

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.

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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.



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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