



Specialty Appetizers

All specialty appetizers serve 12 people.

Jumbo Shrimp Cocktail (36pc) - \$70.00

Antipasto Platter

Assorted grilled vegetables, Artisan cured meats, artichokes, marinated olives and sweet peppers - \$45.00

Fruit Kabobs

Served with yogurt dip and Grand Marnier whipped cream (12pc) - \$25.00

Tuna Tartare Platter

Sashimi grade Ahi tuna, crostini, wasabi, crème fraiché, gaufrette potatoes and mesclun greens - \$85.00

Boardroom Platter

Shaved beef tenderloin, assorted cheeses, steak rolls, horseradish sour cream, spicy Dutch mustard and Johnny's steak sauce - \$165.00

Caviar Sampling Bar

Served with traditional garnishes and a bottle of Stolichnaya Vodka encased in a block of ice - \$195.00

Beverages

Coffee or Tea - \$21.00 per Gallon

Fresh Brewed Ice Tea - \$21.00 per Gallon

Bottled Soda or Bottled Water - \$2.00 each

Lemonade, Cranberry Juice or Orange Juice - \$22.00 per Gallon



Johnny's Lunch Box Menu

All box lunches include Kettle Chips, a drink and a cookie for \$10.00. Creamy Cole Slaw or Cottage Cheese available upon request in place of Kettle Chips. Drink choices include Coke Classic, Diet Coke, Sprite, Coke Zero and Dasani bottled water.

California Turkey Wrap

Fresh spinach tortilla with pesto mayonnaise, smoked turkey, sliced Swiss cheese, crisp Applewood smoked bacon, lettuce and tomato.

Focaccia Club

Smoked turkey topped with Applewood smoked bacon, lettuce, tomato, onion and Provolone cheese on grilled focaccia with pesto mayonnaise.

Chicken Salad Sandwich

Tender chunks of all white meat chicken salad on a croissant.

Clubhouse BLT B

Thick cut Applewood smoked bacon, garden fresh tomatoes, leaf lettuce and more bacon with mayonnaise on grilled sourdough.

Grilled Vegetable Panini

Zucchini, yellow squash, Roma tomato, roasted red pepper, and red onion grilled and served on focaccia bread with a goat cheese spread.

Traditional Chicken Caesar Salad

Crisp romaine, creamy Caesar dressing, garlic croutons, and Parmesan cheese topped with grilled chicken.



Plated Dinners

All selections include non-alcoholic beverages, Johnny's homemade focaccia bread and house salad. Upgrade to Caesar salad for \$1 more per person. Pick one menu for your group. Plated Dinners (Explorers Favorite, Tour Guide Favorite, Safari Adventure and Lion's Cut) include personalized choice of entrée for each guest and complimentary Hors d'oeuvres presented at the time of your guests' arrival!

Explorer's Favorite

plated - \$22 per guest

Chubby Cut Top Sirloin

Cut from the heart of the sirloin, a center-cut steak weighing in at a chubby 9 oz accompanied with garlic mashed potatoes.

Our House Pork Chop

Char-broiled with a Rosemary demi-glaze, accompanied with garlic mashed potatoes.

Chicken Marsala

Breast of chicken sautéed with red onion, mushrooms, Marsala wine and finished with fresh cream.

Fettuccine Minelli

Johnny's homemade garlic cream sauce tossed with fettuccine.

Tour Guide Choice

plated - \$27 per guest

Drunken Steak

Marinated in pale ale and special herbs. Served atop our drunken sauce, accompanied with garlic mashed potatoes.

Stuffed Pork Chop

Pork chop stuffed with sun-dried tomatoes, Prosciutto ham and Polenta, char-broiled and topped with Marsala wine sauce.

Grilled Atlantic Salmon

Perfectly Char-broiled and served with a white wine butter sauce, accompanied with garlic mashed potatoes.

Chicken or Shrimp Minelli

Johnny's homemade garlic cream sauce and fettuccine tossed with grilled chicken breast or shrimp



Plated Dinners

Safari Adventure

plated - \$30 per guest

Parmesan Crusted New York Strip

A gentleman's cut at 11 oz. charbroiled and finished with a Parmesan butter crust. Served with garlic mashed potatoes.

Our House Double Pork Chop

Char-broiled with a Cabernet demi-glaze, accompanied with garlic mashed potatoes

Cedar Planked Salmon

Fresh Atlantic salmon roasted on a cedar plank and glazed with apricot butter, accompanied with garlic mashed potatoes.

Chicken Tortellini Portabella

Sautéed portabella mushrooms and fresh vegetables with chicken in Parmesan cream sauce with cheese tortellini.

Lion's Cut

plated - \$38 per guest

Large Ten Ounce Filet Mignon

A tender cut straight from the center of the tenderloin, accompanied with garlic mashed potatoes.

Stuffed Double Pork Chops

Charbroiled with a Cabernet demi-glaze, accompanied with garlic mashed potatoes.

Half Pound Lobster

An 8oz lobster tail broiled to perfection.

Chanel No. 5

Marilyn's trademark! We took her five favorites - lobster, shrimp, artichokes, prosciutto and cheese ravioli added our homemade garlic cream sauce and came up with this movie star bombshell.

Complimentary Appetizers

Choose one complimentary hors d'oeuvre selection when you place an order for plated dinner service only. Additional selections available for \$7.00 per person

Hot

Italian Sausage Stuffed Mushroom Caps

Chicken Wing Trio

Traditional, Barbeque and Honey Rosemary

Chicken Satay

Cacciatore Style Meatballs

Cold

Classic Vegetables Crudites Tray with Dip

Fresh Mozzarella and Tomato Salad
with Fresh Basil

International Cheese Tray with Crackers

Johnny's Bruschetta



Lunch Buffets

Minimum of 40 Guests

Groups less than 40 guests will be charged will be charged for 40 guests

Available from 11:00 am to 2:00 pm

Hasta la Pasta Buffet

We're talking a pasta trio! Fettuccine and Chicken in Johnny's Signature Cream Sauce

Homemade Lasagna • Spaghettini with Italian Sausage in our Marinara

Focaccia Bread • House Salad • Hot Coffee • Tea • Soda

\$17 per person

Our House Specialties Buffet

Your choice of two entrées

Chicken Marsala with Sautéed Mushrooms • Chicken Parmesan with Marinara

Broiled Atlantic Salmon with Tarragon Butter Sauce • Steak Tips with Your Choice of Sauce:

DeBurgo • Marsala • Smothered Roast Pork Loin

House Salad (Buffet Style)

Garlic Mashed Potatoes (Buffet Style)

Hot Coffee • Tea • Soda

\$20 per person



Dinner Buffets

Customize a buffet for a Wedding Reception, Corporate Event, or any type of party. Minimum of 40 Guests

Buffet Pricing

Choose 1 Entrée - \$24 per person • Choose 2 Entrées - \$29 per person • Choose 3 Entrées - \$31 per person

Specialty Salads

Choose 2

Garden Salad with 2 dressings • Chipotle Potato Salad • Tortellini Pasta Salad • Waldorf Apple Salad
Wild Rice & Marinated Artichoke Salad • Teriyaki Green Bean Salad with Almonds
Tomato-Basil & Fresh Mozzarella Salad • Dill Cucumber & Sweet Red Onions

Cold Display Trays

Choose 1

Assorted Cheese Display & Crackers • Fresh Seasonal Fruit & Berries • Vegetable Crudités Display with Dip

Entrée Selections

Choose 1, 2, or 3

Chicken DeBurgo • Chicken Piccata • Chicken Marsala • Grilled Chicken Cavatappi • Cheese Tortellini Minelli
Beef Tips DeBurgo • Chicken Parmesan • Roasted Dijon Pork Loin • Jack Daniel's Glazed Pork Loin
Pistachio Crusted Salmon • Grilled Atlantic Salmon • Cedar Planked Salmon • Baked Tilapia Basilica
Whole Roasted Italian Chicken • Cabernet Pork Chops • Stuffed Pork Chops • Johnny's Baked Lasagna
Beef Tips Marsala

Hot Side Dishes

Choose 1

White & Wild Rice Pilaf • Roasted Garlic Mashed Potatoes • Fried Yukon Potatoes in Herb Butter
Johnny's Cheesy Skillet Potatoes

Hot Vegetables

Choose 1

Buttered Peas, Mushrooms & Pearl Onions • Zucchini, Yellow Squash, Red Pepper Mix
Green Beans with Bacon, Onion & Dill

Includes Johnny's Focaccia Bread at each table

A 19% service charge will be added to all food and beverage orders. A 6% sales tax will be added to the total charges.



CARVED-TO-ORDER STATIONS

TO ENHANCE YOUR DINNER BUFFET

Beef carving stations served with sliced rolls and condiments

Roast Beef Tenderloin

\$225 • Serves 7 full dinners or 20 + for thin sliced sandwiches

Served with whole grain mustard, horseradish cream & roasted portabella mushrooms

Slow Roasted Prime Rib

\$195 • Serves 12 full dinners or 25+ for thin sliced sandwiches

Served Au Jus & Horseradish

Bourbon Pineapple Glazed Bone-in Ham

\$180 • Serves 40

Served with flame roasted Fuji Apples

Roast Jumbo Tom Turkey

\$150 • Serves 20-25

Served with seasonal cranberry – sage bread stuffing



Banquet and Catering Information

- All beef entrées will be cooked to medium doneness unless otherwise specified.
- A final selection must be submitted 9 days prior to event.
- We request a finalized guest count 48 hours in advance.
- Prices do not include 18% gratuity and applicable tax.
- Minimum fee will be required for private party room requests.
- We will gladly arrange table decorations, special request linens and tablecloths for a additional charge.
- Unless otherwise arranged, billing is based on guaranteed count or actual count, whichever is greater.
- Group pricing is based on one check.
- All major credit cards, cash, personal and business checks are accepted with prior approval.
- Payment is due immediately following your event unless prior arrangements have been made.
- You will be charged for any damage and extra clean up required.
- Security personnel is required for any event that has bar service. A rate of \$35 per hour will be added to your bill.
- Prices subject to change