



## BANQUET MENU

### BREAKFAST SELECTIONS

#### CONTINENTAL BREAKFASTS

Includes coffee and hot tea.

##### DELUXE- \$8

Juice  
Sliced fresh seasonal fruits and berries  
Freshly baked muffins and pastries

##### PREMIUM- \$10

Juice  
Sliced fresh seasonal fruits and berries  
Fresh baked muffins and assorted pastries  
Flavored individual yogurts

##### HEALTHY CHOICE- \$12

Juice  
Flavored individual yogurt with House-made granola  
Sliced fresh seasonal fruits and berries  
Hot oatmeal with brown sugar and honey  
Breakfast bars

#### PLATED BREAKFASTS

Breakfast entrees served with coffee and hot tea.

##### ALL AMERICAN- \$8

Freshly scrambled eggs with smoked bacon, French toast, hash browns and garnished with fresh fruit.

##### CLASSIC EGGS BENEDICT- \$11

Basted eggs, Canadian bacon, grilled tomato and hollandaise sauce atop a toasted English muffin with fresh fruit.

##### ITALIAN STRATA- \$12

Italian layered egg bake with spinach, ricotta, mushrooms, tomatoes and onions served with an Italian sausage link served and hash browns.

##### STEAK AND EGGS- \$14

Grilled 6 oz. Top Sirloin steak and scrambled eggs with Potatoes O'Brien and whole wheat toast.

##### HUEVOS RANCHEROS- \$10

Fried corn tortilla topped with beans, chorizo, fried eggs, pico de gallo, shredded cabbage and sour cream.

Prices do not include 20% service charge and 5.5% Wisconsin sales tax.

4751 Owen Ayres Court | Eau Claire, WI 54701 | 715.830.9889 | [www.johnnysitaliansteakhouse.com](http://www.johnnysitaliansteakhouse.com)

Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | July 2014 | Pg. 1

## BREAKFAST BUFFETS

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Buffets require a 25 person minimum. Each buffet includes coffee and hot tea.

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### NICE AND EASY- \$9

Fresh baked muffins and scones  
Sliced fresh seasonal fruit and berries  
Scrambled eggs  
Potatoes O'brien  
Applewood smoked bacon

### CAST AND CREW- \$10

Raspberry Kringle  
Sliced fresh seasonal fruit and berries  
Scrambled eggs with peppers, onions and melted cheese  
Applewood smoked bacon  
Cheesy hash browns  
Fresh baked buttermilk biscuits and homemade sausage gravy

### THE CORSICAN- \$11

Fresh baked cinnamon rolls  
Sliced fresh seasonal fruit and berries  
Italian strata  
Sausage and pepper medley  
Crispy Hash browns

### THE ENTERTAINER- \$12

Belgian waffles and maple syrup  
Sliced fresh seasonal fruit and berries  
Scrambled eggs  
Applewood smoked bacon and sausage links  
Crispy hash browns

## BREAKFAST ENHANCEMENTS

Assorted fresh baked scones - \$20 per dozen

House made bread pudding - \$2 per person

Raspberry Kringles - \$18 per dozen

Doughnuts - \$24 per dozen

Cinnamon Rolls- \$24 dozen

Hard boiled eggs- \$16 per dozen

Whole fresh fruit- \$15 per dozen

Flavored individual yogurts- \$30 per dozen

Breakfast and cereal bars- \$18 per dozen

House made banana bread - \$18 per loaf- serves 18-24

Variety of bagels with assorted cream cheese- \$24 per dozen

Yogurt, berry and granola parfait- \$5 per guest

Sliced fruit plate with honey yogurt dip- \$4 per guest

Cereal with milk- \$3 per guest

Smoked salmon or house-cured Gravlox- with traditional garnishes, served with bagels and cream cheese- \$7 per guest.

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | July 2014 | Pg. 2

## MAESTRO'S STATIONS

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Take your breakfast or brunch over the top with one of our Maestro's stations.  
Stations are only offered in conjunction with your main breakfast menu, not available as an individual menu. Station enhancements are available for groups over 25 guests. Priced per guest.

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### MADE TO ORDER OMELETS- \$6

Fresh omelet prepared by a uniformed chef to order with your choice of ham, bacon, sausage, mushrooms, sweet peppers, tomatoes, onions and cheese.

### GRAND MARNIER FRENCH TOAST- \$5

Grand Marnier French Toast prepared by a uniformed chef and presented with warm syrup, whipped cream, sweet butter, fruit preserves, candied pecans and fresh berries.

### OATMEAL BAR- CUSTOM MADE BY YOU- \$5

Warm oatmeal presented with brown sugar, fresh berries, granola, honey and toasted nuts.

### JOHNNY'S PANCAKE BAR- \$6

Classic buttermilk pancakes with your choice of chocolate chips, pineapple, blueberries, strawberries, bananas, candied pecans served with warm syrup and whipped cream.

## BRUNCHES

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Buffets require a 25 person minimum. Each buffet includes coffee and hot tea.

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### THE PRODUCER- \$18 Per Guest

Assorted fresh baked scones and pastries  
Sliced fresh fruit and berries  
Scrambled eggs  
Hash browns  
Crisp Applewood smoked bacon and sausage links  
Chef Andy's home-style vegetarian cavatappi  
Roasted pork loin with fruit chutney and roasted au jus  
Garlic roasted baby red potatoes  
Steamed broccoli

### THE SUMMIT- \$21 Per Guest

House made bread pudding  
Sliced fresh seasonal fruit and berries  
Quiche Lorraine  
Crisp Applewood smoked bacon and sausage links  
Roasted garlic mashed potatoes  
Vegetarian Penne Primavera  
Lemon herb Chicken  
Beef tenderloin steak tips and portabellas  
Broiled Asparagus

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | July 2014 | Pg. 3

# LUNCH SELECTIONS

## LUNCHEON SANDWICHES

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All sandwiches served with Johnny's homemade kettle chips, coffee and hot tea.

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### COLD SANDWICHES

#### SHAVED TURKEY- \$9

Shaved turkey breast with spicy mustard, fresh greens, tomato and Swiss cheese served on multigrain.

#### ITALIAN- \$11

Prosciutto, capicola, ham, salami, provolone cheese with crisp lettuce, tomato, oil and vinegar served on sourdough.

#### TURKEY BRIE & ROASTED PEAR- \$11

Hand sliced multigrain bread, lemon aoli, fresh greens, tomato, sliced roast turkey and roasted pears.

#### HAM STACKER - \$10

Smoked ham, sharp Cheddar cheese, leafy greens, tomatoes and mayonnaise on a ciabatta bun.

#### JOHNNY'S CLUB - \$11

Smoked ham and turkey, provolone and cheddar cheese, mayonnaise, bacon, lettuce and tomato served on multigrain.

#### CHICKEN SALAD SANDWICH - \$9

Robust chicken salad served on sourdough bread with lettuce and tomato.

### HOT SANDWICHES

#### ITALIAN HOAGIE- \$11

Salami, Capicola ham, prosciutto, Provolone, spicy peppers and onions in a toasted hoagie bun.

#### CHICKEN PANINI- \$11

Olive oil and garlic marinated grilled chicken breast, melted Mozzarella, tomato, red onion and herb mayonnaise served on toasted ciabatta bun

#### PAN BAGNAT (VEGETARIAN)- \$10

Roasted eggplant, zucchini, red pepper and onion on Johnny's Focaccia bread with a sun-dried tomato pesto and provolone cheese.

#### HOT HAM AND CHEESE—\$9

Seared ham, melted cheddar cheese, mayonnaise and tomato served on a toasted ciabatta bun.

#### PRIME RIB SANDWICH—\$12

Hot prime rib, horseradish aioli, arugula and melted Swiss cheese on toasted sourdough.

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Johnny's Italian Steakhouse— Eau Claire, WI | Banquet Menu | July 2014 | Pg. 4

## LUNCHEON STARTER

Plated lunches may be upgraded with the following selections.

### SALAD

#### FIELD GREEN SALAD- \$3

Field greens with sun-dried apricots, bruschetta tomatoes, toasted hazelnuts, Asiago cheese and Peach Frangelico.

#### CAESAR SALAD- \$3

Crisp Romaine, house-made Caesar dressing, garlic croutons and Parmesan cheese.

#### WARM GOAT CHEESE- \$4

Pecan crushed goat cheese with sliced apples over a bed of fresh greens with sprinkling of Gorgonzola cheese. With a balsamic vinaigrette dressing.

#### WALDORF SALAD- \$4

Boutique greens, tri-colored apples, Gorgonzola cheese, sweet toasted pecans and Waldorf dressing.

## PLATED LUNCHESES

Plated lunches includes coffee, hot tea, a house salad and Johnny's own fresh baked focaccia bread.

### PASTA

#### CHICKEN FETTUCINE MINELLI- \$13

Johnny's homemade garlic cream sauce with fettuccine noodles.  
Addition of Garlic Shrimp - \$3

#### VEGETARIAN 4-CHEESE RAVIOLI-\$10

Ravioli, basil pesto, Parmesan and marinara sauce.

#### SPAGHETTI BOLOGNESE- \$11

Spaghetti noodles tossed with Johnny's Bolognese sauce.  
Addition of Italian sausage - \$4

### CHICKEN

#### HERBED MARINATED CHICKEN- \$12

Broiled marinated chicken breast served with a blend of wild rice pilaf.

#### CHICKEN PARMIGIANO- \$13

Parmesan breaded chicken breast, marinara and melted mozzarella served with red pasta.

#### CHICKEN PICCATA- \$14

Sautéed chicken breast with a lemon, wine, and butter emulsion served with mixed seasonal vegetables.

### BEEF

#### CERTIFIED ANGUS BEEF SIRLOIN- \$17

6 oz. CAB Sirloin prepared medium lying over house made demi-glaze and paired with garlic baby red potatoes and Chef's choice vegetables.

#### HAND CUT RIBEYE- \$25

11 oz. Ribeye prepared medium lying over demi-glaze and served with garlic mashed potatoes and Chef's choice vegetable.

#### FILET MIGNON- \$30

6 oz. of beef cut from the heart of the tenderloin prepared medium and served with garlic mashed potatoes and broiled asparagus.

#### FILET MIGNON BEEF TIPS- \$16

Smothered portabella and filet mignon beef tips served with chef's choice mixed vegetables and garlic whipped potatoes.

### PORK

#### GRILLED PORK CHOP- \$15

Char-broiled 7 oz. pork chop topped with a cabernet demi-glaze reduction and served with garlic rosemary baby red potatoes and steamed broccoli.

#### SPICE RUBBED PORK LOIN- \$17

Spice rubbed pork loin served with an apple cider jus, rice pilaf and steamed broccoli.

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | July 2014 | Pg. 5

## SALADS

All salads include fresh baked focaccia bread, coffee and hot tea

### GRILLED CHICKEN CAESAR SALAD- \$12

Crisp Romaine, homemade Caesar, garlic croutons and Parmesan cheese. Substitute grilled shrimp for an additional \$1.50.

### WARM GOAT CHEESE- \$12

Pecan crushed goat cheese with sliced apples over a bed of fresh greens with sprinkling of Gorgonzola cheese. With a balsamic vinaigrette dressing.

### SALMON SALAD- \$13

Fresh Atlantic salmon, balsamic greens, bruschetta tomatoes, red onions, Parmesan cheese, crostini and whipped goat cheese.

### STEAK TRIBUTE- \$15

Grilled 6 oz. top sirloin steak, bistro greens, Gorgonzola cheese, Roma tomatoes, bacon, red onions and Johnny's Tribute dressing.

## THE MAESTRO'S LUNCHEON BUFFETS

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Buffets require a 25 person minimum includes coffee and hot tea.  
Add soup to any buffet for \$3 per guest.

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### THE DIRECTOR- \$15

Shaved ham, smoked turkey, beef pastrami and Genoa salami  
Sliced wheat, rye and sour dough bread  
Lettuce, tomato and red onion  
Sliced Swiss, Cheddar and Provolone cheeses  
Spicy whole grain mustard, yellow mustard, mayonnaise  
Sliced fresh seasonal fruit and berries  
Mediterranean pasta salad  
Homemade kettle chips

### THE PERFORMER- \$17

Pulled pork sandwiches  
Grilled chicken breast  
Baked beans  
Johnny's potato salad  
Creamy coleslaw  
Sliced seasonal fruit  
Homemade kettle chips

### THE FINAL CUT- \$16

Caesar salad  
Cavatappi Minelli with garlic chicken  
Johnny's meat lasagna  
Sundried tomato and vodka cream sauce with cheese  
Stuffed Tortellini (Vegetarian)  
Sliced seasonal fruit  
Focaccia bread

### THE CONDUCTOR- \$19

Johnny's House Salad  
Grilled steak tips and portabellas  
Chicken Picatta  
Pasta Basilico with fresh basil (vegetarian)  
Rice Pilaf  
Maestro's fresh vegetables  
Focaccia bread

### STANDING OVATION- \$22

Field greens salad  
Spice rubbed pork loin with apple cider jus  
Chicken Madeira with asparagus and mushrooms  
Teriyaki salmon fillets  
Garlic roasted baby red potatoes  
Steamed broccoli  
Sliced seasonal fruit  
Focaccia bread

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | July 2014 | Pg. 6

# DINNER SELECTIONS

## ENHANCEMENTS AND SIDE DISHES

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Add dinner enhancements to any dinner option. Priced per guest.

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### SALAD

#### FIELD GREEN SALAD- \$3

Field greens with sun-dried peaches, bruschetta tomatoes, hazelnuts, Asiago cheese and peach Frangelico.

#### CAESAR SALAD- \$3

Crisp Romaine, homemade Caesar, garlic croutons and Parmesan cheese.

#### WARM GOAT CHEESE- \$4

Pecan crushed goat cheese with sliced apples over a bed of fresh greens with sprinkling of Gorgonzola cheese. With a balsamic vinaigrette dressing.

#### WALDORF SALAD- \$4

Boutique greens, tri-colored apples, Gorgonzola cheese, sweet toasted pecans and Waldorf dressing.

## DINNER ENTREES

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All dinner entrees include Johnny's House Salad, fresh baked focaccia bread, coffee and hot tea.

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### POULTRY

#### CHICKEN SALTIMBOCCA- \$16

Breast of chicken stuffed with Provolone cheese and fresh sage, wrapped in prosciutto paired with a vodka tomato cream sauce. Served with garlic whipped mashed potatoes and steamed broccoli.

#### CHICKEN MADEIRA- \$18

Sautéed breast of chicken, asparagus, mushrooms, Provolone cheese and Madeira wine sauce. Served with garlic whipped mashed potatoes.

#### ITALIAN STUFFED CHICKEN- \$18

Chicken breast stuffed with prosciutto, Kalamata olives, spinach, and Parmesan cheese served with a garlic peppercorn cream sauce, cavatappi marinara and steamed broccoli.

#### CHICKEN PICATTA- \$16

Sautéed chicken breast, lemon, butter, white wine, capers, and red onion. Served with chef's choice mixed vegetables and herb roasted baby red potatoes.

### PORK

#### ROASTED TWIN PORK CHOPS- \$21

Roasted pork chops paired with steamed wild rice and asparagus with a mushroom and tomato cabernet demi-glaze.

#### SPICE RUBBED PORK LOIN- \$18

Pork loin brined over night than rubbed in Johnny's signature spice rub with garlic whipped potatoes and mixed vegetables.

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | July 2014 | Pg. 7

## BEEF

**PARMESAN CRUSTED NEW YORK STRIP- \$27**  
Char-broiled New York Steak prepared medium with a rich Parmesan crust served with rice pilaf and broiled asparagus.

### FILET MIGNON- \$30

A 6 oz. tenderloin prepared medium paired with a rich demi-glaze, herb scalloped potatoes and seasonal mixed vegetables.

### HAND CUT RIBEYE- \$25

11 oz. Ribeye prepared medium lying over demi-glaze and served with garlic mashed potatoes and steamed broccoli.

### CERTIFIED ANGUS BEEF SIRLOIN - \$17

6 oz. CAB Sirloin lying over house made demi-glaze and paired with garlic baby red potatoes and Chef's choice vegetables.

## SEAFOOD

**SESAME CRUSTED GRILLED SALMON- \$21**  
Sesame crusted Atlantic salmon served with a basil pesto beurre blanc, garden fresh asparagus, and garlic baby red potatoes

### PARMESAN CRUSTED TILAPIA - \$19

Parmesan Reggiano crusted Tilapia topped with bruschetta tomatoes. Served with steamed broccoli and wild rice pilaf.

## PASTA

**PASTA BASILICO WITH GRILLED CHICKEN- \$15**  
Angel hair pasta, fresh basil, and tomatoes.

### COLOSSAL SHRIMP SCAMPI- \$22

Jumbo shrimp, fresh lemon, butter and cherry tomatoes served on a bed of angel hair pasta.

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## JOHNNY'S DUETS

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All Johnny's Duets include Johnny's House Salad, fresh baked focaccia bread, coffee and hot tea.

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### STEAK AND SHRIMP DIANE- \$35

6 oz filet of beef tenderloin prepared medium and topped with a Dijon mustard brandy sauce accompanied by three garlic shrimp, garlic rosemary baby red potatoes, and chef's choice mixed vegetables

### PARMESAN CRUSTED TOP SIRLOIN AND BROILED ATLANTIC SALMON- \$33

Parmesan crusted 6 oz. top sirloin with a rich demi-glaze paired with a broiled Atlantic salmon with a apricot beurre blanc. Duo contains chef's choice mixed vegetables and garlic whipped mashed potatoes.

### MEDITERRANEAN DUO- \$30

Parmesan crusted 6 oz top sirloin with a rich demi-glaze reduction paired with chicken saltimbocca with a vodka tomato cream sauce. Duo is paired with fresh garden asparagus and garlic rosemary baby red potatoes.

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## CHILDREN'S MENU

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Age 6-10 years

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**CHICKEN FINGERS AND FRENCH FRIES- \$5.50**

Served with a fresh fruit and milk.

**CHEESE RAVIOLI WITH MARINARA SAUCE- \$5.50**

Served with a fresh fruit and milk.

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | July 2014 | Pg. 8

## THE MAESTRO'S DINNER BUFFETS

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Maestro's Table requires a 25 person minimum.  
Each buffet includes focaccia bread, coffee and hot tea.

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### IT'S SHOWTIME- \$19

Greek salad  
Sliced fresh seasonal fruit and berries  
Chicken Piccata  
Smothered beef tenderloin and portabella tips  
Chef Andy's Vegetarian home-style Cavatappi  
Garlic whipped potatoes  
Steamed broccoli  
House made focaccia bread

### BREAK A LEG!- \$21

Classic Caesar salad  
Sliced fresh seasonal fruit and berries  
Grilled pork chop with cabernet demi-glaze  
Chicken Parmigiano  
Vegetarian Lasagna  
Garlic rosemary baby red potatoes  
Haricot verts  
House made focaccia bread

### LIGHTS, CAMERA, ACTION- \$24

Johnny's house salad with balsamic dressing  
Sliced fresh seasonal fruits and berries  
Vegetable crudité display with red pepper hummus  
Spice rubbed pork loin with apple cider jus  
Teriyaki salmon  
Pasta Primavera (vegetarian)  
Wild rice pilaf  
Maestro's fresh vegetables  
House made focaccia bread

### IT'S A WRAP!- \$28

Caesar salad  
Sliced fresh seasonal fruit and berries  
Vegetable crudité display with red pepper hummus  
Chef carved prime rib of beef with horseradish cream sauce  
Chicken Madeira with mushrooms, asparagus, melted provolone cheese and a rich Madeira wine sauce  
Vegetarian Pasta Minelli  
Garlic rosemary baby red potatoes  
Broiled asparagus  
House made focaccia bread

## MAESTRO'S CARVED MEATS

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Serves 25 guests

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### APPLE BOURBON BONE-IN-HAM- \$65

Served with flame roasted apples and bourbon sauce

### ROAST BEEF TENDERLOIN- \$175

Served with a rich bordelaise reduction.

### SLOW ROASTED PRIME RIB- \$115

Served au jus and horseradish cream.

### ROSEMARY ROAST TURKEY BREAST- \$65

Rosemary roasted turkey breast with cranberry pear relish and whole grain mustard.

### AHI TUNA- \$125

Sesame crusted rare seared sushi grade Ahi Tuna carved to order, accompanied by wasabi, pickled ginger and a spicy soy sauce.

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | July 2014 | Pg. 9

# APPETIZER SELECTIONS

## CHILLED HORS D'OEUVRES

### VEGETABLE CRUDITE ROASTED RED PEPPER HUMMUS

Serves 25- \$75

### FRESH FRUIT AND BERRIES WITH HONEY YOGURT

Serves 25- \$75

### ROMA TOMATO AND FRESH MOZZARELLA

Serves 25- \$60

### ARTISAN WISCONSIN CHEESE BOARD

Serves 25- \$115

### CLASSIC SHRIMP COCKTAIL

Serves 25/3 pieces per guest- \$125

### JOHNNY'S BRUSCHETTA

50 pieces—\$50

### ANTIPASTI PLATTER

Assorted grilled vegetables, artisan cured meats, artichokes, marinated olives and sweet peppers with grilled crostini.

Serves 25- \$140

### SMOKED SALMON

Premium cold smoked salmon with traditional accompaniments: minced red onion, capers, cracked pepper, grilled bread, and cream cheese spread.

Serves 25- \$125

### CALIFORNIA ROLLS WITH FRESH AVOCADO AND CRAB WITH SESAME WASABI DIPPING SAUCE

50 pieces- \$100

### CAPRESE SALAD SKEWERS

50 skewers- \$75

### FARRO AND ROASTED VEGETABLE PILAF

Served in Endive

Serves 50- \$65

### DEVEILED EGGS

Serves 25- \$50

### HERBED GOAT CHEESE CROSTINI

Goat cheese crostini done three separate ways.

Serves 25- \$75

### ANTIPASTI SKEWERS

50 pieces - \$125

### TENDERLOIN OF BEEF WITH CARAMELIZED ONION RELISH AND HORSE-RADISH ON A TOASTED

### BAGUETTE

25 pieces- \$100

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | July 2014 | Pg. 10

## HOT HORS D'OEUVRES

### SPANAKOPITA WITH TZATZIKI SAUCE

50 pieces- \$115

### PROSCIUTTO WRAPPED SHRIMP WITH CHIMICHURRI

50 pieces- \$100

### BACON WRAPPED SEA SCALLOPS WITH LEMON BUTTER

50 pieces- \$150

### PETITE BEEF WELLINGTON WITH BORDELAISE SAUCE

50 pieces- \$200

### JOHNNY'S OWN SAUSAGE BREAD WITH MARINARA

50 pieces- \$85

### JOHNNY'S MEATBALLS

50 pieces- \$75

### ARANCINI

Cheese stuffed risotto croquettes fried golden brown  
and served with romesco sauce.

50 pieces- \$75

### CHICKEN SATAY WITH THAI PEANUT SAUCE

50 pieces - \$100

### SPICE RUBBED PORK LOIN

Served on a crostini with a sweet and spicy fruit  
chutney.

50 pieces- \$100

### SPINACH ARTICHOKE DIP WITH HAND CUT PITA CHIPS

Serves 25 - \$80

### COCONUT SHRIMP WITH MANGO SALSA

50 pieces - \$75

### PETITE CRAB CAKES REMOULADE

50 pieces - \$125

### MARINATED STEAK TENDERLOIN SKEWERS

25 pieces - \$90

### SALMON CROQUETTES

50 pieces - \$75

### MINI SLIDERS

25 pieces - \$75

## BUTLER STYLE HORS D'OEUVRES

### JOHNNY'S STUFFED MUSHROOM CAPS

50 pieces - \$85

### BUCKWHEAT BLINI WITH SMOKED SALMON AND APPROPRIATE ACCOMPANIMENTS

50 pieces - \$150

### ARANCINI

Risotto fried croquette stuffed with smoked gouda  
and served with a toasted almond romesco sauce

50 pieces - \$75

### CAPRESE SALAD SKEWERS

Fresh tomatoes, torn basil leaves, fresh mozzarella,  
topped with garlic infused olive oil and balsamic  
vinegar. 50 pieces - \$75

### CHEF'S CHOICE PETITE DESSERTS

50 pieces - \$85

### FILET MIGNON STEAK SKEWERS

Grilled filet mignon kebob with onions and peppers  
topped with a rich mushroom bordelaise sauce

50 pieces - \$175

### CUCUMBER BEET CUPS

50 pieces - \$100

### CRAB CAKE HUSHPUPPIES SERVED WITH A TANGY ROMANESCO SAUCE

50 pieces - \$125

### DEVILED EGGS

25 pieces - \$50

### SEASONAL FRUIT TARTLETS

50 pieces - \$125

### ANTIPASTI SKEWER

Includes fresh carved charcuterie, fresh cheese,  
marinated olives, and pickled vegetables.

50 pieces - \$85

### JOHNNY'S BRUSCHETTA

Classic Bruschetta preparation served on a toasted  
French baguette.

50 pieces - \$50

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | July 2014 | Pg. 11

## BREAKS

Breaks require an eight person minimum.

### **SOUTHWESTERN BREAK- \$7**

Chips and fire roasted tomato salsa  
Guacamole  
Spicy black bean dip and jalapeno queso

### **SALTY AND SWEET BREAK- \$8**

Fresh baked chocolate chip cookies  
Pretzels  
Caramel Corn  
Party Mix

### **CHOCOLATE BREAK- \$8**

Chocolate dipped pretzels  
Miniature candy bars and peanut butter cups  
Chocolate and peanut M&M candies

### **HEALTHY CHOICE BREAK- \$8**

Flavored individual yogurt  
Sliced fresh seasonal fruit and berries  
Granola bars

## BREAK ENHANCEMENTS

### **ASSORTED FRESHLY BAKED COOKIES-**

\$20 per dozen

### **DESSERT BAR ASSORTMENT- \$28 per dozen**

### **ICED CHOCOLATE BROWNIES- \$28 per dozen**

### **WHOLE FRESH FRUIT- \$15 per dozen**

### **SOFT PRETZELS WITH CHEESE SAUCE AND WHOLE GRAIN MUSTARD- \$26 per dozen**

### **FRESH CUT VEGETABLES WITH RANCH DIP- \$4 per guest**

### **SLICED FRESH SEASONAL FRUIT AND BERRIES- \$4 per guest**

### **CHIPS AND TOMATO SALSA- \$3 per guest**

### **PARTY MIX- \$7 per lb**

### **MIXED NUTS- \$9 per lb**

### **HONEY ROASTED PEANUTS- \$7 per lb**

### **CARAMEL CORN- \$3 per guest**

### **TRAIL MIX- \$10 per lb**

## LATE NIGHT SNACKS

Pick three items for \$11 per person. Minimum of 25 guests, after 9 pm.

### **JOHNNY'S SAUSAGE BREAD**

Home baked bread stuffed with sausage, onion,  
mozzarella and Colby cheese. Served with marinara  
sauce. 50 pieces - \$85

### **BONE-IN CHICKEN WINGS**

BBQ, Buffalo, Thai Peanut  
\$8 per dozen

### **CHEF'S CHOICE HOMEMADE SHEET PIZZAS**

1 tray serves 30-35 guests - \$50

### **BEEF SLIDERS**

\$3 each

### **QUESADILLAS**

Pulled pork and Pepper Jack.  
Shredded chicken and black bean.  
\$4.50 each

### **SOFT PRETZELS WITH CHEESE SAUCE AND WHOLE GRAIN MUSTARD**

\$26 per dozen

Prices do not include 20% service charge and 5.5% Wisconsin sales tax.

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | July 2014 | Pg. 12

## DESSERTS

### TURTLE CHEESECAKE- \$6

Cheesecake topped with chocolate ganache frosting, creamy caramel and chopped pecans.

### JOHNNY'S TIRAMISU- \$6

Ladyfingers dipped in espresso and rum, Mascarpone cheese blended with Amaretto and whipped cream all on top a chocolate ganache pie crust with a dusting of cocoa.

### LIMONCELLO CAKE- \$6

Citrus cake layered with raspberry preserves, fresh lemon custard and fresh berries.

### ROASTED BANANA CHEESECAKE- \$6

Topped with brulee of fresh banana and a salted rum butterscotch.

### PUMPKIN SPICE CHEESECAKE- \$6

Pumpkin puree seasoned with baking spices rolled and baked into a ginger snap cookie crusted cheesecake

**VANILLA BEAN ICE CREAM WITH CHOCOLATE AND CARAMEL TOPPINGS- \$3**

**ASSORTED DESSERT BARS- \$36 per dozen**

**CHEF'S CHOICE DESSERT BUFFET- \$6 per person**

**GLUTEN FREE AND DAIRY FREE CHEF'S CHOICE SORBET- \$3**

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | July 2014 | Pg. 13

## BEVERAGES

### COFFEE AND HOT TEA

Regular or Decaffeinated- \$24 Per Gallon

Hot Tea- \$2

### ICED TEA

\$2.50 per glass

### JUICE OR MILK

\$11 Per Liter

Milk- \$2 Per Glass

### CANNED SODA OR BOTTLED WATER

\$2 Each

### ICED TEA OR LEMONADE

\$20 Per Gallon

### PUNCH

\$20 Per Gallon

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | July 2014 | Pg. 14