



Johnny's
Italian Steakhouse®

Weddings by Centre Park Event & Banquet Center

Dear Guest,

We understand the importance of special occasions and celebrations. We take great pride in creating rewarding and memorable experiences for all of our guests.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests.

Thank you for making us a part of your plans in creating a wonderful event and welcome to **Centre Park Event & Banquet Center**.

Yours in Hospitality,

Catering and Sales Staff

Our Wedding Packages Include:

Champagne Toast

All Entrée options include our Silver Level Bar:

Liquors:

All DeKuyper flavors, McCormick Vodka, McCormick Rum, McComick Gin, Old Crow Whiskey, Lauders Scotch, Montezuma Tequila

Beers:

Bud Light, Budweiser, Miller Light, Michelob Ultra, Coors Light,

Wines:

Copper Ridge, Cabernet Sauvignon, Copper Ridge Merlot, Cooper Ridge Chardonnay

Cocktail Reception

Butler passed Hors D'oeuvres and Displays

Floor Length Linen with Coordinating Napkins

Colors include: White, Black and Ivory

Mirror Tile Centerpieces with Votive Candles

Dance Floor, Cake Table and Head Table

Cake Cutting Service

Wireless Handheld Microphone

Complimentary King Room for the Couple on the Evening of the Wedding

Special Room Rate for out of town guests

IHG Meeting Rewards®

Specialized Event Coordinator

Our Wedding Packages cont...

Reception Displays (select two)

Crudités

Fresh garden vegetables with pita quarters and our homemade vegetable dip

Artisanal Cheeses

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

Fresh Fruit

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

Butler Passed Hors D'oeuvres (select three)

Cold Hors D'oeuvres

Gazpacho "Shots" in cucumber cups

Antipasto skewer

Caprese salad skewers

Lump crab salad on rye toast points

Goat cheese on focaccia crouton with bruschetta

Hot Hors D'oeuvres

Chicken wrapped with sage and prosciutto

Spanakopita

Thai chicken skewers with peanut sauce

Italian stuffed mushrooms

Gorgonzola – Wild mushroom profiterole bites

DeBurgo skewers

Bacon wrapped scallops

Salads (select one) (Served Family Style, or Plated at an additional \$1.00 per Person)

House Salad

Mixed greens, tomatoes, olives, pepperoncini, Bermuda onion with Balsamic vinaigrette

Caesar Salad

Hearts of romaine, parmigiana reggiano, garlic croutons and classic Caesar dressing

Field Greens

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

Entrée Selection

Served Buffet or Plated

****2 proteins are included in buffet option****

\$70.00 Per Person

Tuscan Chicken

Breast of Chicken Stuffed with prosciutto and provolone cheese baked in a light breadcrumb breading and served with vodka tomato cream sauce. Served with a side of smoked bacon wrapped asparagus and Boursin cheese whipped potatoes

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Cedar Planked Salmon

Served with toasted almond wild rice and apricot butter.

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Parmesan Crusted New York Steak

Char broiled with a parmesan butter crust and mini cheese skillet potato and roasted root vegetables; parsnip, carrot, onion, turnip, purple potato

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Includes Silver Level Bar:

All DeKuyper flavors, McCormick Vodka, McCormick Rum, McCormick Gin, Old Crow Whiskey, Lauders Scotch, Montezuma Tequila, Bud Light, Budweiser, Miller Light, Michelob Ultra, Coors Light, Copper Ridge, Cabernet Sauvignon, Copper Ridge Merlot, Cooper Ridge Chardonnay

Package includes:

Champagne Toast for Bridal Party

*Prices are subject to a 22% taxable service charge and applicable sales tax.

* Dual entrees available for an additional charge.

Entrée Selection

Served Buffet or Plated

****2 proteins are included in buffet option****

\$80.00 Per Person

Goat Cheese & Pear Stuffed Roasted Chicken

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

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Pan Seared Sea Bass

Lemon tarrago burre blanc. Served with asparagus and prosciutto polenta

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Filet of Beef Wellington

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

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Includes Silver Level Bar:

All DeKuyper flavors, McCormick Vodka, McCormick Rum, McComick Gin, Old Crow Whiskey, Lauders Scotch, Montezuma Tequila, Bud Light, Budweiser, Miller Light, Michelob Ultra, Coors Light, Copper Ridge, Cabernet Sauvignon, Copper Ridge Merlot, Cooper Ridge Chardonnay

Package includes:

Champagne Toast for Bridal Party

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Entrée Selection

Served Buffet or Plated

****2 proteins are included in buffet option****

\$90.00 Per Person

Pan Seared Chicken Forestiere

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

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Garlic Seared Prawns, Tarragon Tomato Butter

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

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10oz Filet Mignon

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

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Includes Silver Level Bar:

All DeKuyper flavors, McCormick Vodka, McCormick Rum, McComick Gin, Old Crow Whiskey, Lauders Scotch, Montezuma Tequila, Bud Light, Budweiser, Miller Light, Michelob Ultra, Coors Light, Copper Ridge, Cabernet Sauvignon, Copper Ridge Merlot, Cooper Ridge Chardonnay

Package includes:

Champagne Toast for Bridal Party
Ice Carving (up to \$500 carving)

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* Dual entrees available for an additional charge.

Bar Upgrade Options

Gold Level Bar

Absolut Vodka, Beefeater Gin, Wild Turkey Bourbon, J&B Rare Scotch, Jose Cuervo Tequila,
Bacardi Rum
Kung Fu Riesling, Hob Nob Pinot Noir, CK Mondavi Blended Red

add \$6 per person

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Platinum Level Bar

Grey Goose Vodka, Bombay Sapphire Gin, Makers Mark Bourbon, Crown Royal Whiskey,
Jameson Irish Whiskey, Johnnie Walker Black Scotch, Courvoisier VS Cognac, Cabo Wabo
Tequila, Appleton Estate Rum
Acrobat Pinot Grigio, A to Z Pinot Noir, Crusher Merlot

add \$12 per person



5800 Muhlhauser Road | West Chester OH 45069
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Onsite Catering Provided By: *Johnny's*
Italian Steakhouse®