

JUAN & ONLY

Welcome

Juan & Only is a full-service catering and hospitality company based in South Florida, built for occasions from intimate gatherings to large-scale productions, each held to the same standard.

We were founded on a simple premise: that whoever carries the responsibility for an event deserves a partner who carries it with them. Your name is on this occasion. So is ours, from the moment we accept it.

In practice, that looks like precision your guests will never see. Timelines confirmed before they're questioned, details resolved before they become problems, service that holds its shape under any pressure the day brings. It is why a number of Fortune 500 companies have trusted us across events of every scale, and why they return.

The menu that follows carries the same standard. We invite you into it.



JUAN & ONLY

hors d'oeuvres

JUAN & ONLY

BEEF

BEEF TANDOORI SLIDER

Bazlama bread, shredded beef, mustard aioli, pickled onion, parsley, olive oil, za'atar.

WAGYU CRISPY RICE ^{GF, DF}

Crispy rice, Wagyu ribeye steak, ponzu gel, micro herbs.

BEEF CROQUETTE

Shredded beef, beef jus, Parmesan, panko, truffle aioli.

CANTONESE MEATBALL SKEWERS ^{GF, DF}

Meatball, BBQ, chives, sesame.

CHEESEBURGER SLIDER

Burger patty, burger sauce, cheddar, pickled onion, pickle.

MINI BEEF WELLINGTON BITES

Puff pastry, beef tenderloin, grainy mustard, mushroom duxelles, truffle mustard aioli.

CHICKEN & PORK

CORDON BLEU BITES

Shredded chicken, béchamel sauce, ham, cheddar cheese, panko, garlic aioli, micro herbs.

CROQUE MONSIEUR BITES

Brioche bread, ham, Gruyère, béchamel sauce, caviar.

CHICKEN MUSHROOM VOL-AU-VENT

Chicken, creamy mushroom sauce, vol-au-vent, parsley.

GRILLED CHICKEN SLIDERS

Chicken, pickled red cabbage, spicy mayo, blue cheese.

CHICKEN QUICHE WITH MORNAY SAUCE

Tartlet, Mornay sauce, shredded chicken, Parmesan crust.

CHICKEN PHYLLO CUPS

Shredded chicken, phyllo cups, honey mustard sauce, celery, blue cheese.

VEGAN & VEGETARIAN

AVOCADO TARTARE ON CUCUMBER ^{VG, GF, DF}

Cucumber rounds, avocado tartare, tajin, cilantro, gold flakes.

EDAMAME SPRING ROLLS ^{VG, DF}

Spring rolls, Asian sauce, microgreens.

CASHEW CREAM CUPS ^{VG, DF}

Phyllo cups, cashew cream, cranberry, chives, truffle carpaccio.

BEETROOT CARPACCIO CROSTINI ^{VG, DF}

Sliced baguette, beetroot, vegan cream cheese, microgreens.

BABA GHANOUSH TARTLET ^{VG, DF}

Tartlet, eggplant, roasted bell pepper, parsley.

SWEET POTATO TARTLET ^{VG, DF}

Tartlet shell, roasted sweet potato purée, caramelized pecan, smoked paprika.

SEAFOOD

PERUVIAN CEVICHE ^{GF, DF}

White fish, onion, cancha corn, choclo, cilantro, leche de tigre, aji amarillo.

SHRIMP SLIDER

Bun, shrimp, spicy mayo coleslaw, caramelized pineapple.

SPICY TUNA CUP

Phyllo cups, diced tuna, spicy mayo, chives, caviar.

MINI LOBSTER ROLLS

Brioche bun, lobster salad, caviar, chives.

SMOKED SALMON TARTLETS

Black sesame tartlets, smoked salmon, sour cream, diced pickle, ikura, edible flowers.

SCALLOP SPOON ^{GF}

Bay scallop, beurre blanc, caviar, dill, served on a spoon.

SALMON POKE BITE ^{GF, DF}

Nori cups, sushi rice, salmon, spicy mayo, avocado, scallion.

A note from our kitchen

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our kitchen prepares dishes that contain common allergens such as milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. While we take precautions to minimize cross-contact, we cannot guarantee that any of our menu items are completely free of allergens. Please inform us of any allergies or dietary restrictions.

THE APERITIF EXPERIENCE

BURRATA EXPERIENCE

A curated display of fresh burrata, seasonal accompaniments, and artisan bread. Ideal for cocktail receptions and pre-dinner gatherings where guests graze and mingle.



Fresh burrata, heirloom tomatoes, cherry tomatoes, roasted peaches, Prosciutto di Parma, truffled honey, fig jam, balsamic reduction, olive oil, pistachios, toasted pine nuts, fresh basil, arugula, grilled bread, Maldon salt.

CAVIAR EXPERIENCE

Elegant, refined, and unmistakably luxurious. This experience works beautifully for VIP receptions, galas, and events where you want to set a sophisticated, memorable tone from the start.



Caviar, blinis, crème fraîche, minced egg, chives, shallots, lemon wedges, sumac, extra virgin olive oil.

BREAD & BUTTER EXPERIENCE

An interactive station featuring compound butters and artisan breads. It's a warm, welcoming addition to formal dinners and creates a tactile, sensory moment guests genuinely enjoy.



Compound butters: fresh herbs; honey-cinnamon; Mediterranean olive-lemon-za'atar with sun-dried tomatoes, Kalamata olives, and oregano. Sourdough bread, baguette, ciabatta, multigrain bread, flaky salt, honey, fresh herbs (parsley, mint, dill, cilantro), chili flakes, citrus zest, edible flowers.

JUAN & ONLY

THE **charcuterie** BAR

Thoughtfully composed with artisan cheeses, cured meats, and seasonal accompaniments. This works as a cocktail centerpiece, a reception feature, or an elegant prelude to plated service.

CURED MEATS

Prosciutto di Parma,
Genoa salami,
soppressata, chorizo,
mortadella.

PICKLED & BRINED

Cornichons, pickled onions,
Kalamata olives, Castelvetrano
olives, marinated artichokes,
roasted red peppers.

ARTISAN CHEESES

Aged cheddar, Manchego, Brie,
Gruyère, goat cheese, blue
cheese.

CRACKERS & BREADS

Water crackers, seeded crackers,
crostini, baguette slices, breadsticks.

ACCOMPANIMENTS

Honeycomb, fig jam, wholegrain
mustard, truffled honey, apricot
preserves, Marcona almonds,
candied pecans, dried apricots,
dried cranberries, fresh grapes,
strawberries, blackberries.

GARNISHES

Fresh rosemary, edible flowers,
microgreens.

BEEF

BEEF BOURGUIGNON^{GF}

Braised beef, carrot, onion, beef jus.

CREAMY MUSHROOM TENDERLOIN

Tenderloin in creamy mushroom sauce.

GARLIC & GINGER SHREDDED BEEF

Sesame oil, soy, Worcestershire, orange, sriracha.

GRILLED RIBEYE

Pearl onion, red wine demi-glace.

SIRLOIN WITH ARGENTINE CHIMICHURRI

Beef sirloin, herb chimichurri.

CANTONESE BLACK PEPPER BEEF

Bell pepper, onion, garlic, ginger, sesame oil, GF soy sauce, oyster sauce.

SEAFOOD

ROASTED SALMON WITH TOMATO RELISH

Atlantic salmon, onion, garlic, sun-dried tomatoes, capers, fig jam.

GULF SEAFOOD BRAISE^{GF}

Gulf shrimp, white fish, scallop, garlic, onion, bell pepper.

ROASTED ATLANTIC COD

Cod, lemon-orange beurre blanc, garlic, capers, flat-leaf parsley.

ROASTED PEPPER SHRIMP^{GF}

Gulf shrimp, roasted bell pepper, onion, ranch spice blend, garlic.

CHICKEN

CHICKEN PICCATA

Chicken thigh, lemon-wine sauce, capers.

CHICKEN WITH MUSHROOM BÉCHAMEL

Roasted chicken, béchamel, wild mushroom, mozzarella.

TUSCAN CHICKEN

Red pepper, basil, cherry tomato, cream, Parmesan.

HERB-ROASTED CHICKEN WITH CREAM SAUCE

Grilled chicken thigh, herb cream sauce, fresh herbs.

BURGUNDY-BRAISED CHICKEN^{GF, DF}

Chicken thigh, crispy pancetta, white wine, green olives, sun-dried tomatoes, parsley.

SPANISH-STYLE BRAISED CHICKEN^{GF}

Chicken, bell pepper, onion, tomato, garlic, oregano, red pepper.

LAMB

PISTACHIO-CRUSTED LAMB CHOPS

Mustard glaze, pistachio, Maldon salt, black pepper, olive oil, garlic.

RED WINE & TARRAGON BRAISED LAMB SHANK

Red wine reduction, tarragon, onion, garlic, black pepper, olive oil.

SLOW-BRAISED LAMB STEW^{GF}

Onion, garlic, tomato sauce, Maldon salt, black pepper, olive oil.

VEGAN & VEGETARIAN

PLANT-BASED MEATBALLS^{VG, GF, DF}

Dairy-free mashed potatoes, tomato sauce, plant-based meatballs, onion, pepper.

STUFFED BELL PEPPERS WITH QUINOA

Peppers, quinoa, black beans, corn, cilantro, plant-based cheese, tomato sauce.

WHOLE-ROASTED CAULIFLOWER STEAK

Cauliflower steak, charred romesco, toasted pine nuts.

WOK-FRIED JASMINE RICE WITH CRISPY TOFU

Jasmine rice, firm tofu, seasonal vegetables, sesame oil.

Our philosophy

We design menus for how people actually eat: global flavors, refined technique, and ingredients that feel both elevated and familiar.

Why we're different

Every detail is considered, from synchronized service timing to the temperature of your bread. Nothing is left to chance or compromise.

Our service approach

We train our teams to anticipate needs before they're voiced. Great service isn't just responsive; it is invisible until the moment you need it.



salads & sides

SALADS

SUMMER SALAD ^{V, GF}

Tomato, cucumber, watermelon, pickled red onion, fresh mint, Kalamata olives, feta, lemon dressing.

ROASTED BEET SALAD ^{V, GF}

Roasted beet, Cara Cara orange, arugula, whipped goat cheese, pistachio, port vinaigrette, microgreens.

SIGNATURE ARUGULA SALAD ^{V, GF}

Arugula, corn, feta, walnut, roasted red pepper, pomegranate molasses vinaigrette.

THAI MANGO SALAD

Mango, Thai basil, mint, cilantro, peanuts, shallots, lime-fish sauce dressing, chili flakes.

CAESAR SALAD

Romaine hearts, Parmigiano-Reggiano crisps, sourdough croutons, lemon wedge, Caesar dressing, black pepper.

HARVEST FARRO ^V

Farro, roasted butternut squash, Brussels sprouts, dried cranberries, spiced pecans, goat cheese, apple cider vinaigrette.

J&O SIGNATURE SALAD ^{V, GF}

Boston lettuce, candied pecans, feta cheese, sunflower seeds, cranberry, mango and pomelo-lime dressing.

SIDES

BALSAMIC-CITRUS BRUSSELS SPROUTS ^{VG, DF}

Roasted Brussels sprouts, caramelized onion, orange zest, balsamic-soy glaze.

CREAMY SPINACH GRATIN

Spinach, béchamel, onion, lemon juice, hot sauce, garlic, Gruyère, panko.

SWEET POTATO CASSEROLE WITH CANDIED PECANS

Sweet potatoes, brown sugar, butter, cinnamon, candied pecans.

HERB-ROASTED FINGERLING POTATOES

Fingerling potatoes, olive oil, garlic, rosemary, thyme.

TRUFFLE MAC & CHEESE

Elbow pasta, aged cheddar, cream, black truffle oil, toasted breadcrumbs.

JASMINE RICE PILAF ^{VG, GF, DF}

Jasmine rice, caramelized onion, garlic, extra virgin olive oil.

WHIPPED CHEDDAR & CHIVE MASHED POTATOES

Yukon Gold potato, aged cheddar, cultured butter, chives, Maldon salt.

SIGNATURE EGGPLANT PURÉE

Roasted eggplant, béchamel, mozzarella, butter, oregano.

STATIONS

MEZZE

Mediterranean flavors invite exploration and sharing. This station works especially well for outdoor events, casual receptions, and menus designed to feel abundant and globally inspired.

Hummus (classic, roasted red pepper), baba ghanoush, tzatziki, basil cheese spread, muhammara, marinated olives (Kalamata, Castelvetrano), pickled vegetables, marinated artichoke hearts, roasted eggplant, peppers, tomato, Summer salad, shredded chicken shawarma, tandoori shredded beef, warm pita, lemon wedges, toasted pine nuts, extra virgin olive oil.

CARVING

Live carving adds theater to your dinner service. Guests choose their cut, watch the craft, and receive plates finished to order—perfect for formal dinners and celebration meals.

Prime rib, picanha, cedar-plank salmon, herb-roasted turkey breast, red wine demi-glace, sun-dried tomato relish, horseradish cream, au jus, whole-grain mustard, chimichurri, mint-pistachio gremolata, brioche slider buns, ciabatta rolls, sourdough slices, pickled red onions, cornichons.

PASTA

A chef-attended pasta station brings energy and customization to your event. Guests build their plates, sauces are finished to order, and the experience feels interactive and indulgent.

Rigatoni, linguine, gluten-free penne, vodka sauce, Alfredo sauce, pesto, Italian sausage, grilled chicken, meatballs, pancetta, mushrooms, spinach, sun-dried tomatoes, broccoli, cherry tomatoes, Parmigiano-Reggiano, fresh herbs (basil, parsley, oregano), chili flakes, toasted breadcrumbs.

TACO

Vibrant, customizable, and universally loved. Taco stations work for everything from casual corporate events to festive celebrations—high engagement, broad appeal, effortless execution.

Carne asada, pollo asado, pulled pork, shrimp, black beans, cilantro, white onion, lime wedges, radish slices, salsa verde, salsa roja, pico de gallo, habanero salsa, chipotle crema, queso fresco, pickled jalapeños, pickled red onions, shredded cabbage, grilled pineapple, elote, cilantro-lime rice, guacamole, corn tortillas, flour tortillas, tortilla chips, lettuce wraps.

plated dinner menu

POULTRY

CHICKEN BALLOTINE PICCATA ^{GF}

Stuffed chicken ballotine, lemon-caper piccata sauce, cauliflower purée, broccolini, caramelized pearl onions, crispy leek, herb oil.

TUSCAN CHICKEN ROULADE ^{GF}

Chicken roulade, sun-dried tomatoes, cream, duchess potatoes, pea purée, asparagus, microgreens, roasted sweet peppers.

BÉCHAMEL CHICKEN EN CROÛTE

Chicken breast, baked in puff pastry, mushroom, honey-glazed carrots, wilted spinach, crispy leek.

BEEF

RIBEYE, DEMI-GLACE

Grilled ribeye, red wine demi-glace, caramelized pearl onions, duchess potatoes, asparagus, beet purée, herb oil, microgreens.

SUNDAY ROAST BEEF

Roast beef, Provençal herb gravy, whipped potatoes, honey-glazed carrots, tomato confit, microgreens, herb oil.

STEAK AU POIVRE

Center-cut grilled steak, peppercorn and red wine reduction, Royale potato, asparagus, chives.

SEAFOOD

MAHI-MAHI, CHAMPAGNE BEURRE BLANC

Mahi-Mahi, citrus Champagne beurre blanc, duchess potatoes, broccolini, herb oil, microgreens.

GRILLED ATLANTIC SALMON

Grilled salmon fillet, creamy dill sauce, asparagus, pea purée, crispy leek, microgreens.

PLANT-BASED

CAULIFLOWER STEAK ^{VG, GF, DF}

Cauliflower steak, romesco sauce, broccolini, chimichurri, herb oil.

KOREAN-GLAZED TOFU ^{VG, GF, DF}

Tofu, Korean GF chili-soy glaze, mashed potato, sautéed onions, bell peppers, sesame seeds, chives.

SURF & TURF

RIBEYE & GULF SHRIMP ^{GF}

Prime ribeye, sautéed Gulf shrimp, sherry wine sauce, asparagus, whipped potatoes, carrot purée.

CHEF'S NOTE - SIDE SUBSTITUTIONS

This menu has been composed with sides selected for balance and complementary flavor profiles. Sides may be adjusted based on client preference, dietary restrictions, or allergies.

Whipped potatoes • Cauliflower purée • Carrot purée • Pea purée
Roasted red pepper hummus • Eggplant purée • Beet purée
Broccolini • Honey-glazed carrots • Brussels sprouts • Asparagus
Caramelized pearl onions • Tomato confit • Duchess potatoes

FIRST COURSE - SALADS

INSALATA CAPRESE ^{V, GF}

Heirloom tomato, fresh mozzarella, balsamic glaze, micro basil, herb oil.

SUMMER SALAD ^{V, GF}

Watermelon, tomato, cucumber, pickled onion, mint, feta, Kalamata olive, lemon vinaigrette.

CLASSIC CAESAR

Romaine hearts, house Caesar dressing, herb croutons, shaved Parmigiano-Reggiano.

ARUGULA, BERRY & GOAT CHEESE ^{V, GF}

Wild arugula, blueberry, strawberry, goat cheese mousse, candied walnut, pomegranate molasses, beet purée.

PEACH & BLUE CHEESE GARDEN SALAD ^{V, GF}

Mixed greens, cucumber, peach, cherry tomato, blue cheese crumble.

ARUGULA TOSCANA ^{V, GF}

Wild arugula, roasted red pepper, feta, sweet corn, walnut.

STEAKHOUSE WEDGE ^{GF}

Iceberg lettuce, blue cheese dressing, crispy bacon, tomato, chives, crispy rice.

DESSERTS

BERRY PAVLOVA

Meringue pavlova, vanilla crème pâtissière, berry compote, dulce de leche, fresh berries, mint.

TIRAMISU CUP

Mascarpone cream, caramel espresso, Biscoff crumble, cocoa powder, dark chocolate shavings.

PASSION FRUIT CHEESECAKE

Biscoff crust, vanilla cheesecake, passion fruit coulis, whipped cream, white chocolate shavings, mint.

DARK CHOCOLATE MOUSSE

Dark chocolate mousse, berry coulis, fresh berries, brownie crumble.

ORANGE CRÈME BRÛLÉE

Citrus custard, brûléed sugar, served in a fresh orange shell.

LEMON PANNA COTTA

Vanilla panna cotta, lemon coulis, whipped cream, candied lemon zest, blueberry.

CAKE SELECTION

Chef's selection of seasonal cakes and fillings.



desserts

SHOOTERS

CHOCOLATE MOUSSE ^{GF}

Dark chocolate mousse, dulce de leche cream, cacao, chocolate crisps.

KEY LIME PIE

Biscoff, key lime cream, lime slice, gold flakes.

STRAWBERRY & CORNBREAD SHORTCAKE

Cornbread cake, strawberry compote, mascarpone cream.

RASPBERRY PANNA COTTA ^{GF}

Vanilla panna cotta, berry compote, fresh berries.

PASSION FRUIT CHEESECAKE

Biscoff, cheesecake, passion fruit sauce.

TIRAMISU

Coffee-soaked Biscoff, tiramisu cream, cocoa powder, espresso chocolate.

DUBAI CHOCOLATE

Kadayif, chocolate mousse, pistachio cream, crushed pistachio.

TARTLETS

CHOCOLATE RASPBERRY

Tartlet, dark chocolate ganache, raspberry sauce, white chocolate drizzle, dried berry.

CHOCOLATE SALTED CARAMEL

Tartlet, chocolate ganache, salted caramel sauce, gold flakes, edible flowers.

BANANA WITH DULCE DE LECHE

Tartlet, caramelized banana cream, dulce de leche topping.

CRÈME BRÛLÉE

Tartlet, crème anglaise, caramel powder, edible flowers, gold leaf.

PISTACHIO KADAYIF TARTLET

Tartlet, pistachio cream, Kadayif crumbs, white chocolate drizzle.

LEMON CREAM TARTLET

Tartlet, lemon cream, lemon zest.

BERRY TARTLET

Strawberry, blueberry, raspberry, cream cheese, edible gold.



THE **DESSERT** EXPERIENCE

CANNOLI EXPERIENCE



RICOTTA CREAM

Classic Sicilian: sweet ricotta, vanilla bean, candied orange zest.

Chocolate Chip: traditional ricotta studded with mini chocolate chips.

Pistachio Dream: ricotta blended with Sicilian pistachio paste.

TOPPINGS

Crushed pistachios • mini chocolate chips • toasted hazelnut • cherry • chocolate pearls • edible gold leaf

SAUCES

Dark chocolate ganache • white chocolate caramel • pistachio cream

S'MORES EXPERIENCE



BASE

Classic graham cracker • salted pretzel crisps • butter shortbread cookies • chocolate chip cookies

CHOCOLATE & MARSHMALLOW

Dark chocolate (70% cacao) • milk chocolate (Belgian) • white chocolate • nutella spread • dulce de leche • classic vanilla marshmallow

FINISHING TOUCHES

Sea salt • crushed hazelnut • crushed freeze-dried strawberry • coconut flakes

PAVLOVA EXPERIENCE



MERINGUE BASE

Classic vanilla • Rosewater

TOPPINGS

Classic chantilly cream • mascarpone cream • strawberry-rhubarb compote • lemon curd with blueberry sauce • passion fruit curd • mango-lime coulis • crushed pistachios • toasted hazelnut • edible gold leaf • fresh mint leaves

FRESH FRUIT

Strawberry • raspberry • blackberry • blueberry kiwi • mango

Our Commitment to Your Well-Being

Allergen Notices & Advisories



FOOD SAFETY ADVISORY

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ALLERGEN DISCLOSURE

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DIETARY GUIDE

The following symbols appear throughout this menu to help you identify dishes that meet specific dietary needs.

V Vegetarian

VG Vegan

GF Gluten-Free

DF Dairy-Free

Payment

- A 50% deposit is required to reserve the event date. Without the deposit, the date is not confirmed and remains available to other clients. The remaining balance is due no later than seven days before the event.
- 7% sales tax will be added to the total price. We accept checks, Zelle, and credit cards. Credit card payments have a 3% processing fee. To avoid this fee, we recommend using Zelle or check.
- Final guest count and all reductions must be submitted in writing no later than 14 days before the event. After that deadline, only increases may be accepted, subject to production capacity.
- Failure to provide final payment by the deadline may result in cancellation of the event without refund of the deposit, which will be retained to cover administrative costs. If final payment is made by corporate check, a copy of the check and tracking information must be provided. For events of 30 guests or more, no small-event service fee applies.

Events with fewer than 30 guests are subject to a 22% small-event service fee.

- If the number of guests exceeds the agreed amount, the additional headcount will be invoiced and charged automatically to the card on file, based on the selected package rate.

JUAN & ONLY

We'd love to hear from you! Whether you have questions, need more information, or are ready to book our services, our team at Juan & Only is here to help. Reach out to us today, and let's create something extraordinary together.

Contact Us

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On a mission

Hospitality, for us, begins with intention.

Our purpose has never changed: to glorify God through the way we serve - not through words, but through excellence quietly practiced: in a dish made with patience, a table set with care, and every guest made to feel truly valued.

That conviction shapes every decision: ingredients chosen for their integrity, technique perfected long before you arrive, service that meets your moment with the same reverence you bring to it. Intimate or grand, our standard holds. We aim not simply to meet the occasion, but to honor it, and to leave you with something worth remembering.

This is hospitality, elevated. The only standard for your occasion.

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