

Johnny's **Italian Steakhouse**

Welcome to Johnny's Private Parties and Special Events Menu!

Our Culinary Maestros are proud to offer you these fine selections for your upcoming event. If you don't see one of your favorites offered here, please let us know how we may customize a menu of your choosing.

Prices subject to change. Off-site catering is available for an additional fee.

Breakfast At Johnny's

Johnny's Supper Club Breakfast Buffet

For parties of 12 or more guests.

Choose two Meats and one Egg Dish

Bacon • Sausage • Ham

Scrambled Eggs • Southwestern Eggs

Cheese Smothered Eggs

Cheesy Skillet Potatoes

Toast with Preserves • Fresh Fruit • Oatmeal

\$11.99 per person

Includes Hot Beverage and Juice

"Continental" Buffet

For parties of any size!

Breakfast Pastries • Bagel Bar

Cinnamon Rolls

Assorted Mixed Fruit • Oatmeal

Yogurt • Hard Boiled Eggs

\$8.99 per person

Includes Hot Beverage and Juice

Fresh Baked Doughnuts Available with 24 Hour Notice

\$18.00 per dozen

Add a Pitcher of Johnny's Bloody Mary or Mimosa \$20.99 • Serving size: 5 glasses each

Meeting Breaks

Cheese & Crackers

Assorted International Cheeses & Crackers

Summer Sausage

\$7.99 per person

Healthy Kick

Assorted Yogurt • Trail Mix

Fresh Grapefruit • Fruit Smoothies

\$7.99 per person

Chocolate Break

Fresh Baked Cookies • Brownies

Assorted Mini Chocolate Treats • Milk

\$5.99 per person

Mediterranean Veggie Tray

Assorted Fresh Vegetable Tray

Hummus • Grilled Pita Wedges

Assorted Vegetable Spreads

Mixed Olives • Johnny's Dipping sauces

\$6.99 per person

Boardroom Break

Kettle Cooked Chips • Pretzels • Party Mix

Caramel Corn • Homemade Dipping Sauces

\$5.99 per person

Johnny's **Italian Steakhouse**

Lunch at Johnny's

Boxed Lunches

For parties of any size!

All box lunches include drink, cookie and silverware.

Drink choices include Pepsi, Diet Pepsi, Sierra Mist or bottled water.

California Turkey Wrap

Fresh spinach tortilla with pesto mayonnaise, smoked turkey, sliced Swiss cheese, crisp Applewood smoked bacon, lettuce and tomato; served with chips - \$9.99
Half Sandwich with Soup or Salad \$7.99
with Half Goat Cheese Salad \$9.99

Chicken Panini Sandwich

Grilled breast of chicken marinated in olive oil and garlic, topped with melted Mozzarella, tomato, red onion and pesto mayonnaise; served with chips - \$9.99
Half Sandwich with Soup or Salad \$7.99
with Half Goat Cheese Salad \$9.99

Focaccia Club

Smoked turkey topped with Applewood smoked bacon, lettuce, tomato, onion and Provolone cheese on grilled focaccia with pesto mayonnaise; served with chips - \$9.99
Half Sandwich with Soup or Salad \$7.99
with Half Goat Cheese Salad \$9.99

Chicken Salad Croissant

Tender chunks of all white meat chicken salad on a grilled croissant, served with chips - \$9.99
Half Sandwich with Soup or Salad \$7.99
with Half Goat Cheese Salad \$9.99

Traditional Caesar Salad

Crisp romaine, creamy Caesar dressing, garlic croutons and Parmesan cheese - \$7.99
Whole Salad with Grilled Chicken \$9.99
Half Salad with Half Sandwich or Soup \$7.99

Goat Cheese Salad

Pecan crusted goat cheese with finely cut julienne strips of green apple over a bed of mesclun lettuce mix with a sprinkling of Iowa Maytag blue cheese - \$9.99
Half Salad with Half Sandwich or Soup \$9.99

Johnny's House Salad

Fresh tossed mixed greens with Asiago cheese, tomatoes, green peppers and olives. Served with our balsamic vinaigrette dressing - \$7.99
Half Salad with Half Sandwich or Soup \$7.99

Johnny's Soups

Minestrone

Creamy Baked Potato

Johnny's Italian Steakhouse

Beverages

Coffee or Tea - \$21.00 per gallon

Fresh Brewed Iced Tea - Traditional or Raspberry Tea - \$21.00 per gallon

Canned Soda or Bottled Water - \$2.00 each

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

Lunch Buffets

For parties of 15 or more guests

The Good Fella's

Deli buffet featuring:

Corned Beef • Pastrami

Honey Baked Ham • Salami • Deli Fresh Rye

Fresh Baked Focaccia • White Bread

Lettuce • Tomatoes • Sweet Red Onions

Swiss and Colby cheese

Russian Dressing • Yellow Mustard • Horseradish

Sour Cream • Pasta Salad • House Salad

Hot Coffee • Tea • Soda

\$14.99 per person

Add your choice of soup for \$2.99

Minestrone • Baked Potato • French Onion

Hasta la Pasta

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

\$15.99 per person

Our House Specialties

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

\$17.99 per person

Build Your Own Burger

Half Pound Certified Angus Beef Patties

Kaiser Rolls • Ketchup • Mustard • BBQ Sauce

Mayonnaise • Cheese Whiz • Jalapeños

Cole Slaw • Sauerkraut • Bacon

Iceberg Lettuce • Tomatoes • Red Onions

Pepper Jack, Swiss, American & Cheddar Cheese

House Salad • Kettle Cooked Chips

Pickles

Hot Coffee • Tea • Soda

\$14.99 per person

Add your choice of soup for \$2.99

Minestrone • Baked Potato • French Onion

Johnny's Italian Steakhouse

Plated Lunches

All sandwiches are served with potato chips and Johnny's house salad.

11 am and 4 pm only. Beverage is included in the price of the sandwich. \$11.99 per person

Focaccia Club

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

Chicken Parmigiano Sandwich

Our Parmesan crusted chicken breast topped with Johnny's marinara and Mozzarella cheese on a toasted Kaiser roll.

Smothered Chicken Portabella

A marinated chicken breast char-broiled and topped with sautéed portabella.

California Turkey Wrap

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

Clubhouse BLT B

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

Chicken Salad Sandwich

Tender chunks of all white meat chicken salad served on toasted fresh bread.

Crispy Crabcake Burger

Johnny's great crabcake, sautéed crisp, on a grilled Kaiser roll with Roma tomatoes and Romaine tossed in our own rémoulade sauce.

Johnny's Authentic Philly Steak & Cheese

Please allow 24 hour notice.

Shaved Prime Rib and grilled onions piled on toasted French bread and smothered with Cheese Whiz.

Meatball Sub

Please allow 24 hour notice.

Seasoned Italian meatballs simmered in a spicy red sauce and served on a toasted baguette with melted Provolone and Mozzarella.

Johnny's Desserts

Build Your Own Cheesecake

Traditional cheesecake with your choice of toppings: raspberry, caramel, white chocolate or plain.

\$5.99 per person

Molten Chocolate Cake

Fresh baked chocolate cake with a molten chocolate center served with real whipped cream and luscious cinnamon ice cream.

\$5.99 per person

Old Fashion Vanilla Ice Cream Sundae

\$3.99 per person

Johnny's Specialty Dessert Bar **Must be ordered in advance.**

Choose three:

Caramel Apple Bars • Chocolate Raspberry Bars
Lemon Torte • Cheesecake Torte

\$5.99 per person

Johnny's **Italian Steakhouse**

Appetizer Buffet

Choose one hot appetizer and one cold appetizer and we'll serve them buffet style.

For parties of 16 or more. \$7.00 per person

Choose two hot appetizers and two cold appetizers for \$13.00 per person

Hot

Italian Sausage Stuffed Mushroom Caps

Mini Crab Cakes Rémoûlade

Chicken Wing Trio - Traditional, BBQ,

Honey Rosemary

Chicken Satay

Cacciatore Style Meatballs

Spinach Artichoke Dip

Cold

Classic Vegetable Tray with Dip

Fresh Mozzarella and Tomato Salad with Fresh Basil

International Cheese Tray with Crackers and

Summer Sausage

Johnny's Bruschetta

Canapés

Specialty Appetizers

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, creme fraiche, 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

All specialty appetizers serve 12 people.

Johnny's
Italian Steakhouse
Entrée Menu

All selections include non-alcoholic beverages, Johnny's homemade focaccia bread and house salad.

Cast Favorite

\$20 per guest

Chubby Cut Top Sirloin

Cut from the heart of the sirloin, a center-cut steak weighing in at a chubby 10 oz accompanied with our garlic mashed potatoes.

Our House Pork Chop

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

Chicken Marsala

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

Fettucine Minelli

Johnny's homemade garlic cream sauce tossed with fettuccine.

Director's Cut

\$25 per guest

Drunken Steak

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

Chicken or Shrimp Minelli

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

Producer's Cut

\$28 per guest

Parmesan Crusted New York Strip

A gentleman's cut at 12 oz. charbroiled and finished with a Parmesan butter crust. Served with our garlic mashed potatoes.

Our House Double Pork Chop

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

Cedar Planked Salmon

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

Chicken Tortellini Portabella

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

Maestro's Choice

\$36 per guest

Large Cut Filet Mignon

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

Stuffed Double Pork Chop

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

Lobster Tail

An 8 oz 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.



Banquet & 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 sales tax.
- Minimum fee will be required for private room requests
- We will gladly arrange table decorations, special request linens and tablecloths for an 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.
- Prices subject to change.
- The Beacon, Boardroom, Chef's Table and Hospitality rooms are all non-smoking environments.