

SILVER WEDDING PACKAGE

(package is customizable and items can be added or removed)

BUFFET MENU

*Buffets are always setup double sided to ensure quick service
We dismiss the guest tables to the buffet adding a touch of class and avoiding lines
Guests go through a beautifully decorated buffet line and choose whatever and however much food they like*

MENU

- ☞ Three (3) butler passed hors d'oeuvres OR
- ☞ One (1) table presented hors d'oeuvres during cocktail hour

- ☞ One (1) entrée from chicken or fish selections
- ☞ One (1) entrée from meat or chef carved meat selections
 - ☞ One (1) entrée from pasta selections
 - ☞ One (1) salad selection
 - ☞ Two (2) side dish selections
- ☞ Rosemary garlic, honey wheat and plain yeast rolls

LINEN PACKAGE: guest tables, sweetheart, head or kings table, cake table, buffet tables, bar/beverage tables, DJ table, gift/book table, card table and napkins - all in a poly/cotton blend and in your choice of over 50 different colors

GUEST TABLE SETUP PACKAGE: two piece stainless flatware, butter florets, salt, pepper, glass of cucumber/mint iced water, silver table number stands & numbers and napkin in your choice of fold styles

BUFFET SETUP PACKAGE: pure white round or square plates, menu signs for each item, votive candles, decorative linens, dragon wood tree with floral balls, hanging lanterns, glass chards and wicker balls - all matching your color scheme

BAR OR BEVERAGE PACKAGE: both include: equipment, plastic tumblers, décor, votive candles, cocktail napkins - choose either bar setups for a beer/wine bar (*beer/wine provided by client*) including: ice, coke, sprite, diet coke, snack mix, limes, sparkling water and bottled water OR beverage station including: ice, coke, sprite, diet coke, cucumber water, lemonade, iced tea, lemons, limes and condiments

STAFFING: catering supervisor, culinary staff, server staff and bar/beverage staff (*1 staff member per 20 guests*) - assistance with placing your ready-to-go personal items (*favors, centerpieces, book, place cards, etc.*)

CAKE SERVICE PACKAGE: white disposable plates, forks, napkins, cutting service, cake knife and server

COMPLIMENTARY VENDOR MEALS and drinks for all vendors including DJ, photo, video and planners

\$38 PER PERSON + 19% SERVICE CHARGE + 6.5% SALES TAX

All of our menus are designed for over 25 guests, if you have less than 25 guests, please request a custom price

GOLD WEDDING PACKAGE

(package is customizable and items can be added or removed)

Everything in our silver package plus:

SWEETHEART TABLE PACKAGE: upgraded table linen, napkin, chair sashes, charger plates and chivari chairs

CHAMPAGNE TOAST including flute, champagne (*choice of dry or sweet*) and service for all guests

WEDDING CAKE scaled to your number of guests, many styles & flavors to choose from, delivery and ornate cake stand

BASIC COFFEE STATION including: china cups, regular & decaf coffee, condiments, cream and foam insulated to-go cups

CHAIR PACKAGE: chair covers and sashes in choice of color, choice of tie style with delivery and installation
OR wood folding chairs in choice of color including delivery and setup

\$49 PER PERSON + 19% SERVICE CHARGE + 6.5% SALES TAX

All of our menus are designed for over 25 guests, if you have less than 25 guests, please request a custom price

The following can be upgraded in your gold package for the noted per person price:

GOURMET COFFEE AND HERBAL TEA station including flavored creamers, chocolate shavings, whipped cream, herbal tea selections, honey pearls and sugar swizzle sticks, \$2pp++

TABLESIDE COFFEE SERVICE including extra service staff, creamers, china cups and condiments, \$3pp++

CHIVARI CHAIRS and pad in choice of color with delivery and installation, \$3pp++

ADDITIONAL OPTIONS

The following can be upgraded/added to the silver or gold package for the noted per person price:

FULL LIQUOR BAR SETUPS adding: ginger ale, orange juice, cranberry juice, pineapple juice, grapefruit juice, tonic water, club soda, sour mix, grenadine, lemons, olives and cherries, *\$3pp++*

UPGRADED TABLE LINENS: satin, crushed satin, pleated satin, pintuck, bengaline or organza overlays, *\$3pp++*

PLATED SALAD AND ROLLS SERVICE including salad fork, glass salad plate and bread basket, *\$3pp++*

CHINA PLATE AND STAINLESS FORK with cake service and/or table presented hors d'oeuvres, *\$2pp++ (each)*

CHILDREN'S MENU: chicken fingers with sauces, mac&cheese, fresh cut fruit, *\$20pp++ silver, \$28pp++ gold*
(includes all setups, served to child at table and child does not go through buffet)

Chicken or fish entrée selection, *\$4pp++*

Meat or chef carved meat selection, *\$5pp++*

Pasta entrée selection, *\$3pp++*

Salad selection, *\$2pp++*

Side dish selection, *\$2pp++*

Butler passed hors d'oeuvres, *\$1.50pp++ (each)*

Table presented hors d'oeuvres selection, *\$5pp++ (each)*

Chair sash only with installation, *\$2pp++*

Resin charger plates in silver, gold or red, *\$2pp++*

Glass charger plates in many different styles, *\$5pp++*

Iced tea service including glass, choice of tea flavor and condiments, *\$1.50pp++*

Bar glassware: wine, rock, pilsner, martini, flute, *\$.50pp++ (each)*

Signature drink setups including signage, glassware and mixers, *\$1.50pp++ (each)*

Tablesides wine service, *\$3pp++*

John Michael provides unlimited beer and wine for a beer/wine bar, *\$7pp++*

- red & white wine varietals, bud light, corona & yeungling beers

John Michael provides unlimited liquor, beer and wine for a full liquor bar, *\$11pp++*

- add absolut vodka, beefeaters gin, bacardi rum, seagram's 7 whiskey & jim beam bourbon

The following can be upgraded/added to the silver or gold package for the noted price:

BISTRO TABLE LINENS/TIES: choice of color linen/tie for existing high-top tables, *\$20each++, (with table \$40each++)*

Bar fronts, *\$75++*

Portable deluxe bar, *\$225++*

Pickup and delivery of client's alcohol, *\$250++*

Cocktail servers for entire event, *\$125++ (each)*

Cash bar setup fee, *\$350++*

Cappuccino and espresso bar, *\$595++*

Ask about the following:

punch fountains

sniffers n cigars

guest table centerpieces

martini bars

parking attendants

sangria in ice carved punch bowl

bathroom attendants/supplies

liquid nitrogen shaved ice/ice cream bar

fresh squeezed lemonade station

bloody mary bar

frozen drink machines

BUFFET MENU SELECTIONS

About Our Food

- ~ We are a **green** caterer and all our foods are either organic or all natural and made from scratch by our executive chef Zachariah Steward
- ~ The following list our most popular and seasonal items available in the listed package pricing. These items are available for tasting at our group style tastings held quarterly
 - ~ We are capable of creating any culinary delight that inspires you. Many other options are available including upgraded, ethnic and brunch items (*see our optional menus for more details*)
 - ~ (V) = vegetarian, (G) = gluten free

BUTLER PASSED HORS D'OEUVRES

Spinach Dip atop Baguette (V)

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

Spanikopita (V)

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

Italian Meatballs with a Trio of Sauces

handmade meatballs with our secret seasoning served with basil marinara, pomerey mustard and sweet bourbon sauces

Stuffed Mushroom Caps (V)

hand stuffed mushroom caps dusted with panko bread crumbs served both ways: boursin cheese stuffed and spinach mozzarella stuffed

Roasted Tomato Bruschetta (V)

blended roasted tomatoes, fresh herbs and olive oil served atop a seasoned baguette crisp with a fresh parmesan shaving

Cheddar Stuffed Potatoes (*served with and without bacon*) (G)

baby new potatoes scooped and stuffed with a blend of (bacon), potato and cheddar cheese – topped with a dollop of chive sour cream

Beef n Blues

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

Mini Chicken Pot Pies

a flour tartlet shell filled with homemade chicken pot pie filling and topped with a savory herb infused filo dough



TABLE PRESENTED HORS D'OEUVRES

Mediterranean Display (V, G)

a gourmet presentation of roasted red peppers, kalamata olives, marinated artichoke hearts, fresh milk herb infused baby mozzarella, provolone, prosciutto ham, genoa salami, capricola, balsamic marinated and grilled mushrooms, red and yellow peppers, pole beans and asparagus served with assorted crisps and sliced baguette bread

Gourmet Cheeses, Spreads and Fruits (V, G)

an overflowing presentation of brie, blue cheese crumbles, NY cheddar, swiss and smoked gouda cheeses with humus and tabouille complimented with a colorful array of seasonal fresh fruits and served with assorted crisps

Mashed Potato Bar (V, G)

creamy mashed garlic butter 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

Macaroni and Cheese Bar (V)

white cheddar and yellow cheddar macaroni & cheese served with: sautéed mushrooms, bacon, sautéed onions, petite sautéed shrimp, seasoned panko bread crumbs, ground beef, salsa, jalapenos

ENTREES

CHICKEN

Pan Seared Chicken Breast

sauced with a Mushroom Marsala (G)

pan seared chicken breast laced with a marsala mushroom sauce

Parmesan and Panko Crusted Chicken Breast

chicken breast coated in panko bread crumbs, parmesan cheese and a savory blend of diced mushrooms, fresh herbs, onions and garlic baked to perfection

Grilled Chicken Breast

sauced with a Roquefort Mushroom Cream Sauce (G)

grilled chicken breast with sautéed mushrooms topped with a roquefort cheese fresh herb cream sauce

Teriyaki Grilled Chicken Breast

topped with Fresh Pineapple (G)

grilled chicken breast topped with a teriyaki brown sugar glaze and fresh cut pineapple



CHEF CARVED MEATS

Flank Steak (G)

three day marinated flank steak in port wine with rosemary and garlic, grilled medium
sauces include: horseradish cream, chimichurri and pomerey mustard

Beef Brisket (G)

a very flavorful cut of meat seasoned with spices and fresh herbs, grilled to medium and
served with caramelized onions - sauces include: pomerey mustard, spicy barbecue and sweet barbecue

Pernil (*pork shoulder*) (G)

a Latin inspired meat rubbed with a citrus adobe seasoning and baked to perfection
served with jalapeno lime butter, pomerey mustard and sweet bbq sauces

Pork Tenderloin (G)

onion and garlic marinated pork loin perfectly baked with seasonings
sauces include: cranberry, pomerey mustard and spicy barbecue

MEAT

Latin Style Ropa Vieja with yellow rice (G)

authentic Latin dish with shredded flank steak, savory vegetables and
thickened spicy tomato sauce served with yellow rice

Bourbon Glazed Pork with Caramelized Onions (G)

tender slices of pork grilled and laced with our zesty
bourbon glaze and garnished with caramelized onions

Sliced Top Round of Beef

sauced with a Madeira Wine Mushroom Sauce (G)

tender sliced beef layered with marinated mushrooms and a port wine demi sauce

Sliced Top Round of Beef

sauced with a Fresh Rosemary and Tarragon Cream Sauce (G)

fresh rosemary and tarragon herbs blended into
a light cream sauce and served over tender sliced beef

Applewood Bacon Wrapped Pork Roulade

sauced with an Applejack Brandy (G)

pounded pork tenderloin wrapped in applewood smoked bacon and
stuffed with fresh sage and sauced with an applejack brandy sauce

Shepherd's Pie (G)

traditional Scottish casserole of ground lamb meat tossed with fresh herbs and vegetables
in a gravy sauce and topped with our piped creamy garlic mashed potatoes



FISH

Pan Seared Flounder
sauced with a Cilantro Cream Sauce (G)
light sweet flounder pan seared with fresh herbs
and sauced with a cilantro cream sauce

Sesame Crusted Pan Seared Salmon Filet
served with a Trio of Sauces (G)
pan seared salmon filets encrusted with black and white sesame seeds and
served with wasabi, orange honey and sesame ginger sauces

PASTA

White Cheddar, Bacon and Truffle Macaroni and Cheese
white cheddar macaroni and cheese tossed and baked with
applewood smoked bacon and a hint of white truffle oil

**Cheese Ravioli sauced with a Sun-Dried Tomato
and Fresh Herb Cream Sauce (V)**
cheese ravioli tossed with a light herb cream sauce and sun-dried tomatoes

Fusilli Pasta Primavera sauced with Pesto Cream (V)
tri color pasta blended with a pesto cream, fresh array of vegetables,
fresh chopped basil and topped with roasted pine nuts

**Cheese Tortellini sauced with a
Cheese and Spinach Cream Sauce (V)**
cheese tortellini with a delicious fresh spinach and rich alfredo cream sauce

SALAD SELECTIONS

Salad John Michael (V)
our classic simple salad - organic spring mix, caramelized walnuts and a raspberry vinaigrette

Country French Salad (V)
a delightful combination of baby greens, strawberries,
oranges and caramelized walnuts with our sweet raspberry cream dressing

Caesar John Michael, *John Michael Award Winner* (V)
romaine lettuce tossed with mushrooms, red onions, shaved parmesan cheese,
croutons and our award winning caesar dressing

Mediterranean Salad (V)
romaine lettuce and spring mix tossed with roasted red peppers, artichokes,
black olives, tomatoes and feta cheese in a balsamic ranch dressing

SIDE DISH SELECTIONS

Broccoli and Cheese Soufflé (V)

blend of broccoli, diced celery, cheeses, butter, cream and eggs poured over pieces of hand torn French bread

Baked Corn Casserole, *A John Michael Classic* (V)

home style moist and sweet corn casserole

Honey Glazed Carrots with Fresh Basil and Toasted Pine Nuts (V,G)

steamed baby carrots lightly coated with honey and tossed with fresh basil and pine nuts

Fresh Herb and Cauliflower Soufflé, *A John Michael Original* (V, G)

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

Three Cheese Potatoes, *A John Michael Classic* (V, G)

diced potato baked with a mushroom cream sauce, onions and a three cheese blend

Creamy Garlic Mashed Potatoes (V, G)

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

Shallot and Rosemary Roasted Potatoes (V, G)

quarter cut red new potatoes tossed in oil, sautéed shallots and fresh rosemary

Roasted Red Pepper and Parmesan Risotto

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

SEASONAL SELECTIONS - SPRING/SUMMER

Butler Passed Hors d'oeuvres - Sweet Pear and Bacon Bruschetta

a unique combination of pears, bacon and blue cheese served atop a toasted baguette

Salad - Roquefort and Sweet Pear (V, G)

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

Entrée - Tuscan Grilled Chicken Breast (G)

tender grilled chicken breast topped with a combination of black olives, plum tomato and artichokes blended with marinara sauce, garlic, basil and olive oil

Pasta - Vegetable Lasagna (V)

pasta layered with fresh vegetables, three different cheeses and a creamy béchamel sauce

Side Dish - Lime and Chili Roasted Potatoes (V,G)

quarter cut baby new potatoes seasoned with fresh lime juice, cilantro and chili seasoning

Side Dish - Caramelized Onion and Potato Gratin (V)

medallion sliced white potatoes layered with sweet caramelized onions and topped with gruyere cheese then lightly browned

THE "FINE PRINT"

Green Initiatives: 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 quarterly. by attending two tastings in a row, you will taste all the items in our inclusive menus. we realize you may miss a tasting or need to taste sooner than our next tasting and can offer a complimentary "chef's choice" tasting by appointment. we also offer a private tasting option for a \$75 fee where you can select your items to taste.

The Flow: once you realize you want to book us, send in your deposit and we send you a confirmation of services. a planning meeting will be scheduled 2-3 months prior to your event. in between booking and the planning meeting, you will be able to attend our group tastings and of course discuss anything with our sales staff. 10 days prior to your event a final guest count will be taken. final layout with number of guests per table is due 5 days prior. we are here whenever you may need us.

Service Times: our wedding packages include 5 hours service, 8 hours overall. *(2 hours setup, 5 hours event, 1 hour breakdown)* extra time is allowed - ask for pricing

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 can not accept personal items at our facility prior to your event. however we are very glad to help you with placing any of your ready-to-go personal items at the event including centerpieces, favors, guest books, place cards and more.

Leftover Policy: we guarantee a to-go package of all food items for the bride and groom. 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 or your family to take.

Guest Counts: we have a 25 person minimum guest count at our listed pricing. of course we can cater for less guests - ask for a custom price. guest counts over 175 are eligible for discounts.

Booking Info: we take a \$250 deposit to secure your date. once we receive your deposit, you will receive a confirmation of services.

Payment Info: we take a \$250 deposit to secure your date. an additional deposit of \$750 is due 60 days prior. we accept personal check, cash or credit card for deposits. final payment is due within 2 days of the event and after your final invoice is presented. we accept only cash, credit card or certified check for final payment. we do not accept pre-payments.

Cancellation: no monies are refunded should a cancellation occur. however you can apply any monies paid to a future date for any type of event. we strongly encourage event day insurance for the "what if's".