

# BANQUET MENU

JOHNNY'S ITALIAN STEAKHOUSE 2018



*Johnny's*  
Italian Steakhouse®



## BANQUET MENU

### BREAKFAST SELECTIONS

□ - INDICATES GLUTEN FREE OPTIONS UPON REQUEST

■ - INDICATES VEGETARIAN OPTIONS

#### CONTINENTAL BREAKFASTS

Includes coffee and hot tea.

##### DELUXE - \$9

Juice  
Sliced fresh seasonal fruits and berries  
Freshly baked muffins and pastries

##### PREMIUM - \$10

Juice  
Sliced fresh seasonal fruits and berries  
Fresh baked muffins and assorted pastries  
Flavored individual yogurts

##### HEALTHY CHOICE - \$11

Juice  
Flavored individual yogurt with house made granola  
Sliced fresh seasonal fruits and berries  
Hot oatmeal with brown sugar  
Breakfast cereal bars

#### PLATED BREAKFASTS

Breakfast entrees served with coffee and hot tea.

##### ALL AMERICAN - \$8

Freshly scrambled eggs with smoked bacon, french toast, crispy hash browns and garnished with fresh fruit.

##### CLASSIC EGGS BENEDICT - \$11

Basted eggs, Canadian bacon, grilled tomato and hollandaise sauce atop a toasted English muffin with fresh fruit and crispy hash browns.

##### ITALIAN STRATA - \$12

Italian layered egg bake with spinach, ricotta, mushrooms, tomatoes and onions served with sausage links and crispy hash browns.

##### STEAK AND EGGS - \$14

Grilled 6 oz. sirloin steak and scrambled eggs with Potatoes O'Brien and whole wheat toast.

##### HAM AND CHEESE CROISANT - \$10

Flaky buttery croissant stuffed with smoked ham, melted cheddar cheese, and an over easy egg served with crispy hash browns.

Prices do not include 20% service charge and 5.5% Wisconsin sales tax.

4751 Owen Ayres Court | Eau Claire, WI 54701 | 715.830.9889 | [www.johnnysitaliansteakhouse.com](http://www.johnnysitaliansteakhouse.com)

Johnny's Italian Steakhouse— Eau Claire, WI | Banquet Menu | February 2018 | Pg. 1

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## BREAKFAST BUFFETS

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Buffets require a 25 person minimum. Each buffet includes coffee and hot tea.

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### ☐ NICE AND EASY - \$9

Fresh baked muffins and scones  
Sliced fresh seasonal fruit and berries  
Scrambled eggs  
Potatoes O'Brien  
Thick cut applewood smoked bacon

### CAST AND CREW - \$10

Raspberry Kringle  
Sliced fresh seasonal fruit and berries  
Scrambled eggs with peppers, onions and melted cheese  
Applewood smoked bacon  
Cheesy crispy hash browns  
Fresh baked buttermilk biscuits and homemade sausage  
gravy

### THE CORSICAN - \$11

Fresh baked cinnamon rolls  
Sliced fresh seasonal fruit and berries  
Italian strata  
Sausage and pepper medley  
Crispy hash browns

### THE ENTERTAINER - \$12

Belgian waffles and maple syrup  
Sliced fresh seasonal fruit and berries  
Scrambled eggs  
Applewood smoked bacon and sausage links  
Crispy hash browns

## BREAKFAST ENHANCEMENTS

Assorted fresh baked scones - \$20 per dozen

House made bread pudding - \$2 per person

Raspberry Kringles - \$18 per dozen

Doughnuts - \$24 per dozen

Cinnamon Rolls - \$24 dozen

☐ Hard boiled eggs - \$16 per dozen

Whole fresh fruit - \$15 per dozen

☐ Flavored individual yogurts - \$28 per dozen

Breakfast and cereal bars - \$18 per dozen

House made banana bread - \$18 per loaf - serves 12-16

Variety of bagels with assorted cream cheese - \$24 per dozen

Yogurt, berry and granola parfait - \$5 per guest

Sliced fruit plate with honey yogurt dip - \$4 per guest

Cereal with milk - \$3 per guest

Smoked salmon with traditional garnishes, bagels and cream cheese - \$7 per guest.

Assorted Pastries - \$24 per dozen

## BREAKS

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Breaks require an eight person minimum.

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■ ☐ **SOUTHWESTERN BREAK - \$8**

Chips and fire roasted tomato salsa  
Guacamole  
Spicy black bean dip and jalapeno queso

■ **SALTY AND SWEET BREAK - \$8**

Fresh baked chocolate chip cookies  
Pretzels  
Caramel Corn  
Party Mix

■ **SNACK TIME - \$10**

Kettle Chips  
Soft Pretzels with cheese sauce  
Mixed nuts  
Caramel Corn

■ **HEALTHY CHOICE BREAK - \$8**

Flavored individual yogurt  
Whole fresh fruit  
Fresh vegetables with ranch  
Granola bars

## BREAK ENHANCEMENTS

■ **ASSORTED FRESHLY BAKED COOKIES -**  
\$20 per dozen

■ **DESSERT BAR ASSORTMENT - \$32 per dozen**

■ **ICED CHOCOLATE BROWNIES - \$28 per dozen**

■ **WHOLE FRESH FRUIT - \$15 per dozen**

**SOFT PRETZELS WITH CHEESE SAUCE AND  
WHOLE GRAIN MUSTARD - \$26 per dozen**

■ ☐ **FRESH CUT VEGETABLES WITH RANCH  
DIP - \$4 per guest**

■ ☐ **SLICED FRESH SEASONAL FRUIT AND  
BERRIES - \$4 per guest**

■ ☐ **CHIPS AND TOMATO SALSA - \$3 per guest**

■ **PARTY MIX - \$7 per lb.**

■ ☐ **MIXED NUTS - \$9 per lb.**

■ ☐ **HONEY ROASTED PEANUTS - \$7 per lb.**

■ **CARAMEL CORN - \$3 per guest**

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | February 2018 | Pg. 3

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# LUNCH SELECTIONS

□ - INDICATES GLUTEN FREE OPTIONS UPON REQUEST

■ - INDICATES VEGETARIAN OPTIONS

## LUNCHEON SANDWICHES

All sandwiches served with Johnny's homemade kettle chips, coffee and hot tea.

### COLD SANDWICHES

#### SHAVED TURKEY - \$10

Shaved turkey breast with herb mayonnaise, fresh greens, tomato and Swiss cheese served on multigrain.

#### ITALIAN - \$11

Ham, salami, capicola and provolone cheese with crisp lettuce, tomato, oil and vinegar served on sourdough.

#### TURKEY BRIE & ROASTED PEAR - \$11

Lemon aioli, fresh greens, tomato, sliced roast turkey and roasted pears served on wheat bread.

#### HAM STACKER - \$11

Smoked ham, sharp Cheddar cheese, leafy greens, tomatoes and mayonnaise on a ciabatta bun.

#### JOHNNY'S CLUB - \$12

Smoked ham and turkey, provolone and cheddar cheese, mayonnaise, bacon, lettuce and tomato served on multigrain.

#### CHICKEN SALAD SANDWICH - \$9.50

Robust chicken salad served on sourdough bread with lettuce and tomato.

#### ■ CAPRESE SLIDER - \$10.50

Seasoned roma tomatoes, basil pesto, fresh buffalo mozzarella, torn basil and finished with a balsamic reduction.

#### TURKEY, AVOCADO, BACON WRAP - \$12

Smoked turkey, fresh sliced avocado, bacon, tangy ranch dressing and crisp romaine lettuce wrapped inside a flour tortilla.

### HOT SANDWICHES

#### CHICKEN PANINI - \$11

Olive oil and garlic marinated grilled chicken breast, melted Mozzarella, tomato, red onion and herb mayonnaise served on toasted ciabatta bun

#### ■ PAN BAGNAT - \$10

Roasted eggplant, zucchini, red pepper and onion on Johnny's Focaccia bread with a sun-dried tomato pesto and provolone cheese.

#### HOT HAM AND CHEESE - \$10

Hot ham, melted cheddar cheese, mayonnaise and tomato served on a toasted ciabatta bun.

#### PRIME RIB HOAGIE - \$12

Slow roasted prime rib, horseradish aioli, arugula and melted Swiss cheese on toasted sourdough.

#### PASTRAMI REUBEN - \$11

Shaved Pastrami, Swiss cheese, sauerkraut and Thousand Island dressing on grilled artisan marble rye.

#### CRISPY CRABCAKE BURGER - \$13

Johnny's homemade lump crabcake topped with julienne lettuce and tomato and our own remoulade sauce, piled high on a toasted brioche bun.

#### ■ GOURMET GRILLED CHEESE - \$10

Asiago crusted grilled sourdough filled with creamy Brie and Swiss cheese.

#### ■ BLACK BEAN VEGETARIAN BURGER - \$12

Black bean patty made up of corn, soy peppers, assorted spices and egg whites. Topped with a citrus arugula salad and served on a toasted bun.

## LUNCHEON STARTERS

Plated lunches may be upgraded with the following selections.

### SALAD

■ **FIELD GREEN SALAD - \$3.50**

Field greens with sun-dried cranberries, bruschetta tomatoes, toasted hazelnuts, Asiago cheese and balsamic vinaigrette.

□ **CAESAR SALAD - \$3**

Crisp Romaine, house-made Caesar dressing, garlic croutons and Parmesan cheese.

□ **WARM GOAT CHEESE - \$4.50**

Pecan crushed goat cheese with sliced apples over a bed of fresh greens with a gorgonzola cheese and balsamic vinaigrette dressing.

□ **ROMAINE WEDGE SALAD - \$5.50**

Petite romaine wedges topped with blue cheese dressing, bacon, cherry tomatoes, blue cheese and green onion.

## ENTRÉE SALADS

All salads include fresh baked focaccia bread, coffee and hot tea

■ **CLASSIC CAESAR SALAD - \$11**

Crisp Romaine, homemade Caesar, croutons and Parmesan cheese.

Add grilled shrimp - \$4

Add marinated chicken - \$3

■ **WARM GOAT CHEESE- \$12**

Pecan crushed goat cheese with sliced apples and julienne carrots lying over a bed of fresh greens with Gorgonzola cheese and a balsamic vinaigrette dressing.

□ **AHI TUNA SALAD - \$14**

Seared Ahi Tuna served medium rare lying over fresh buffalo mozzarella, seasoned roma tomatoes, capers, basil and fresh assorted salad greens. Finished with balsamic vinaigrette and balsamic reduction.

**SALMON SALAD - \$13.50**

Fresh Atlantic seared salmon, balsamic greens, bruschetta tomatoes, red onions, Parmesan cheese, crostini and whipped goat cheese.

□ **STEAK TRIBUTE - \$15.50**

Grilled 6 oz. Certified Angus Beef sirloin steak, bistro greens, Gorgonzola cheese, Roma tomato, bacon, red onions and Johnny's Tribute dressing.

□ **HARVEST SALAD - \$13.50**

Marinated grilled chicken breast, hearty spring mix, candied pecans, assorted sliced apples, dried cranberries, goat cheese crumbles tossed with a honey cider vinaigrette.

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## PLATED LUNCHES

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Plated lunches includes coffee, hot tea, a house salad and Johnny's own fresh baked focaccia bread.  
Add Fruit—\$1.50

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### PASTA

#### ■ FETTUCINE ALFREDO - \$12

Johnny's homemade garlic cream sauce with fettuccine noodles.

Addition of Garlic Shrimp - \$5.50

Addition of Marinated Chicken - \$3.50

#### ■ FOUR CHEESE BASIL RAVIOLI - \$13

Four Cheese stuffed ravioli tossed with a basil pesto lying over Johnny's marinara sauce and topped with shredded parmesan cheese.

#### ■ SPAGHETTI MARINARA - \$10

Spaghetti noodles tossed with Johnny's Marinara sauce.

Addition of Italian sausage - \$4

Substitute Bolognese Sauce - \$3

### CHICKEN

#### □ CHICKEN PROSCIUTTO - \$16

Marinated grilled chicken breast topped with a sundried tomato, prosciutto cream sauce. Served with garlic mashed potatoes.

#### CHICKEN PARMIGIANO - \$14

Parmesan breaded chicken breast, marinara and melted mozzarella served with red pasta.

#### □ CHICKEN PICCATA - \$15

Sautéed chicken breast with a lemon, wine, and butter emulsion served with mixed seasonal vegetables.

### SEAFOOD

#### SHRIMP RAVIOLI ROSA - \$17

Four cheese stuffed ravioli with a tangy shrimp rosa sauce.

■ Without shrimp - \$13

#### TERIYAKI SALMON - \$13

Petite fillet of Atlantic salmon, char-broiled, topped with teriyaki and served with broccolini.

#### □ MAHI MAHI - \$21

Wild caught Mahi Mahi pan-seared served with an avocado chili salsa and seasonal vegetable risotto.

### MEAT

#### □ CERTIFIED ANGUS BEEF SIRLOIN - \$17

6 oz. CAB sirloin prepared medium lying over a rich demi-glaze and paired with garlic baby red potatoes.

Upgrade to 9 oz. sirloin - \$20

#### □ HAND CUT RIBEYE- \$30

12 oz. Ribeye prepared medium lying over demi-glaze and served with garlic mashed potatoes and roasted Pork belly Brussel sprouts.

#### □ FILET MIGNON - \$32

6 oz. center cut tenderloin of beef prepared medium and served with roasted garlic spinach potatoes and steamed broccoli.

#### □ FILET MIGNON BEEF TIPS - \$16

Smothered portabella and filet mignon beef tips served with garlic whipped potatoes.

#### □ SPICE RUBBED PORK CHOP - \$17

Spice rubbed char-broiled 7 oz. pork chop served with an apple cider jus, garlic rosemary baby reds and steamed broccoli.

Twin Pork Chops—\$24

#### MARINATED TENDERLOIN KEBABS - \$21

Marinated beef tenderloin kebabs with pineapple, mushrooms, pepper, onion and topped with teriyaki, sesame seed and green onion. Served on a bed of wild rice pilaf.

#### 9 OZ. OSCAR STYLE SIRLOIN - \$26

9 oz. Certified Angus Beef sirloin topped with lump crab meat and béarnaise. Served with garlic whipped potatoes and broiled asparagus.

## LUNCHEON BUFFETS

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Buffets require a 25 person minimum includes coffee and hot tea.

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### THE DIRECTOR - \$16

- ☐ Shaved ham, smoked turkey, beef pastrami and Genoa salami
- Sliced wheat, rye and sour dough bread
- ☐ Lettuce, tomato and red onion
- ☐ Sliced Swiss, Cheddar and Provolone cheeses
- ☐ Spicy whole grain mustard, yellow mustard, mayonnaise
- Sliced fresh seasonal fruit and berries
- Mediterranean pasta salad
- ☐ Homemade kettle chips
- Add choice of soup—\$2 per person

### PITMASTERS BBQ - \$17

- Pulled pork sandwiches
- ☐ BBQ Grilled chicken breast
- ☐ Baked beans
- ☐ Johnny's potato salad
- ☐ Creamy coleslaw
- Sliced seasonal fruit
- Homemade kettle chips

### THE FINAL CUT - \$18

- Caesar salad
- Cavatappi Minelli with garlic chicken
- Spaghetti and Meatballs
- Cheese Tortellini with a sundried tomato vodka cream sauce
- Sliced seasonal fruit
- Focaccia bread

### THE CONDUCTOR - \$18

- Johnny's House Salad
- ☐ Tenderloin beef tips
- Marinated Grilled Chicken with Basilico linguine
- ☐ Garlic Whipped Potatoes
- ☐ Maestro's fresh vegetables
- Focaccia bread

### STANDING OVATION - \$22

- Classic Caesar Salad
- ☐ Spice rubbed pork loin with apple cider jus
- ☐ Chicken Madeira with asparagus and mushrooms
- Teriyaki salmon fillets
- ☐ Garlic roasted baby red potatoes
- ☐ Steamed broccoli
- ☐ Sliced seasonal fruit
- Focaccia bread

### TOUR OF ITALY - \$16

- Johnny's House Salad
- ☐ Sliced seasonal fruit
- ☐ Minestrone Soup
- Four Cheese Tortellini with tangy rosa sauce
- Chicken Parmesan over Spaghetti Marinara
- Focaccia Bread

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# DINNER SELECTIONS

□ - INDICATES GLUTEN FREE OPTIONS UPON REQUEST

■ - INDICATES VEGETARIAN OPTIONS

## ENHANCEMENTS AND SIDE DISHES

Add dinner enhancements to any dinner option. Priced per guest.

### SALAD

■□ **FIELD GREEN SALAD - \$3.5**

Field greens with sun-dried peaches, bruschetta tomatoes, hazelnuts, Asiago cheese and balsamic vinaigrette.

■ **CAESAR SALAD - \$3**

Crisp Romaine, homemade Caesar, garlic croutons and Parmesan cheese.

■ **WARM GOAT CHEESE - \$4.50**

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

**ROMAINE WEDGE SALAD - \$5.50**

Petite romaine wedges topped with blue cheese dressing, bacon, cherry tomatoes, blue cheese and green onion.

## DINNER ENTREES

All dinner entrees include Johnny's House Salad, fresh baked focaccia bread, coffee and hot tea.

### MEAT

□ **PARMESAN CRUSTED**

**NEW YORK STRIP - \$31**

Char-broiled New York Steak prepared medium with a rich Parmesan crust served with garlic mashed potatoes and broiled asparagus.

□ **FILET MIGNON - \$32**

6 oz. center cut tenderloin of beef prepared medium and served with roasted garlic spinach potatoes and steamed broccoli.

□ **HAND CUT RIBEYE- \$30**

12 oz. Ribeye prepared medium lying over demi-glaze and served with blended wild rice and roasted bacon Brussel sprouts.

□ **SPICE RUBBED PORK CHOP - \$17**

Spice rubbed char-broiled 7 oz. pork chop served with an apple cider jus, garlic rosemary baby reds and steamed broccoli.

Twin Porks Chops—\$24

□ **CERTIFIED ANGUS BEEF SIRLOIN - \$18**

6 oz. CAB sirloin prepared medium lying over house made demi-glaze and paired with garlic baby red potatoes and chef's choice vegetables.

Upgrade to 9 oz. sirloin—\$21

### PASTA

**COLOSSAL SHRIMP SCAMPI - \$22**

Jumbo shrimp, fresh lemon, butter and cherry tomatoes served on a bed of angel hair pasta.

■ **VODKA TORTELLINI - \$17**

Four Cheese stuffed tortellini with house made roasted tomato vodka sauce.

**SHRIMP RAVIOLI ROSA - \$19**

Four cheese stuffed ravioli with a tangy shrimp rosa sauce.

■ Without shrimp - \$15

## DINNER ENTREES

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All dinner entrees include Johnny's House Salad, fresh baked focaccia bread, coffee and hot tea.

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### POULTRY

☐ **CHICKEN PROSCIUTTO** - \$18

Marinated grilled chicken breast topped with a sundried tomato, prosciutto cream sauce. Served with garlic mashed potatoes and roasted bacon Brussel sprouts.

☐ **CHICKEN MADEIRA**- \$20

Sautéed breast of chicken, asparagus, mushrooms, Provolone cheese and Madeira wine sauce. Served with garlic mashed potatoes.

☐ **CIDER BRINED CHICKEN** - \$19

Seared airline chicken breast brined in apple cider served with creamed spinach potatoes and steamed broccoli.

☐ **CHICKEN PICATTA** - \$17

Sautéed chicken breast, lemon, butter, white wine, capers, and red onion. Served with chef's choice mixed vegetables and herb roasted baby red potatoes.

### SEAFOOD

**BROILED ATLANTIC SALMON** - \$24

Broiled Atlantic Salmon with a sesame teriyaki sauce and served with roasted fingerling potatoes and roasted bacon Brussel sprouts.

**PARMESAN CRUSTED TILAPIA** - \$21

Parmesan crusted Tilapia topped with bruschetta tomatoes. Served with steamed broccoli and wild rice pilaf.

☐ **PAN-SEARED AHI TUNA** - \$30

Pan-seared Ahi Tuna prepared medium-rare with a sundried tomato cream sauce and served with haricot verts and wild rice blend.

**CEDAR PLANK SALMON** - \$23

7 oz. Atlantic salmon roasted on a cedar plank, glazed with an apricot butter and served with broccoli and garlic mashed potatoes.

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | February 2018 | Pg. 9

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## JOHNNY'S DUETS

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All Johnny's Duets include Johnny's House Salad, fresh baked focaccia bread, coffee and hot tea.

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□ **STEAK AND SHRIMP DIANE - \$35**

6 oz. filet of beef tenderloin prepared medium and topped with a Dijon mustard brandy sauce accompanied by three garlic shrimp, scallop potatoes and chef's choice seasonal vegetables.

□ **MEDITERRANEAN DUO - \$30**

Parmesan crusted 6 oz. top sirloin with a rich demi-glaze reduction paired with chicken saltimbocca with a vodka tomato cream sauce. Duo is paired with fresh garden asparagus and garlic rosemary baby red potatoes.

□ **PARMESAN CRUSTED TOP SIRLOIN AND BROILED ATLANTIC SALMON - \$33**

Parmesan crusted 6 oz. top sirloin with a rich demi-glaze paired with a broiled Atlantic salmon with an apricot beurre blanc. Duo contains chef's choice mixed vegetables and garlic whipped mashed potatoes.

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## CHILDREN'S MENU

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**CHICKEN FINGERS AND FRIES - \$5.50**

Served with fresh fruit and milk.

■ **MAC N' CHEESE - \$5.50**

Served with fresh fruit and milk.

■ **SPAGHETTI WITH MARINARA SAUCE - \$5.50**

Served with a fresh fruit and milk.

■ **CAVATAPPI MINELLI - \$6.50**

Served with a fresh fruit and milk.

## THE MAESTRO'S DINNER BUFFETS

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Maestro's Table requires a 25 person minimum.  
Each buffet includes focaccia bread, coffee and hot tea.

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### IT'S SHOWTIME- \$19

Johnny's House Salad

- ☐ Sliced fresh seasonal fruit and berries
- ☐ Chicken Piccata
- ☐ Smothered beef tenderloin and portabella tips
- Chef Andy's Vegetarian home-style Cavatappi
- ☐ Garlic whipped potatoes
- ☐ Roasted Bacon Brussel Sprouts
- House made focaccia bread

### BREAK A LEG! - \$21

Classic Caesar salad

- ☐ Sliced fresh seasonal fruit and berries
- ☐ Grilled pork chops with cabernet demi-glaze
- Chicken Parmigiano
- Vegetarian Lasagna
- ☐ Creamed Spinach Potatoes
- ☐ Steamed Broccoli
- House made focaccia bread

### LIGHTS, CAMERA, ACTION - \$26

- ☐ Strawberry Spinach Feta Salad
- ☐ Sliced fresh seasonal fruits and berries
- ☐ Vegetable crudité display with red pepper hummus
- ☐ Spice rubbed pork loin with apple cider jus
- Teriyaki salmon
- Gnocchi Rosa
- ☐ Wild rice blend
- ☐ Garlic Broccolini
- House made focaccia bread

### IT'S A WRAP! - \$28

Classic Caesar salad

- ☐ Sliced fresh seasonal fruit and berries
- ☐ Vegetable crudité display with red pepper hummus
- ☐ Chef carved prime rib of beef with horseradish cream sauce
- ☐ Chicken Madeira with mushrooms, asparagus, melted provolone cheese and a rich Madeira wine sauce
- Four Cheese Ravioli with tangy rosa sauce
- ☐ Herb scallop potatoes
- ☐ Broiled asparagus
- House made focaccia bread

## MAESTRO'S CARVED MEATS

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Serves 25 guests  
All items below are priced at market.

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### APPLE BOURBON BONE-IN-HAM

Served with flame roasted apples, bourbon sauce and house buttermilk biscuits.

### ROAST BEEF TENDERLOIN

Served with a rich bordelaise demi-glaze and sea salted French baguette crostini.

### SLOW ROASTED PRIME RIB

Served au jus and horseradish sauce, rye, wheat, multigrain and white fresh baked dinner rolls.

### ROSEMARY ROAST TURKEY BREAST

Rosemary roasted turkey breast with cranberry pear relish, whole grain mustard, mayonnaise and Kings Hawaiian dinner rolls.

### AHI TUNA

Served with wasabi, pickled ginger and spicy soy sauce

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | February 2018 | Pg. 11

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# APPETIZER SELECTIONS

□ - INDICATES GLUTEN FREE OPTIONS UPON REQUEST

■ - INDICATES VEGETARIAN OPTIONS

## CHILLED HORS D'OEUVRES

### ■□ VEGETABLE CRUDITE ROASTED RED PEPPER HUMMUS

Serves 25 - \$55

### ■□ FRESH FRUIT AND BERRIES WITH HONEY YOGURT

Serves 25 - \$65

### ■ ARTISAN WISCONSIN CHEESE BOARD

Serves 25 - \$115

### □ CLASSIC SHRIMP COCKTAIL

50 pieces - \$125

### ■ JOHNNY'S BRUSCHETTA

50 pieces - \$50

### ANTIPASTI PLATTER

Assorted grilled vegetables, artisan cured meats, artichokes, marinated olives and sweet peppers with grilled crostini.

Serves 25 - \$140

### SMOKED SALMON

Premium cold smoked salmon with traditional accompaniments: minced red onion, capers, cracked pepper, grilled bread, and cream cheese spread.

Serves 25 - \$125

### ■ PESTO GRILLED CROSTINI

With seasoned roma tomato, fresh buffalo mozzarella, basil and finished with a balsamic reduction

50 pieces - \$75

### ■ SEASONAL FRUIT TARTLETS

Petite tartlets with assorted fruit filling.

50 pieces - \$115

### □ CALIFORNIA ROLLS WITH FRESH AVOCADO AND CRAB WITH SESAME WASABI DIPPING SAUCE

50 pieces - \$115

### ■□ CAPRESE SALAD SKEWERS

50 skewers - \$65

### □ DEVILED EGGS

Serves 25 - \$50

### ■ HERBED GOAT CHEESE CROSTINI

Goat cheese crostini with lavender honey and strawberry

Serves 25 - \$75

### ■□ ANTIPASTI SKEWERS

50 pieces - \$100

### TENDERLOIN OF BEEF WITH CARAMELIZED ONION RELISH AND HORSERADISH ON A TOASTED BAGUETTE

25 pieces - \$100

### TUNA POKE (RAW)

Sweet onion, sesame, honey, soy and onion served in a shot glass.

25 pieces - \$110

### HOUSE SMOKED SALMON SPREAD

Aromatic and tangy Atlantic house smoked salmon made into a spread over grilled bread with olive oil and sea salt.

50 pieces - \$95

## HOT HORS D'OEUVRES

□ PROSCIUTTO WRAPPED SHRIMP WITH  
CHIMICHURRI

50 pieces - \$100

□ BACON WRAPPED SEA SCALLOPS WITH  
LEMON BUTTER

50 pieces - \$150

SOY TERIYAKI TENDERLOIN KEBABS

25 pieces - \$95

JOHNNY'S OWN SAUSAGE BREAD WITH  
MARINARA

50 pieces - \$85

JOHNNY'S MEATBALLS

Choices: BBQ, Italian, Swedish, Korean

50 pieces - \$75

■ ARANCINI

Cheese stuffed risotto croquettes fried golden brown  
and served with romesco sauce.

50 pieces - \$85

JOHNNY'S STUFFED MUSHROOM CAPS

Italian sausage stuffed mushroom caps with melted  
mozzarella cheese.

50 pieces - \$85

KOREAN SMOKED CHICKEN WINGS

25 pieces - \$75

□ CHICKEN SATAY WITH THAI PEANUT SAUCE

50 pieces - \$100

SPICE RUBBED PORK LOIN

Served on a crostini with a sweet and spicy fruit chut-  
ney.

50 pieces - \$100

■ SPINACH ARTICHOKE DIP WITH PITA CHIPS

Serves 25 - \$80

COCONUT SHRIMP WITH MANGO SALSA

50 pieces - \$125

CRAB CAKES WITH BRUSCHETTA AND  
REMOULADE

50 pieces - \$125

RU MAKI - BACON WRAPPED GLAZED WATER  
CHESTNUTS

50 pieces - \$90

SMOKED SALMON CROQUETTES

50 pieces - \$95

BEEF SLIDERS

25 pieces - \$75

BACON WRAPPED CHICKEN

Applewood smoked bacon wrapped chicken with a  
BBQ glaze.

25 pieces - \$85

CRAB RANGOONS WITH SWEET AND SOUR

50 pieces - \$115

Prices do not include 20% service charge and 5.5% Wisconsin sales tax.

4751 Owen Ayres Court | Eau Claire, WI 54701 | 715.830.9889 | [www.johnnysitaliansteakhouse.com](http://www.johnnysitaliansteakhouse.com)

Johnny's Italian Steakhouse— Eau Claire, WI | Banquet Menu | February 2018 | Pg. 13

\* Hamburgers or steak served rare or medium rare may be undercooked and will only be served upon consumer's request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## DESSERTS

□ - INDICATES GLUTEN FREE OPTIONS UPON REQUEST

■ - INDICATES VEGETARIAN OPTIONS

■ **TURTLE CHEESECAKE - \$7/\$4**

Cheesecake topped with chocolate ganache frosting, creamy caramel and chopped pecans.

■ **JOHNNY'S TIRAMISU - \$7/\$4**

Ladyfingers dipped in espresso and rum, Mascarpone cheese blended with Amaretto and whipped cream all on top a chocolate ganache pie crust with a dusting of cocoa.

■ **LIMONCELLO CAKE - \$7/\$4**

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

■ **ROASTED BANANA CHEESECAKE - \$7/\$4**

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

■ **PUMPKIN SPICE CHEESECAKE - \$7/\$4**

Pumpkin puree seasoned with baking spices rolled and baked into a ginger snap cookie crusted cheesecake

■□ **VANILLA BEAN ICE CREAM WITH CHOCOLATE AND CARAMEL TOPPINGS - \$4**

**ASSORTED DESSERT BARS - \$32 per dozen ■**

■ **CHEF'S CHOICE DESSERT BUFFET - \$7 per person**

**GLUTEN FREE AND DAIRY FREE CHEF'S CHOICE SORBET - \$4**

## LATE NIGHT SNACKS

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Pick three items for \$11 per person. Minimum of 25 guests, after 9 pm.

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**JOHNNY'S SAUSAGE BREAD**

Home baked bread stuffed with sausage, onion, mozzarella and Colby cheese. Served with marinara sauce. 50 pieces - \$85

**BONE-IN CHICKEN WINGS**

BBQ, Buffalo, Thai Peanut  
\$8 per dozen

**SOFT PRETZELS WITH CHEESE SAUCE AND WHOLE GRAIN MUSTARD**

\$26 per dozen

**CHEF'S CHOICE HOMEMADE SHEET PIZZAS**

1 tray serves 30-35 guests - \$50  
(options may vary, can be chef's choice or yours)

## BEVERAGES

### COFFEE AND HOT TEA

Regular or Decaffeinated- \$24 Per Gallon

Hot Tea- \$2

### ICED TEA

\$2.50 per glass

### JUICE OR MILK

\$11 Per Liter

Milk- \$2 Per Glass

### CANNED SODA OR BOTTLED WATER

\$2 Each

### ICED TEA OR LEMONADE

\$20 Per Gallon

### PUNCH

\$20 Per Gallon

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Johnny's Italian Steakhouse- Eau Claire, WI | Banquet Menu | February 2018 | Pg. 15

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