



JOHN MICHAEL EXQUISITE CATERING

BUFFET PACKAGE – BABY SHOWER

MENU

- Two (2) entrées from brunch, chicken, meat, pasta or fish selections
- One (1) salad selection
- Two (2) side dish selections
- Assorted rolls with butter or roll option
- Gourmet, personalized cupcakes with 3-tier cupcake stand
in your choice of flavors and style

BUFFET SETUPS: menu signs for each item, salt, pepper

SERVICEWARE: black or white disposable dinner plates, fork and knife, and white paper napkins

STAFFING: culinary staff and server staff included

Included in the Baby Shower Package

ADDITIONAL OPTIONS

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

CHINA SERVICE

White round china plates, dinner fork and knife rolled in linen napkin in your choice of color including additional staff **\$5pp++**

BUTLER PASSED HORS D’OEUVRES

2 selections from A and 1 selection from B menu **\$10pp++**

BASIC COFFEE STATION

Regular and decaf coffee, creamer and sweeteners with disposables (*up to 150 guests, \$1pp++ more for over 150 guests*) **\$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 (*up to 150 guests, \$1pp++ more for over 150 guests*) **\$350++**





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BAR/BEVERAGE SETUPS

Includes: certified bartender(s), ice, coke, sprite, diet coke, sparkling water, bottled water, ginger ale, orange juice, cranberry juice, pineapple juice, grapefruit juice, tonic water, club soda, sour mix, lemons, limes, and all equipment, plastic tumblers, snack mix, bar décor and cocktail napkins.
(any alcohol provided by client) **included**

MIMOSA BAR (add to bar/beverage set ups)

Includes: fresh orange juice and your choice of peach or pear juice with garnishes of strawberries, raspberries and blueberries and plastic flutes..... **included**

BEER AND WINE OPEN BAR (add to bar/beverage set ups)

Red and White wine varietals, Bud Light, Corona, and Yuengling bottled beers
Served unlimited for up to 4 hours **\$9.60pp++**

FULL LIQUOR OPEN BAR (add to bar/beverage setups)

Red and White wine varietals, 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 4 hours..... **\$16pp++**

CASH BAR SETUP FEE

Everything in bar/beverage 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 **\$275++**

BAR GLASSWARE (add to bar/beverage setups)

Wine, rock, pilsner, martini, champagne flute *(price for each type)*..... **\$2pp++**

COCKTAIL SERVERS

Designated server to offer drinks from the bar to guests at their tables **\$150ea++**

PLATED SALAD AND ROLLS SERVICE

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

CHILDREN’S MEALS (option)

Plated service of chicken tenders with sauces, mac & cheese, and fruit cup

VEGAN MEAL UPGRADE

Your choice of grilled tempeh steaks with a roasted root ratatouille
or fire-roasted polenta cake topped with a vegetable medley..... **\$15pp++**

VENDOR MEALS..... **\$15ea++**





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BUTLER PASSED HORS D'OEUVRES

A MENU

FRENCH TOAST SHOOTER

A shooter glass filled with maple syrup and topped with a warm piece of powdered French toast

MINI CRUSTLESS QUICHE

Yellow and white cheddar, white cheddar and spinach, bacon and yellow cheddar

MINI CINNAMON ROLLS

Warm cinnamon rolls served petite size topped with a sweet sugary glaze

POTATO CAKES

Mini pressed potato cakes served with applesauce and sour cream sauces

MEATBALLS

Our signature handmade meatballs served with marinara, pomerey mustard and bourbon sauces

BOURSIN STUFFED MUSHROOM CAPS

Boursin cheese hand stuffed mushroom caps dusted with panko breadcrumbs

MINI TWICE BAKED POTATO

Sliced red potatoes piped with a blend of mashed potato, bacon, cheddar cheese and served with a chive sour cream

MINI CHICKEN POT PIES

A filo shell filled with homemade chicken pot pie filling and topped with seasoned panko breadcrumbs

FIERY MAC & CHEESE BITES

A filo shell filled with spicy yellow cheddar mac and cheese and topped with a flaming panko dust

MINI CORN MUFFINS

Our signature corn muffins served mini sized and topped with a pipette of honey butter

FETA & SUNDRIED TOMATO CRISPS

Filo pastry filled with a sundried tomato and feta cheese blend





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SWEET PEAR & BACON BRUSCHETTA

Diced sweet pears, crumbled bacon and blue cheese served atop a toasted baguette

ROASTED TOMATO BRUSCHETTA

Roasted tomatoes, fresh herbs and olive oil
served atop a toasted baguette with grated parmesan cheese

SPINACH DIP ATOP BAGUETTE

Our signature blend of spinach, cream cheese, sour cream and seasonings
served atop a toasted baguette with a red pepper sprig

SPANAKOPITA

Traditional Greek pastry filled with spinach and feta cheese in a filo dough

MINI BLT'S

A twist on the classic – a mixture of shredded romaine, mayo, crumbled bacon
and diced tomatoes served on a toasted baguette

B MENU

CHICKEN & WAFFLES

Belgium waffle topped with fried chicken, country gravy and drizzled with maple syrup

MINI YOGURT PARFAITS

Mini shooter cup filled with layers of vanilla yogurt, blueberries, strawberries, and fresh granola

HAM & CHEESE BISCUITS

Mini biscuit bites with shaved ham, swiss cheese and pomerey mustard

AVOCADO TOAST BITES

Toasted baguette topped with fresh avocado spread

BEEF & BLUES

Our signature meatball combined with blue cheese
and wrapped in applewood smoked bacon

SHRIMP & GRITS

Parmesan cheese grits topped with petite shrimp and chorizo
served in a petite martini glass

CHICKEN & WAFFLES

Delicious Belgium waffle topped with fried chicken, country gravy and drizzled with maple syrup





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BALSAMIC WATERMELON BITE

Refreshing watermelon cube topped with a feta, mint and shallot blend
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

MINI CUBAN TACOS

Our take on the Cuban sandwich using a mini corn tortilla shell stuffed with a blend of shredded pork,
yellow mustard, chopped dill relish and topped with melted shredded swiss cheese

CHICKEN SATAY

Seared and skewered chicken served with peanut, sweet chili and teriyaki sauces

QUESADILLA TRUMPETS

A blend of fresh vegetables, cilantro, Monterey jack and cheddar cheese
rolled into a flour tortilla trumpet and served with salsa

ROLLS

MINI SCONES & CROISSANTS

Assorted flavors of sweet, soft scones and mini-sized butter and chocolate croissants
served with butter, honey, and assorted jellies

MINI BAGELS (*\$2pp upgrade*)

Toasted white, cinnamon raisin, and everything mini-sized bagel halves
served with butter, whipped cream cheese and peanut butter

STICKY BUNS

Goey cinnamon rolls served warm with a sweet sugary glaze

CHEF PREPARED FLAMING DONUTS (*\$7pp upgrade*)

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 peanuts,
crumbled bacon, crushed graham crackers, coconut, crushed oreos and sprinkles





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ENTREES

BREAKFAST

CHEF CARVED COUNTRY HAM (\$4pp upgrade)

Brown sugar, clove and cinnamon glazed ham carved by our chef and served with apple chutney, pomerey mustard and brown sugar teriyaki sauces

BELGIUM WAFFLE STATION (\$2pp upgrade)

Chef prepared on-site Belgian waffles served with the following toppings - maple syrup, butter cups, crushed peanuts, whipped cream, chocolate and blueberry sauce, strawberry puree, sliced bananas and powdered sugar
each guest initially receives a quarter (1/4) waffle

TORTILLA ESPANOLA

A "Spanish Omelet" with eggs, potatoes and onions adding red peppers and cheddar cheese

SCRAMBLED EGGS

Fluffy moist scrambled eggs served with cheddar cheese and salsa on the side

QUICHE

Sliced quiche with fresh herbs served warm in the following assortments:
Yellow and white cheddar, white cheddar and spinach, bacon and yellow cheddar

SAUSAGE BISCUITS & GRAVY

Homemade authentic sausage gravy served with halved warm buttermilk biscuits

CRUSTLESS QUICHE TARTS

Our quiche assortments served mini sized and crustless

BREAKFAST BURRITO

Flour tortilla shell filled with fluffy scrambled eggs, ground chorizo sausage, shredded cheddar cheese, diced onions and peppers served with salsa on the side

BISCUIT BREAKFAST SANDWICH

Fresh buttermilk biscuit with peppered egg patty and your choice of –
sausage and double cheddar or shaved ham, swiss and pomerey mustard or
fried chicken slider and rosemary tarragon cream sauce
(\$4pp upgrade to offer all 3 choices)

SHRIMP AND GRITS

Parmesan cheese grits topped with jumbo shrimp and bacon





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CHICKEN AND WAFFLES

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

OMELET STATION (\$7pp upgrade)

Chef prepared to order fresh egg omelets with the following topping choices - shredded cheddar, shredded swiss, sliced mushrooms, diced yellow onions, diced green peppers, salsa, sour cream, diced ham, crumbled sausage, fresh spinach, diced tomatoes, cilantro and minced garlic

Other topping inspirations (*ask for pricing*): crabmeat, sliced filet, bacon, feta, diced chicken, shrimp, hollandaise sauce, broccoli florets, sun-dried tomatoes, pesto, asparagus or avocado

PANCAKE OR FRENCH TOAST BAR (\$2pp upgrade)

Chef prepared on-site flour pancakes or French toast triangles served with the following toppings - maple syrup, butter cups, crushed nuts, whipped cream, chocolate sauce, blueberry sauce, strawberry puree, sliced bananas and powdered sugar

CHICKEN

PANKO AND PARMESAN CHICKEN BREAST

Chicken breast coated in panko breadcrumbs, 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

ADOBO GRILLED CHICKEN

Seasoned grilled chicken breast topped with fresh spicy tomato salsa

ROSEMARY LEMON CHICKEN

Pan seared dijon mustard marinated chicken breast topped with rosemary lemon cream sauce

CHICKEN MARSALA

Seasoned grilled chicken breast laced with a light marsala mushroom sauce

TERIYAKI CHICKEN

Grilled marinated chicken breast topped with a teriyaki brown sugar ginger glaze and grilled pineapple





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TUSCAN CHICKEN

Grilled marinated chicken breast topped with a Tuscan inspired sauce consisting of black olives, artichokes and capers tossed with marinara, garlic, and fresh basil

GOAT CHEESE AND SPINACH CHICKEN (\$3pp upgrade)

Chicken breast pounded, stuffed and rolled with a blend of fresh spinach, herbs, and goat cheese baked and brushed with a toasted sage glaze

FISH

MAPLE SALMON

Baked salmon filet with a sweet maple glaze

SESAME CRUSTED SALMON

Baked salmon filets garnished with black and white sesame seeds and served with wasabi, orange honey and sesame ginger sauces

SWEET CHILI GRILLED SHRIMP SKEWER

A jumbo shrimp skewer seasoned, grilled and glazed with a sweet chili sauce

CILANTRO CURRY SEARED TILAPIA

Tilapia loin seasoned and pan seared then topped with a creamy cilantro curry sauce

MEATS

ROPA VIEJA

Authentic Latin dish with shredded flank steak, savory vegetables and a thickened spicy tomato sauce

CHEF CARVED PERNIL

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

CHEF CARVED PORK TENDERLOIN

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

CHEF CARVED ROUND OF BEEF

Seasoned and tenderly cooked eye round of beef, served with your choice of sauce:
- marinated mushrooms and a port wine demi sauce
- fresh rosemary and tarragon cream sauce





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CHEF CARVED HANGER STEAK

Perfectly seasoned hanger steak grilled medium rare
sauces include: horseradish cream, chimichurri and pomerey mustard

CHEF CARVED BEEF BRISKET

A very flavorful marbled cut of meat seasoned with spices and smoked, slow baked and served with caramelized onions - sauces include: pomerey mustard, spicy barbecue and sweet barbecue

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 breadcrumbs

BAKED ZITI FOUR CHEESE

Ziti noodles tossed with parmesan, mozzarella and ricotta cheeses in a basil marinara sauce then baked and topped with provolone cheese
(option: traditional baked ziti with melted mozzarella cheese / upgrade: add mini meatballs, \$2pp)

CHEESE TORTELLINI

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

PESTO PRIMAVERA

Spiral pasta blended with a pesto cream sauce, fresh array of vegetables, garnished with grated parmesan cheese and roasted pine nuts

ROASTED RED PEPPER AND PARMESAN RISOTTO (\$2pp upgrade)

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

SALADS

FRESH SEASONAL FRUIT DISPLAY (\$4pp upgrade)

Served with French cream and orange marmalade sauces





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GARDEN SALAD BAR (*\$3pp upgrade*)

Romaine lettuce and spring mix with your choice of 5 toppings:
Broccoli, corn, black olives, 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 tossed in our award-winning Caesar dressing

SALAD JOHN MICHAEL

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

COUNTRY FRENCH SALAD

Organic spring mix, caramelized nuts, mandarin orange segments,
quartered strawberries tossed in a crème raspberry vinaigrette

MEDITERRANEAN SALAD

Romaine lettuce and spring mix tossed with roasted red peppers, cucumbers,
black olives and feta cheese in a balsamic ranch dressing

SIDE DISHES

APPLEWOOD SMOKED BACON (*\$3pp upgrade*)

Served crispy and soft

PORK SAUSAGE LINKS

All pork and fresh herb seared jumbo links

ROSTI POTATOES

Quartered red new potatoes with sautéed onions, peppers and garlic

GRITS

Creamy white grits served with cheddar cheese, honey and butter

AVOCADO TOAST

Whole grain toast topped with fresh avocado spread

OATMEAL BAR

Stone ground oatmeal served with the following toppings –
strawberries, bananas, blueberries, brown sugar, chopped pecans,
raisins, cream, cinnamon and maple syrup





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BROCCOLI & CHEESE CASSEROLE

A blend of broccoli, 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

“FULLY INVOLVED” MASHED POTATOES (\$2pp upgrade)

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

ROSEMARY SHALLOT POTATOES

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

THREE CHEESE POTATOES

Diced potatoes baked with cream sauce, caramelized onions and a three-cheese blend

CHILI LIME ROASTED POTATOES

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

YELLOW RICE PILAF

Saffron seasoned rice with seasonings

HONEY GLAZED CARROTS

Roasted and seasoned baby carrots coated with honey and garnished with fresh basil and toasted pine nuts

SOUTHERN STYLE POLE BEANS

Pole style green beans cooked with crumbled bacon and sautéed onions

SEASONAL VEGETABLE SAUTE

A colorful seasonal blend of fresh vegetables cooked in olive oil, butter, and seasonings

RED BEANS AND RICE

Tender slow cooked red beans with garlic, ham and onion served with a seasoned yellow rice

SWEET POTATO CASSEROLE

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





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ESQUITES

Fire roasted corn off the cob tossed with fresh cilantro, lime juice, zesty crema sauce, and topped with cotija cheese

MASHED POTATO BAR (*\$4pp upgrade*)

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

ROASTED BRUSSEL SPROUTS

Fresh brussel sprouts roasted in a maple bacon or balsamic bacon glaze

ADDITIONAL INSPIRATIONS (ask for pricing)

BEVERAGES

BLOODY MARY BAR

Includes: tomato juice, clamato juice, lemons, limes, celery sticks, olives, Worcestershire sauce, horseradish, salt, pepper and hot sauce
served in clear hard plastic tumblers with CLIENT provided vodka

SMOOTHIE BAR

Blended on-site fresh smoothies with greek yogurt in the following assortments –
tropical: mango, pineapple, coconut
mixed berry: blueberry, strawberry, blackberry
PB&J: banana, strawberry, peanut butter
green machine: kale, cucumber, pineapple, apple

BUTLER PASSED HORS D'OEUVRES

CRAB CAKES

Maryland style crab with the perfect blend of seasonings, served with remoulade and key lime sauces

SCALLOPS WRAPPED IN BACON

Jumbo bay scallops lightly seasoned and wrapped in applewood smoked bacon





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BEEF SATAY

Seared and skewered beef served with peanut, sweet chili and teriyaki sauces

COCONUT SHRIMP

Coconut crusted jumbo shrimp fried on-site and served with raspberry and honey mustard sauces

MEDITERRANEAN CUPS

A blend of black olives, feta cheese, diced tomatoes, diced cucumber served in a filo 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 and cheese, topped with seasoned panko bread crumbs

ANDOUILLE SAUSAGE STUFFED MUSHROOM CAPS

Mushroom caps stuffed with ground andouille sausage and cheese, topped with seasoned panko bread crumbs

ENTREES

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

CHEF CARVED TURKEY

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

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

SHRIMP PAELLA

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





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PASTA

VEGETABLE LASAGNA

Pasta layered with fresh vegetables, three different cheeses and a creamy bechamel sauce

VEGETABLE STIR FRY

Classic stir fry noodles with fresh vegetables in a light teriyaki glaze

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 breadcrumbs, salsa and jalapenos

SALAD

ROQUEFORT PEAR SALAD

Mixed greens, crumbled blue cheese, chopped sweet pears tossed together with
caramelized walnuts and a raspberry vinaigrette

WATERMELON SALAD

Cubed watermelon, feta cheese, chopped red onion, cucumber and arugula
tossed with an olive oil, garlic and lemon dressing

SPINACH SALAD

Fresh baby spinach, chopped eggs, red onions, mushrooms and crumbled bacon
served with a hot bacon vinaigrette on the side

GREEK SALAD

Traditional style with tomatoes, cucumbers, olives, feta cheese, red onions, and pepperoncini's,
tossed with fresh herbs in a Greek dressing

SIDE DISHES

FRESH HERB AND CAULIFLOWER SOUFFLE

fresh cauliflower florets baked in a creamy soufflé with fresh basil
eggs, cream and tossed with parmesan cheese

COLLARD GREENS

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



WEDDINGS · SHOWERS · BIRTHDAYS



CORPORATE EVENTS · AND MORE!

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DESSERTS

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 (available as a station or butler passed items)

ICE CREAM BAR

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

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 JohnMichaelEvents.com

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WEDDINGS · SHOWERS · BIRTHDAYS



CORPORATE EVENTS · AND MORE!

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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 group style tastings every other month. By attending four tastings in a row, you will taste all the items on our inclusive buffet menus.

BUFFET SERVICE: Buffet is a style of food service. We guarantee food for all guests to go through the buffet one time. If there is food left over, guests may go back for seconds but it is not an “all you can eat” buffet and food may run out after the first round.

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.

DISCLAIMER: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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