



# BOARDROOM MENU

FOR GROUPS OF 50 OR LESS.

## HORS D'OEUVRES

Each selection is priced per piece.

### 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

Each package is priced per person.

### CRUDITÉS | \$9

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

### ANTIPASTO | \$15

Salami, prosciutto, cappocollo, pastrami, provolone, smoked gouda, Gorgonzola, balsamic grilled vegetables and specialty olives with rustic Italian bread.

### ARTISANAL CHEESES | \$14

Chef selection of artisanal cheeses, fruits and crackers.

## BEVERAGE OPTIONS

Bartender fee of \$100 per bartender for the first five hours.

Each additional hour is \$25 per hour, per bartender.

### PLATINUM BAR LEVEL

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
Martini	\$15.00	\$15.50
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
Martini	\$14.00	\$14.50
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 Beer – \$400 per keg (domestic beer) | Champagne – \$35 per bottle | Corking Fee – \$10

All food and beverage prices are subject to a 25% taxable service charge and current state sales tax.

## BOARDROOM MENU

FOR GROUPS OF 50 OR LESS.

All Johnny's Boardroom Dinner options are served with our house salad and our own freshly baked focaccia bread.  
All entrées are served with garlic mashed potatoes and chef's seasonal fresh vegetables unless noted otherwise.  
All steaks are prepared medium.

### DIRECTOR'S CUT | \$35 per guest

#### CHUBBY CUT TOP SIRLOIN WITH SHRIMP

A steakhouse classic, combining marbling, tenderness and flavor, served with sautéed shrimp.

#### FOUR CHEESE RAVIOLI & SHRIMP ROSA

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

#### CHICKEN PARMIGIANO

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

#### CEDAR PLANK SALMON

Salmon roasted on a cedar plank and glazed with apricot butter.

### MAESTRO'S CUT | \$52 per guest

#### 20 OZ. BONE-IN RIBEYE

Both flavorful and tender with a perfect amount of marbling.

#### STEAK DE BURGO

Our signature steak – beef tenderloin medallions, roasted garlic, basil and oregano served in a cream sauce.

#### VEAL SINATRA

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

#### SCALLOPS, SHRIMP & ARUGULA RISOTTO

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

### PRODUCER'S CUT | \$41 per guest

#### PARMESAN CRUSTED NEW YORK STRIP

Abundant marbling for full flavor, topped with Johnny's parmesan butter crust.

#### STEAK DIAVOLO

Top sirloin served with three jumbo shrimp, spicy tomato sauce and balsamic drizzle.

#### TUSCAN CHICKEN

Chicken breast stuffed with prosciutto and provolone cheese, baked in a light bread-crumbs coating and served with a vodka tomato 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 | \$58 per guest

#### FILET MIGNON & SCALLOPS

Tender filet mignon and pan seared scallops with a red wine demi reduction.

#### BONE-IN PORK CHOP

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

#### CRUSTED FILET & CHICKEN PARMESAN

Parmesan crusted filet with a tender chicken parmigiano.

#### HALIBUT OSCAR

Roast halibut fillet prepared with a crab cake, asparagus and bearnaise sauce.

### DESSERTS | \$9 each

Preset or Displayed.

TURTLE CHEESECAKE, TIRAMISU, BANANA CHEESECAKE, RASPBERRY LIMONCELLO, CRÈME BRÛLÉE