

JOHN MICHAEL

STATIONS – SOCIAL/CORPORATE



MENU

One (1) selection from tier A stations

One (1) selection from tier B stations

One (1) selection from tier C stations

tier A station selection may be replaced with butler passed hors d'oeuvres for no additional cost

STATION SETUPS: menu signs for each item, votive candles, salt, pepper, linens in your choice of color and decorative centerpieces

SERVICEWARE: black foam disposable cocktail plates, black plastic fork and knife and white paper cocktail napkins

STAFFING: catering supervisor, culinary staff and server staff included

\$24 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

ADDITIONAL OPTIONS

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

CHINA SERVICE

White square china plates, stainless fork and knife at each station including additional staff..... **\$10pp++**

TABLES

Any size table including setup and breakdown *(additional delivery fee will apply)* **\$25each++**

CHAIRS

White resin folding chairs including setup and breakdown *(additional delivery fee will apply)* **\$5pp++**



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ADDITIONAL OPTIONS



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

LINENS

Polyester floor length linens in your choice of over 50 different colors **\$20ea++**

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





STATION MENU SELECTIONS



TIER "A" STATIONS

MEZE PLATTER

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

CHEESES, SPREADS AND FRUITS

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

MASHED POTATO BAR

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

MAC & CHEESE BAR

White cheddar and yellow cheddar spiral macaroni and cheese served with bacon bits, crispy onions, broccoli, ground beef, diced ham, seasoned panko bread crumbs, salsa and jalapenos

TIER "B" STATIONS

CHEF CARVED 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 served with mini clam-shelled rosemary garlic, honey wheat and sea salt yeast rolls with piped butter

CHEF CARVED 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 served with mini clam-shelled rosemary garlic, honey wheat and sea salt yeast rolls with piped butter





TIER “B” STATIONS (continued)

CHEF CARVED 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
served with mini clam-shelled rosemary garlic, honey wheat and sea salt yeast rolls with piped butter

CHEF CARVED PORK TENDERLOIN

Onion and garlic marinated pork loin perfectly baked with seasonings
and served with a bourbon caramelized onion sauce
served with mini clam-shelled rosemary garlic, honey wheat and sea salt yeast rolls with piped butter

CHEF CARVED TOP ROUND OF BEEF

Seasoned and tenderly cooked top round of beef
sauces include: mushroom madeira and rosemary tarragon cream
served with mini clam-shelled rosemary garlic, honey wheat and sea salt yeast rolls with piped butter

PASTA SAUTE

Our chef will sauté on-site your choice of two (2) combinations from each of the following:
pastas: spiral, bowtie, penne, cheese tortellini
sauces: roasted marinara, pesto, spinach alfredo, sun-dried tomato herb cream
fixings: meatballs, cubed chicken, fresh vegetable blend
served with grated parmesan, shaved parmesan and peppercorn grinders
and mini clam-shelled rosemary garlic, honey wheat and sea salt yeast rolls with piped butter

STREET TACOS

Our chef will assemble to order the following combinations on a soft flour tortilla shell:
barbacoa (shredded beef), cotija cheese, fresh cilantro and salsa
carnitas (diced pork), cotija cheese, fresh cilantro and mango salsa
ground chorizo, cotija cheese, fresh cilantro and a fresh lime wedge

FRESH GUACAMOLE AND SALSA

Our chef will prepare and serve to your guests fresh hand ground guacamole, tomato salsa
and mango salsa served with fresh-fried warm tortilla chips



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TIER “C” STATIONS

GOURMET MINI PIZZAS

A mini pizza topped with the following combinations and baked on-site:
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

SALAD BAR

Chopped romaine, spring mix, diced chicken, bacon bits, shredded cheddar, grated parmesan, croutons, broccoli, sliced mushrooms, shredded carrots, corn, diced cucumbers, diced green peppers, cherry tomatoes, sliced black olives, sliced red onions, balsamic vinaigrette, raspberry vinaigrette and ranch dressings
Upgraded toppings (ask for pricing): fresh spinach, marinated shrimp, crumbled feta, shredded mozzarella, honey roasted sunflower seeds, shaved parmesan, caramelized walnuts, chopped egg and caesar dressing

FRESH FRIED CHICKEN TENDERLOINS

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

SLIDER BAR

The following combinations served on a soft mini yeast roll:
angus beef patty, cheddar cheese and caramelized onions with catsup and mustard on the side,
shredded pork, pomerey mustard, swiss cheese and dill relish – cuban style,
fried chicken patty, cheddar cheese and dill pickle served with bbq sauce on the side

HOMEMADE MEATLOAF SMALL PLATE

Our classic made from scratch meatloaf served with brown sugar catsup,
pomerey mustard and demi mushroom sauces on the side,
served atop garlic mashed potatoes with a side of collard greens

CHICKEN AND WAFFLES SMALL PLATE

Fried chicken atop a delicious Belgian waffle topped with our rosemary tarragon cream sauce
and drizzled with maple syrup



SWEET OPTIONS – BUTLER PASSED



BUTLER PASSED MENU A

MINI GOURMET COOKIES

An assortment of our signature cookies
served warm

BANANA PUDDING SHOOTERS

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

PECAN TARTS

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

BUTLER PASSED MENU B

GOURMET DIPPED STRAWBERRIES

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

OREOS & NUTTER BUTTERS

White chocolate dipped oreos and
milk chocolate dipped nutter butters

CAKE SHOOTERS

Chocolate cake with whip pipe and chocolate curls,
Banana cake with whip pipe and bacon bits,
Carrot cake with whip pipe and graham sprinkles
(seasonal flavors available)

BAVARIAN CREAM BERRY TARTS

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



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SWEET OPTIONS - STATIONS



TIER "A" STATIONS

POPCORN BAR

A choice of 3 different types of sweet and/or savory popcorn flavors (*over 50 to choose from*) served in baskets on a decorated table with wax popcorn bags for your guests
Upgrade options (*ask for pricing*): additional flavors, personalized bags

MINI GOURMET COOKIES

An assortment of our signature cookies served warm in baskets and served with shooter cups of white & chocolate milk

CAKE SHOOTERS

Served in shooter cups with a mini spoon in the following assortments:
Chocolate cake with whipped pipe and chocolate curls,
Banana cake with whipped pipe and bacon bits,
Carrot cake with whipped pipe and graham sprinkles
(*seasonal flavors available*)

TIER "B" STATIONS

CHEF FLAMBEED BANANAS FOSTER

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

CHEF PREPARED FLAMING DONUTS

Our chef will sauté donut holes in melted brown sugar & butter, then flambé them with 151 rum for guests to roll in their choice of toppings including: chocolate, raspberry and caramel sauces powdered sugar, cinnamon sugar, chocolate curls, whipped cream, crushed candied nuts, crumbled bacon, crushed graham crackers, coconut, crushed oreos and sprinkles

SMORE'S STATION

Our chef will flambé before your guests a jumbo marshmallow with two options for presentation either rolled in crushed graham crackers & chocolate and served on a skewer stick or traditional style with graham crackers and chocolate squares





TIER “C” STATIONS

SWEET TREATS DISPLAY

A decorated display including the following:

mini gourmet cookies, pecan tarts, gourmet dipped strawberries, oreos & nutter butters,
cake & banana pudding shooters and Bavarian cream berry tarts

ICE CREAM BAR

Includes attendant (with or without costume), disposable bowls and decorated setup
with choice of 3 ice cream flavors and 7 toppings from below:

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

ADDITIONAL INSPIRATIONS – SWEETS *(ask for pricing)*

STATIONS

CANDY BAR

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 including wax candy bags

PIE BAR

A decorated presentation of assorted pies with pie servers
choose 3 of the following types of pies: apple, peach, key lime, coconut cream,
blueberry, chocolate cream and peanut butter
(seasonal selections available)

MINI COBBLERS

Apple, peach and blueberry cobbler served in a mini cast iron skillet
served with vanilla bean ice cream





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)*



STATIONS

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

BACON BAR

Applewood smoked bacon, siracha bacon and brown sugar glazed bacon
served on our unique tabletop clothesline and attached with clothespins

CRAB CAKE STATION

Our chef will sear on-site to order Maryland style crab with the perfect blend of seasonings,
served with remoulade and key lime sauces

JUMBO SHRIMP COCKTAIL

Jumbo shrimp on top of crushed ice with lemons, cocktail and remoulade sauces
Upgraded additions *(ask for pricing)*: crab claws, clams, oysters

SUSHI STATION

Only the freshest ingredients used and rolled by our authentic sushi chef in
your choice of four different rolls served with wasabi, ginger, soy sauce and chopsticks
Upgraded option *(ask for pricing)*: sushi roller on-site

ALL AMERICAN STATION

All beef sliders with cheddar cheese, mini all beef hot dogs with caramelized onions,
fresh cut fries *(facility must allow on-site frying)* served with malt vinegar, catsup and mustard

SMOKED SALMON PLATTER

A plentiful display of whole sliced fresh smoked Norwegian salmon served with
capers, diced red onions, chopped eggs, boursin spread and assorted crisps

PANKO AND PARMESAN CHICKEN SMALL PLATE

Panko and parmesan chicken tender with rosemary tarragon cream sauce, mini broccoli & cheese muffin
and southern style pole beans

SHRIMP PAELLA SMALL PLATE

Shrimp paella served atop red beans & rice with a mini baked corn casserole muffin

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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 buffet style 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 corporate/social packages include 3 hours service, 5 hours overall (*1 hour setup, 3 hours event, 1 hour breakdown*) with 1.5 hours allowed for station style food service, 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 a 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.

