

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

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.



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.

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.



GOOD
MORNINGS
START HERE.

EGG DISHES

SCRAMBLED EGGS V, GF

Butter, egg, salt, pepper.

SHAKSHUKA WITH BLACK OLIVES

Green pepper, onion, tomato, eggs, olives, cilantro.

MEDITERRANEAN FRITTATA V, GF

Red bell peppers, mushroom, spinach, feta, oregano.

HACIENDA SCRAMBLED EGGS

Scrambled eggs, onion, tomato, sweet corn, scallion, crumbled queso fresco.

MEATS

APPLEWOOD SMOKED BACON

Thick-cut bacon, applewood smoked, crispy.

MAPLE-GLAZED PORK SAUSAGE

Pork sausage, maple glaze.

TURKEY BACON GF, DF

Lean turkey bacon, crispy.

GRILLED CHICKEN SAUSAGE

Chicken sausage, herbs, grilled.

ARTISAN COLD MEAT PLATTER GF, DF

Prosciutto, salami, ham, pickles, mustard.

BREADS & STARCHES

BELGIAN WAFFLES

Fluffy waffles, cultured butter, warm maple syrup.

ASSORTED MINI BAGELS V

Plain, sesame, everything, poppy seed.

BUTTER CROISSANT V

Laminated French butter croissant.

BREAKFAST PASTRY SELECTION

Seasonal Danish, muffins, scones, turnovers.

ENGLISH MUFFINS V

Toasted, served with cultured butter.

RUGELACH V

Traditional pastry, cinnamon, walnut, dark chocolate.

SIDES

BREAKFAST POTATOES VG, GF, DF

Diced potato, roasted bell pepper, onion, smoked paprika.

STONE-GROUND GRITS GF

Grits, chicken broth, cultured butter.

ROASTED HEIRLOOM TOMATOES V, GF

Vine tomato, fresh mozzarella, oregano, olive oil.

STEEL-CUT OATMEAL VG, DF

Steel-cut oats, brown sugar, golden raisins, cinnamon.

HANDHELDS

J&O BREAKFAST SANDWICH

Butter croissant, smoked ham, scrambled egg, garlic aioli, chives.

TURKEY & FIG ENGLISH MUFFIN

English muffin, roasted turkey breast, fig jam, grainy mustard.

AVOCADO TOAST VG, DF

Sourdough bread, shiitake mushroom, crispy onions.

SMOKED SALMON BAGEL SANDWICH

Bagel, smoked salmon, dill cream cheese.

HEIRLOOM VERDE DF

Vegan dill cream cheese, heirloom tomatoes, pesto sauce, balsamic glaze.

SWEET OPTIONS

BERRY PARFAIT V, GF

Vanilla yogurt, gluten-free granola, fresh berries.

SEASONAL FRUIT DISPLAY

Whole and sliced seasonal fruit, arranged for display or individual service.

CHIA & COCOA PUDDING

Chia mousse, cocoa, almond milk, fresh berries.

OVERNIGHT OATS

Rolled oats, oat milk, maple syrup, cherry, mixed seeds.

brunch

SAVORY

J&O BREAKFAST SANDWICH

Butter croissant, smoked ham, scrambled egg, garlic aioli, chives.

TURKEY & FIG ENGLISH MUFFIN

English muffin, roasted turkey breast, fig jam, grainy mustard.

AVOCADO TOAST VG, DF

Sourdough bread, shiitake mushroom, crispy onions.

SMOKED SALMON BAGEL SANDWICH

Bagel, smoked salmon, dill cream cheese.

HEIRLOOM VERDE VG, DF

Vegan dill cream cheese, heirloom tomatoes, pesto sauce, balsamic glaze.

CHICKEN & WAFFLE SLIDER

Waffle, chicken, chipotle aioli, bread-and-butter pickles.

CAPRESE EGG BITES

Eggs, diced tomato, mozzarella, pesto, fresh basil.

SWEET

BERRY GREEK YOGURT PARFAIT

Vanilla Greek yogurt, gluten-free granola, fresh berries.

FRENCH TOAST BRÛLÉE

Cinnamon French toast, pastry cream, crispy caramel.

ENGLISH MUFFIN WITH PEANUT & BANANA

Muffin, peanut cream, banana slices, blueberry, maple syrup.

OVERNIGHT OATS V

Rolled oats, oat milk, maple syrup, cherry, seeds.

CHIA & COCOA PUDDING

Chia mousse, cocoa, almond milk, fresh berries.

CHOCOLATE HAZELNUT CROISSANTS

Butter croissant, chocolate, hazelnut cream.

NUTELLA VOL-AU-VENT

Vol-au-vent, Nutella, toasted hazelnuts.



Our Commitment to Your Well-Being

Allergen Notices & Advisories



FOOD SAFETY ADVISORY

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

ALLERGEN DISCLOSURE

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 prior to your event.

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

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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