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!
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) linen 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) linen 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 an 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)