

Johnny's
Italian Steakhouse®

PRIVATE EVENT MENUS

BANQUET. CATERING. BAR MENUS



J

WELCOME

4751 OWEN AYRES COURT | EAU CLAIRE, WI 54701 | 715.830.9889 | www.johnnysitaliansteakhouse.com

JOHNNY'S ITALIAN STEAKHOUSE is ready to host your special event. We can ensure your experience exceeds your expectations!

Our recipe for success? A detailed and interactive planning process, flawless event management and a decadent menu crafted by our Executive Chef. These ingredients add up to the premier experience provided by Johnny's Italian Steakhouse for you and your guests—for any occasion.

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Disclaimers: Menu prices are always subject to change. Contact our Sales Department for most recent pricing. Prices do not include 20% service charge or 5.5% Wisconsin sales tax.

Catering and Delivery Costs: Disposable utensils are included with every catering delivery. We do not provide tables or chairs. Catering and Delivery fees will vary depending on event location, size, and other service needs.

General Food and Beverage Policies: No food or drink will be permitted to be brought on property from an outside source by the Client with the exception of a wedding cake. All food and beverages provided must remain in the event space.

** 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. Any dietary modifications or requests may be discussed with our Sales team **



BANQUET MENU

BREAKFAST SELECTIONS

CONTINENTAL BREAKFASTS

Includes Coffee

PREMIUM - \$10

Juice (Apple/Orange/Cranberry)
Sliced fresh fruits and berries
Fresh baked muffins and assorted pastries
Assorted flavored yogurts

HEALTHY CHOICE - \$12

Juice (Apple/Orange/Cranberry)
Build-Your-Own parfait with house-made Granola
Sliced fresh fruits and berries
Assorted breads and bagels with cream cheese,
butter & jam
Breakfast cereal bar

PLATED BREAKFASTS

Breakfast entrees served with coffee
10-person minimum

ALL AMERICAN - \$9

Freshly scrambled eggs with smoked bacon, French toast, hash brown patty and garnished with fresh fruit.

CLASSIC EGGS BENEDICT - \$11

Scrambled eggs, Canadian bacon, grilled tomato and hollandaise sauce atop a toasted English muffin with fresh fruit and hash brown patties.

STEAK AND EGGS - \$14

Marinated 6 oz. Certified Angus Beef and scrambled eggs with Potatoes O'Brien and whole wheat toast.

HAM AND CHEESE CROISSANT - \$10

Flakey, buttery croissant stuffed with smoked ham, melted cheddar cheese, and scrambled eggs served with hash brown patties.

BREAKFAST BUFFETS

Buffets served with coffee
25-person minimum

NICE AND EASY - \$10

Fresh baked muffins and scones, sliced fresh fruit and berries, scrambled eggs, Potatoes O'Brien, Applewood smoked bacon.

CAST AND CREW - \$11

Raspberry Kringle, sliced fresh 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 - \$12

Assorted donuts, sliced fresh fruit and berries, French toast and maple syrup, sausage and pepper scramble, hash brown patties.

THE ENTERTAINER - \$13

Belgian waffles and maple syrup, sliced fresh fruit and berries, scrambled eggs, Applewood smoked bacon and sausage links, hash brown patties.

A LA CARTE BREAKFAST

ASSORTED FRESH BAKED MUFFINS - \$24 per dozen

HOUSE-MADE BREAD PUDDING - \$24 per dozen

RACINE KRINGLES - \$20 per dozen

DONUTS - \$24 per dozen

CINNAMON ROLLS - \$24 per dozen

HARD BOILED EGGS - \$16 per dozen

WHOLE FRESH FRUIT - \$15 per dozen

ASSORTED FLAVORED YOGURTS - \$28 per dozen

VARIETY OF BAGELS WITH CREAM CHEESE - \$24 per dozen

BUILD-YOUR-OWN YOGURT PARFAIT - \$5 per guest

SLICED FRESH FRUIT AND BERRIES - \$32 per dozen

ARTISAN BREADS WITH JAM AND BUTTER - \$24 per dozen

ASSORTED PASTRIES - \$24 per dozen

HOUSE-MADE BANANA BREAD - \$18 per loaf, serves 12-16

BREAKS

10-person minimum

SOUTHWESTERN BREAK - \$10

Chips and fire roasted tomato salsa, guacamole, cowboy caviar, jalapeno queso.

SNACK TIME - \$10

Kettle chips with ranch, soft pretzels with cheese sauce and whole grain mustard, mixed nuts, Cracker Jacks.

SALTY AND SWEET BREAK - \$8

Fresh baked assorted cookies, pretzels, Cracker Jacks, party mix.

HEALTHY CHOICE BREAK - \$9

Assorted flavored yogurts, whole fresh fruit, fresh cut vegetables with ranch, granola bars.

A LA CARTE BREAKS

CRACKER JACKS - \$28 per dozen

ASSORTED FRESH BAKED COOKIES - \$24 per dozen

CHEESECAKE BAR ASSORTMENT - \$32 per dozen

FRESH CUT ASSORTED VEGETABLES WITH RANCH - \$32 per dozen

ICED CHOCOLATE BROWNIES - \$28 per dozen

WHOLE FRESH FRUIT - \$15 per dozen

SLICED FRESH FRUIT AND BERRIES - \$32 per dozen

CHIPS AND SALSA - \$24 per dozen

PARTY MIX - \$24 per dozen

MIXED NUTS - \$28 per dozen

SOFT PRETZELS WITH CHEESE SAUCE AND

WHOLE GRAIN MUSTARD - \$26 per dozen

LUNCH SELECTIONS

SANDWICHES AND WRAPS

All Sandwiches served with Johnny's house-made kettle chips

All cold sandwiches can be made available as wraps

COLD SANDWICHES

CHICKEN SALAD SANDWICH - \$10.50

Chicken breast, cranberries, apples, and pecans with sliced tomato and lettuce on sourdough.

JOHNNY'S CLUB - \$13

Smoked ham and turkey, provolone and cheddar cheese, mayonnaise, bacon, lettuce and tomato served on multi-grain.

TURKEY, AVOCADO, BACON - \$12

Smoked turkey, fresh sliced avocado, bacon, Swiss cheese, herb mayonnaise, and lettuce on sourdough.

ITALIAN - \$11

Ham, salami, and provolone cheese with lettuce, tomato, oil and vinegar, dusted with basil and oregano, on sourdough.

HAM STACKER - \$11

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

SHAVED TURKEY - \$10

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

HOT SANDWICHES

CHICKEN PANINI - \$12

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

HOT HAM AND CHEESE - \$10

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

PRIME RIB - \$12

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

CAPRESE SLIDER - \$10.50

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

REUBEN - \$12

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

BLACK BEAN VEGETARIAN BURGER - \$12

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

RICE BOWLS

All Rice Bowls include fresh baked focaccia bread

KOREAN BOWL - \$11

Marinated tofu, rice, avocado, sesame oil, sriracha, and carrot.

RATATOUILLE RICE BOWL - \$11

Smoked sausage, eggplant, zucchini, squash, tomatoes, peppers, onions, rice, aromatics.

CITRUS SOUTHWEST BOWL - \$12

Chicken, rice, corn, lime, cilantro, black bean, avocado, onion, and tomatoes.

CALIFORNIA ROLL BOWL - \$13

Crab, cucumber, carrot, nori, sesame seeds, avocado, rice.

ENTRÉE SALADS

All Salads include fresh baked focaccia bread

CLASSIC CAESAR SALAD - \$12

Crisp Romaine, homemade Caesar, croutons and Parmesan cheese.

Add garlic shrimp - \$5.50

Add marinated chicken - \$4

SALMON SALAD - \$13.50

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

WARM GOAT CHEESE SALAD - \$13

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

STEAK TRIBUTE SALAD - \$15.50

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

AHI TUNA SALAD - \$16

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.

HARVEST SALAD - \$11.50

Hearty spring mix, candied pecans, assorted sliced apples, dried cranberries, goat cheese crumbles tossed with a honey cider vinaigrette.

GREEK SALAD - \$13.50

Hearty spring mix with kale, olives, feta cheese, artichokes, tomatoes, onion, and a balsamic vinaigrette.

PLATED LUNCHES

All Plated Lunches include a house salad and fresh baked focaccia bread
10-person minimum

PASTA

FETTUCINE ALFREDO - \$13

Johnny's homemade garlic cream sauce with fettuccini noodles.

Add garlic shrimp - \$5.50

Add chicken - \$4

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 - \$12

Spaghetti noodles tossed with Johnny's Marinara sauce.

Add Italian sausage - \$3.50

Substitute Bolognese Sauce - \$3

SEAFOOD

AHI TUNA - \$21

6 oz. Ahi Tuna, pan-seared and served with an avocado chili salsa and vegetable risotto.

RAVIOLI SHRIMP ROSA - \$17

Four cheese stuffed ravioli with a tangy shrimp Rosa sauce.

Without shrimp - \$13

TERIYAKI SALMON - \$13.50

5 oz. filet of Atlantic salmon, char-broiled, topped with teriyaki and served with broccolini.

VEGETARIAN - \$18

Pineapple, mushrooms, peppers, and onions topped with teriyaki sesame seeds and green onion. Served with a wild rice blend.

MEAT

CERTIFIED ANGUS BEEF SIRLOIN - \$17

6 oz. Certified Angus Beef sirloin prepared medium lying over a rich demi-glaze and pair with garlic baby red potatoes.

Upgrade to 9 oz. sirloin - \$20

HAND CUT RIBEYE - \$30

11 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

Smother 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

CHICKEN - \$17 Single Breast

Comes with choice of two sides: garlic mashed potatoes, mixed fresh vegetables, broccoli, red pasta

PICCATA – lemon, wine, butter sauce

PROSCIUTTO – with sun-dried tomato cream sauce

MADEIRA – with provolone and Madeira wine sauce

PARMIGIANO – breaded, topped with marinara and mozzarella

LUNCHEON BUFFETS

Buffets include coffee
25-person minimum

THE DIRECTOR - \$18

Mediterranean pasta salad
Sliced fresh fruit and berries
Shaved ham, smoked turkey, and pastrami
Sliced wheat, white and sourdough bread
Lettuce, tomato and red onion
Sliced Swiss, cheddar and provolone
Spicy whole grain mustard, yellow mustard,
mayonnaise
Homemade kettle chips
Chef's choice of soup

PITMASTERS BBQ - \$17

Sliced fresh fruit and berries
Pulled pork sandwiches
BBQ grilled chicken breast
Baked beans
Potato salad
Creamy coleslaw
Homemade kettle chips

THE FINAL CUT - \$19

Caesar salad
Sliced fresh fruit and berries
Cavatappi Minelli with garlic chicken
Spaghetti and meatballs
Tortellini with sun-dried tomato vodka
cream sauce
Focaccia bread

THE CONDUCTOR - \$18

House salad
Tenderloin beef tips
Marinated grilled chicken with Basilico
linguine
Garlic whipped potatoes
Mixed fresh vegetables
Focaccia bread

STANDING OVATION - \$22

Caesar salad
Sliced fresh fruit and berries
Spice rubbed pork loin with apple cider au jus
Chicken Madeira with asparagus
Teriyaki salmon filets
Garlic roasted baby red potatoes
Steamed broccoli
Focaccia bread

TOUR OF ITALY - \$17

House salad
Sliced fresh fruit and berries
Minestrone Soup
Four cheese tortellini with tangy Rosa sauce
Chicken Parmesan over spaghetti marinara
Focaccia bread

CHILDREN'S MENU

All Children's Menu items are served with fresh fruit and milk

CHICKEN FINGERS AND FRIES - \$5.50

SPAGHETTI WITH MARANARA SAUCE - \$5.50

MAC N' CHEESE - \$5.50

CORN DOGS AND FRIES - \$5.50

DINNER SELECTIONS

PLATED DINNERS

All Plated Dinners include a house salad and fresh baked focaccia bread

PASTA

COLOSSAL SHRIMP SCAMPI - \$22

Jumbo shrimp, fresh lemon, butter and cherry tomatoes served on a bed of linguine

VODKA TORTELLINI - \$17

Four cheese stuffed tortellini with roasted tomato vodka sauce.

RAVIOLI SHRIMP ROSA - \$19

Four cheese stuffed ravioli with a tangy shrimp Rosa sauce.

Without shrimp - \$15

SEAFOOD

BROILED ATLANTIC SALMON - \$24

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

PECAN CRUSTED WALLEYE - \$24

Crusted walleye filet topped with bruschetta tomatoes. Served with steamed broccoli and wild rice blend.

PAN SEARED AHI TUNA - \$26

Ahi Tuna prepared medium-rare with a sun-dried tomato cream sauce and served with haricot verts and wild rice blend.

BLACKENED SALMON - \$23

7 oz. Atlantic salmon roasted with a blend of spices and served with broccoli and garlic mashed potatoes

MEAT

PARMESAN CRUSTED NY STRIP - \$30

Char-broiled New York Strip 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

11 oz. Ribeye prepared medium lying over demi-glaze and served with a wild rice blend 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 Pork Chops - \$24

CERTIFIED ANGUS BEEF SIRLOIN - \$19

6 oz. CAB sirloin prepared medium lying over demi-glaze and paired with garlic baby red potatoes and mixed fresh vegetables.

Upgrade to 9 oz. sirloin - \$22

CHICKEN - \$22 Double Breast

Comes with choice of two sides: garlic mashed potatoes, mixed fresh vegetables, broccoli, red pasta

PICCATA- lemon, wine, butter sauce

PROSCIUTTO- with sun-dried tomato cream sauce

MADEIRA- with provolone and Madeira wine sauce

PARMIGIANO- breaded, topped with marinara and mozzarella

RICE BOWLS

All Rice Bowls include fresh baked focaccia bread

KOREAN BOWL - \$18

Marinated tofu, rice, avocado, sesame oil, sriracha, and carrot.

RATATOUILLE RICE BOWL - \$18

Smoked sausage, eggplant, zucchini, squash, tomatoes, peppers, onions, rice, aromatics.

CITRUS SOUTHWEST BOWL - \$19

Chicken, rice, corn, lime, cilantro, black bean, avocado, onion, and tomatoes.

CALIFORNIA ROLL BOWL - \$20

Crab, cucumber, carrot, nori, sesame seeds, avocado, rice.

CARVED MEATS

All items below are priced at market, upon request

APPLE BOURBON BONE-IN HAM

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

ROAST BEEF TENDERLOIN

Served with a rich bordelaise and French baguette crostini.

ROSEMARY ROAST TURKEY BREAST

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

SLOW ROASTED PRIME RIB

Served with au jus and horseradish sauce with dinner rolls.

DINNER BUFFETS

Each Dinner Buffet includes focaccia bread and coffee
25-person minimum

IT'S SHOWTIME - \$20

House salad
Sliced fresh fruit and berries
Chicken Piccata
Smothered beef tenderloin and portabella tips
Chef Andy's vegetarian home-style Cavatappi
Garlic whipped potatoes
Steamed broccoli

BREAK A LEG - \$21

Caesar salad
Sliced fresh fruit and berries
Grilled pork chops with cabernet demi-glaze
Chicken Parmigiano
Vegetarian lasagna
Creamed spinach potatoes
Roasted bacon Brussel sprouts

LIGHTS, CAMERA, ACTION - \$26

Strawberry spinach feta salad
Sliced fresh fruit and berries
Fresh assorted vegetables with ranch
Spice rubbed pork loin with apple au jus
Teriyaki salmon
Gnocchi Rosa
Wild rice blend
Garlic broccolini

IT'S A WRAP - \$28

Caesar salad
Sliced fresh fruit and berries
Fresh assorted vegetables with ranch
Chef carved prime rib of beef with horseradish sauce
Chicken Madeira
Four cheese ravioli with tangy Rosa sauce
Herb scalloped potatoes
Broiled asparagus

LATE NIGHT SNACKS

Offered after 9 pm
25-person minimum

JOHNNY'S SAUSAGE BREAD

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

CHICKEN WINGS

Choices: Honey BBQ, Buffalo, Thai
25 pieces - \$75

SOFT PRETZELS

Served with cheese sauce and whole grain mustard.
\$26 per dozen

CHEF'S HOMEMADE SHEET PIZZAS

Choices: Pepperoni, Sausage, Cheese, Margherita, Supreme (No Meat)
1 tray - \$50 (serves 25-30 guests)

APPETIZER SELECTIONS

CHILLED HORS D'OEUVRES

ARTISAN CHEESE BOARD

Served with crackers.
Serves 25 - \$115

SHRIMP COCKTAIL

50 pieces - \$125

JOHNNY'S BRUSCHETTA

50 pieces - \$50

FRESH ASSORTED VEGETABLES

Served with ranch.
Serves 25 - \$55

ANTIPASTI PLATTER

Assorted grilled vegetables, artisan cured meats, artichokes, marinated olives and sweet peppers with grilled crostini.
Serves 25 - \$140

HOUSE SMOKED SALMON SPREAD

Aromatic and tangy Atlantic house-made smoked salmon spread over grilled bread with olive oil and sea salt.
50 pieces - \$95

CAPRESE SALAD SKEWERS

50 skewers - \$65

FRESH SLICED FRUIT AND BERRIES

Serves 25 - \$65

SEASONAL FRUIT TARTLETS

Petite tartlets with assorted fruit filling
50 pieces - \$115

OYSTERS ON THE HALF SHELL

Mignonette, lemon, hot sauce
\$ - Priced at Market

LATKES

Choices: Southwest, Smoked Trout, Classic
25 pieces - \$75

DEVILED EGGS

Serves 25 - \$50

FILET MIGNON

With caramelized onion, relish, and horseradish on a baguette.
25 pieces - \$100

FILO CUPS

Blackened shrimp and avocado
25 pieces - \$95
Indian spiced chickpea
25 pieces - \$75

Goat cheese, strawberry, balsamic, basil
25 pieces - \$95

CALIFORNIA ROLLS

With sesame wasabi dipping sauce.
50 pieces - \$115

VEGETABLE SPRING ROLLS

With peanut sauce
25 pieces - \$85

CUCUMBER AND DILL SHOOTERS

With Vidalia onion, Green yogurt and sun-dried tomatoes
50 pieces - \$95

CHICKEN SALAD SHOOTERS

Dried chicken breast, cranberries, apples, and pecans.
25 pieces - \$75

THAI CHICKEN LETTUCE WRAPS

50 pieces - \$115

AVOCADO CEVICHE

With a corn, pepper, onion and black bean blend on tortilla crisps.
25 pieces - \$85

HOT HORS D'OEUVRES

PROSCIUTTO WRAPPED SHRIMP

Served with chimichurri.
50 pieces - \$125

CHICKEN SATAY

Served with a Thai peanut sauce.
50 pieces - \$100

SPINACH ARTICHOKE DIP

Served with Pita chips.
Serves 25 - \$80

JOHNNY'S MEATBALLS

Choices: BBQ, Italian, Swedish, Korean
50 pieces - \$105

BAKED BRIE

Served with chutney and assorted bread and crackers.
Serves 25 - \$115

BACON WRAPPED SEA SCALLOPS

Prepared with a lemon butter.
50 pieces - \$150

RISOTTO CROQUETTES

Cheese stuffed, 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 - \$95

COCONUT SHRIMP

Served with mango salsa.
50 pieces - \$135

CRAB RANGOONS

Served with sweet and sour sauce.
50 pieces - \$95

RU MAKI

Bacon wrapped, glazed water chestnuts.
50 pieces - \$110

CRAB CAKES

Served with bruschetta and remoulade.
50 pieces - \$125

CHICKEN WINGS

Choices: Honey BBQ, Thai, Buffalo.
25 pieces - \$75

BACON WRAPPED CHICKEN

Applewood smoked, with a BBQ glaze.
25 pieces - \$80

EMPANADAS

Choices: Chicken, Beef, Vegetables
25 pieces - \$80

BOOM BOOM SHRIMP

Crisp shrimp tossed in house-made Boom Boom sauce.
25 pieces - \$115

SAUSAGE BREAD

With marinara and Johnny's Dipping Sauce
50 pieces - \$85

PORK POT STICKERS

Served with soy sauce.
50 pieces - \$90

EGG ROLLS

Served with soy sauce and sweet chili.
50 pieces - \$90

QUESADILLAS

Vegetable
25 pieces - \$75
Chicken
25 pieces - \$85
Cheese
25 pieces - \$65

DESSERT SELECTIONS

TURTLE CHEESECAKE - \$8 full slice | \$4.50 half slice

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

JOHNNY'S TIRAMISU - \$8 full slice

Lady fingers 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.

FLOURLESS CHOCOLATE TORTE - \$8 full slice | \$4.50 half slice

SEASONAL DESSERT OFFERING - \$8 full slice | \$4.50 half slice

LIMONCELLO CAKE - \$8 full slice | \$4.50 half slice

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

ROASTED BANANA CHEESECAKE - \$8 full slice | \$4.50 half slice

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

ASSORTED DESSERT BARS - \$32 per dozen

Locally Produced, OLSON'S ICE CREAM - \$4

Vanilla bean with chocolate and caramel toppings.

GF/DF CHEF'S CHOICE SORBET - \$4

BEVERAGES

COFFEE

Regular or Decaffeinated - \$24 Per Gallon

JUICE OR MILK

\$11 Per Half Gallon

CANNED SODA OR BOTTLED WATER

\$2 Each

ICED TEA OR LEMONADE

\$20 Per Gallon

PUNCH

\$24 Per Gallon

BANQUET BAR SELECTIONS

LIQUORS

Lists are not all inclusive
Prices range from \$4.50 to \$6.50

TITOS Vodka GREY GOOSE Vodka KETEL ONE
Vodka JACK DANIELS Whiskey CROWN ROYAL
Whiskey WINDSOR Whiskey SOUTHERN
COMFORT MAKER'S MARK BOURBON BUFFALO
TRACE BOURBON CAPTAIN MORGAN RUM

MALIBU RUM KORBEL BRANDY TANQUERAY
GIN JOHNNY WALKER BLACK LABEL SCOTCH
PATRON SILVER TEQUILA BAILEY'S IRISH CREAM
KAHLUA

WINE

Lists are not all inclusive
Prices range from \$6.50 to \$12.00

CABERNET SAUVIGNON

MERLOT

PINOT NOIR

CHARDONNAY

PINOT GRIGIO

RIESLING

MOSCATO

BOTTLED BEER

Lists are not all inclusive
Prices range from \$3.79 to \$4.99

MILLER LITE/ COORS LIGHT / BUD LIGHT

SPOTTED COW / LEINIE'S HONEYWEISS

CORONA

LAGUNITAS IPA

MICHELOB ULTRA

O'DOULS AMBER (N/A)

HALF BARREL BEER SELECTIONS

Lists are not all inclusive

PREMIUM - \$260.00

BLUE MOON

LEINENKUGEL'S HONEY WEISS

LEINENKUGEL'S SUMMER SHANDY

NEW GLARUS SPOTTED COW

NEW GLARUS MOON MAN PALE ALE

SAMUEL ADAMS BOSTON LAGER

SAND CREEK HARD LEMONADE (SEASONAL)

SIERRA NEVADA PALE ALE

DOMESTICS - \$240.00

BUD LIGHT

BUSCH LITE

BUDWEISER

COORS LIGHT

LEINENKUGEL'S ORIGINAL

MICHELOB GOLDEN LIGHT

MICHELOB ULTRA LIGHT

MILLER LITE

IMPORT - \$275.00

AMSTEL LIGHT

BASS PALE ALE

DOS EQUIS AMBER LAGER

HEINEKEN LAGER

STELLA ARTOIS

PRIVATE EVENT WINE LIST

WHITE / ROSÉ

CAMPO VIEJO, CAVA BRUT RESERVA, PENEDES, SPAIN - \$24
ALLURE, SPARKLING MOSCATO, CALIFORNIA - \$25
VIETTI, MOSCATO D'ASTI, "CASCINETTA", ASTI, PIEDMONT, ITALY - \$34
BERINGER MAIN & VINE, WHITE ZINFANDEL, CALIFORNIA - \$20
BEX, RIESLING, NAHE, GERMANY - \$24
BIELER PERS & FILS, ROSÉ, COTEAUX D'AIX-EN-PROVENCE, PROVENCE, FRANCE - \$32
COPPER RIDGE, PINOT GRIGIO, CALIFORNIA (1.5L) - \$40
TIZIANO, PINOT GRIGIO, DELLE VENEZIE, ITALY - \$32
GIESEN, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND - \$32
COPPER RIDGE, CHARDONNAY, CALIFORNIA - \$20
DELOACH, CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA - \$34

RED

CARLETO, SWEET RED, "RICCO DOLCE", ITALY - \$24
LA CREMA, PINOT NOIR, MONTEREY, CENTRAL COAST, CALIFORNIA - \$32
MEIOMI, PINOT NOIR, MONTEREY-SANTA BARBARA-SONOMA COUNTIES, CALIFORNIA - \$42
CONUNDRUM, RED BLEND, CALIFORNIA - \$42
COPPER RIDGE, MERLOT, CALIFORNIA - \$20
CHATEAU L'ORANGERIE, MERLOT, BORDEAUX SUPERIOR, ENTRE DUEX MARS, BORDEAUX,
FRANCE - \$34
PAUL DOLAN, ZINFANDEL, MENDOCINO COUNTY, CALIFORNIA,
ORGANICALLY GROWN - \$34
FONTALEONI, CHIANTI, COLLI SENESI, CHIANTI, TUSCANY, ITALY - \$28
PIATTELLI, MALBEC, "GRAND RESERVE", CAFAYATE VALLEY, SALTA,
ARGENTINA - \$34
COPPER RIDGE, CABERNET SAUVIGNON, CALIFORNIA - \$20
DOUBLE CANYON, CABERNET SAUVIGNON, HORSE HEAVEN HILLS,
COLUMBIA VALLEY, WA - \$34
SUBSTANCE, CABERNET SAUVIGNON, WASHINGTON - \$42
NAPA CELLARS, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA - \$54



CATERING MENU

BREAKFAST SELECTIONS

CONTINENTAL BREAKFASTS

Includes Coffee

PREMIUM - \$10

Juice (Apple/Orange/Cranberry)
Sliced fresh fruits and berries
Fresh baked muffins and assorted pastries
Assorted flavored yogurts

HEALTHY CHOICE - \$12

Juice (Apple/Orange/Cranberry)
Build-Your-Own parfait with house-made Granola
Sliced fresh fruits and berries
Assorted breads and bagels with cream cheese,
butter & jam
Breakfast cereal bar

BREAKFAST BUFFETS

Buffets served with coffee
25-person minimum

NICE AND EASY - \$10

Fresh baked muffins and scones, sliced fresh fruit and berries, scrambled eggs, Potatoes O'Brien, Applewood smoked bacon.

CAST AND CREW - \$11

Raspberry Kringle, sliced fresh 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 - \$12

Assorted donuts, sliced fresh fruit and berries, French toast and maple syrup, sausage and pepper scramble, hash brown patties.

THE ENTERTAINER - \$13

Belgian waffles and maple syrup, sliced fresh fruit and berries, scrambled eggs, Applewood smoked bacon and sausage links, hash brown patties.

A LA CARTE BREAKFAST

- ASSORTED FRESH BAKED MUFFINS** - \$24 per dozen
- HOUSE-MADE BREAD PUDDING** - \$24 per dozen
- RACINE KRINGLES** - \$20 per dozen
- DONUTS** - \$24 per dozen
- CINNAMON ROLLS** - \$24 per dozen
- HARD BOILED EGGS** - \$16 per dozen
- WHOLE FRESH FRUIT** - \$15 per dozen
- ASSORTED FLAVORED YOGURTS** - \$28 per dozen
- VARIETY OF BAGELS WITH CREAM CHEESE** - \$24 per dozen
- BUILD-YOUR-OWN YOGURT PARFAIT** - \$5 per guest
- SLICED FRESH FRUIT AND BERRIES** - \$32 per dozen
- ARTISAN BREADS WITH JAM AND BUTTER** - \$24 per dozen
- ASSORTED PASTRIES** - \$24 per dozen
- HOUSE-MADE BANANA BREAD** - \$18 per loaf, serves 12-16

BREAK SELECTIONS

BREAKS

10-person minimum

SOUTHWESTERN BREAK - \$10

Chips and fire roasted tomato salsa, guacamole, cowboy caviar, jalapeno queso.

SNACK TIME - \$10

Kettle chips with ranch, soft pretzels with cheese sauce and whole grain mustard, mixed nuts, Cracker Jacks.

SALTY AND SWEET BREAK - \$8

Fresh baked assorted cookies, pretzels, Cracker Jacks, party mix.

HEALTHY CHOICE BREAK - \$9

Assorted flavored yogurts, whole fresh fruit, fresh cut vegetables with ranch, granola bars.

A LA CARTE BREAKS

CRACKER JACKS - \$28 per dozen

ASSORTED FRESH BAKED COOKIES - \$24 per dozen

CHEESECAKE BAR ASSORTMENT - \$32 per dozen

FRESH CUT ASSORTED VEGETABLES WITH RANCH - \$32 per dozen

ICED CHOCOLATE BROWNIES - \$28 per dozen

WHOLE FRESH FRUIT - \$15 per dozen

SLICED FRESH FRUIT AND BERRIES - \$32 per dozen

CHIPS AND SALSA - \$24 per dozen

PARTY MIX - \$24 per dozen

MIXED NUTS - \$28 per dozen

SOFT PRETZELS WITH CHEESE SAUCE AND

WHOLE GRAIN MUSTARD - \$26 per dozen

LUNCH SELECTIONS

SANDWICHES AND WRAPS

All Sandwiches served with Johnny's house-made kettle chips

All Sandwiches can be made available as wraps

CHICKEN SALAD SANDWICH - \$10.50

Chicken breast, cranberries, apples, and pecans with sliced tomato and lettuce on sourdough.

JOHNNY'S CLUB - \$13

Smoked ham and turkey, provolone and cheddar cheese, mayonnaise, bacon, lettuce and tomato served on multi-grain.

TURKEY, AVOCADO, BACON - \$12

Smoked turkey, fresh sliced avocado, bacon, Swiss cheese, herb mayonnaise, and lettuce on sourdough.

HAM STACKER - \$11

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

SHAVED TURKEY - \$10

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

RICE BOWLS

All Rice Bowls include fresh baked focaccia bread

KOREAN BOWL - \$11

Marinated tofu, rice, avocado, sesame oil, sriracha, and carrot.

CITRUS SOUTHWEST BOWL - \$12

Chicken, rice, corn, lime, cilantro, black bean, avocado, onion, and tomatoes.

RATATOUILLE RICE BOWL - \$11

Smoked sausage, eggplant, zucchini, squash, tomatoes, peppers, onions, rice, aromatics.

CALIFORNIA ROLL BOWL - \$13

Crab, cucumber, carrot, nori, sesame seeds, avocado, rice.

ENTRÉE SALADS

All Salads include fresh baked focaccia bread
Dressing and protein served on the side

CLASSIC CAESAR SALAD - \$12

Crisp Romaine, homemade Caesar, croutons and Parmesan cheese.

Add garlic shrimp - \$5.50

Add marinated chicken - \$4

WARM GOAT CHEESE SALAD - \$13

Pecan crusted 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 - \$16

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 SALAD - \$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 - \$11.50

Hearty spring mix, candied pecans, assorted sliced apples, dried cranberries, goat cheese crumbles tossed with a honey cider vinaigrette.

GREEK SALAD - \$13.50

Hearty spring mix with kale, olives, feta cheese, artichokes, tomatoes, onion, and a balsamic vinaigrette.

PLATED LUNCHES

All Plated Lunches include a house salad and fresh baked focaccia bread

PASTA

FETTUCINE ALFREDO - \$13

Johnny's homemade garlic cream sauce with fettuccini noodles.

Add garlic shrimp - \$5.50

Add chicken - \$4

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 - \$12

Spaghetti noodles tossed with Johnny's Marinara sauce.

Add Italian sausage - \$3.50

Substitute Bolognese Sauce - \$3

SEAFOOD

RAVIOLI SHRIMP ROSA - \$17

Four cheese stuffed ravioli with a tangy shrimp Rosa sauce.

Without shrimp - \$13

TERIYAKI SALMON - \$13.50

5 oz. filet of Atlantic salmon, char-broiled, topped with teriyaki and served with broccolini.

VEGETARIAN - \$18

Pineapple, mushrooms, peppers, and onions topped with teriyaki sesame seeds and green onion. Served with a wild rice blend.

MEAT

CERTIFIED ANGUS BEEF SIRLOIN - \$17

6 oz. Certified Angus Beef sirloin prepared medium lying over a rich demi-glaze and pair with garlic baby red potatoes.

Upgrade to 9 oz. sirloin - \$20

HAND CUT RIBEYE - \$30

11 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

Smother 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

CHICKEN - \$17 Single Breast

Comes with choice of two sides: garlic mashed potatoes, mixed fresh vegetables, broccoli, red pasta

PICCATA – lemon, wine, butter sauce

PROSCIUTTO – with sun-dried tomato cream sauce

MADEIRA – with provolone and Madeira wine sauce

PARMIGIANO – breaded, topped with marinara and mozzarella

LUNCHEON BUFFETS

25-person minimum

THE DIRECTOR - \$18

Mediterranean pasta salad
Sliced fresh fruit and berries
Shaved ham, smoked turkey, and pastrami
Sliced wheat, white and sourdough bread
Lettuce, tomato and red onion
Sliced Swiss, cheddar and provolone
Spicy whole grain mustard, yellow mustard, mayonnaise
Homemade kettle chips
Chef's choice of soup

PITMASTERS BBQ - \$17

Sliced fresh fruit and berries
Pulled pork sandwiches
BBQ grilled chicken breast
Baked beans
Potato salad
Creamy coleslaw
Homemade kettle chips

THE FINAL CUT - \$19

Caesar salad
Sliced fresh fruit and berries
Cavatappi Minelli with garlic chicken
Spaghetti and meatballs
Tortellini with sun-dried tomato vodka cream sauce
Focaccia bread

THE CONDUCTOR - \$18

House salad
Tenderloin beef tips
Marinated grilled chicken with Basilico linguine
Garlic whipped potatoes
Mixed fresh vegetables
Focaccia bread

STANDING OVATION - \$22

Caesar salad
Sliced fresh fruit and berries
Spice rubbed pork loin with apple cider au jus
Chicken Madeira with asparagus
Teriyaki salmon filets
Garlic roasted baby red potatoes
Steamed broccoli
Focaccia bread

TOUR OF ITALY - \$17

House salad
Sliced fresh fruit and berries
Minestrone Soup
Four cheese tortellini with tangy Rosa sauce
Chicken Parmesan over spaghetti marinara
Focaccia bread

DINNER SELECTIONS

PLATED DINNERS

All Plated Dinners include a house salad and fresh baked focaccia bread

PASTA

VODKA TORTELLINI - \$17

Four cheese stuffed tortellini with roasted tomato vodka sauce.

RAVIOLI SHRIMP ROSA - \$19

Four cheese stuffed ravioli with a tangy shrimp Rosa sauce.

Without shrimp - \$15

SEAFOOD

BROILED ATLANTIC SALMON - \$24

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

BLACKENED SALMON - \$23

7 oz. Atlantic salmon roasted with a blend of spices and served with broccoli and garlic mashed potatoes

CHICKEN - \$22 Double Breast

Comes with choice of two sides: *garlic mashed potatoes, mixed fresh vegetables, broccoli, red pasta*

PICCATA- lemon, wine, butter sauce

PROSCIUTTO- with sun-dried tomato cream sauce

MADEIRA- with provolone and Madeira wine sauce

PARMIGIANO- breaded, topped with marinara and mozzarella

MEAT

PARMESAN CRUSTED NY STRIP - \$30

Char-broiled New York Strip 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

11 oz. Ribeye prepared medium lying over demi-glaze and served with a wild rice blend 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 Pork Chops - \$24

CERTIFIED ANGUS BEEF SIRLOIN - \$19

6 oz. CAB sirloin prepared medium lying over demi-glaze and paired with garlic baby red potatoes and mixed fresh vegetables.

Upgrade to 9 oz. sirloin - \$22

RICE BOWLS

All Rice Bowls include fresh baked focaccia bread

KOREAN BOWL - \$18

Marinated tofu, rice, avocado, sesame oil, sriracha, and carrot.

RATATOUILLE RICE BOWL - \$18

Smoked sausage, eggplant, zucchini, squash, tomatoes, peppers, onions, rice, aromatics.

CITRUS SOUTHWEST BOWL - \$19

Chicken, rice, corn, lime, cilantro, black bean, avocado, onion, and tomatoes.

CALIFORNIA ROLL BOWL - \$20

Crab, cucumber, carrot, nori, sesame seeds, avocado, rice.

DINNER BUFFETS

Each Dinner Buffet includes focaccia bread and coffee
25-person minimum

IT'S SHOWTIME - \$20

House salad
Sliced fresh fruit and berries
Chicken Piccata
Smothered beef tenderloin and portabella tips
Chef Andy's vegetarian home-style Cavatappi
Garlic whipped potatoes
Steamed broccoli

LIGHTS, CAMERA, ACTION - \$26

Strawberry spinach feta salad
Sliced fresh fruit and berries
Fresh assorted vegetables with ranch
Spice rubbed pork loin with apple au jus
Teriyaki salmon
Gnocchi Rosa
Wild rice blend
Garlic broccolini

BREAK A LEG - \$21

Caesar salad
Sliced fresh fruit and berries
Grilled pork chops with cabernet demi-glaze
Chicken Parmigiano
Vegetarian lasagna
Creamed spinach potatoes
Roasted bacon Brussel sprouts

APPETIZER SELECTIONS

CHILLED HORS D'OEUVRES

ARTISAN CHEESE BOARD

Served with crackers.
Serves 25 - \$115

SHRIMP COCKTAIL

50 pieces - \$125

JOHNNY'S BRUSCHETTA

50 pieces - \$50

FRESH ASSORTED VEGETABLES

Served with ranch.
Serves 25 - \$55

ANTIPASTI PLATTER

Assorted grilled vegetables, artisan cured meats, artichokes, marinated olives and sweet peppers with grilled crostini.
Serves 25 - \$140

HOUSE SMOKED SALMON SPREAD

Aromatic and tangy Atlantic house-made smoked salmon spread over grilled bread with olive oil and sea salt.
50 pieces - \$95

CAPRESE SALAD SKEWERS

50 skewers - \$65

FRESH SLICED FRUIT AND BERRIES

Serves 25 - \$65

SEASONAL FRUIT TARTLETS

Petite tartlets with assorted fruit filling
50 pieces - \$115

OYSTERS ON THE HALF SHELL

Mignonette, lemon, hot sauce
\$ - Priced at Market

LATKES

Choices: Southwest, Smoked Trout, Classic
25 pieces - \$75

DEVILED EGGS

Serves 25 - \$50

FILET MIGNON

With caramelized onion, relish, and horseradish on a baguette.
25 pieces - \$100

FILO CUPS

Blackened shrimp and avocado
25 pieces - \$95
Indian spiced chickpea
25 pieces - \$75
Goat cheese, strawberry, balsamic, basil
25 pieces - \$95

CALIFORNIA ROLLS

With sesame wasabi dipping sauce.
50 pieces - \$115

VEGETABLE SPRING ROLLS

With peanut sauce
25 pieces - \$85

CUCUMBER AND DILL SHOOTERS

With Vidalia onion, Green yogurt and sun-dried tomatoes
50 pieces - \$95

CHICKEN SALAD SHOOTERS

Dried chicken breast, cranberries, apples, and pecans.
25 pieces - \$75

THAI CHICKEN LETTUCE WRAPS

50 pieces - \$115

AVOCADO CEVICHE

With a corn, pepper, onion and black bean blend on tortilla crisps.
25 pieces - \$85

HOT HORS D'OEUVRES

PROSCIUTTO WRAPPED SHRIMP

Served with chimichurri.
50 pieces - \$125

SPINACH ARTICHOKE DIP

Served with Pita chips.
Serves 25 - \$80

JOHNNY'S MEATBALLS

Choices: BBQ, Italian, Swedish, Korean
50 pieces - \$105

BACON WRAPPED SEA SCALLOPS

Prepared with a lemon butter.
50 pieces - \$150

RISOTTO CROQUETTES

Cheese stuffed, 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 - \$95

CHICKEN WINGS

Choices: Honey BBQ, Thai, Buffalo.
25 pieces - \$75

RU MAKI

Bacon wrapped, glazed water chestnuts.
50 pieces - \$110

BACON WRAPPED CHICKEN

Applewood smoked, with a BBQ glaze.
25 pieces - \$80

SAUSAGE BREAD

With marinara and Johnny's Dipping Sauce
50 pieces - \$85

PORK POT STICKERS

Served with soy sauce.
50 pieces - \$90

EGG ROLLS

Served with soy sauce and sweet chili.
50 pieces - \$90

DESSERT SELECTIONS

TURTLE CHEESECAKE - \$8 full slice | \$4.50 half slice

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

JOHNNY'S TIRAMISU - \$8 full slice

Lady fingers 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.

FLOURLESS CHOCOLATE TORTE - \$8 full slice | \$4.50 half slice

SEASONAL DESSERT OFFERING - \$8 full slice | \$4.50 half slice

LIMONCELLO CAKE - \$8 full slice | \$4.50 half slice

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

ROASTED BANANA CHEESECAKE - \$8 full slice | \$4.50 half slice

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

ASSORTED DESSERT BARS - \$32 per dozen

Locally Produced, OLSON'S ICE CREAM - \$4

Vanilla bean with chocolate and caramel toppings.

GF/DF CHEF'S CHOICE SORBET - \$4

BEVERAGES

COFFEE

Regular or Decaffeinated - \$24 Per Gallon

JUICE OR MILK

\$11 Per Half Gallon

CANNED SODA OR BOTTLED WATER

\$2 Each

ICED TEA OR LEMONADE

\$20 Per Gallon

PUNCH

\$24 Per Gallon