

# JOHN MICHAEL

## WEDDING CATERING PACKAGE - STATIONS



### MENU

Three (3) butler passed hors d'oeuvres selections

One (1) selection from tier A stations

One (1) selection from tier B stations

One (1) selection from tier C stations

**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 cocktail or dinner plates, two-piece stainless flatware, 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

**STATION SETUPS:** menu signs for each item, votive candles, linens in your choice of color and decorative accents

**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 butler passed 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:** meals and beverages offered for up to 5 vendors

**\$59 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 SERVICE

Table served salad (*choice of salad from buffet menu*) on glass salad plate with salad fork ..... **\$8pp++**

### 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





## 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





## **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)*



### **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 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.

