

BOARDROOM 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, we are happy to customize menus to your liking!

All Johnny's banquets are served with house salad and our own freshly baked focaccia bread.

CAST FAVORITE | \$25 per guest

Chubby Cut Top Sirloin

Cut from the heart of the sirloin, a center-cut steak.

Our House Pork Chop

Char-broiled with a Cabernet demi-glaze.

Chicken Madeira

Sautéed breast of chicken, asparagus, mushrooms, Provolone cheese and Madeira wine sauce.

Chicken or Shrimp Cavatappi

Cavatappi pasta with olives, tomatoes and Feta cheese.

PRODUCER'S CUT | \$32 per guest

Parmesan Crusted New York Strip

A gentleman's cut charbroiled to perfection. Served with our garlic mashed potatoes and fresh steamed broccoli.

Steak Sinatra

Center cut top sirloin presented Sinatra style, topped with shrimp, crab, sun-dried tomatoes and garlic cream sauce.

Grilled Salmon Bearnaise

Broiled Atlantic salmon topped with tarragon bearnaise sauce.

Seafood Pasta Pomodoro

A generous portion of Mediterranean seafood including shrimp, mussels and scallops tossed with roma tomatoes, garlic, spinach and portabella mushrooms in a olive oil and aromatic broth over fettucine.

DIRECTOR'S CUT | \$29 per guest

Top Sirloin with Grilled Shrimp Skewer

Parmesan crusted 6 oz. center cut top sirloin, and a grilled shrimp skewer.

Twin Grilled Pork Chops

Char-broiled with a Cabernet demi-glaze.

Cedar Planked Salmon

Fresh Atlantic salmon roasted on a cedar plank and glazed with apricot butter.

Colossal Shrimp Scampi

Jumbo shrimp, fresh lemon, butter and cherry tomatoes.

MAESTRO'S CUT | \$44 per guest

Porterhouse Steak

A 22 oz. steak charbroiled to perfection.

Bone In Ribeye

An 18 oz. steak charbroiled to perfection.

Veal Sinatra

Tender veal sautéed with shrimp, crab meat, mushrooms, sun-dried tomatoes, fresh basil, roasted garlic and light cream sauce.

Chanel No. 5

Marilyn's trademark! Lobster, shrimp, artichokes, prosciutto, cheese ravioli, garlic cream sauce.

CHAIRMAN'S MENU | \$55 per guest

Petite Filet Mignon and Lobster Tail

A tender cut straight from the center of the tenderloin, accompanied with lobster tail broiled to perfection.

Petite Filet Mignon and Crab Stuffed Shrimp

A tender cut straight from the center of the tenderloin accompanied by crab stuffed shrimp and topped with bearnaise sauce.

Tournedos Sinatra

Two 4 oz medallions of beef tenderloin seared to perfection with chunks of shrimp, crab, a variety of mushrooms, sun-dried tomatoes, fresh basil and roasted garlic in a light cream sauce.

Colossal Shrimp and Sea Scallop Scampi

Jumbo shrimp and rich sea scallops with fresh lemon, butter and cherry tomatoes.

DESSERTS

\$8 Per Guest | Allow us to tempt your sweet tooth with our outstanding homemade dessert selections!