

*Johnny's*  
Italian Steakhouse®

# PRIVATE EVENTS MENU



**DOUBLETREE**  
BY HILTON™

DoubleTree by Hilton and Johnny's Italian Steakhouse

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

[JohnnysItalianSteakhouse.com](http://JohnnysItalianSteakhouse.com)

# BREAKFAST

Pricing is per person with a minimum of 25 guests.

## CONTINENTAL BREAKFAST

### Deluxe | \$25

- Orange and Apple Juice
- Coffee and Hot Tea
- Fresh Cut Fruit
- Freshly Baked Muffins and Danish Pastries
- Granola Parfait
- Bagels and Assorted Cream Cheese

### Premium | \$27

- Orange and Apple Juice
- Coffee and Hot Tea
- Fresh Cut Fruit and Berry Platter
- Cinnamon Rolls
- Assorted Bars
- Assorted Individual Yogurts
- Granola Parfait

## A LA CARTE SELECTIONS

- Fresh Brewed Coffee | \$35 per gallon
- Hot Tea Bags | \$2.00 each
- Soft Drinks and Bottled water | \$4 each
- Gatorade and Red Bull | \$5.50 each
- Infused Water, Tea or Lemonade | \$15 per Gallon
- Whole Fruit | \$3 each
- Individual Yogurts | \$3.50 each
- Assorted Muffins and Pastries | \$34 per dozen
- Cereal and Breakfast Bars | \$2 each
- Hard Boiled Eggs | \$22 per dozen
- Fresh Cut Fruit | \$11 per person
- Bagels with Assorted Cream Cheese | \$35 per dozen
- Cinnamon Rolls | \$20 per dozen

## BREAKFAST BUFFET

### Nice & Easy | \$32

- Orange and Apple Juice
- Coffee and Hot Tea
- Freshly Baked Muffins and Danish Pastries
- Fresh Cut Fruit
- Scrambled Eggs
- Choice of One:
  - Bacon
  - Ham
  - Sausage Links
- Cheesy Skillet Potatoes
- Biscuits and Gravy

### The Entertainer | \$37

- Orange and Apple Juice
- Coffee and Hot Tea
- Freshly Baked Muffins and Danish Pastries
- Cinnamon Rolls
- Scrambled Eggs
- Italian Herbed Scrambled Eggs and Cheese
- Choice of Two:
  - Bacon
  - Ham
  - Sausage Links
- Choice of One:
  - Cheesy Skillet Potatoes
  - De Burgo Potatoes
- Biscuits and Gravy
- Breakfast Burritos

## LUNCH BUFFETS

Pricing is per person. For groups of 25 or less a \$75 fee applies.  
All lunch selections include assorted soft drinks, lemonade and iced tea.

### **Conductor's Lunch | \$27**

Choose either the following pre-made sandwiches or build your own deli sandwich buffet.

- Turkey Havarti - shaved roasted turkey with Havarti cheese, honey mustard and sliced granny smith apple on multigrain bread
- Roast Beef Cheddar - shaved roasted top round of beef, sharp cheddar cheese, arugula and horseradish cream on a 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
- Johnny's House Salad, Caesar Salad and Pasta Salad
- Lattice Chips
- Fresh Cut Fruit and Berry Platter
- Freshly Baked Cookies

### **Standing Ovation Buffet | \$35**

- Creamy Coleslaw
- Pasta Salad
- Fresh Cut Fruit and Berry Platter
- Barbeque Pork
- Barbeque Chicken Breast
- Green Bean Casserole
- Skillet Potatoes
- Assorted Condiments
- Freshly Baked Cookies

### **That's Amore Buffet | \$32**

Choice of Two:

- Lasagna
- Pasta with Chicken and Garlic Cream Sauce
- Pasta with Red Sauce and Spicy Italian Sausage
- Caprese Salad with Plum Tomatoes, Fresh Mozzarella Cheese and Sweet Basil
- Caesar salad with Herbed Croutons, Parmesan Cheese and Caesar Dressing
- Fresh Cut Fruit and Berry Platter
- Freshly Baked Focaccia Bread
- Tiramisu

### **Light and Healthy Lunch | \$25**

- Johnny's House Salad
- Fresh Cut Fruit and Berry Platter
- Caprese Salad with Plum Tomatoes, Fresh Mozzarella Cheese and Sweet Basil
- Seasonal Fresh Vegetables
- Grilled Chicken Breast with Basilico Sauce
- Johnny's Cedar Planked Salmon with Apricot Butter

## PLATED LUNCH

All plated lunch entrées include a soft beverage, iced tea or lemonade.

Custom menus available upon request.

### Roast Beef Cheddar | \$19

Shaved beef, sharp cheddar cheese, arugula and horseradish aioli on soft kaiser bun, served with lattice chips

### BLT | \$19

Thick-cut bacon, fresh tomatoes, crisp leaf lettuce and mayonnaise on grilled sourdough, served with lattice chips

### Pepper Seared Salmon Salad | \$22

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 | \$22

Pasta layered with seasoned ricotta cheese, plum tomatoes, meat sauce and fresh mozzarella cheese

### Angel Hair Basilico | \$22

Fresh basil, red cherry tomatoes and shaved Asiago cheese with angel hair

### Teriyaki Salmon | \$22

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

### Johnny's Stuffed Meatloaf | \$22

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

### Steak Tribute Salad | \$27

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

### Harvest Salad with Chicken | \$27

Grilled chicken, spring greens, candied pecans, sliced apples, goat cheese crumbles and dried cranberries with a honey cider vinaigrette

### Chef Andy's House-made Cavatappi | \$27

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

### Chicken Parmigiano | \$27

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

### Turkey, Avocado and Bacon | \$19

Shaved turkey with Swiss cheese, sliced avocado, tomato, thick-cut bacon, spring greens and herbed mayonnaise on grilled sourdough focaccia bread, served with lattice chips

### Johnny's Supper Club Spinach Salad | \$19

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

### Chicken Caesar Salad | \$19

Grilled chicken, romaine, garlic croutons and parmesan cheese with a house-made Caesar dressing

### Chicken Panini | \$19

Garlic and olive oil marinated grilled chicken breast with melted fresh mozzarella cheese, sliced tomato, red onion, herbed mayonnaise and pesto on a toasted focaccia roll, served with lattice chips

# MEETING PACKAGES

All packages are priced per person with a minimum of 10 guests and include room rental.

Refreshments provided during the length of your meeting include coffee, hot tea, infused water, assorted soft drinks and bottled water.

## The Summit | \$70

### Morning

- Orange and Apple Juice
- Fresh Cut Fruit and Berry Platter
- Fresh Danish Pastries and Scones

### Lunch

Select one of the following lunch buffet options (Descriptions on page 4)

- That's Amore
- Standing Ovation
- Conductor's Lunch
- Light and Healthy

Included Snack Options | Available in AM or PM, one choice is included in the package

- Sweet
  - Rice Crispy Bars
  - Candy Bar Minis
  - Assorted Cookies and Dessert Bars
- Snacks
  - Lattice Chips
  - Warm Soft Pretzels with Cheese Sauce and Whole Grain Mustard
  - Party Mix, Mixed Nuts, Popcorn and Caramel Corn
- Healthy Choice
  - Whole Fruit
  - Assorted Yogurt
  - Assorted Bars
  - Fresh Cut Vegetables with Ranch Dip

Premium Theme Break | \$10 Upgrade charge per person

- Candy Shoppe
  - Mini Chocolate Candy Bars
  - Chocolate Dipped Pretzel Rods and Strawberries
  - Skittles, Twizzlers and Sour Gummy Worms
  - Caramel Corn, Granola Bars and Whole Fruit

## BREAKS

Food is portioned and prepared for a 1.5 hour service per break.  
Pricing is per person with a minimum of 25 people.

### Sweet | \$16

- Rice Crispy Bars
- Candy Bar Minis
- Assorted Cookies and Dessert Bars

### Snacks | \$17

- 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

### Candy Shoppe | \$18

- Mini Chocolate Candy Bars
- Chocolate Dipped Pretzel Rods and Strawberries
- Skittles, Twizzlers and Sour Gummy Worms
- Caramel Corn, Granola Bars and Whole Fruit

### Hydrate & Energize | \$15

- Gatorade™
- Red Bull™
- Protein Bars
- Bananas & Orange Wedges

### A La Carte Selections

- Hard Boiled Eggs | \$22 per dozen
- Gatorade | \$5.50 Each
- Red Bull | \$5.50 Each
- Whole Fruit | \$3.00 Each
- Beef Jerky | \$4.50 Each
- Muffin Tops | \$4.00 Each
- Party Mix | \$4.00 Per Person
- Popcorn | \$4.00 Per Person
- Mixed Nuts | \$8.00 Per Person
- Protein Bars | \$4.50 Each
- Soft Pretzels and Whole Grain Mustard | \$26 per dozen

## HORS D'OEUVRES

Each selection is priced per piece. Minimum of 25 pieces each.

### **COLD HORS D'OEUVRES**

- Beef Tenderloin with Caramelized Onion Relish and Horseradish on Focaccia Bread | \$4.50
- Goat Cheese and Bruschetta on Focaccia Croutons | 3.00
- Caprese Salad Skewers | \$3.00
- Antipasto Skewers | \$3.50
- Shrimp Cocktail | \$4.75
- Deviled Eggs | \$3.25
- Salmon Canapes | \$4.00
- Italian Sub Tortilla Pinwheels | \$3.50

### **HOT HORS D'OEUVRES**

- Johnny's Italian Meatballs with Marinara | \$3.50
- Vegetable Spring Rolls | \$3.25
- Chicken de Burgo Skewers | \$3.25
- Spanakopitas | \$4.00
- Coconut Shrimp | \$4.75
- Thai Chicken Skewers with Peanut Sauce | \$3.25
- Italian Stuffed Mushrooms | \$4.00
- Mini Beef Wellingtons | \$4.50
- Shrimp Scampi Skewers | \$5.25
- De Burgo Skewers | \$4.50
- Filet de Burgo Skewers | \$5.00
- Crispy Asiago Asparagus with Garlic Aioli | \$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

### 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

# BEVERAGE PACKAGES

Bartender fee of \$100 per bartender for the first five hours. Each additional hour is \$25 per hour per bartender.

## 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	\$9.00	\$9.50
Double	\$13.00	\$13.50
Domestic beer	\$5.00	\$5.50
Imported beer	\$6.00	\$6.50
Wine by the glass	\$10.00	\$10.50
Soft drinks & juice	\$3.00	\$3.50
Bottled water	\$3.00	\$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,  
Baileys and Kahlúa

Bar	Host Bar	Cash
Gold	\$8.00	\$8.50
Double	\$11.00	\$11.50
Domestic beer	\$5.00	\$5.50
Imported beer	\$6.00	\$6.50
Wine by the glass	\$10.00	\$10.50
Soft drinks & juice	\$3.00	\$3.50
Bottled water	\$3.00	\$3.50

## BEER, WINE & CHAMPAGNE

Keg Domestic Beer | \$400 per keg

Champagne | \$35 per bottle

Corking Fee | \$10

# DINNER BUFFETS

## "Some Like It Hot" Buffet | \$45

Served with:

- Johnny's 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 Steak Tips

## Talk of the Town | \$50

Served with:

- Johnny's 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
- Roasted Cauliflower

# PLATED DINNER

All entrées come with Johnny's house salad and warm baked focaccia bread.

## SEA

### Cedar Planked Salmon | \$32

Salmon roasted on a cedar plank and glazed with apricot butter

### Honey Madeira Glazed Salmon | \$35

Salmon roasted and glazed with honey madeira

### Garlic Herbed Grilled Halibut | \$40

Marinated in lemon, olive oil, garlic and spices

## LAND

### Tuscan Chicken | \$35

Chicken breast stuffed with prosciutto and provolone cheese baked in a light bread-crumbs coating and served with a vodka tomato cream sauce

### Pork Porterhouse | \$45

Bone-in pork chop with sautéed mushrooms, cherry tomatoes and cabernet demi-glace

### Parmesan Crusted New York Steak | \$40

11 oz. cut with abundant marbling for full flavor, topped with Johnny's parmesan butter crust

### Filet Mignon | \$47

6 oz. of our most tender cut of lean, midwestern beef

## JOHNNY'S DUOS

Five 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 | \$55

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

### Steak Newburg | \$60

6 oz. filet topped with lobster, crab and shrimp, served with Newburg sauce

### Parmesan Crusted Top Sirloin

### and Chicken de Burgo | \$49

Pan-seared chicken breast with de Burgo sauce and a 6 oz. parmesan crusted top sirloin

### Italian Duo | \$51

6 oz. top sirloin paired with a chicken breast stuffed with prosciutto and provolone cheese, baked in a light bread-crumbs coating and a vodka tomato cream sauce

### Parmesan Crusted Top Sirloin

### and Grilled Salmon Bearnaise | \$57

Grilled salmon fillet topped with bearnaise with a 6 oz. parmesan crusted top sirloin

### Included Sides | Pick Two

- |                           |                     |
|---------------------------|---------------------|
| Garlic Mashed Potatoes    | Green Beans         |
| Rice Pilaf                | Mixed Vegetables    |
| Roasted Rosemary Potatoes | Roasted Cauliflower |

### Premium Sides | Per Person

- |                                |                               |
|--------------------------------|-------------------------------|
| Boursin Whipped Potatoes   \$3 | Bacon Wrapped Asparagus   \$5 |
| Cheesy Skillet Potatoes   \$5  | Risotto   \$3                 |
| Dauphinoise Potatoes   \$4     | Broccolini   \$3              |



## PLATED DESSERT

Pricing is per person. All desserts can be plated or displayed.  
\$2 per person fee for any dessert brought in.

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

Cheesecake topped with chocolate ganache frosting, creamy caramel and chopped pecans on a brownie crust

### **Tiramisu Cake** | Full \$9 | Half \$5

Ladyfingers dipped in coffee and rum layered with Mascarpone, amaretto and fresh whipped cream all on top a chocolate ganache pie crust with a dusting of cocoa

### **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

Cheesecake topped with a fresh banana brûlée and salted rum butterscotch on a graham cracker crust

### **Crème Brûlée** | Full \$9

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