



JOHN MICHAEL EXQUISITE CATERING

## BUFFET PACKAGE – MEETING

### MENU

- Two (2) entrées from lunch or breakfast choices
- One (1) salad selection from lunch or breakfast choices
- Two (2) side dish selections from lunch or breakfast choices
- Assorted rolls with butter or breakfast choice

**BUFFET SETUPS:** menu signs for each item, salt, pepper and light decor

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

**STAFFING:** catering supervisor, culinary staff and server staff included

Included in the Meeting Room 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 .....**\$8pp++**

#### BOTH BREAKFAST AND LUNCH

Offer both breakfast and lunch for your guests.....**\$25pp++**

#### SELF-SERVE BEVERAGES

Decanters of lemonade, iced tea, one fruit infused water and one plain water served with plastic tumblers, sweeteners, cocktail napkins and linen for the beverage table .....**included**

#### BASIC COFFEE STATION

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





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**GOURMET COFFEE STATION** *(includes basic coffee station)*

Hot water with assorted teas, flavored creamers, whipped cream, chocolate shavings,  
sugar swizzle sticks, honey and lemons ..... **\$150++**

**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++**

**LUNCH OPTIONS**

**ENTREES**

**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

**ROSEMARY LEMON CHICKEN**

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

**TERIYAKI CHICKEN**

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

**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





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**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**

~~Our classic~~ ziti noodles tossed with parmesan, mozzarella and ricotta cheeses in a basil marinara sauce then baked and topped with provolone cheese

**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 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**

**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





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**GARLIC MASHED POTATOES**

Mashed red potatoes with the perfect blend of garlic, butter and cream

**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**

Steamed baby carrots lightly coated with honey and tossed 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

**ESQUITES**

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

**COLLARD GREENS**

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

**ROASTED BRUSSEL SPROUTS**

Fresh brussel sprouts roasted with crispy bacon in a maple bacon glaze





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## **ADDITIONAL INSPIRATIONS** *(ask for pricing)*

### **ENTREES**

#### **SHRIMP PAELLA**

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

### **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

### **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, mint and arugula tossed with fresh lemon and olive oil

#### **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





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## **BREAKFAST OPTIONS**

### **SALAD**

#### **FRESH SEASONAL FRUIT DISPLAY (*\$4pp upgrade*)**

Served with French cream and orange marmalade sauces

ANY OPTIONS FROM OUR LUNCH MENU

### **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**

Goopy mini-sized cinnamon rolls served warm with a sweet sugary glaze

### **ENTREES**

#### **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





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**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)*

**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

**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

**ADDITIONAL INSPIRATIONS (*ask for pricing*)**

**BEVERAGES**

**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



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.

**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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🌐 [JohnMichaelEvents.com](http://JohnMichaelEvents.com)

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