



PRIVATE EVENTS MENU *Weddings*



Holiday Inn®
& Suites

Holiday Inn & Suites and Johnny's Italian Steakhouse

101 Holiday Street, East Peoria, IL 61611

309-698-3333 | Offsite Catering: 309-692-3887

JohnnysItalianSteakhouse.com



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 | \$4.25
- Goat cheese on focaccia crouton with bruschetta | 2.75
- Lump crab salad on rye toast points | \$3.75
- Caprese salad skewers | \$2.75
- Shrimp skewers | \$4.25
- Antipasto skewer | \$3.25
- Shrimp cocktail | \$4.25
- Cucumber Rounds, Chilled Crab Salad and Scallions | \$4.25
- 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 | \$4.25

HOT HORS D'OEUVRES

- Chicken wrapped with sage and prosciutto | \$3.00
- Spanakopita | \$3.75
- Petite crab cake with roasted pepper remoulade | \$4.25
- Coconut shrimp | \$4.00
- Thai chicken skewers with peanut sauce | \$3.00
- Italian stuffed mushrooms | \$3.75
- Bacon wrapped scallops | \$4.25
- Mini beef Wellington | \$4.25
- DeBurgos skewers | \$4.25
- 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 | \$4.25
- Gorgonzola-Wild Mushroom Profiterole Bites | \$3.75

RECEPTION DISPLAYS

Prices listed per person - minimum 25 guests.

Crudités | \$9

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

Artisanal Cheeses | \$14

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 | \$11

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

Antipasto | \$15

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, black olives, pepperoncini peppers, red onion and croutons with balsamic vinaigrette. Served with each dinner or you can substitute one of the following salads.

Individually Plated House Salad | \$1

Caesar | \$4

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

Waldorf Salad | \$6

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

Warm Goat Cheese Salad | \$6

Crisp greens, pecan crusted goat cheese, apple, carrots, Gorgonzola cheese and balsamic vinaigrette.

SOUP | \$5

Minestrone, French Onion Soup, Roasted Tomato Bisque

APPETIZER

Shrimp Bruschetta | \$11

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

Crab Cake | \$15

Sautéed & served with Rémoûlade 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 | \$21

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 bread-crumbs 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 | \$31

Lemon tarragon beurre 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

Stuffed Frenched Pork Chops | \$27

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

Parmesan Crusted New York Steak | \$32

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 | \$35

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 | \$37

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 broccolini
- 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 | \$475

(Serves approximately 18)

Slow roasted rib roast, served with au jus and horseradish cream sauce.



BEVERAGE OPTIONS

*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:

The Holiday Inn & Suites/Johnny's Italian Steakhouse is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the Iowa 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 without authorization and appropriate corkage fees.

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

Bar	Host Bar	Cash
Silver	\$6.75	\$7.00
Martini	\$9.75	\$10.00
Double	\$8.75	\$9.00
Domestic Beer	\$4.50	\$4.75
Imported Beer	\$5.50	\$5.75
Wine by the glass	\$6.25	\$6.75
Soft drinks & Juice	\$3.00	\$3.25
Bottled Water	\$3.00	\$3.25

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

Bar	Host Bar	Cash
Gold	\$7.75	\$8.00
Martini	\$10.75	\$11.00
Double	\$9.75	\$10.00
Domestic Beer	\$4.50	\$4.75
Imported Beer	\$5.50	\$5.75
Wine by the glass	\$6.25	\$6.75
Soft drinks & Juice	\$3.00	\$3.25
Bottled Water	\$3.00	\$3.25

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

Bar	Host Bar	Cash
Platinum	\$8.25	\$9.00
Martini	\$11.75	\$12.00
Double	\$10.75	\$11.00
Domestic Beer	\$4.50	\$4.75
Imported Beer	\$5.50	\$5.75
Wine by the glass	\$6.25	\$6.75
Soft drinks & Juice	\$3.00	\$3.25
Bottled Water	\$3.00	\$3.25

BEER, WINE & CHAMPAGNE

Keg beer | \$350 per keg
(domestic beer)

Keg Glass Service | \$4/glass
(domestic beer)

Champagne | \$32 per bottle
Corking Fee | \$20



TECHNOLOGY

Let us set the stage for your private event, our executive team will provide complete, dedicated on-site solutions to your every private event need.

If you're currently developing a private event, turn to us for:

- On-site Consultation
- Candid/Highlights Video
- Digital Projection
- Intelligent Lighting
- Custom Designed Staging

Pricing information for services follows. For quotes on customized services, call the hotel Catering Executive at **309-692-3887**.

VIDEO/DATA DISPLAY PACKAGES

Basic LCD projection package | \$350
Includes overhead projector, screen and cables

Portable Projection Package | \$170

AUDIO PACKAGES

Two Wireless Microphones | \$75/mic
• Handheld and Lapel

All other microphone needs | Quoted Per Event

In-house sound system audio patch | \$75

Flip Charts | \$40

Laser Pointer/Clicker | \$35

White board | \$45
• Includes Markers

DVD Player | \$45

Pipe and Drape | Quoted Per Event

Staging | Quoted Per Event

TELEPHONE EQUIPMENT

Polycom Phone | \$100
**price does not include access fees or calls.*

LIGHTING

Special Effect lighting encompasses a complete line of services from basic stage lighting to full theatrical lighting design, including LED and vari-lite intelligent lighting fixtures.
Quoted Per Event

CAMERAS

Facility systems usage information:
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 the hotel for guidelines.

ELECTRICITY

All events will receive an extension cord and 2 power strips. All additional power strips/extension cords will be \$10.

The hotel can accommodate almost any electrical need.

There may be charges for those electrical requirements beyond standard capacity.

Please consult the hotel for details.

LABOR RATES

Beyond individual packages, all equipment set-ups will be subject to the following basic labor rates:

In room operator/dedicated technician:

Multi-purpose technician
5 hour minimum | \$60/hr.

Specialized technician
8 hour minimum | \$80/hr.

SUMMIT MEETING PLANNER PACKAGE

This package includes one microphone and flip charts.

The hotel provides complimentary podium, 4x8 stage, HDMI/VGA Cables, audio cable, easel and wireless internet access.

ADDITIONAL INFORMATION

Thank you for selecting the Holiday Inn & Suites/Johnny's Italian Steakhouse East Peoria 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 14 days prior to the event so that our entire staff may prepare to ensure you an excellent experience.

Final attendance is required by 11:00 a.m., three (3) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction.

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.

A \$20 per bottle corkage fee will apply for all bottles of wine not purchased through the hotel. 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 meet with the approval of the hotel and local fire department regulations.

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.

The Holiday Inn & Suites/Johnny's Italian Steakhouse East Peoria 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 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.

The method of payment of the master account will be established upon approval of credit. A direct billing request form must be filled out, signed, and returned.