

Our Culinary Maestros are proud to offer you these fine selections for your upcoming event. If you don't see one of your favorites offered, we are happy to customize menus to your liking!

All Johnny's banquets are served with our house salad and our own freshly baked focaccia bread.

CAST FAVORITE | \$32 per guest

Chubby Cut Top Sirloin

A steakhouse classic, combining marbling, tenderness and flavor.

Steak Diavolo

6 oz. top sirloin served with three jumbo shrimp, spicy tomato sauce and balsamic drizzle.

Four Cheese Ravioli & Shrimp Rosa

Ravioli filled with a blend of four cheeses, shrimp and spicy Rosa sauce.

Chicken Parmigiano

Two chicken cutlets breaded in herbed focaccia crumbs, topped with marinara and fresh mozzarella cheese.

PRODUCER'S CUT | \$38 per guest

Parmesan Crusted New York Strip

A gentleman's cut charbroiled to perfection.

Steak Sinatra

Center cut top sirloin presented Sinatra style, topped with shrimp, crab, sun-dried tomatoes and garlic cream sauce.

Grilled Salmon Bearnaise

Broiled Atlantic salmon topped with tarragon bearnaise sauce.

Scallops & Arugula Risotto

Seared scallops, lemon butter, cherry tomatoes, arugula and shaved Asiago cheese, served over parmesan cheese risotto.

DIRECTOR'S CUT | \$35 per guest

Top Sirloin with Grilled Shrimp Skewer

Parmesan crusted 6 oz. center cut top sirloin with a grilled shrimp skewer.

Veal Rosa

Breaded veal scaloppini and shrimp, topped with spicy Rosa sauce.

Cedar Planked Salmon

Fresh Atlantic salmon roasted on a cedar plank and glazed with apricot butter.

Seafood Pasta Pomodoro

Shrimp, mussels, scallops, garlic, spinach and portabella mushrooms atop of fettuccine with olive oil and an aromatic tomato broth.

MAESTRO'S CUT | \$48 per guest

Porterhouse Steak

A 22 oz. steak charbroiled to perfection.

Bone In Ribeye

An 18 oz. steak charbroiled to perfection.

Veal Sinatra

Tender veal sautéed with shrimp, crab meat, mushrooms, sun-dried tomatoes, fresh basil, roasted garlic and light cream sauce.

Chanel No. 5

Marilyn's Trademark! Blended cheese ravioli topped with lobster, shrimp, artichokes and prosciutto, served in a garlic cream sauce.

CHAIRMAN'S MENU | \$56 per guest

Petite Filet Mignon and Lobster Tail

A tender cut straight from the center of the tenderloin, accompanied with lobster tail broiled to perfection.

Petite Filet Mignon and Crab Stuffed Shrimp

A tender cut straight from the center of the tenderloin accompanied by crab stuffed shrimp and topped with bearnaise sauce.

Tournedos Sinatra

Two 4 oz medallions of beef tenderloin seared to perfection with chunks of shrimp, crab, a variety of mushrooms, sun-dried tomatoes, fresh basil and roasted garlic in a light cream sauce.

Filet and Chicken Parmigiano

10 oz. parmesan crusted filet with a portion of chicken parmigiano.

DESSERTS

Allow us to tempt your sweet tooth with our outstanding homemade dessert selections!