

*Johnny's*  
Italian Steakhouse®

# PRIVATE EVENTS MENU



**Holiday Inn**

Cincinnati N-West Chester

Holiday Inn Cincinnati N - West Chester/Johnny's Italian Steakhouse West Chester  
5800 Muhlhauser Road, West Chester, OH 45069 | [johnnysitaliansteakhouse.com](http://johnnysitaliansteakhouse.com)

Corporate Sales/Social/Private Events: 513-714-4260

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## MEETING PACKAGES

All packages are priced per person  
with a minimum of 10 guests

### The Producer | \$42

- Coffee and hot tea, assorted soft drinks and bottled water
- Refreshments are refilled during the length of your meeting
- Pre-made deli sandwich buffet
- LCD projector with screen
- Flipchart and markers
- Wireless handheld or lavalier microphone
- Room rental

### The Summit | \$58

#### MORNING

- Coffee and hot tea, assorted soft drinks and bottled water
- Refreshments are refilled during the length of your meeting
- Orange and apple juice
- Sliced fresh seasonal fruits and berries
- Fresh Danish pastries and scones

#### LUNCH

Select one of the following options:

- Pre-made deli sandwich buffet
- Pasta buffet
- Grilled buffet

#### AFTERNOON BREAK

- Choose a Johnny's feature break included: sweet, snacks, healthy or one of our Premium Theme Breaks for a \$7 upcharge per person: southwest, smart, or candy shoppe
- Coffee and hot tea, assorted soft drinks and bottled water
- Refreshments are refilled during the length of your meeting

## BREAKFAST BUFFET

All packages are priced per person  
with a minimum of 25 guests

### Nice & Easy | \$16

- Chilled fruit juices
- Pastries and muffins
- Scrambled eggs
- Choice of one: ham, bacon or sausage links
- Cheesy skillet potatoes
- Biscuits and gravy

### The Entertainer | \$19

- Chilled fruit juices
- Pastries and muffins
- Fresh cut fruit
- Scrambled eggs
- Italian eggs with herbs and cheese
- Choice of two: ham, bacon or sausage links
- Choice of one: Cheesy skillet potatoes or DeBurgo breakfast potatoes
- Biscuits and gravy

### The Grand Riviera | \$29

- Chilled fruit juices
- Pastries and muffins
- Fresh cut fruit
- Cold Smoked Salmon Display with capers, minced red onion, fresh dill sprigs, cracked pepper, whipped cream cheese, mini bagels, lemon wedges
- Grapefruit Segments, microgreens, shaved asiago
- Italian Scrambled eggs with herbs and cheese
- Choice of two: ham, bacon or sausage links
- Choice of one: Cheesy skillet potatoes or DeBurgo breakfast potatoes
- Freshly baked bread pudding
- Includes: Johnny's Benedict Sampler station griddled to order: English muffins, poached egg, choice of Canadian bacon, shaved prosciutto, hot capocola ham. Hollandaise, Tarragon Béarnaise, sundried tomato pesto hollandaise.

Enhance with guest selection of toppings:  
sautéed spinach, chopped bacon, asparagus, artichokes, smoked salmon, grilled peppers & onions, sautéed shiitake mushrooms, and diced tomatoes.

- Requires one Chef attendant per 50 guests with an additional \$20 per hour charge for each required attendant.



# BREAKFAST

Pricing is per person.

## CONTINENTAL BREAKFAST

### Deluxe | \$13.25

- Orange and apple juice
- Sliced fresh seasonal fruits and berries
- Freshly baked muffins and Danish pastries
- Coffee and hot tea

### Premium | \$15

- Orange and apple juice
- Pick one: cranberry, grapefruit or tomato juice
- Sliced fresh seasonal fruits and berries
- Freshly baked bread pudding and Danish pastries
- Breakfast bars
- Assorted individual yogurts
- Coffee and hot tea

## BREAKFAST ENHANCEMENTS

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

### Add \$4

- Breakfast cereals with milk and whole bananas
- Whole fresh fruit
- Sliced fruit plate with honey yogurt
- Cinnamon rolls
- Cheesy skillet potatoes

### Add \$5

- Yogurt, berry and granola parfait

### Add \$6

- Bacon, sausage and scrambled eggs with herbs and cheese
- Egg and bacon croissant sandwich
- Sausage and biscuit sandwich
- Breakfast burrito
- Grapefruit segments with shaved Asiago and micro greens

## Chef Action Stations

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. All guests in party will be surcharged for Chef Action Station regardless of participation/usage amounts.

- Requires one Chef attendant per 50 guests with an additional \$20 per hour charge for each required attendant.
- Omelet station - \$9
- Pancake and French toast station - \$9
- Johnny's Benedict Sampler station - \$12  
Griddled to order English muffins, poached egg, choice of Canadian Bacon, shaved prosciutto, hot capocola ham.  
Hollandaise, Tarragon Béarnaise, sundried tomato pesto hollandaise.

Enhance with guest selection of toppings:  
sautéed spinach, chopped bacon, asparagus, artichokes, smoked salmon, grilled peppers & onions, sautéed shiitake mushrooms, and diced tomatoes.

All Breakfast items will be removed by 10:30am unless prior arrangements have been made.





## BREAKS

Refreshments are refilled during the length of your meeting. Food is portioned and prepared for 1.5 hour service per break. Pricing is per person.

### JOHNNY'S FEATURE BREAKS

#### Sweet | \$13

- Whole fruit Assortment
- Chocolate dipped strawberries
- Assorted cookies and dessert bars

#### Snacks | \$12

- Kettle Chips
- Warm soft pretzels with cheese sauce and whole grain mustard
- Party mix, fancy mixed nuts, popcorn and caramel corn

#### Healthy Choice | \$10

- Whole fruit
- Assorted yogurt
- Granola bars
- Fresh cut vegetables with ranch dip

### JOHNNY'S PREMIUM THEME BREAKS

#### Southwest | \$16

- Batter Fried Pepper Jack Cheese and Ranch dip
- Salsa Trio Sampler (Pico De Gallo, Guacamole, Salsa Verde) with Crisp Tortilla Chips
- Fresh Warm Cinnamon-Sugar Churros with Caramel Drizzle
- Jarritos Soft Drinks on ice, assorted flavors

#### Smart Vegan | \$18

- Hummus Trio Sampler (Kalamata Olive, Fresh Spinach, Roasted Red Pepper) with Pita Chips and Pretzel Chips
- Gazpacho Shots in Cucumber Cups
- Salsa Trio Sampler (Pico De Gallo, Guacamole, Salsa Verde) with Crisp Tortilla Chips
- Fruit and Berry platter and Whole Fruit

#### Candy Shoppe | \$15

- Mini Chocolate Candy Bar Treats
- Chocolate Dipped Pretzel Rods and Strawberries
- Skittles, Twizzlers, and Sour Gummy Worms
- Caramelcorn, Granola Bars, and Whole Fruit

### HAPPY HOUR

#### All American break | \$34 per person

(minimum 25 people)

- House-made sausage bread
- Buffalo wings with ranch & celery sticks
- Chicken tenders with honey mustard sauce
- Johnny's steak quesadilla with jalapeno peppers, shredded Cheddar cheese, sour cream, salsa and guacamole
- Fresh cut vegetables with ranch dip
- Chips with assorted salsa
- Italian sausage stuffed mushroom caps
- Spinach artichoke dip with pita chips

### ALA CARTE SELECTIONS

- Coffee and hot tea | \$38 per gallon
- Whole fresh fruit | \$2 each
- Individual yogurts | \$3 each
- Assorted muffins and pastries | \$30 per dozen
- Assorted freshly baked cookies or brownies | \$35 per dozen
- Cereal and breakfast bars | \$2 each
- Smoked salmon with traditional garnishes, served with bagels and cream cheese | \$12 per person
- Soft drinks, bottled water | \$3.75 each
- Juice | \$14 per liter
- Deviled eggs | \$30 per dozen
- Hard boiled eggs | \$20 per dozen
- Soft pretzels with cheese sauce and whole grain mustard | \$30 per dozen
- Assortment of Kettle Chips | \$3.5 per person
- Fresh cut fruit | \$7 per person
- Fresh cut vegetables with Ranch dip | \$7 per person
- Party mix | \$3 per person
- Bagels with assorted flavored cream cheese | \$30 per dozen
- Popcorn | \$3.5 per person
- Mixed nuts | \$7 per person

# LUNCH

Pricing is per person For groups of 50 or less a \$75 fee applies.

## MAESTRO'S TABLE

### Conductor's Lunch | \$23

Choose either the following pre-made sandwiches or build your own deli sandwich buffet.

- Turkey Havarti - sliced roasted turkey with Havarti cheese, honey mustard and sliced granny-smith apple on multi-grain bread
- Tomato focaccia - balsamic grilled zucchini, oven roasted squash, red and green peppers, 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, cappocollo ham, salami, Provolone cheese with crisp iceberg lettuce, tomato, oil and vinegar with fresh herbs on a soft hoagie roll
- Caesar salad, cucumber tomato and feta cheese salad, Mediterranean salad and sliced fresh seasonal fruits and berries
- Chef 's daily soup selection
- Kettle Chips
- Freshly baked cookies
- Assorted soft drinks, iced tea, coffee and hot tea
- Bottled Water

### Standing Ovation Buffet | \$24

- Creamy cole slaw, pasta salad and sliced fresh seasonal fruits and berries
- Assorted condiments and Kettle Chips
- Assortment of freshly baked cookies
- Coffee and iced tea, assorted soft drinks, bottled water

#### *Choice of two:*

- Barbecue beef
- Grilled barbecue chicken breast
- Barbecue pulled pork
- Bratwurst

#### *Choice of two:*

- Cauliflower & Bacon Casserole
- Green bean casserole
- Skillet potatoes

### That's Amore Buffet | \$25

#### *Choice of two:*

- Lasagna
- Penne with chicken and garlic cream sauce
- Penne with red sauce and sausage
- Cavatappi Minelli

#### *with:*

- Chef daily soup selection
- Caprese salad: plum tomatoes with fresh Mozzarella and sweet basil
- Caesar salad with herbed croutons, Parmesan cheese and Caesar dressing
- Sliced fresh seasonal fruits and berries
- Grilled vegetables with olive oil drizzle
- Freshly baked bread
- Tiramisu and limoncello cake
- Coffee and iced tea, assorted soft drinks, bottled water

### The Director's Buffet | \$26

- Caesar and house salad, pasta salad, sliced fresh seasonal fruits and berries
- Chef daily soup selection
- Fresh baked bread
- Seasonal fresh vegetables
- Assortment of chef 's dessert selection
- Coffee and iced tea, assorted soft drinks, bottled water

#### *Choice of two:*

- Chicken DeBurgo
- Teriyaki Salmon
- Stuffed Meatloaf
- Roast pork loin with cabernet demi-glaze
- Beef filet tip skewer

#### *Choice of one:*

- Garlic Mashed Potatoes
- Skillet Potatoes

### Light and Healthy Lunch | \$22

#### **Gluten Sensitive**

- Johnny's house salad without croutons
- Sliced Fresh Seasonal Fruits and Berries
- Caprese salad: plum tomatoes with fresh Mozzarella and sweet basil
- Seasonal fresh vegetables
- Johnny's White and Wild Rice Pilaf

#### *Choice of two:*

- Grilled Chicken Breast, Basilico Tomato Basil Sauce
- Johnny's Cedar Planked Salmon with Apricot Butter
- Beef filet tip skewer deBurgo Sauce
- Coffee and iced tea, assorted soft drinks, bottled water





## PLATED LUNCH

*Entrées include coffee and iced tea, assorted soft drinks, and bottled water. Pricing is per person.*

### **THE BOULEVARD**

Includes non-alcoholic beverages. All sandwiches are served with homemade kettle chips. \$17 per person

#### Turkey, Bacon, Avocado

Grilled Sourdough, herb mayo, Swiss cheese

#### Supper Club Spinach Salad

Hot bacon dressing, sun-dried tomatoes, pecans, prosciutto, hard cooked egg

#### Chicken Caesar Salad

Romaine, homemade Caesar dressing, croutons, and Parmesan cheese

#### Grilled Chicken Panini

Olive oil & garlic marinated grilled chicken breast, melted Mozzarella cheese, tomato, red onion, herb mayo

#### Clubhouse BLT B

Thick-cut smoked bacon, garden fresh tomatoes, leaf lettuce, more bacon, mayo, grilled sourdough

#### Roast Beef Cheddar

Sliced roasted top round of beef, sharp Cheddar cheese, arugula, and horseradish aioli on soft Kaiser Bun

#### Tomato Focaccia

Balsamic grilled zucchini, oven roasted squash, red and green peppers, and pesto on oven roasted tomato focaccia

#### Chicken Parmigiano

Parmesan breaded chicken breast, marinara, Mozzarella cheese, served with pasta marinara

#### Johnny's Stuffed Meatloaf

Homemade meatloaf stuffed with Ricotta cheese, spinach, chopped mushrooms, served with Cabernet demi-glace, garlic mashed potatoes

### **LUNCH AT THE CLUB**

Includes non-alcoholic beverages. Non-salad entrees include a house salad. \$18 per person

#### Pepper Seared Salmon Salad

Fresh Atlantic salmon, balsamic greens, Parmesan cheese, crostini, goat cheese, red onion, bruschetta tomatoes

#### Shaved Pastrami

Artisan marble rye, spicy mustard, Swiss cheese

#### Johnny's Ultimate Italian Beef Sandwich

Shaved prime rib, grilled peppers and onions, spicy Giardineire, Provolone cheese, served with homemade kettle chips

#### Johnny's Lasagna with Meat Sauce

Layered pasta, seasoned Ricotta cheese, plum tomato and meat sauce, Mozzarella cheese

#### Teriyaki Salmon

Petit filet of Atlantic salmon, char-broiled teriyaki style, served with wild rice pilaf and fresh steamed broccoli

#### Top Sirloin

Certified Angus Beef 6 oz. top sirloin steak, grilled, topped with Parmesan crust, served with garlic mashed potatoes

#### Orecchiette Pasta Basilico

Fresh basil, garlic, tomatoes

### **MAESTRO'S LUNCH**

Create your menu by choosing up to 4 entrees. Includes non-alcoholic beverages. Non-salad entrees include a house salad. \$26 per person

#### Steak Tribute Salad

Skewer of filet tips, bistro greens, Gorgonzola cheese, Roma tomatoes, bacon, Johnny's Tribute dressing

#### Ahi Tuna Caprese Salad

Rare grilled Ahi tuna steak, fresh Mozzarella, Roma tomatoes, capers, fresh basil, balsamic vinaigrette

#### Shrimp Frangelico Salad

Shrimp, sun-dried peaches, toasted hazelnuts, boutique greens, bruschetta tomatoes, peach Frangelico vinaigrette

#### Portabella Steak Sandwich

Charbroiled top sirloin, grilled ciabatta, sautéed portabellas, crispy fried onions, Gorgonzola cheese, herb mayonnaise

#### Crispy Crabcake Burger

Johnny's homemade lump crabcake, grilled roll, Roma tomatoes, Romaine lettuce, our own rémoulade sauce

#### Lunch Filet Mignon 6 oz

Charbroiled tenderloin, with Demi-Glace

#### Drunken Steak 6 oz

top sirloin marinated in Samuel Adams, special herbs, on garlic cream sauce

#### Snapper Basilico

Snapper fillet, fresh basil, garlic, yellow and red cherry tomatoes, shaved Asiago

#### Pappardelle with Scallops and Arugula

Lemon butter, cherry tomatoes, fresh basil



## **BOXED LUNCH**

*Entrées include coffee and iced tea, assorted soft drinks, and bottled water. Pricing is per person.*

All boxed lunches include kettle chips, a non-alcoholic beverage, and a cookie.

**\$12 per person**

### **Traditional Chicken Caesar Salad**

Romaine, homemade Caesar, croutons, Parmesan cheese

### **Clubhouse BLT B**

Thick-cut smoked bacon, garden fresh tomatoes, leaf lettuce, more bacon, mayo, grilled sourdough

### **Focaccia Club**

Smoked Turkey topped with bacon, lettuce, tomato, onion, and Provolone cheese on grilled focaccia with pesto mayo

### **Tomato Focaccia**

Balsamic grilled zucchini, oven roasted squash, red and green peppers, and pesto on oven roasted tomato focaccia

### **Shaved Pastrami**

Artisan rye, spicy mustard, Swiss cheese

### **Turkey, Brie, and Roasted Pear**

Hand sliced multigrain bread, citrus aioli, fresh greens, and tomato

### **Chicken Salad Sandwich**

Tender chunks of all white chicken salad on croissant





## HORS D'OEUVRES

Each selection is priced per piece and served displayed.  
For parties of 25 or more all selections can be served butler style upon request.

### COLD HORS D'OEUVRES

- Tenderloin of beef with caramelized onion relish and horseradish on baguette | \$4.25
- California rolls with fresh avocado and crab with sesame wasabi dipping sauce | \$4.5
- Goat cheese on focaccia crouton with bruschetta | \$3
- Lump crab salad on rye toast points | \$4
- Caprese salad skewers | \$3
- Shrimp skewers | \$4.5
- Antipasto skewer | \$3.5
- Shrimp cocktail | \$4.5
- Cucumber Rounds, Chilled Crab Salad and Scallions | \$4.5
- Fresh Strawberry, Mint, Cracked Pepper, Boursin | \$3.75
- Spicy Black & Blue Ahi Tuna, Tomato Jam, on Crispy Wonton Chip | \$4.25
- Gazpacho "Shots" in Cucumber Cups | \$3.00
- Artichoke-Shrimp Salad Profiterole Bites | \$4.5

### HOT HORS D'OEUVRES

- Chicken wrapped with sage and prosciutto | \$3.00
- Spanakopita | \$3.75
- Petite crab cake with roasted pepper remoulade | \$4.5
- Coconut shrimp | \$4.00
- Thai chicken skewers with peanut sauce | \$3.5
- Italian stuffed mushrooms | \$3.75
- Bacon wrapped scallops | \$4.25
- Mini beef Wellington | \$4.25
- DeBurgo skewers | \$4.5
- Batter Fried Pepper Jack Cheese, Parmesan Ranch | \$3.75
- Honey-Madeira water chestnuts in peppered bacon | \$2.75
- Mini Arancini crisp risotto ball, Marinara | \$3.75
- Cider Cured Pork Belly, Aged Cheddar, BBQ Profiterole Bites | \$4.5
- Gorgonzola-Wild Mushroom Profiterole Bites | \$3.75

## RECEPTION DISPLAYS

*Prices listed per person - minimum 25 guests.*

### Crudités | \$8

Fresh garden vegetables with pita quarters and our homemade vegetable dip.

### Fresh Fruit | \$10

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

### Artisanal Cheeses | \$13

Boursin, Sharp Cheddar, Dill Havarti, aged Monterey Jack, Gorgonzola, Brie, grilled pears, strawberries, dried peaches, with red and green table grapes and assorted crackers and artisan breads.

### Antipasto | \$14

Salami, prosciutto, cappocollo, pastrami, Provolone, smoked Gouda, Fontina, Gorgonzola, balsamic grilled vegetables, pepperoncini and specialty olives with rustic Italian bread.

## LATE NIGHT SNACKS

*All selections are available after 9 pm. Food is portioned and prepared for 1.5 pieces per person.*

Assorted Pizzas (inquire about topping selections) | \$6 per person

Johnny's Sausage Bread | \$6 per person

Cheesesteak Sandwich Bites | \$3.75 per person

Chicken Cheesesteak Sandwich Bites | \$3.75 per person

Beef Sliders | \$3.75 per person

Quesadillas (inquire about topping selections) | \$5 per person





## DINNER

Pricing is per person.

### DINNER STARTERS

#### SALAD

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

Individually Plated House Salad | \$1

Caesar | \$3

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

Field Greens | \$4

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

Warm Goat Cheese Salad | \$5

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

SOUP | \$4.5

Minestrone, French Onion Soup, Roasted Tomato Bisque

### APPETIZER

Caprese | \$10

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

Shrimp Bruschetta | \$11

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

Crab Cake | \$15

Sautéed and served with Rémoulade sauce.

Classic shrimp cocktail | \$14

Bacon wrapped scallops | \$14

### PLATED DINNERS

*All plated dinner selections are served with fresh baked bread, Johnny's family style salad, coffee and hot tea.*

### VEGETARIAN

Ricotta-Spinach Ravioli | \$20

Cheese filled Raviolis in stone-ground mustard cream sauce with sautéed spinach, with herb roasted root vegetables; parsnip, carrot, onion, turnip, purple potato. Contains egg and cheese

Sundried Tomato Risotto Cake | \$24

Vegetarian Risotto made with olive oil, white wine, vegetable stock, sundried tomato pesto, onion and parmesan. Fried in homemade breadcrumbs. Accompanied by herb roasted fingerling potatoes and baby carrots, thyme-parsnip puree. Contains egg and cheese

Vegetable Wellington | \$28

Baked Pastry filled with Duxelle of Mushrooms, Garlic Spinach, Roasted Red Peppers, Smoked Gouda and Russet Potatoes. Served with Chimichurri Sauce, Roasted Vegetable Orzo and Haricots Vert. Contains egg and cheese

### POULTRY

Chicken Saltimbocca | \$24

Breast of chicken stuffed with Provolone cheese and fresh sage and wrapped in prosciutto. Served with smoked Gouda dauphinoise potatoes.

Tuscan Chicken | \$25

Breast of chicken stuffed with prosciutto and Provolone cheese baked in a light breadcrumb coating and served with a vodka tomato cream sauce. Served with a side of smoked bacon wrapped asparagus and Boursin cheese whipped potatoes.

Goat Cheese & Pear Stuffed

Roasted Chicken | \$26

Chicken Supreme stuffed with roasted red pears and goat cheese, oven roasted crispy skin drizzled with Orange-Cider Glaze. With Iron Skillet potatoes and broccolini.

Cider Brined Blackened Grilled

Chicken Breast | \$26

Chicken Breast Supreme brined and charred on the grill, pan roasted Yukon Gold Potatoes, Broccolini, Dijon Cream.

Pan Seared Chicken Forestiere | \$27

Rosemary Roasted Chicken Breast Supreme, wild mushroom demi-glace, caramelized onion, and a hint of Madeira Wine, White and Wild Rice Blend and roasted root vegetables; parsnip, carrot, onion, turnip, purple potato



## DINNER

Pricing is per person.

### SEAFOOD

#### Cedar Planked Salmon | \$25

Served with toasted almond wild rice and apricot butter.

#### Honey Madeira Glazed Salmon | \$27

Shiitake Mushrooms, Black Sesame Seed, Zucchini Pearls, Haricots Vert with toasted almonds.

#### Pan Seared Sea Bass | \$30

Lemon tarragon burre blanc. Served with asparagus and prosciutto polenta.

#### Black and Blue Ahi Tuna | \$33

Cajun Spice Seared Rare, Tomato Jam, Haricots Vert, Baby Carrot and Roasted Vegetable Orzo.

#### Garlic-Herb Grilled Mahi Mahi | \$31

Marinated in lemon, olive oil, garlic and spices, Lemon-Sage Sauce, Rich parsnip puree, chives, Parmesan fingerling potatoes.

#### Seared Scallops, Risotto Cake and Pancetta | \$36

Pan Seared Scallops, seasonal mix of seasonal vegetables, spring onions, asparagus. Crisp Pancetta and Sundried Tomato Risotto Cake.

#### Garlic Seared Prawns, Tarragon

#### Tomato Butter | \$36

Marinated in lemon, olive oil, garlic and spices, thyme parsnip puree, chives, roasted baby carrots and fingerling potatoes

### MEAT

#### Roasted Pork Porterhouse Chop | \$27

With apple jack demi glaze and sweet potato poblano mash. Accompanied by Haricots Vert.

#### Parmesan Crusted

#### New York Steak | \$31

Char-broiled with a Parmesan butter crust and mini Cheese skillet potato and roasted root vegetables; parsnip, carrot, onion, turnip, purple potato.

#### Filet of Beef Wellington | \$34

6 oz. filet, sun dried tomato and mushroom duxelle wrapped in prosciutto and baked in puff pastry resting atop Bordelaise sauce. Served with creamed spinach potatoes.

#### 10 oz Filet Mignon | \$38

Center cut tenderloin with cabernet demi glaze. Roasted Fingerling Potatoes and Haricots Vert.

#### Mustard Glazed Spring

#### Lamb Chops | \$34

Twin Lamb T-Bones, 5 oz. each, marinated in Dijon, Balsamic, Honey and Rosemary then grilled. Mint Pesto, Parmesan Risotto, Fresh Grilled Asparagus.

#### Steak Newburg | \$32

9 oz top sirloin stuffed with lobster, crab and shrimp. Topped with lobster Newburg sauce and served with skillet potatoes.





## DINNER

Pricing is per person.

### JOHNNY'S DUOS

Four of our favorite pairings, other duos may be customized on request.

All plated dinner selections are served with fresh baked bread, Johnny's family style salad, coffee and hot tea.

#### Mediterranean Duo | \$33

Top sirloin paired with a chicken breast stuffed with prosciutto and Provolone cheese baked in a light breadcrumb breading and served with a vodka tomato cream sauce. Served with a side of smoked bacon wrapped asparagus.

#### Parmesan Crusted Top Sirloin and Chicken Saltimbocca | \$31

Breast of chicken stuffed with Provolone cheese and fresh sage, wrapped in prosciutto accompanied by a Parmesan crusted top sirloin. Served with haricot verts.

#### Parmesan Crusted Top Sirloin and Cedar Planked Salmon | \$34

Atlantic salmon fillet roasted on a cedar plank and basted with an apricot butter accompanied by a Parmesan crusted top sirloin. Served with asparagus.

#### Steak and Shrimp Diane | \$33

6 oz filet topped with Dijon mustard and brandy sauce accompanied by 3 grilled shrimp with Boursin whipped potatoes.

### DINNER BUFFETS

#### "Some Like It Hot" Buffet | \$34

Served with:

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

Choice of two:

- Cedar planked salmon
- Roasted pork loin with Cabernet Demi-Glace
- Chicken Saltimbocca
- Smothered beef steak tips

#### Talk of the Town | \$38

Served with:

- Roasted tomato bisque
- House salad and fresh baked bread
- Coffee and hot tea

Choose from:

- Black Angus carved rib roast
- Garlic-Herb Grilled Mahi Mahi marinated in lemon, olive oil, garlic and spices, Lemon-Sage Sauce
- Carved Beer Brined Pork loin with Apricot Chutney

Choose from:

- Garlic mashed potatoes
- Smoked Gouda Dauphinoise potatoes
- Seasonal fresh vegetables

Choose from:

- Steamed broccoli
- Sauteed asparagus
- Roasted Root Vegetables
- Cauliflower Bacon Casserole

## CARVING STATIONS

### Ham | \$450

(Serves approximately 50)  
Lavender honey glazed ham with Maker's Mark bourbon sauce.

### Turkey | \$475

(Serves approximately 30)  
Rosemary roasted turkey breast with cranberry pear relish and whole grain mustard.

### Pork Loin | \$450

(Serves approximately 30)  
Beer brined pork loin with apricot chutney.

### Tenderloin | \$575

(Serves approximately 30)  
Roast tenderloin of beef with caramelized onion relish and Sterling cabernet reduction.

### Standing Rib Roast | \$495

(Serves approximately 18)  
Slow roasted rib roast, served with au jus and horseradish cream sauce.



## PLATED DESSERT

*Pricing is per person. There will be a plating fee of 2.00 per person for any dessert brought in.*

### Turtle Cheesecake | \$9

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

### Johnny's Tiramisu Cake | \$9

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

### Creme Brulee | \$9

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

### Limoncello Cake | \$9

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

### Roasted Banana Cheesecake | \$9

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

## COCKTAIL PARTY DESSERTS SMALL PORTIONS

Ask about smaller portions of our homemade desserts with special pricing available.





## BEVERAGE OPTIONS

*Bartender fee of \$75 per bartender for the first four hours. Each additional hour is \$25 per hour per bartender. Bar set up of \$75*

We are proud to offer the finest in premium liquors, imported and domestic beers and a variety of wines.

If there are specific brands of liquor, wine or beverages you would like added to your bar, please consult your private event executive.

Cash bars will be gold brands unless requested otherwise.

### Special note regarding bar arrangements:

Centre Park of West Chester Event & Banquet Center is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the Ohio State Alcoholic Beverage Commission and violations of the regulations may jeopardize the hotel's license.

We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property.

### SILVER LEVEL BAR

Smirnoff vodka, J & B scotch, Jim Beam, Canadian Club whiskey, Beefeater gin, Jose Cuervo Gold tequila, Bacardi Superior rum, Korbel brandy, Courvoisier VS, Bailey's, Kahlua

	Host Bar	Cash Bar
Silver	\$7.00	\$7.25
Martini	\$10.00	\$10.25
Double	\$9.00	\$9.25
Domestic Beer	\$4.75	\$5.00
Imported Beer	\$5.75	\$6.00
Wine by the glass	\$6.50	\$7.00
Soft drinks & Juice	\$3.25	\$3.50
Bottled Water	\$3.25	\$3.50

### PLATINUM BRANDS

Ketel One vodka, Johnnie Walker Red scotch, Knob Creek bourbon, Crown Royal, Tanqueray gin, Jose Cuervo 1800 Gold tequila, Captain Morgan rum, Korbel brandy, Courvoisier VS, Bailey's, Kahlua

	Host Bar	Cash Bar
Platinum	\$8.50	\$9.25
Martini	\$12.00	\$12.25
Double	\$11.00	\$11.25
Domestic Beer	\$4.75	\$5.00
Imported Beer	\$5.75	\$6.00
Wine by the glass	\$8.50	\$9.00
Soft drinks & Juice	\$3.25	\$3.50
Bottled Water	\$3.25	\$3.50

### GOLD BAR LEVEL

Tito's vodka, Dewar's White Label scotch, Jack Daniel's bourbon, Crown Royal, Beefeater gin, Jose Cuervo tequila, Captain Morgan, Korbel brandy, Courvoisier VS, Bailey's, Kahlua

	Host Bar	Cash Bar
Gold	\$8.00	\$8.25
Martini	\$11.00	\$11.25
Double	\$10.00	\$10.25
Domestic Beer	\$4.75	\$5.00
Imported Beer	\$5.75	\$6.00
Wine by the glass	\$7.50	\$8.00
Soft drinks & Juice	\$3.25	\$3.50
Bottled Water	\$3.25	\$3.50

### CHAMPAGNE

Champagne | \$32 per bottle

Corking Fee | \$20



## BEVERAGE OPTIONS CONTINUED...

*Bartender fee of \$75 per bartender for the first five hours. Each additional hour is \$25 per hour per bartender.*

We are proud to offer the finest in premium liquors, imported and domestic beers and a variety of wines.

If there are specific brands of liquor, wine or beverages you would like added to your bar, please consult your private event executive.

Cash bars will be gold brands unless requested otherwise.

### **Special note regarding bar arrangements:**

Holiday Inn Cincinnati N - West Chester/Johnny's Italian Steakhouse West Chester is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the Ohio State Alcoholic Beverage Commission and violations of the regulations may jeopardize the hotel's license.

We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property.

### **NON-ALCOHOLIC OPEN BAR\***

Includes Unlimited Soft Drinks and Juices

\$11	\$12	\$3
3 Hours	4 Hours	EACH Additional HOUR**

### **SILVER LEVEL BAR**

Includes House Beer, House Wine, Assorted Soft Drinks and Juices

\$18	\$23	\$8
3 Hours	4 Hours	EACH Additional HOUR**

### **GOLD BAR LEVEL**

Includes House Beer, House Wines, Mixed Drinks, Assorted Soft Drinks, and Juices

\$21	\$28	\$9
3 Hours	4 Hours	EACH Additional HOUR**

### **PLATINUM BRANDS**

Includes House and Premium Beer, House and Premier Wines, Mixed Drinks, Assorted Soft Drinks, and Juices

\$25	\$30	\$10
3 Hours	4 Hours	EACH Additional HOUR**

\*Guests under 21 will be charged for Non-alcoholic Open Bar – all Alcoholic Bars include Soft Drinks and Juices.

\*\*Beverages extension charges must meet minimum extension fees.

In the best interest of our guests and others on the road, in the Event and Banquet Center, alcohol shots will not be served.

Please do not put our bartenders in an uncomfortable position by asking them to stray from this policy. Shots may be purchased and consumed at the Blue Bar in Johnny's Italian Steakhouse. We appreciate your support in this matter.



## ADDITIONAL INFORMATION

Thank you for selecting the Holiday Inn Cincinnati N - West Chester/ Johnny's Italian Steakhouse West Chester for your upcoming private event.

Our printed menus are guidelines designed to assist you. Our talented culinary maestro and private event executives will be happy to prepare customized proposals to accommodate your special needs or specific requests.

Menu prices are subject to change without notice.

Pricing is confirmed once a signed private event order is received.

All food and beverage prices are subject to 22% taxable service charge and current state sales tax.

The final details of your event are to be submitted at least seven (7) days prior to the event so that our entire staff may prepare to ensure you an excellent experience.

Final attendance and payment are required by 11:00 a.m., seven (7) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. Final payment is required one week prior to all social events

A \$75 bartender fee per bartender for up to five hours will apply to all bars. Additional hours are available at a fee \$25 per hour per bartender.

Outside liquor and beer is not permitted.

All buffet and break pricing based on 1.5 hours maximum service. Should the service request extend beyond 1.5 hours, additional charges will apply.

All food and beverage must be supplied by the hotel, to ensure the safety of all our guests and to comply with health regulations and state liquor licensing laws. Neither patrons nor their guests shall be allowed to bring food or beverage into the function rooms or public areas of the hotel. Any exceptions must be approved in advance and are subject to labor and/or corkage fees.

Due to insurance regulations, no remaining food or beverage shall be removed from the premises upon conclusion of the function, such food and beverage becomes the property of the hotel.

If on the day of the function a significant set up change is requested, different than that on the signed private event order, a fee of \$125 will be assessed.

We reserve the right to re-assign function space

Revisions in your program that effect meal functions, set up, dates, times or attendance may necessitate a change to a more suitable room, additional fees may apply.

Arrangements for floral centerpieces and event décor may be made with your private event executive at an additional cost. All decorations must comply with all hotel and local fire department regulations. All décor must be removed from all private event spaces immediately after event. Any except must be approved in advance, additional fees may apply.

The hotel will not permit the affixing of anything to the walls or ceilings of rooms unless written approval is given by your private event executive.

Holiday Inn Cincinnati N - West Chester/ Johnny's Italian Steakhouse West Chester is a non-smoking facility. This includes all private event rooms, exhibit areas, bars, restaurants, guest rooms & suites, and public spaces of the hotel.

We maintain all house sound systems, and ballroom lighting grid access.

In the event that you choose to utilize an outside source for these services please consult with your private event executive for guidelines.

All audiovisual prices are subject to current state sales tax.

The hotel must approve the placement and hanging of all banners and signs in advance. The banners and signs must be professionally printed or computer-generated and placed on easels or hung from designated hang points.

We require a member of our staff to hang all banners or signage that are above eye level, consult your private event executive for applicable fees.

Please note that only hotel staff and approved vendors may use ladders, step stools, and scaffolding etc.

Signs are restricted from the main lobby level, guestroom floors, in elevators, or on the exterior of the building.

Any additional questions please call the Sales & Catering Department. We look forward to working with you!

