



## 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*

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

### **Picnic Basket**

Choose two meats: Hamburgers, Hot Dogs, Grilled Chicken Breast or Bratwurst. Served with Potato Salad, Coleslaw, Baked Beans, Condiments, Cookies and Brownies.

\$13.5 per person

### **Walk in The Park**

BBQ Pulled Pork Sandwiches, Fried Chicken, Baked Beans, Garlic Mashed Potatoes, Potato Salad, Coleslaw, Condiments, Assorted Rolls, Cookies and Brownies.

\$15.5 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



## **Children's Menu**

### **Pizza Party**

Includes Pizza and Beverage (choice of soda and assorted juices)

\$6 per person

### **Pizza Only**

\$14 for Whole Pizza

Choose from Cheese, Sausage, Pepperoni or Deluxe

### **Children Items Also Available**

Grilled Cheese Sandwich

Hot Dog

Corn Dog Nuggets

Chicken Strips

Hamburger or Cheeseburger

Mac & Cheese Bites

Un crustable PBJ



## **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