



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**\$5pp++**

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

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