



PRIVATE EVENTS MENU



Holiday Inn®
& Suites

Holiday Inn & Suites and Johnny's Italian Steakhouse

19333 David Memorial Drive, Shenandoah, TX 77385 | johnnysitaliansteakhouse.com

Private Events and Corporate Sales: 281-298-2800



MEETING PACKAGES

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

The Producer | \$76

- Sliced fresh seasonal fruits and berries
- Freshly baked muffins and Danish pastries
- Orange and apple juice
- Coffee and hot tea, assorted soft drinks and bottled water
- Refreshments are refilled during the length of your meeting
- Pre-made deli sandwich buffet (*That's Amore Buffet)
- LCD projector with screen
- One flipchart and markers
- Wireless handheld or lavalier microphone
- Room rental
- Includes 3 power strips

The Executive Producer | \$96

BREAKFAST

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

LUNCH

Select one of the following options:

- Conductor's Lunch
- That's Amore Buffet
- Standing Ovation Buffet

DIRECTOR'S BUFFET

LIGHT & HEALTHY LUNCH

- 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
- LCD projector with screen
- Flipchart and markers
- Wireless handheld or lavalier microphone
- Room rental
- Includes 5 power strips

BREAKFAST BUFFET

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

Nice & Easy | \$22

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

The Entertainer | \$28

- 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 | \$35

- 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

Premium | \$20

- 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 capocollo 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 | \$14

- 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 | \$12

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

JOHNNY'S PREMIUM THEME BREAKS

Southwest | \$18

- 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 | \$18

- 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 | \$45 per gallon
- Whole fresh fruit | \$2 each
- Individual yogurts | \$3 each
- Assorted muffins and pastries \$30 per dozen
- Assorted freshly baked cookies or brownies | \$30 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 | \$26 per dozen
- Hard boiled eggs | \$20 per dozen
- Soft pretzels with cheese sauce and whole grain mustard | \$28 per dozen
- Assortment of Kettle Chips \$3 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 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 | \$38

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, house 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 | \$41

- 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 | \$40

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 | \$45

- 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 | \$35

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. \$28 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. \$30 per person

Pepper Seared Salmon Salad

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

Johnny's Lasagna with Meat Sauce

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

Johnny's Ultimate Italian Beef Sandwich

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

Teriyaki Salmon

Petit filet of Atlantic salmon, char-broiled teriyaki style, served with broccolini

Top Sirloin

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

Linguine 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. \$34 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

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

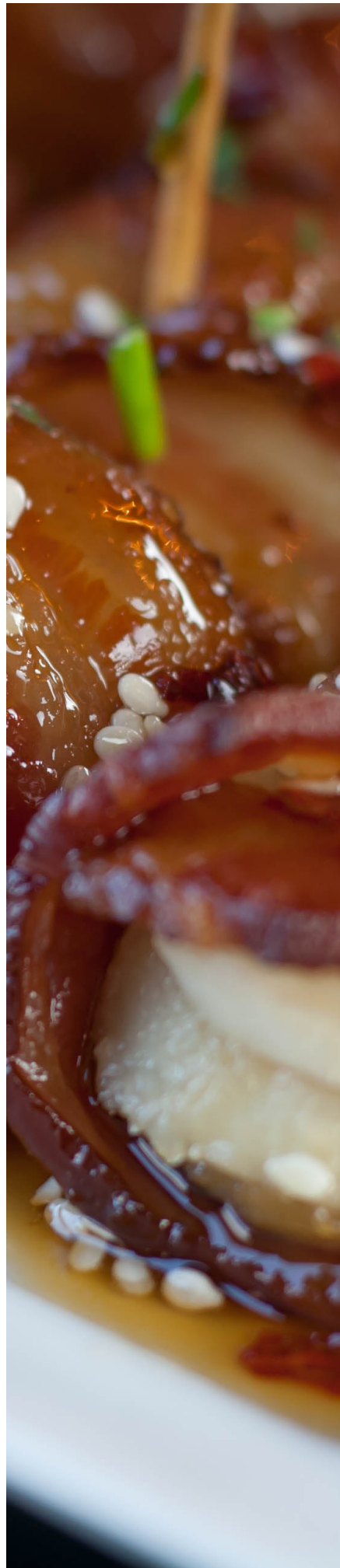
top sirloin marinated in Samuel Adams, special herbs, on garlic cream sauce

Snapper Basilico

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

Linguine, Scallops & Arugula

Lemon butter, cherry tomatoes, fresh arugula



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
- DeBurgo 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 | \$10

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

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.

Fresh Fruit | \$10

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

Antipasto | \$16

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 | \$5

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 | \$10

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 | \$18

Sautéed & served with Rémoûlade sauce.

Classic shrimp cocktail | \$16

Bacon wrapped scallops | \$16

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 | \$34

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 | \$28

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 | \$30

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 | \$34

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

Tuscan Chicken | \$35

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 | \$36

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 | \$36

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

Pan Seared Chicken Forestiere | \$39

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 | \$35

Served with toasted almond wild rice and apricot butter.

Honey Madeira Glazed Salmon | \$37

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

Pan Seared Sea Bass | \$50

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

Black and Blue Ahi Tuna | \$48

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

Garlic-Herb Grilled Mahi Mahi | \$50

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

Seared Scallops, Risotto Cake and Pancetta | \$48

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

Garlic Seared Prawns, Tarragon Tomato Butter | \$50

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

MEAT

Double Stuffed Pork Chops | \$42

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

Parmesan Crusted New York Steak | \$48

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 | \$50

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 | \$55

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

Mustard Glazed Spring Lamb Chops | \$55

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 | \$52

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 | \$50

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 | \$55

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 | \$65

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 | \$58

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 | \$65

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 | \$65

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.



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.

Crème 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.

BUFFET OR COCKTAIL PARTY DESSERTS

Johnny's Chocolate Fountain | \$30

Minimum of 30 people

Three tier chocolate fountain accompanied by: pineapple, strawberries, vanilla wafers, Nutter Butter cookies, marshmallows, pretzel rods, licorice and assorted candies.

COCKTAIL PARTY DESSERTS SMALL PORTIONS

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



BEVERAGE OPTIONS

*Bartender fee of \$150 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.

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 Local 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

	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

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	\$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	\$6.50	\$7.00
Soft drinks & Juice	\$3.25	\$3.50
Bottled Water	\$3.25	\$3.50

BEER, WINE & CHAMPAGNE

Keg beer | \$375 per keg
(domestic beer)

Keg Glass Service | \$3.75/glass
(domestic beer)

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

ADDITIONAL INFORMATION

Thank you for selecting the Holiday Inn & Suites/Johnny's Italian Steakhouse 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 25% 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 \$150 bartender fee per bartender for up to five hours will apply to all bars. Additional hours are available at a fee \$50 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 \$150 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 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.