

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 | \$29 per guest

Chubby Cut Top Sirloin

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

Stuffed Frenched Pork Chop

Pork chop stuffed with goat cheese, spinach and pine nuts with Madeira sauce.

Chicken Madeira

Frenched chicken breast, asparagus, mushrooms, Provolone, Madeira wine sauce.

Four Cheese Ravioli & Shrimp Rosa

Ravioli filled with a blend of four cheeses, shrimp and spicy Rosa sauce.

PRODUCER'S CUT | \$35 per guest

Parmesan Crusted New York Strip

A gentleman's cut charbroiled to perfection.

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

Shrimp, mussels, scallop, garlic, spinach, portabella mushrooms, olive oil and aromatic tomato broth with fettuccine.

DIRECTOR'S CUT | \$32 per guest

Top Sirloin with Grilled Shrimp Skewer

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

Stuffed Frenched Pork Chops

Twin Pork chops stuffed with goat cheese, spinach and pine nuts with Madeira sauce.

Cedar Planked Salmon

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

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 | \$53 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.

Shrimp and Sea Scallop Scampi

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

DESSERTS

Allow us to tempt your sweet tooth with our outstanding homemade dessert selections!