filet with a sweet maple glaze

SHRIMP PAELLA

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





Our chef will carve your meat choice for your guests at the end of the buffet line

CHEF CARVED MEATS

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

BEEF BRISKET

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

PERNIL

A Latin inspired meat rubbed with a citrus adobe seasoning and baked to perfection
sauces include: jalapeno lime butter, pomerey mustard and sweet barbecue

PORK TENDERLOIN

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

TOP ROUND OF BEEF

Seasoned and tenderly cooked top round of beef
sauces include: mushroom madeira and rosemary tarragon cream

PASTA

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 bread crumbs

CHEESE TORTELLINI

Cheese tortellini with your choice of sauce:
- a delicious spinach and rich alfredo cream sauce
- a sun-dried tomato and herb cream sauce





SALADS

GARDEN SALAD

Romaine lettuce, onions, tomatoes, mushrooms, cucumbers, carrots and croutons served with ranch and balsamic dressings on the side

CAESAR JOHN MICHAEL

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

SALAD JOHN MICHAEL

Our classic simple salad - organic spring mix, caramelized walnuts and a raspberry vinaigrette

SIDE DISHES

BROCCOLI & CHEESE CASSEROLE

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

BAKED CORN CASSEROLE

Our classic home style moist and sweet corn casserole

GARLIC MASHED POTATOES

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

CHILI LIME ROASTED POTATOES

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

SOUTHERN STYLE POLE BEANS

Pole beans cooked with crumbled bacon and sautéed onions

SEASONAL VEGETABLE SAUTE

A colorful seasonal blend of fresh vegetables cooked in olive oil, butter, garlic, salt and pepper

RED BEANS AND RICE

Tender slow cooked red beans served with a seasoned yellow rice

SWEET POTATO CASSEROLE

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



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ADDITIONAL INSPIRATIONS *(ask for pricing)*



BUTLER PASSED HORS D'OEUVRES

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



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ADDITIONAL INSPIRATIONS *(ask for pricing)*



ENTREES

CHEF CARVED TURKEY BREAST

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

CHEF CARVED BEEF TENDERLOIN

Whole marinated tenderloin (filet), seasoned and grilled,
sauces include: mushroom demi, pomerey mustard and blue cheese

CHEF CARVED PRIME RIB

Whole prime rib with an onion garlic rub baked to a juicy medium rare
sauces include: horseradish cream and au jus

BEEF BOURGUIGNON

Cubes of beef sirloin prepared with baby carrots, onion and celery presented in a thick, rich burgundy demi sauce

SALAD

SUMMER SALAD

Organic spring mix, caramelized nuts, sliced oranges,
quartered strawberries in a crème raspberry vinaigrette

WATERMELON SALAD

Cubed watermelon, feta cheese, mint and arugula tossed with fresh lemon and olive oil

SIDE DISHES

ROASTED RED PEPPER AND PARMESAN RISOTTO

Arborio rice sautéed with roasted peppers, olive oil, garlic and white wine tossed with fresh herbs and parmesan

ROSEMARY SHALLOT POTATOES

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

FULLY LOADED MASHED POTATOES

A decadent blend of our garlic mashed potatoes adding sour cream, cheese, bacon and chives

COLLARD GREENS

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



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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 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 with the number of guests per table is due 5 days prior.

SERVICE TIMES: our wedding packages include 5 hours service, 8 hours overall (*2 hours 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 including favors, guest book, flutes and cake servers.

LEFTOVER POLICY: we guarantee a to-go package of all food items for the married couple.

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 or your family 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 \$500 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.

