



JOHN MICHAEL EXQUISITE CATERING

## **BUFFET PACKAGE (INCLUSIVE) - WEDDING**

### MENU

Three (3) butler passed hors d'oeuvres *(2 selections from A and 1 from B)*

Two (2) entrées from chicken, meat or fish selections

One (1) entrée from pasta selections

One (1) salad selection

Two (2) side dish selections

Rosemary garlic, honey wheat and sea salt yeast rolls with butter

**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)*

**GUEST TABLE SETUPS:** pure white round china dinner plates, two-piece stainless flatware, salt, pepper, glass of cucumber/mint iced water, carafes of plain water on each guest table, silver table number stands & numbers and napkin in your choice of fold style

**BUFFET SETUPS:** menu signs for each item, linens in your choice of color and light décor

**BAR/BEVERAGE SETUPS:** Includes: linens, 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)*

**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 and silver or gold resin charger plates on sweetheart table. Plated dinner service to couple, petite 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:** buffet meals and beverages offered for up to 5 vendors

Included in the Wild Orchid Package





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**ADDITIONAL OPTIONS**

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

**GOURMET COFFEE STATION** *(add to 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)* .....**\$150++**

**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 5 hours.....**included**

**BAR GLASSWARE** *(add to bar/beverage setups)*

Wine, rock, pilsner, martini, champagne flute *(price for each type)*..... **\$1pp++**

**COCKTAIL SERVERS**

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

**CHAMPAGNE TOAST**

Champagne flute, your choice of sweet asti spumante or dry brut champagne and service.....**\$3pp++**

**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

**CHARGER PLATES**

Decorative resin charger plates at each place setting *(silver or gold)*.....**\$3pp++**

Decorative glass charger plates at each place setting *(available in many style)*.....**\$5pp++**

**VEGAN MEAL UPGRADE**.....**\$15pp++**

Fire-Roasted Vegetable Polenta Cake – roasted cauliflower, butternut squash, red onion, edamame, red bell pepper, and zucchini, accented with crushed sea salt and placed on top an herb polenta cake OR Grilled tempeh steaks with a roasted root ratatouille and seasonal vegetable sauté.

**EXTRA 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

**CHILI LIME SALMON SATAY**

Skewered salmon seasoned with spices and fresh lime

**SHRIMP & GRITS**

Parmesan cheese 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 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**

Mini corn tortilla shell stuffed with a blend of shredded pork, pomerey 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





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## **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

#### **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**

Pan seared and seasoned 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

#### **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 (\$2pp 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





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**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

**CHEF CARVED HANGAR STEAK**

Three-day marinated hangar steak in port wine with rosemary and garlic, 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**

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





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**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, fresh chopped basil and topped with roasted pine nuts

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

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





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**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**

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







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**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 with crispy bacon in a maple bacon glaze

**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

**SCALLOPS WRAPPED IN BACON**

Jumbo bay scallops lightly seasoned and wrapped in applewood smoked bacon

**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





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**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

**BEEF BOURGUIGNON**

Cubes of beef sirloin prepared with baby carrots, onion and celery  
presented in a thick, rich burgundy demi sauce

**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



WEDDINGS · SHOWERS · BIRTHDAYS



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

📍 1836 Crandon Avenue ♥ Winter Park, FL 32789

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.

**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.

☎ 407-894-6671

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