

JOHN MICHAEL

PLATED PACKAGE – SOCIAL/CORPORATE



MENU

One (1) salad selection
Rosemary garlic, honey wheat and sea salt yeast rolls

One (1) entrée from chicken, fish, meat or vegetarian
(you may offer your guests up to 3 different choices)

Two (2) side dish selections
(all guests are served the same two side dishes)

One (1) dessert selection
Plate rimmed with finely diced dried parsley

GUEST TABLE SETUPS: pure white round dinner plates, three-piece stainless flatware, butter florets, salt, pepper, glass of cucumber/mint iced water, clear pitchers with cucumber/mint water on each guest table, napkin in your choice of fold style, bread plate and glass salad plate

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

\$29 per person + 19% service charge + 6.5% sales tax

All of our menus are designed for over 25 guests - if you have less than 25 guests, please request a custom price

**certain venues may have an equipment upgrade*

ADDITIONAL OPTIONS

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

4 th ENTRÉE CHOICE:	\$5pp++	WHITE WOOD CHAIRS:	\$5pp++ (+delivery)
COCKTAIL SERVERS:	\$150++ (each)	TABLES:	\$25each++ (+delivery)
VENDOR MEALS:	\$15pp++		
LINENS:	\$20each++		



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ADDITIONAL OPTIONS



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

BUTLER PASSED HORS D'OEUVRES

2 selections from A and 1 selection from B menu **\$7pp++**

BASIC COFFEE STATION

Regular and decaf coffee, creamer and sweeteners with disposables **\$200++**

GOURMET COFFEE STATION *(includes basic coffee station)*

Hot water with assorted teas, flavored creamers, whipped cream, chocolate shavings, sugar swizzle sticks, honey and lemons **\$350++**

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)* **\$10pp++**

FULL LIQUOR BAR SETUPS *(add to bar/beverage 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 *(includes bar/beverage setups)*

Quantum Leap Garda and Kaley's Rescue Red wines, Bud Light, Corona, and Yuengling bottled beers Served unlimited for up to 3 hours **\$18pp++**

FULL LIQUOR OPEN BAR *(includes bar/beverage setups and full liquor bar setups)*

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 3 hours **\$26pp++**

CASH BAR SETUP FEE

Everything in bar/beverage setups, full liquor bar setups and full liquor open bar. Includes complimentary sodas, sparkling water and bottled water. Guests pay for their drinks at \$5 for mixed and \$4 for beer or wine **\$475++**

BAR GLASSWARE *(upgrade)*

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



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



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PLATED 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 with a micro green garnish

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 and micro green garnish

SHRIMP AND SCALLOP SKEWER

Two jumbo shrimps and two large bay scallops skewered, seasoned, grilled and glazed with your choice of sweet chili or bourbon sauces

SALADS

**salads are pre-set and dressings are served on the side*

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



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MEATS

SIRLOIN STEAK

8-ounce sirloin steak grilled medium and served with your choice of sauce:
garlic butter, mushroom madeira or rosemary tarragon cream

BEEF BOURGUIGNON

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

BEEF BRISKET

A very flavorful cut of meat seasoned with spices and smoked, slow baked and
topped with caramelized onions and sweet barbecue sauce

FILET MIGNON (*UPGRADE*)

6-ounce angus filet seasoned and grilled medium, served with your choice of sauce:
garlic butter, mushroom madeira or rosemary tarragon cream (*add \$7pp++*)

VEGETARIAN

CHEESE TORTELLINI

Cheese tortellini with your choice of sauce served in a soufflé dish
topped with shaved parmesan cheese:

- a delicious spinach and rich alfredo cream sauce
- a sun-dried tomato and herb cream sauce

TEMPEH STEAK WITH RATATOUILLE (*vegan*)

Twin tempeh medallions served with
a marinara based root vegetable ratatouille





SIDE DISHES

BROCCOLI & CHEESE MUFFIN

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

BAKED CORN MUFFIN

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

ROASTED VEGETABLES

Your choice of one (1) seasoned, char grilled and balsamic glazed vegetable:
jumbo asparagus, zucchini half or quartered red and yellow peppers

POTATO GRATIN

Thinly sliced rustic potatoes, layered and baked with a savory blend of heavy cream, rich butter, roasted garlic and a creamy mixture of Gruyere and cheddar cheese.

DESSERTS

CHOCOLATE DECADENCE CAKE

Rich chocolate cake with a whipped cream pipe and raspberry drizzle

KEY LIME PIE

Authentic yellow key lime pie served with a whipped cream pipe and crushed graham sprinkles

CLASSIC CARROT CAKE

Moist cake made with fresh carrots, cream cheese filling and cream cheese icing

HOMESTYLE CHEESECAKE

A smooth and creamy cheesecake served with chocolate sauce, pureed strawberries and whipped cream

JUMBO GOURMET COOKIES PLATE

An assortment of our "famous" gourmet cookies



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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





ADDITIONAL INSPIRATIONS *(ask for pricing)*



ENTREES

CRAB CAKES

Two jumbo Maryland crab cakes blended with the perfect seasonings and served with a remoulade sauce

PORK TENDERLOIN

A large onion and garlic marinated pork loin chop perfectly baked with seasonings and served with a bourbon caramelized onion sauce

SALAD

SUMMER SALAD

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

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



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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 grand 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.
Certain plated menu items are not available at our tasting events and are available only at a private tasting.

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 and their entrée choice is due 5 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.

GUEST LIST: in order to provide excellent service, plated meals require a detailed list of each guest including table number and entrée choice.
A place card must also be used for each person clearly denoting their entrée choice (*required for all guests – no couples nor families*)

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

