

# 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 (*upgrade*)

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 (*includes 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 5 hours..... **\$21pp++**

### 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



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## 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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### **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.

