

# Business

## Catering Menu

---

Our Culinary Maestros

are proud to offer you these fine selections.

Please let your private event executive

know how we may tailor

a custom menu especially for you.

*Johnny's*  
**Italian Steakhouse**

HOLIDAY INN & SUITES / JOHNNY'S ITALIAN STEAKHOUSE JORDAN CREEK

6075 Mills Civic Parkway | West Des Moines, Iowa 50266

515.309.3900

[www.johnnysitaliansteakhouse.com](http://www.johnnysitaliansteakhouse.com)

# Business

## Catering Menu

### BREAKFAST

*All packages are priced per person with a minimum of 15 guests*

#### CONTINENTAL BREAKFAST

Deluxe | \$7

- Orange and apple juice
- Sliced fresh seasonal fruits and berries
- Freshly baked breakfast breads and Danish pastries
- Coffee and hot tea
- Fiji bottled water

Premium | \$10

- Orange and apple juice
- Cranberry, grapefruit or V8® juice
- Sliced fresh seasonal fruits and berries
- Freshly baked breakfast breads and Danish pastries
- Fresh baked bagels, plain, sun dried tomato and works with plain, Parmesan garlic and seasonal berry cream cheese
- House-made granola
- Assorted individual yogurts
- Coffee and hot tea
- Fiji bottled water

#### BREAKFAST ENHANCEMENTS

The following enhancements can be added to the offerings above. **Enhancements are priced per item & per person**

Continental breakfast enhancements | Add \$2

- Breakfast cereals with milk and whole bananas
- Oatmeal with brown sugar, raisins, candied pecans and almonds and dried cranberries
- Whole fresh fruit
- Hard-boiled eggs
- Cinnamon rolls
- Cheesy skillet potatoes

Deluxe enhancements | Add \$4

- Bacon, sausage and scrambled eggs with herbs and cheese
- Egg and bacon croissant sandwich
- Sausage and biscuit sandwich
- Breakfast burrito

Premium enhancements | Add \$6

- Eggs benedict
- Smoked salmon platter

Chef action stations | Add \$6

- Omelet station
- Fresh waffle, pancake or French toast station

Beverage enhancements | Add \$21

- Bloody Mary pitcher (serves five)
- Mimosa pitcher (serves five)

#### BREAKFAST APPETIZERS

*Add to any breakfast entrée*

- Sliced fruit plate with honey yogurt | Add \$2
- Yogurt, berry and granola parfait | Add \$2
- Grapefruit segments | Add \$2 with shaved Asiago and micro greens
- Oatmeal crème brulee | Add \$2

#### PLATED BREAKFAST

*Breakfast entrées served with chilled juice, breakfast breads and pastries, coffee and hot tea.*

All American | \$12

- Freshly scrambled eggs with smoked bacon, country sausage and roasted potatoes

Johnny's Italian frittata | \$14

- Roasted vegetable frittata with oven roasted potato

Scrambled eggs benedict | \$13

- Lightly scrambled eggs, Canadian bacon, tomato and hollandaise sauce over an English muffin with spinach potato hash

Grand Marnier brioche French toast | \$12

- Orange liqueur, brown sugar, and cinnamon
- French toast with chicken apple sausage

Steak and eggs | \$18

- 7 oz Top sirloin with béarnaise sauce, scrambled eggs and home fries

#### BREAKFAST BUFFET

*(Priced per person, minimum 20 guests)*

Chef's recommended breakfast buffet | \$21

- Chilled fruit juices
- Sliced fruits and berries
- Oatmeal with brown sugar, raisins, candied pecans and almonds and dried cranberries
- Scones, coffee cake, Danish pastries, breakfast breads, cinnamon rolls and pecan sticky buns
- Bread pudding
- Italian breakfast eggs
- Oven roasted rosemary potatoes
- Smoked bacon
- Coffee and hot tea

# Business

## Catering Menu

### LUNCH

*Pricing is per person* • Buffets available for groups of 20 or more

#### BUFFET LUNCH

Pre-made deli sandwich buffet | \$15

- Turkey Havarti - sliced roasted turkey with Havarti cheese, honey mustard and sliced granny-smith apple on multi grain bread
- Tomato focaccia - oven roasted sliced eggplant, red peppers, Mozzarella and pesto on oven roasted tomato focaccia
- Roast beef Cheddar - sliced roasted top round of beef, sharp Cheddar cheese, arugula and horseradish aioli on soft Kaiser bun
- Italian hoagie - prosciutto, cappocola ham, salami, Provolone cheese with crisp iceberg lettuce, tomato and oil and vinegar with fresh herbs on a soft hoagie roll
- Caesar salad, cucumber tomato and feta cheese salad, pasta pesto salad and sliced fresh seasonal fruits and berries
- Chef's daily soup selection
- Kettle Chips®
- Freshly baked cookies
- Assorted soft drinks,
- Fiji bottled water

Buffet Lunch | \$20

- Caesar and house salad, pasta salad, sliced fresh seasonal fruits and berries
- Minestrone or baked potato soup
- Fresh baked bread
- Garlic mashed potatoes
- Seasonal fresh vegetables and chef selected accompaniments
- Assortment of chef's dessert selection
- Assorted soft drinks
- Fiji bottled water

#### *Choice of two:*

- Chicken Marsala with sautéed mushrooms
- Chicken Parmesan with marinara
- Broiled Atlantic salmon with tarragon beurre blanc
- Roast pork loin with cabernet demi glaze

Buffet Lunch | \$17

- Minestrone soup
- Insalata caprese Italian plum tomatoes with fresh Mozzarella and sweet basil
- Caesar salad with herbed croutons and Parmesan cheese with Caesar dressing
- Sliced fresh seasonal fruits and berries
- Grilled vegetables with roasted mushrooms and olive oil drizzle
- Penne pasta tossed with bay shrimp and garlic cream sauce
- Spaghetti with marinara with grilled Italian sausage
- Freshly baked bread
- Tiramisu and cannoli's
- Assorted soft drinks
- Fiji bottled water

Buffet Lunch | \$18

- Creamy cole slaw, potato salad and sliced fresh seasonal fruits and berries
- Baked beans and skillet potatoes
- Creamed corn
- Corn muffins, assorted condiments and Kettle Chips®
- Assortment of freshly baked cookies
- Assorted soft drinks
- Fiji bottled water

#### *Choice of two:*

- Grilled hamburgers
- Grilled barbecue chicken breast
- Bratwurst with kraut
- Barbecue pulled pork

# Business

## Catering Menu

---

### PLATED LUNCH

Assorted soft drinks and Fiji bottled water, freshly baked bread and chef's selection of dessert. Pricing is per person

#### COLD

Focaccia club | \$9

Smoked turkey topped with apple wood smoked bacon, lettuce, tomato, onion and Provolone on a grilled Focaccia roll with pesto mayonnaise, served with Kettle Chips®

Chicken salad sandwich | \$9

Tender chunks of all white meat chicken salad served on a freshly baked croissant, served with Kettle Chips®

Pepper seared salmon salad | \$11

Fresh Atlantic salmon, balsamic greens, Parmesan cheese, crostini, chevre goat cheese, Bermuda red onion and Roma tomato

Steak and blue cheese wedge | \$12

Crisp lettuce wedge topped with strips of seasoned steak, bacon bits, bruschetta tomatoes and crumbled Iowa Maytag Blue Cheese

Italian Sub | \$10

Pastrami, prosciutto, salami, pancetta, Provolone, lettuce, tomato, onion and balsamic vinaigrette served with Kettle Chips®

#### HOT

Chicken Parmigianino | \$10

Parmesan crusted chicken breast topped with Johnny's marinara and Mozzarella cheese with fettuccine and seasonal vegetables

Italian Grinder | \$10

Shaved prime rib sautéed peppers and onions smothered in marinara and melted Mozzarella cheese, served with Kettle Chips®

Chicken Piccata | \$12

Breast of chicken sautéed and finished with lemon butter white wine sauce, capers with chefs pasta and seasonal vegetables

Side Options | \$1.50 additional

Fresh Fruit cup

Pasta salad

Minestrone soup

Baked potato

# Business

## Catering Menu

### RECEPTIONS

Choose one hot appetizer and one cold appetizer for \$8 per person. Choose two hot appetizers and two cold appetizers for \$16 per person. For parties of 16 or more. All selections are served butler style.

#### Cold Hors d'oeuvres

- Tenderloin of beef with caramelized onion relish and horseradish on baguette
- California rolls with fresh avocado and crab with sesame wasabi dipping sauce
- Fresh pear and Gorgonzola on crostini
- Strawberries with Camembert and balsamic syrup in crepe
- Goat cheese on focaccia crouton with bruschetta

- Chicken wrapped with sage and prosciutto
- Wild mushroom tart
- Spanakopita
- Petite crab cake with roasted pepper remoulade
- Coconut shrimp with mango compote
- Thai chicken skewers with peanut sauce
- Mushroom potsticker with sobe sauce
- Vegetarian spring rolls with plum sauce

#### Hot Hors d'oeuvres

### ATTENDED RECEPTION STATIONS

Priced per person - minimum 25 guests

#### Italian chop salad | \$12

Crisp greens, red radish, cherry tomatoes, garbanzo beans, red onion and basil tossed to order with apple wood smoked bacon, crumbled gorgonzola, Dijon balsamic and guests choice of grilled shrimp or julienne chicken breast

#### Pan Asian scallops | \$14

Sea scallops seared to order with wasabi oil and fresh ginger finished with Thai basil aioli and taro root chip

#### Saltimbocca shrimp | \$16

Prosciutto wrapped prawns sautéed with butter, Santa Margherita® pinot grigio, fresh sage and lemon

#### Steak Diane | \$16

Tenderloin of beef sautéed to order with brandy pepper corn sauce served with rustic crouton

#### Stir fry | \$16

Marinated beef or chicken sautéed with Asian long grain rice with guest's choice of ginger soy glaze or coconut lemongrass sauce served in Chinese to-go boxes

#### Pasta | \$18

Quattro formaggio tortellini or rigatoni sautéed with guests choice of pomodoro sauce or basil cream, seared shrimp or grilled chicken breast, roasted vegetables, garlic, pine nuts and Parmigiana Reggiano

# Business

## Catering Menu

---

### RECEPTION DISPLAYS

*Prices listed per person - minimum 15 guests*

Crudités | \$5

Fresh garden vegetables with pita quarters and our homemade vegetable dip

Artisanal cheeses | \$9

Port salute, Stilton, Boursin, sharp Cheddar and English Huntsman, goat cheese, aged Monterey Jack, Iowa Maytag Bleu, grilled pears, strawberries, dried apricots, toasted almonds, with red and green table grapes and assorted crackers and artisan breads

Fresh fruit | \$6

Cantaloupe, honeydew, watermelon, pineapple, kiwi, papaya, strawberries, mango, star fruit severed with honey yogurt

Antipasto | \$10

Salami, prosciutto, coppa, mortadella, smoked Provolone, Fontina, Gorgonzola, balsamic grilled vegetables, pepperoncini and specialty olives with rustic Italian bread

Flatbreads | \$13

Rosemary with roasted potato, crispy pancetta and ricotta  
Grilled pear, goat cheese and port wine reduction drizzle  
Basil with roasted tomatoes, bocconcini and grilled red onion

Ballpark grill | \$14

Bratwurst, Italian sweet sausage and Chicago hot links with grilled onions and peppers, caraway seed cabbage slaw, stone ground mustard, sweet and spicy relish and split brioche roll

Pasta | \$16

- Orecchiette with grilled chicken, mushrooms, broccolini, cherry tomatoes, fresh garlic and extra virgin olive oil
- Rigatoni with bolognese
- Parmigiana Reggiano
- Wild mushroom ravioli with truffle cream sauce

Cold Seafood | \$20

- Jumbo shrimp, snow crab claws and oysters on the half shell with classic cocktail sauce, Tabasco, lemon wedges and shallot mignonette

Sushi display | \$16

- Freshly made sashimi, nigari and maki with barrel-aged soy sauce, pickled ginger and wasabi

Shrimp display | \$16

Chilled jumbo shrimp with classic cocktail sauce, Old Bay® remoulade and Meyer lemon aioli

Italian Stuffed Mushrooms | \$12

Overstuffed, smothered with cheese and baked until bubbly

# Business

## Catering Menu

### DINNER

Prices listed per person

#### DINNER STARTERS

##### SALAD

Family style house salad bowl mixed greens, olives, pepperoncini, Bermuda onion with balsamic vinaigrette, Comes with each dinner or you can substitute one of the following salads.

Caesar | \$2

- Hearts of romaine, Parmigiana Reggiano, garlic croutons and classic Caesar dressing

Field Greens | \$3

- Field greens with candied pecans, port poached pears, sun dried cherries, crumbled goat cheese and Riesling vinaigrette

Spinach | \$4

- Baby spinach with sun dried tomatoes, pecans, prosciutto and hard boiled egg with hot bacon dressing

Wild mushroom tart | \$7

- Wild mushroom and Gruyère tart with micro greens and rosemary mustard vinaigrette

Seared prawns | \$8

- Garlic seared prawns with organic baby greens and drizzled with red wine vinaigrette

##### SOUP

Minestrone | \$2

- Lots of johnny's best ingredients

Baked potato soup | \$2

- A classic, topped with bacon and cheese

Wild mushroom bisque | \$3

- With truffle oil

Roasted tomato soup | \$3

- With basil crème fraîche

Butternut squash lobster bisque with cognac cream | \$5

##### APPETIZER

Capresi | \$7

- Roma tomatoes and fresh buffalo Mozzarella topped with fresh basil, olive oil and balsamic vinaigrette

Wild mushroom strudel | \$7

- With fontina cheese in puff pastry and Sandeman® port wine reduction

Shrimp bruschetta | \$8

- Grilled focaccia topped with fresh Roma tomatoes, onions, olive oil, basil and Chevre goat cheese

Dungeness crab cake | \$9

- Sautéed and served with Rémoulade sauce

Classic shrimp cocktail | \$9

Seared scallop ratatouille | \$10

- Seared scallop served with ratatouille, herbed Mozzarella, marinara and garlic cream sauce

#### PLATED DINNER

All plated dinner selections are served with fresh baked bread, Johnny's family style salad and chef's selection of seasonal vegetables.

##### POULTRY

Chicken en Croute | \$21

With truffle perigourdine and smoked Gouda dauphinoise potatoes

Mediterranean chicken roulade | \$22

Breast of chicken stuffed with fontina cheese, spinach, sundried tomato and pine nuts, finished with chianti reduction and porcini risotto cake

Turkey tenderloin | \$20

Sage roasted turkey with cider pan gravy and roasted red-skin potatoes

##### SEAFOOD

Pan-seared salmon | \$17

With toasted almond wild rice

Herb crusted halibut | \$23

Pancetta and tomato ragout with sun dried tomato prosciutto polenta

Roasted sea bass | \$25

With apricot ginger glaze and sweet potato puree

##### MEAT

Roasted pork chop | \$21

With apple jack demi glaze and sweet potato poblano mash

Parmesan crusted New York steak | \$24

Char-broiled with a Parmesan butter crust and Boursin cheese whipped potatoes

Steak Deburgo | \$24

Pan-seared filet mignon medallions with roasted garlic, fresh thyme, basil and oregano, finished with a cream sauce and garlic mashed potatoes

Veal piccata | \$21

Provimi veal sautéed and finished with lemon butter white wine sauce and capers with pasta

9 oz filet mignon | \$29

Center cut tenderloin with cabernet demi glaze and oven roasted potatoes

Pork Tenderloin | \$21

Sliced pork tenderloin with Samuel Adams and Iowa Maytag bleu cheese demi-glaze served with porcini ristotto

# Business

## Catering Menu

### DINNER

Prices listed per person

#### FEATURES

Channel No. 5 | \$21

- 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

Heart of Italy | \$21

- Chicken Parmigiana, fettuccini, garlic cream sauce and Parmesan crusted top sirloin

Steak and shrimp | \$25

- Parmesan crusted top sirloin with crab stuffed shrimp

Filet trio | \$26

- Three individual filets with horseradish, Iowa Maytag bleu cheese and Parmesan crust served in a rich demi glaze with roasted garlic mashed potatoes

Ocean | \$35

- Broiled lobster tail with lemon butter, garlic shrimp scampi and seared diver scallops with wild rice

#### DINNER BUFFET

Dinner buffet | \$25

- House salad and fresh baked bread
- Garlic mashed potatoes
- Seasonal fresh vegetables
- Coffee, hot tea, assorted soft drinks

Choice of two:

- Cedar Planked Salmon
- Roasted Porkloin with Cabernet demi glaze
- Mediterranean Chicken Roulade
- Smothered Beef Steak Tips

Dinner buffet | \$30

- Roasted tomato soup with basil crème fraiche
- Mixed greens, olives, pepperoncini, Bermuda onion with balsamic vinaigrette
- Black Angus carved rib roast
- Chicken piccata, breast of chicken sautéed and finished with lemon butter white wine sauce, capers
- Smoked Gouda Dauphinoise potatoes
- Seasonal fresh vegetables
- Coffee and hot tea

### DESSERT

• Fresh berry cheesecake | \$6

A fresh raspberry and blueberry cheesecake on a graham cracker crust with fresh whipped cream.

• Turtle cheesecake | \$6

White chocolate cheesecake topped with chocolate ganache, creamy caramel and chopped pecans

• Molten chocolate cake | \$6

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

• Cannoli | \$6

Crisp cannoli shells filled with mascarpone cheese and chocolate mousse with fresh pistachios

• Johnny's tiramisu cake | \$6

Ladyfingers dipped in espresso and rum, mascarpone cheese blended with amaretto and whipped cream served in a chocolate ganache piecrust

• Crème brulee | \$6

Sweet cream, egg yolks, vanilla and sugar baked into a smooth custard, with caramelized sugar

• Grand Marnier chocolate mousse | \$6

Dark chocolate mixed with heavy cream and grand Marnier, topped with fresh whipped cream and chocolate shavings