



JOHN MICHAEL EXQUISITE CATERING

BUFFET PACKAGE – KID’S BIRTHDAY

MENU

Choice of: fresh fried chicken tenders served with bbq, ranch, honey mustard and catsup OR
fresh grilled beef sliders served with cheese, catsup, mustard, onions, lettuce and tomato

Individual size cheese and pepperoni pizzas

Fresh fried tater tots served with sea salt and catsup

Yellow cheddar mac & cheese

Fresh cut watermelon, cantaloupe and plucked grapes

Hawaiian Punch fruit juicy red bottles

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

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 Kid’s Birthday 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++**





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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++**

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**

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 \$7 for mixed and \$5 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++**

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

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

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





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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

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

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



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 6 weeks. 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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