



We have been in the wedding and event planning business for over **15 years**.  
Call us the Cadillac of catering and event planning.  
If that is the level of service and quality you are looking for,  
then we are your perfect match!

*What Makes John Michael Events Different?*

**Our Staff.** Each one of us takes a lot of pride in what we do and who we chose to work with. We are all like family in where we care about each other. That same care goes into every aspect of your event and the event planning process.

**Our Food.** We have a very simple philosophy – good simple foods, using only the finest freshest ingredients and adding a dash of love into all our recipes.

**Green Initiative.** We believe in helping our environment in several ways:  
Recycling at our facility and at events.  
Energy conservation including energy efficient lighting and water outtake controls.  
Using all natural and/or organic ingredients in our recipes –  
no processed or preserved foods ever used.  
Many other initiatives including: limited printed media, use of gas equipment at our facility  
and recycling our grease wastes.

The following packages include complete set up, service and breakdown  
UCF will provide a food presentation table and JM will provide linens  
UCF will provide guest tables and seating  
Packages include disposable plates, plastic ware and white paper napkins

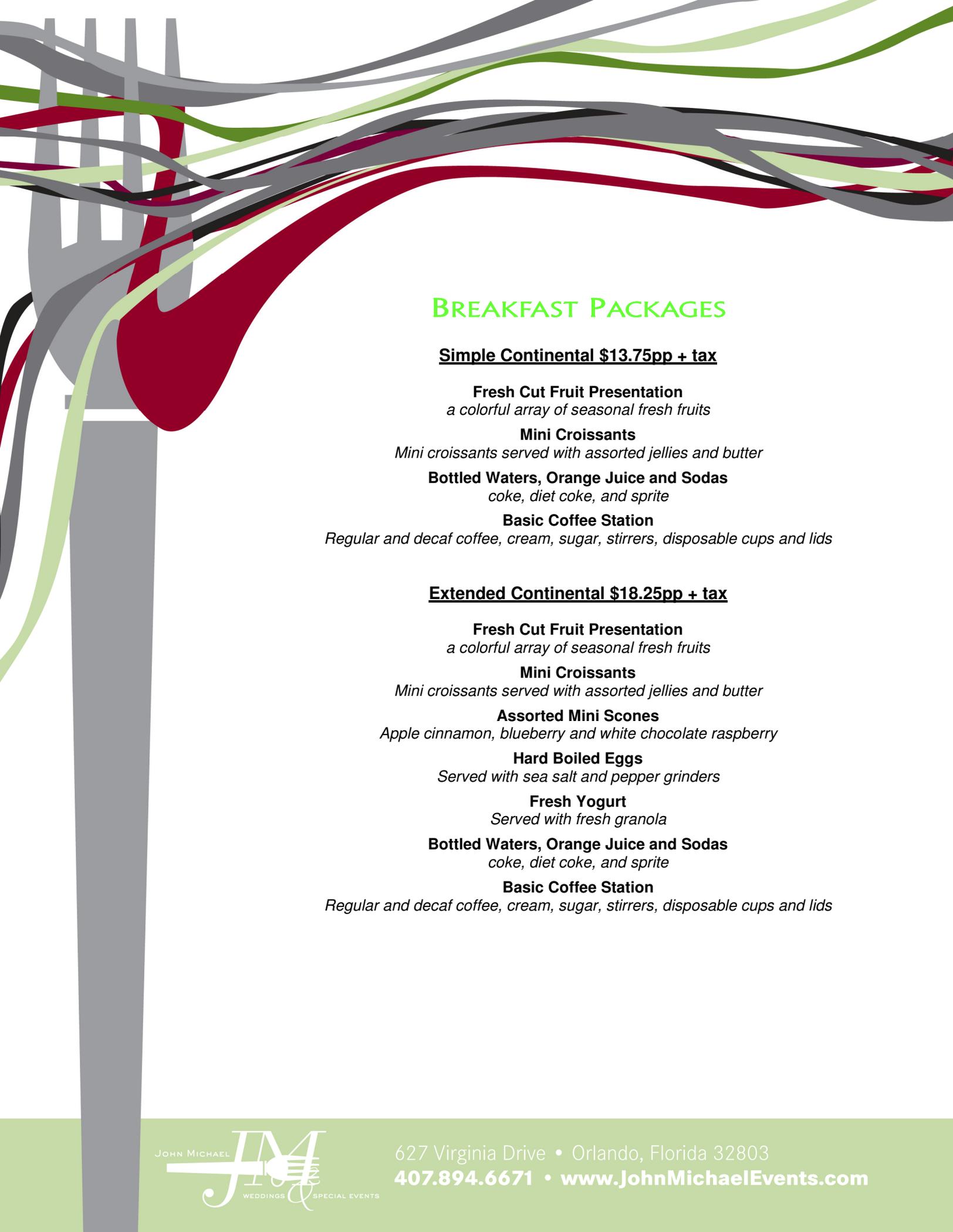
*Please visit page 11 for all add-on and upgrade options*

*All pricing is designed for a 25 person minimum  
Please inquire about packages for smaller groups*

***We look forward to working with you to plan your event!***



627 Virginia Drive • Orlando, Florida 32803  
407.894.6671 • [www.JohnMichaelEvents.com](http://www.JohnMichaelEvents.com)



## BREAKFAST PACKAGES

### **Simple Continental \$13.75pp + tax**

#### **Fresh Cut Fruit Presentation**

*a colorful array of seasonal fresh fruits*

#### **Mini Croissants**

*Mini croissants served with assorted jellies and butter*

#### **Bottled Waters, Orange Juice and Sodas**

*coke, diet coke, and sprite*

#### **Basic Coffee Station**

*Regular and decaf coffee, cream, sugar, stirrers, disposable cups and lids*

### **Extended Continental \$18.25pp + tax**

#### **Fresh Cut Fruit Presentation**

*a colorful array of seasonal fresh fruits*

#### **Mini Croissants**

*Mini croissants served with assorted jellies and butter*

#### **Assorted Mini Scones**

*Apple cinnamon, blueberry and white chocolate raspberry*

#### **Hard Boiled Eggs**

*Served with sea salt and pepper grinders*

#### **Fresh Yogurt**

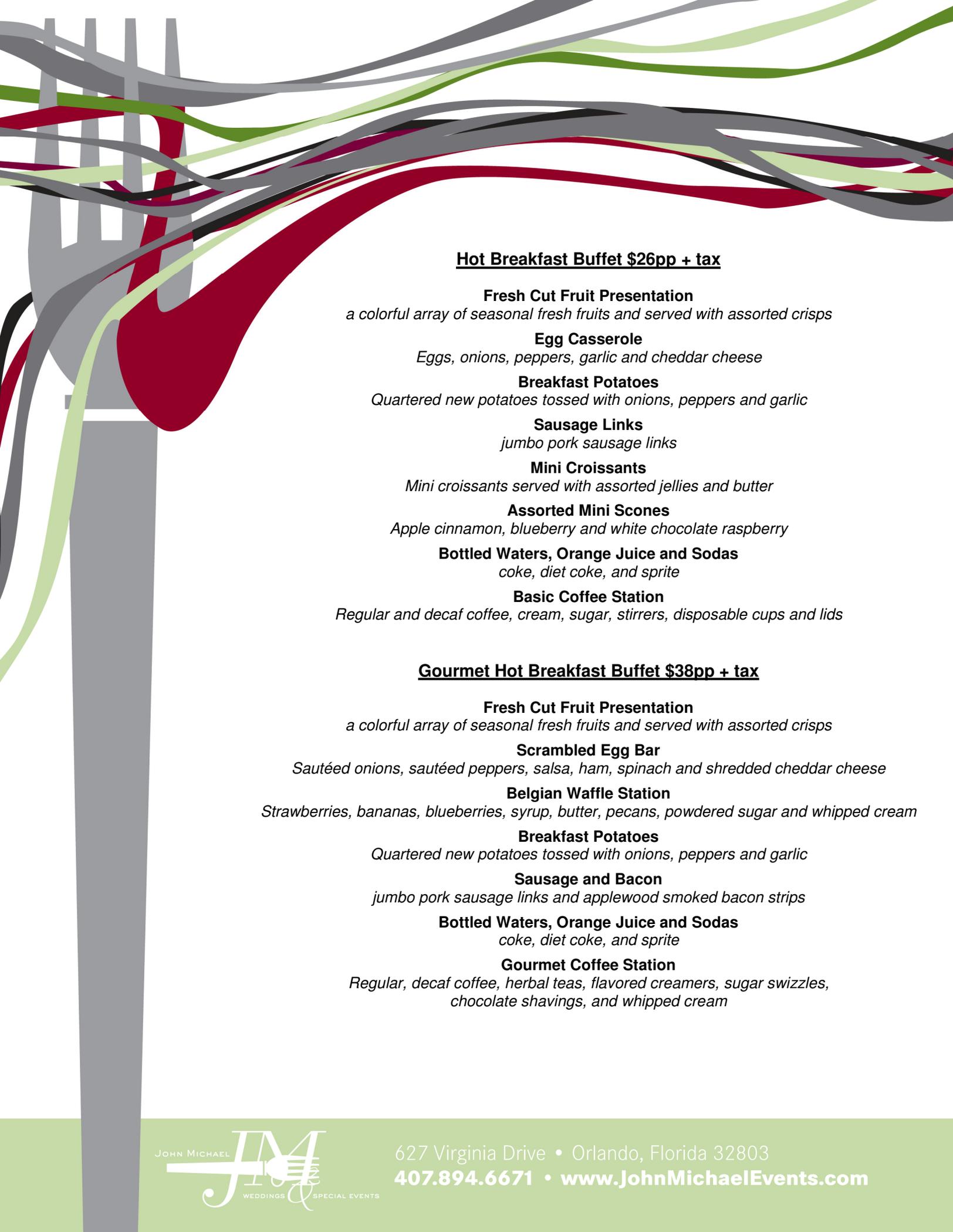
*Served with fresh granola*

#### **Bottled Waters, Orange Juice and Sodas**

*coke, diet coke, and sprite*

#### **Basic Coffee Station**

*Regular and decaf coffee, cream, sugar, stirrers, disposable cups and lids*



**Hot Breakfast Buffet \$26pp + tax**

**Fresh Cut Fruit Presentation**

*a colorful array of seasonal fresh fruits and served with assorted crisps*

**Egg Casserole**

*Eggs, onions, peppers, garlic and cheddar cheese*

**Breakfast Potatoes**

*Quartered new potatoes tossed with onions, peppers and garlic*

**Sausage Links**

*jumbo pork sausage links*

**Mini Croissants**

*Mini croissants served with assorted jellies and butter*

**Assorted Mini Scones**

*Apple cinnamon, blueberry and white chocolate raspberry*

**Bottled Waters, Orange Juice and Sodas**

*coke, diet coke, and sprite*

**Basic Coffee Station**

*Regular and decaf coffee, cream, sugar, stirrers, disposable cups and lids*

**Gourmet Hot Breakfast Buffet \$38pp + tax**

**Fresh Cut Fruit Presentation**

*a colorful array of seasonal fresh fruits and served with assorted crisps*

**Scrambled Egg Bar**

*Sautéed onions, sautéed peppers, salsa, ham, spinach and shredded cheddar cheese*

**Belgian Waffle Station**

*Strawberries, bananas, blueberries, syrup, butter, pecans, powdered sugar and whipped cream*

**Breakfast Potatoes**

*Quartered new potatoes tossed with onions, peppers and garlic*

**Sausage and Bacon**

*jumbo pork sausage links and applewood smoked bacon strips*

**Bottled Waters, Orange Juice and Sodas**

*coke, diet coke, and sprite*

**Gourmet Coffee Station**

*Regular, decaf coffee, herbal teas, flavored creamers, sugar swizzles, chocolate shavings, and whipped cream*



## LUNCH AND DINNER PACKAGES

### **Gourmet Boxed Lunches \$15.25pp + tax**

#### **Assorted Sandwiches served with lettuce, tomato and mayo**

*Roast beef and cheddar on whole grain bread*

*Turkey and swiss on white bread*

*Ham and cheddar on a croissant*

#### **Dill Potato Salad**

*Traditional southern style potato salad with a hint of fresh dill added*

#### **Potato Chips**

*Individual bags of potato chips in assorted flavors*

#### **Gourmet Cookie**

*Freshly baked chef's choice jumbo cookie*

#### **Fresh Fruit Cup**

*Assorted seasonal fresh cut fruit*

### **Cold Lunch Buffet \$22.75pp + tax**

#### **Dill Potato Salad**

*Traditional southern style potato salad with a hint of fresh dill added*

#### **Mediterranean Pasta Salad**

*Tortellini pasta, feta cheese, cucumbers, tomatoes, and carrots in a seasoned vinaigrette dressing*

#### **Fresh Fruit Platter**

*a colorful array of seasonal fresh fruits*

#### **Assorted Sandwich Platter**

*Roast beef and cheddar on whole grain bread*

*Turkey and swiss on white bread*

*Ham and cheddar on a croissant*

*Vegetarian pita with bean sprouts, lettuce, tomatoes, cucumbers, romaine, taboullie and hummus*

#### **Gourmet Jumbo Cookie Platter**

*Freshly baked jumbo cookies in assorted flavors*



**Hot Buffet Style \$25pp + tax**

One (1) salad selection  
One (1) entrée selection  
One (1) pasta selection  
Two (2) side dish selections  
Rosemary garlic, honey wheat and plain yeast rolls  
One (1) dessert selection

**Plated Style \$36.50pp + tax**

One (1) plated salad selection  
Rosemary garlic, honey wheat and plain yeast rolls with butter florets  
One (1) entree from chicken, meat, seafood or pasta selections  
Two (2) side dish selections — 1 vegetable, 1 starch  
One (1) plated dessert selection

*Served on china plates with a linen napkin in your choice of color  
and a preset glass of cucumber water*

**Salad Selections**

**Salad John Michael**

*Baby greens, caramelized walnuts and raspberry vinaigrette dressing*

**Country French Salad**

*Baby greens, caramelized walnuts, orange slices, strawberries in a raspberry cream dressing*

**Caesar John Michael**

*romaine lettuce, mushrooms, red onions, parmesan cheese,  
croutons in our award winning Caesar dressing*

**Mediterranean Salad**

*romaine lettuce, baby greens, red peppers, cucumbers, black olives,  
tomatoes, feta cheese and balsamic dressing*



## Entrée Selections

### CHICKEN

#### **Wild Mushroom Chicken Marsala**

*pan seared chicken breast laced  
with wild mushroom marsala 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**

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

#### **Tuscan Grilled Chicken Breast**

##### **sauced with a Mediterranean inspired Red Sauce**

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

### BEEF

#### **Sliced Top Round of Beef**

##### **sauced with a Madeira Wine Mushroom Sauce**

*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**

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

#### **Beef Bourguignon**

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

#### **Latin Style Ropa Vieja with yellow rice**

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



**PORK**

**Bourbon Glazed Pork with Caramelized Onions**

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

**Applewood Bacon Wrapped Pork Roulade  
sauced with an Applejack Brandy**

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

**OCEAN**

**Pan Seared Flounder  
sauced with a Cilantro Cream Sauce**

*light sweet flounder pan seared with fresh herbs, dusted with bread crumbs and sauced with a cilantro cream sauce*

**Sesame Crusted Pan Seared Salmon Filet  
served with a Trio of Original Sauces**

*pan seared salmon filets garnished with black and white sesame seeds and presented with wasabi, orange honey and sesame ginger sauces*

**PASTA**

**Fusilli Pasta Primavera sauced with Pesto Cream**

*tri color pasta blended with a pesto cream, fresh chopped basil and topped with roasted pine nuts*

**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**

*cheese ravioli tossed with a light herb cream sauce and sun-dried tomatoes*

**Cheese Tortellini sauced with a  
Cheese and Spinach Cream Sauce**

*cheese tortellini with a delicious fresh spinach and rich alfredo cream sauce*



## Side Selections

### VEGETABLE

#### **Broccoli and Cheese Soufflé**

*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**

*home style moist and sweet corn casserole*

#### **Honey Glazed Carrots with Fresh Basil and Toasted Pine Nuts**

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

#### **Fresh Herb and Cauliflower Soufflé, A John Michael Original**

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

### STARCH

#### **Three Cheese Potatoes, A John Michael Classic**

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

#### **Creamy Garlic Mashed Potatoes**

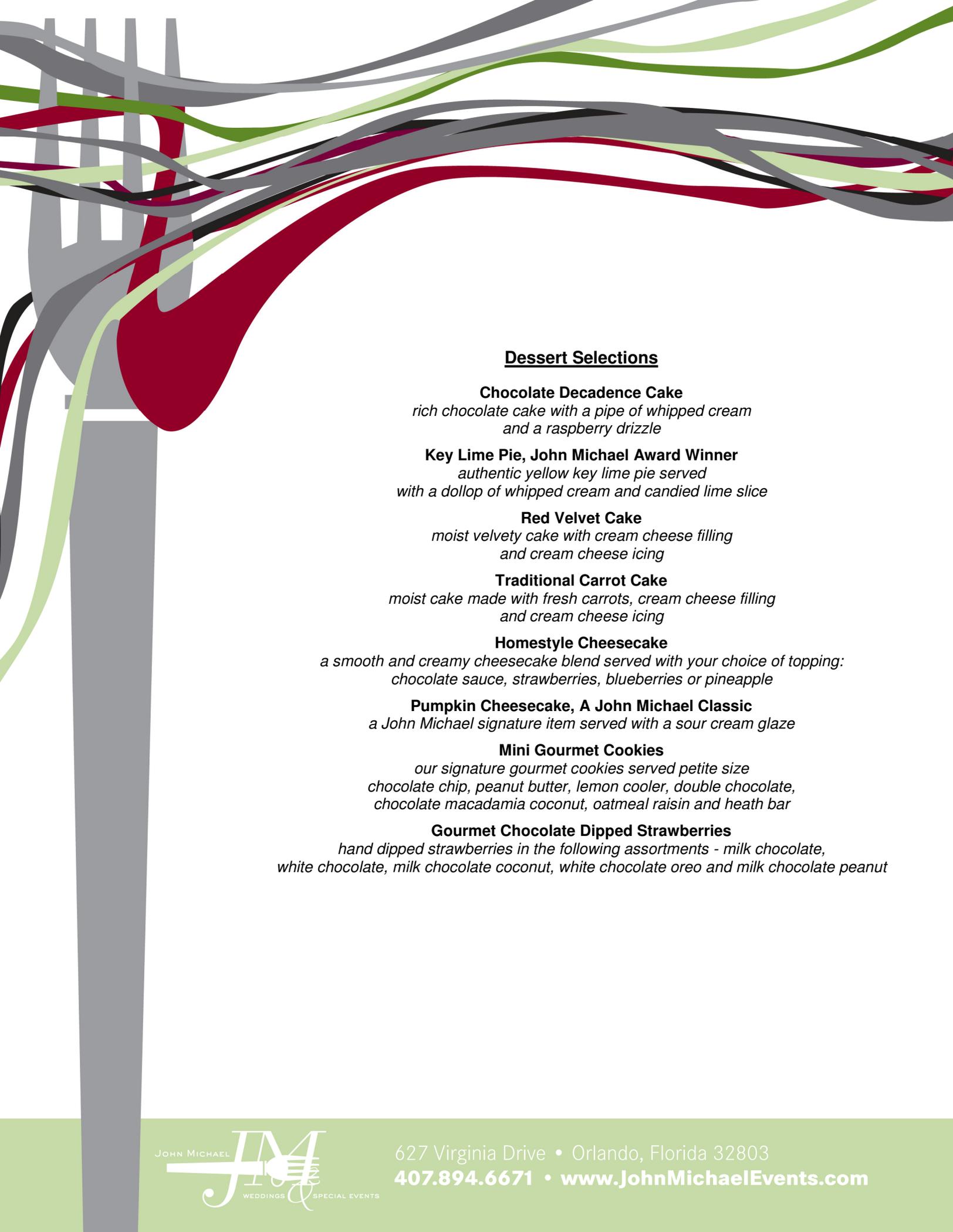
*mashed red potatoes with the perfect blend of garlic, butter and cream*

#### **Shallot and Rosemary Roasted Potatoes**

*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*



## Dessert Selections

### **Chocolate Decadence Cake**

*rich chocolate cake with a pipe of whipped cream  
and a raspberry drizzle*

### **Key Lime Pie, John Michael Award Winner**

*authentic yellow key lime pie served  
with a dollop of whipped cream and candied lime slice*

### **Red Velvet Cake**

*moist velvety cake with cream cheese filling  
and cream cheese icing*

### **Traditional Carrot Cake**

*moist cake made with fresh carrots, cream cheese filling  
and cream cheese icing*

### **Homestyle Cheesecake**

*a smooth and creamy cheesecake blend served with your choice of topping:  
chocolate sauce, strawberries, blueberries or pineapple*

### **Pumpkin Cheesecake, A John Michael Classic**

*a John Michael signature item served with a sour cream glaze*

### **Mini Gourmet Cookies**

*our signature gourmet cookies served petite size  
chocolate chip, peanut butter, lemon cooler, double chocolate,  
chocolate macadamia coconut, oatmeal raisin and heath bar*

### **Gourmet Chocolate Dipped Strawberries**

*hand dipped strawberries in the following assortments - milk chocolate,  
white chocolate, milk chocolate coconut, white chocolate oreo and milk chocolate peanut*

## NON-ALCOHOLIC BEVERAGES

### **Gourmet Coffee and Herbal Tea Station \$300 + tax**

*(up to 150 guests, \$1pp over 150)*

*includes: linen with your choice of color, china coffee cups, regular & decaf coffee condiments, regular & flavored creamers, chocolate shavings, whipped cream herbal tea selections, honey pearls, sugar swizzle sticks foam insulated cups and lids for to-go beverages*

### **Basic Coffee Station \$200 + tax**

*(up to 150 guests, \$.75pp over 150)*

*includes: linen with your choice of color, china coffee cups, regular & decaf coffee condiments, cream, foam insulated cups and lids for to-go beverages*

### **Attended Beverage Station \$5pp + tax**

*includes: serving attendant, linen with your choice of color, coke, sprite, diet coke, ice tub with scoop, plastic tumblers cucumber water, lemonade and your choice of two (2) iced teas: traditional sweet, traditional unsweet, mango unsweet or blackberry jasmine unsweet lemons, limes, oranges, blackberries, décor, cocktail napkins*

## ALCOHOLIC BEVERAGES

*All John Michael bartenders are certified and trained for responsible serving  
John Michael carries \$1,000,000 of liquor liability insurance  
We are a **Green** company and recycle our plastic, glass and aluminum*

### **Beer/Wine Bar Setups \$5pp + tax**

**Client** to provide beer/wine

*John Michael to provide: certified bartender(s) - (1 bartender per 50 guests)  
linens with your choice of color for bar and barback tables,  
ice, coke, sprite, diet coke, snack mix, limes, sparkling water, bottled water,  
bar supplies, bar equipment, plastic tumblers, bar décor, votive candles, cocktail napkins*

### **Full Liquor Bar Setups \$7pp + tax**

**Client** to provide beer, wine and liquor

*John Michael to provide: certified bartender(s) - (1 bartender per 40 guests)  
linens with your choice of color for bar and barback tables, sparkling water, bottled water, ice, coke,  
sprite, diet coke, ginger ale, orange juice, cranberry juice, pineapple juice, grapefruit juice,  
tonic water, club soda, sour mix, grenadine, snack mix, limes, lemons, olives, cherries,  
bar supplies, bar equipment, plastic tumblers, bar décor, votive candles, cocktail napkins*

## ADDITIONS AND UPGRADES

### **Additional entrée selection \$5pp + tax**

*Choose an entrée from chicken, beef, pork or ocean*

### **Additional pasta, side dish, or salad \$3pp + tax**

*Choose and additional pasta, side or salad to be added to your buffet meal*

### **Butler Passed Hors d'oeuvres \$3pp each + tax**

*Please ask for our hors d'oeuvres menu to choose selections*

### **Iced tea service with dinner \$3pp + tax**

*Your choice of traditional un-sweet, traditional sweet, mango green and blackberry jasmine teas served tableside during dinner service*

### **Coffee service with dinner \$4pp + tax**

*Our servers will offer regular and decaf coffee to your guests just after dinner service*

### **China upgrade \$4pp + tax**

*China plate, silverware, and linen napkin in your choice of color*

### **Linens \$25 each + tax**

*Cotton poly blend linens in your choice of color for your guest tables*

### **Fresh floral centerpieces with votives \$30 each + tax**

*Seasonal fresh floral arrangement surrounded by 5 floating votive candles*

## **Beverage Additions**

### **Add glassware to beverage station \$2pp + tax**

### **Add wine glasses with beer & wine bar setups \$1pp + tax**

### **Add wine & rock glasses with full liquor bar setups \$2pp + tax**

### **Additional glassware \$.50pp/per glass + tax**

*(martini glasses, champagne flutes, beer pilsners)*

### **Signature drink setups \$2pp + tax**

*includes: signage, mixers & glassware for up to 2 signature drinks*

### **Unlimited beer & wine for a beer & wine bar \$12pp + tax**

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

### **Unlimited liquor, beer & wine for a Full Liquor bar \$15pp + tax**

*red & white wine varietals, bud light, corona & yeungling beers  
absolut vodka, beefeaters gin, bacardi rum, seagram's 7 whiskey and jim beam bourbon*

### **Cocktail Servers \$75 per server + tax**

*(dedicated to cocktail service for your guests)*