



PRIVATE EVENTS MENU



DoubleTree by Hilton and Johnny's Italian Steakhouse

6800 Fleur Drive, Des Moines, IA 50321 | 515-285-7777

JohnnysItalianSteakhouse.com

MEETING PACKAGES

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

Technology & Meeting Materials Include:

LCD projector with screen, flipchart and markers, wireless handheld or lavalier microphone, room rental fee

Refreshments provided during the length of your meeting include:

Coffee, hot tea, assorted soft drinks and bottled water

The Producer | \$40

- Salads: house, Caesar and pasta salad
- Chef's daily soup selection
- Lattice chips
- Pre-made deli sandwiches:
Turkey Havarti, Roasted Beef Cheddar, Italian Hoagie
(descriptions are on page 4)

The Summit | \$60

MORNING

- Orange and apple juice
- Sliced fresh seasonal fruits and berries
- Fresh Danish pastries and scones

LUNCH

Select one of the following lunch buffet options:

- That's Amore Buffet
- Standing Ovation Buffet
- Conductor's Lunch
- Light and Healthy Lunch
(descriptions are on page 4)

AFTERNOON BREAK

Choose one of Johnny's Feature Breaks:

- Sweet
- Snacks
- Healthy Choice

Or Johnny's Premium Theme Break
for an \$10 upcharge per person:

- Candy Shoppe

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 with a minimum of 25 people.

JOHNNY'S FEATURE BREAKS

Sweet | \$16

- Whole fruit assortment
- Candy bar minis
- Assorted cookies and dessert bars

Snacks | \$15

- Lattice chips
- Warm soft pretzels with cheese sauce and whole grain mustard
- Party mix, mixed nuts, popcorn and caramel corn

Healthy Choice | \$14

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

HAPPY HOUR

All American break | \$37 per person

- Sausage bread
- Soft pretzels with cheese
- Spinach artichoke dip
- Chicken tenders
- Fresh cut vegetables with ranch dip
- Chips and salsa
- Mushrooms

JOHNNY'S PREMIUM THEME BREAKS

Candy Shoppe | \$17

- Mini chocolate candy bars
- Chocolate dipped pretzel rods and strawberries
- Skittles, Twizzlers and sour gummy worms
- Caramel corn, granola bars and whole fruit

A LA CARTE SELECTIONS

The following selections can be added to the other packages on this page. Priced per item and per person.

- Coffee and hot tea | \$35 per gallon
- Soft drinks and bottled water | \$4 each
- Juice | \$16 per liter
- Whole fruit | \$3 each
- Individual yogurts | \$3.50 each
- Assorted muffins and pastries | \$34 per dozen
- Assorted freshly baked cookies or brownies | \$34 per dozen
- Cereal and breakfast bars | \$2 each
- Hard boiled eggs | \$20 per dozen
- Soft pretzels with cheese sauce and whole grain mustard | \$30 per dozen
- Assortment of lattice chips | \$4 per person
- Fresh cut fruit | \$9 per person
- Fresh cut vegetables with ranch dip | \$9 per person
- Party mix | \$4 per person
- Bagels with assorted flavored cream cheese | \$33 per dozen
- Hummus trio sampler: kalamata olive, fresh spinach and roasted red pepper with pita chips and pretzel chips | \$5.50 per person
- Popcorn | \$4 per person
- Mixed nuts | \$8 per person

BREAKFAST

Pricing is per person with a minimum of 25 guests.

CONTINENTAL BREAKFAST

Deluxe | \$20

- Orange and apple juice
- Fresh cut fruit and berry platter
- Freshly baked muffins and Danish pastries
- Granola Parfait
- Coffee and hot tea

Premium | \$23

- Orange and apple juice
- Choice of one: cranberry, grapefruit or tomato juice
- Fresh cut fruit and berry platter
- Freshly baked bread pudding and Danish pastries
- Breakfast bars
- Assorted individual yogurts
- Granola parfait bar
- Coffee and hot tea

BREAKFAST ENHANCEMENTS

The following enhancements can be added to the offerings above. Priced per item and per person.

Add \$6

- Bagels
- Breakfast cereals with milk and whole bananas
- Sliced fruit plate with honey yogurt
- Cinnamon rolls
- Cheesy skillet potatoes

Add \$10

- Freshly baked bread pudding
- Thick-cut bacon, sausage and Italian scrambled eggs with herbs and cheese
- Eggs and thick-cut bacon croissant sandwich
- Sausage and biscuit sandwich
- Breakfast burrito
- Cold smoked salmon display with capers, minced red onion, fresh dill sprigs, cracked pepper, whipped cream cheese, mini bagels and lemon wedges

BREAKFAST BUFFET

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

Nice & Easy | \$25

- Chilled fruit juices
- Pastries and muffins
- Scrambled eggs
- Choice of one: ham, thick-cut bacon or sausage links
- Cheesy skillet potatoes
- Coffee and hot tea

The Entertainer | \$30

- Chilled fruit juices
- Pastries and muffins
- Fresh cut fruit
- Scrambled eggs
- Italian scrambled eggs with herbs and cheese
- Choice of two: ham, thick-cut bacon or sausage links
- Choice of one: cheesy skillet potatoes or de Burgo breakfast potatoes
- Biscuits and gravy
- Coffee and hot tea

LUNCH

*Pricing is per person. For groups of 50 or less a \$75 fee applies.
All lunch selections include assorted soft drinks, bottled water, iced tea, coffee and hot tea.*

MAESTRO'S TABLE

Conductor's Lunch | \$25

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 multigrain bread
- Roast beef cheddar - sliced roasted top round of beef, sharp cheddar cheese, arugula and horseradish cream on soft brioche roll
- Italian hoagie - prosciutto, capocollo, ham, salami, provolone cheese, crisp iceberg lettuce, tomato, fresh herbs, oil and vinegar on a soft hoagie roll
- Salads: house, Caesar and pasta salad
- Lattice chips
- Fresh cut fruit and berry platter
- Freshly baked cookies

Standing Ovation Buffet | \$30

- Creamy coleslaw and pasta salad
- Fresh cut fruit and berry platter
- Assorted condiments
- Freshly baked cookies

Choice of two:

- Barbecue beef
- Grilled barbecue chicken breast
- Barbecue pulled pork

Choice of two:

- Rosemary roasted potatoes
- Green bean casserole
- Skillet potatoes
- Cauliflower & Romanesco

That's Amore Buffet | \$30

Choice of two:

- Lasagna
- Cavatappi with chicken and garlic cream sauce
- Cavatappi with red sauce and sausage

with:

- Caprese salad with plum tomatoes, fresh mozzarella and sweet basil
- Caesar salad with herbed croutons, parmesan cheese and Caesar dressing
- Fresh cut fruit and berry platter
- Freshly baked bread
- Tiramisu and limoncello cake

The Director's Buffet | \$35

- Caesar, house and pasta salad
- Fresh cut fruit and berry platter
- Fresh baked bread
- Seasonal fresh vegetables
- Chef's selection of assorted desserts

Choice of two:

- Chicken de Burgo
- Teriyaki salmon
- Stuffed meatloaf
- Roast pork loin with cabernet demi-glace
- Beef filet tip skewer

Choice of one:

- Garlic mashed potatoes
- Skillet potatoes
- Cauliflower & Romanesco

Light and Healthy Lunch | \$24

Gluten Sensitive

- Johnny's house salad without croutons
- Fresh cut fruit and berry platter
- Caprese salad with plum tomatoes, fresh mozzarella and sweet basil
- Seasonal fresh vegetables

Choice of two:

- Grilled chicken breast with basilico tomato basil sauce
- Johnny's cedar planked salmon with apricot butter
- Beef filet tip skewer with de Burgo sauce

PLATED LUNCH

All lunch entrées include soft drinks, bottled water, iced tea and coffee.

THE BOULEVARD | \$18 per person

All sandwiches are served with lattice chips.

Turkey, Avocado and Bacon

Shaved turkey, Swiss cheese, avocado, tomato, thick-cut bacon, spring greens and herb mayonnaise on grilled sourdough

Supper Club Spinach Salad

Spinach, sun-dried tomatoes, sweet toasted pecans, crispy prosciutto and hard cooked egg with Johnny's hot bacon dressing

Chicken Caesar Salad

Romaine, house-made Caesar dressing, croutons and parmesan cheese

Chicken Panini

Garlic and olive oil marinated grilled chicken breast with melted mozzarella, sliced tomato, red onion, herb mayonnaise and pesto on a toasted focaccia roll

BLT

Thick-cut smoked bacon, fresh tomatoes, crisp leaf lettuce and mayonnaise on grilled sourdough

Roast Beef Cheddar

Sliced roasted top round of beef, sharp cheddar cheese, arugula and horseradish aioli on soft kaiser bun

MAESTRO'S LUNCH | \$26 per person

Create your menu by choosing up to 4 entrées. Non-salad entrées include a house salad and sandwiches include lattice chips.

Steak Tribute Salad

Skewer of filet tips, spring greens, Gorgonzola cheese, cherry tomatoes, thick-cut bacon and Johnny's Tribute dressing

Harvest Salad

Spring greens, candied pecans, sliced apples, goat cheese crumbles, dried cranberries and honey cider vinaigrette

Chubby Cut Top Sirloin

A steakhouse classic! 6 oz. sirloin combines marbling, tenderness and flavor, served with garlic mashed potatoes

Chef Andy's House-made Cavatappi

Spicy Italian sausage, portabella mushrooms, cavatappi and a spicy tomato cream sauce

Chicken Parmigiano

Chicken cutlet breaded in herbed focaccia crumbs, topped with marinara and fresh mozzarella cheese

LUNCH AT THE CLUB | \$21 per person

Non-salad entrées include a house salad.

Pepper Seared Salmon Salad

Fresh Atlantic salmon, parmesan cheese, crostini, whipped goat cheese, red onion, bruschetta tomatoes and spring greens tossed in white balsamic vinaigrette

Johnny's Lasagna with Meat Sauce

Layered pasta, seasoned ricotta cheese, fresh mozzarella, plum tomatoes and meat sauce

Linguine Basilico

Fresh basil, red cherry tomatoes and shaved Asiago with linguine

Teriyaki Salmon

Petite Atlantic salmon fillet char-broiled teriyaki style, served with broccolini

Johnny's Stuffed Meatloaf

House-made meatloaf stuffed with ricotta cheese, spinach and mushrooms, served with cabernet demi-glace and garlic mashed potatoes

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

- Beef tenderloin with caramelized onion relish and horseradish on baguette | \$4.50
- Fresh avocado and crab on California rolls with sesame wasabi dipping sauce | \$4.50
- Goat cheese on focaccia crouton with bruschetta | 3.00
- Caprese salad skewers | \$3.00
- Antipasto skewer | \$3.50
- Shrimp cocktail | \$4.50
- Fresh strawberry, mint, cracked pepper and Boursin | \$4.00
- Spicy black & blue ahi tuna and tomato jam on crispy wonton chip | \$4.50

HOT HORS D'OEUVRES

- Chicken piccata skewers | \$3.25
- Spanakopita | \$4.00
- Petite crab cake with roasted pepper rémoulade | \$4.50
- Coconut shrimp | \$4.75
- Thai chicken skewers with peanut sauce | \$3.25
- Italian stuffed mushrooms | \$4.00
- Bacon wrapped scallops | \$4.50
- Mini beef Wellington | \$4.50
- Shrimp scampi skewers | \$5.25
- De Burgo skewers | \$4.50
- Mini arancini crisp risotto ball and marinara | \$4.00
- Cider cured pork belly, aged cheddar and bbq profiterole bites | \$4.50
- Gorgonzola cheese and wild mushroom profiterole bites | \$4.00

RECEPTION DISPLAYS

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

Crudités | \$9

Fresh garden vegetables with pita quarters and our house-made vegetable dip

Fresh Fruit | \$11

Chef selection of fresh fruit

Artisanal Cheeses | \$14

Chef selection of artisanal cheeses, fruits and crackers

Antipasto | \$15

Salami, prosciutto, cappocollo, pastrami, provolone, smoked gouda, Gorgonzola, balsamic grilled vegetables 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

Italian Beef Bites | \$3.75 per person

Beef Sliders | \$3.75 per person

CARVING STATIONS

Pork Loin | \$450 Serves approximately 30

Beer brined pork loin with apricot chutney

Tenderloin | \$575 Serves approximately 30

Roast beef tenderloin with caramelized onion relish and cabernet reduction

Standing Rib Roast | \$475

Serves approximately 18

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

DINNER

Pricing is per person. All dinner options include coffee and tea.

SEAFOOD

Cedar Planked Salmon | \$30

Salmon roasted on a cedar plank and glazed with apricot butter, served with mashed potatoes

Honey Madeira Glazed Salmon | \$33

Shiitake mushroom risotto, black sesame seed and haricots vert with toasted pecans

Garlic Herbed Grilled Mahi Mahi | \$36

Marinated in lemon, olive oil, garlic and spices, served with lemon-sage sauce, rich parsnip purée, chives and cauliflower Romanesco

MEAT

Tuscan Chicken | \$28

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

Pork Loin | \$32

Sliced pork loin topped with Apple Jack demi-glace

Parmesan Crusted New York Steak | \$37

Char-broiled with a parmesan butter crust, served with mini cheese skillet potatoes and cauliflower Romanesco

Filet Mignon | \$42

6 oz. center cut tenderloin with cabernet demi-glace, served with roasted fingerling potatoes and haricots vert

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 and Johnny's family style salad.

Steak and Shrimp Diane | \$33

6 oz. filet topped with dijon mustard and brandy sauce, served with three grilled shrimp and Boursin whipped potatoes

Steak Newburg | \$37

9 oz. top sirloin stuffed with lobster, crab and shrimp, topped with lobster Newburg sauce and served with skillet potatoes

Parmesan Crusted Top Sirloin and Chicken Piccata | \$40

Chicken breast dredged in flour and sautéed in lemon, butter, white wine, capers and red onion, served with a parmesan crusted top sirloin and haricot verts

Italian Duo | \$40

6 oz. top sirloin paired with a chicken breast stuffed with prosciutto and provolone cheese, then baked in a light bread-crumbs coating and a vodka tomato cream sauce, served with a side of smoked bacon wrapped asparagus

Parmesan Crusted Top Sirloin and Herbed Salmon | \$45

Grilled herb salmon fillet served with a 6 oz. parmesan crusted top sirloin and asparagus

DINNER BUFFETS

"Some Like It Hot" Buffet | \$45

Served with:

- House salad and fresh baked bread
- Garlic mashed potatoes
- Seasonal fresh vegetables

Choice of two:

- Cedar planked salmon
- Roasted pork loin with apricot chutney
- Chicken piccata
- Smothered beef steak tips

Talk of the Town | \$50

Served with:

- House salad and fresh baked bread

Choice of one:

- Prime rib roast
- Garlic herbed grilled salmon, olive oil, garlic and spices, served with lemon-sage sauce
- Carved beer brined pork loin with apricot chutney

Choice of one:

- Garlic mashed potatoes
- Dauphinoise potatoes

Choice of one:

- Steamed broccolini
- Sautéed asparagus
- Cauliflower Romanesco

PLATED DESSERT

Pricing is per person. There will be a plating fee of 2.00 per person for any dessert brought in.

Turtle Cheesecake | Full \$9 | Half \$5

White chocolate cheesecake topped with chocolate ganache frosting, creamy caramel and chopped pecans

Johnny's Tiramisu Cake | Full \$9 | Half \$5

Ladyfingers dipped in espresso and rum, mascarpone cheese blended with amaretto and fresh whipped cream served in a chocolate ganache pie crust

Limoncello Cake | Full \$9 | Half \$5

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

Roasted Banana Cheesecake | Full \$9 | Half \$5

Topped with a fresh banana brûlée and a salted rum butterscotch sauce

Crème Brûlée | Full \$9

Sweet cream, egg yolks, vanilla and sugar baked into a smooth custard with caramelized sugar

BUFFET OR COCKTAIL PARTY DESSERTS

Johnny's Chocolate Fountain | \$16

Minimum of 30 people

Three-tier chocolate fountain served with pineapple, strawberries, vanilla wafers, Nutter Butter® cookies, marshmallows, pretzel rods, licorice and assorted candies

BEVERAGE OPTIONS

Bartender fee of \$75 per bartender for the first five hours. Each additional hour is \$25 per hour per bartender.

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, Baileys and Kahlúa

Bar	Host Bar	Cash
Silver	\$7.25	\$7.50
Martini	\$10.25	\$10.50
Double	\$9.25	\$9.50
Domestic beer	\$5.00	\$5.25
Imported beer	\$6.00	\$6.25
Wine by the glass	\$6.75	\$7.25
Soft drinks & juice	\$3.50	\$3.75
Bottled water	\$3.50	\$3.75

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, Baileys and Kahlúa

Bar	Host Bar	Cash
Gold	\$8.25	\$8.50
Martini	\$11.25	\$11.50
Double	\$10.25	\$10.50
Domestic beer	\$5.00	\$5.25
Imported beer	\$6.00	\$6.25
Wine by the glass	\$6.75	\$7.25
Soft drinks & juice	\$3.50	\$3.75
Bottled water	\$3.50	\$3.75

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, Baileys and Kahlúa

Bar	Host Bar	Cash
Platinum	\$8.75	\$9.50
Martini	\$12.25	\$12.50
Double	\$11.25	\$11.50
Domestic beer	\$5.00	\$5.25
Imported beer	\$6.00	\$6.25
Wine by the glass	\$6.75	\$7.25
Soft drinks & juice	\$3.50	\$3.75
Bottled water	\$3.50	\$3.75

BEER, WINE & CHAMPAGNE

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

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