



PRIVATE EVENTS MENU



Hilton Garden Inn and Johnny's Italian Steakhouse

14275 Lincoln Street, Thornton, Colorado 80023

303.255.1000

johnnysitaliansteakhouse.com

MEETING PACKAGES

Pricing is per person with a minimum of 25 guests.

Technology & Meeting Materials Include:

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

**Refreshments provided during the length
of your meeting include:**

Coffee, hot tea, assorted soft drinks and bottled water

The Summit | \$60

MORNING

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

LUNCH

\$75 fee applies to groups under 50

Select one of the following buffet lunch options:

- That's Amore Buffet
- Standing Ovation Buffet
- Conductor's Lunch
- Light and Healthy Lunch
- Box Lunch (\$75 fee waived)

(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

The Producer | \$32

- Sliced fresh seasonal fruits and berries
- Pastries
- Choice of salad
- Boxed Lunch
Turkey Havarti, Roasted Beef Cheddar, Italian Hoagie
(descriptions are on page 4)

BREAKS

Pricing is per person with a minimum of 25 guests.

JOHNNY'S FEATURE BREAKS

Sweet | \$16

- Candy bar minis
- Assorted cookies
- Sliced fresh seasonal fruits and berries

Snacks | \$15

- Chips
- Warm soft pretzels with cheese sauce and whole grain mustard
- Individual bags of caramel corn
- Individual bags of mixed nuts

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
- Italian stuffed 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 or 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 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
- Sliced fresh seasonal fruits and berries
- Freshly baked muffins or pastries
- Granola Parfait
- Coffee and hot tea

Premium | \$23

- Orange and apple juice
- Choice of one: cranberry, grapefruit or tomato juice
- Sliced fresh seasonal fruits and berries
- Freshly baked bread pudding and Danish pastries
- Breakfast bars
- Assorted individual yogurts
- Granola parfait
- Coffee and hot tea

BREAKFAST ENHANCEMENTS

The following enhancements can be added to the offerings above. Pricing is per person with a minimum of 25 guests.

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 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
- Waffle bar with assorted toppings

BREAKFAST BUFFET

Pricing is per person with a minimum of 25 guests.

Nice & Easy | \$25

- Chilled fruit juices
- Pastries or 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
- Sliced fresh seasonal fruits and berries
- 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

BUFFET LUNCH

*Pricing is per person with a minimum of 50 guests. \$75.00 fee applies if under 50 people, does not apply to Box Lunch.
All lunch selections include a water dispenser.*

Box Lunch | \$16

Choice of:

- Sandwich: Turkey & Cheese or BLT
- or
- Wrap: Veggie, Chicken or Bacon Caesar
- Chips
- Freshly baked cookie
- Soda

Standing Ovation Buffet | \$28

- Pasta salad
- Garlic bread

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
- Freshly baked bread

The Director's Buffet | \$33

- Choice of: house, Caesar, or pasta salad
- Fresh baked bread
- Seasonal fresh vegetables
- Chef's selection of assorted desserts

Choice of two:

- Chicken de Burgo
- Teriyaki salmon
- Roast pork loin with cabernet demi-glace
- Beef filet tip with De Burgo sauce

Choice of one:

- Garlic mashed potatoes
- Skillet potatoes
- Cauliflower & Romanesco

Light and Healthy Lunch **GF** | \$27

Gluten Sensitive

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

Choice of two:

- Grilled chicken breast with basilico tomato basil sauce
- Teriyaki salmon
- Beef filet tip skewer with de Burgo sauce

Pizza Party | \$15

Priced per pizza, minimum of 8 pizzas.

Additional \$2.50 per topping.

Toppings: Pepperoni, Italian sausage, ham, chicken, bacon, olive, mushroom, spinach, onion, bell peppers, pineapple, ranch

Signature Johnny's Pizza Combos | \$22 per pizza

- Johnny's Italian - Italian sausage, ground beef, pepperoni, bacon, two kinds of cheese
- Supreme - pepperoni, sausage, bell peppers, onion, olive
- Meat Lovers - bacon, ham, pepperoni, Italian sausage, 2 kinds of cheese
- Veggie - two kinds of cheese, mushroom, spinach, onion, bell pepper, olives

Includes choice of: house, Caesar, or pasta salad

PLATED LUNCH

All lunch entrées include soft drinks, bottled water, iced tea and coffee. Pricing is per person.

Groups of 25 or less choose two options, groups over 25 choose 3 options.

THE BOULEVARD | \$18

Served with 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

Non-salad entrées include a house salad and sandwiches include 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

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 broccoli

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
- Goat cheese with bruschetta on focaccia crouton | \$3.00
- Shrimp and goat cheese with bruschetta on focaccia crouton | \$4.50
- 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
- Chicken avocado roll-ups | \$3.50

HOT HORS D'OEUVRES

- Thai chicken skewers with peanut sauce | \$3.25
- Italian stuffed mushrooms | \$4.00
- Bacon wrapped scallops | \$4.50
- Chicken piccata skewers | \$3.25
- Spanakopita | \$4.00
- Petite crab cake with roasted pepper rémoulade | \$4.50
- Coconut shrimp | \$4.75
- 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
- Mac and cheese bites | \$3.00

RECEPTION DISPLAYS

All packages are priced per person with a minimum of 20 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

Fresh Fruit | \$11

Chef selection of fresh fruit

Antipasto | \$15

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

LATE NIGHT SNACKS

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

PLATED DINNER

*All plated dinner selections are served with fresh baked bread and Johnny's family style salad.
Includes water, coffee and tea. Pricing is per person.*

SEAFOOD

Cedar Planked Salmon **GF** | \$30

Salmon roasted on a cedar plank and glazed with apricot butter, served with seasonal vegetables

Honey Madeira Glazed Salmon **GF** | \$33

Salmon on shiitake mushroom risotto, black sesame seed and seasonal vegetables with toasted pecans

Garlic Herbed Grilled Mahi Mahi **GF** | \$36

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

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 **GF** | \$32

Sliced pork loin topped with Apple Jack demi-glace, served with baked potato

Parmesan Crusted New York Steak | \$37

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

Filet Mignon | \$42

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

JOHNNY'S DUOS

Steak and Shrimp Diane **GF** | \$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

VEGETARIAN

Ricotta-Spinach Ravioli | \$27

Cheese filled Raviolis in stone-ground mustard cream sauce with sautéed spinach and herb roasted root vegetables: parsnip, carrot, onion, turnip, purple potato. Contains egg and cheese

Sun-dried Tomato Risotto Cake | \$29

Vegetarian risotto made with olive oil, white wine, vegetable stock, sundried tomato pesto, onion and Parmesan. Fried in homemade breadcrumbs. Accompanied by herb roasted fingerling potatoes, baby carrots and thyme-parsnip puree. Contains egg and cheese

Vegetable Wellington | \$31

Baked pastry filled with Duxelle of Mushrooms, garlic spinach, roasted red peppers, smoked Gouda and russet potatoes. Served with chimichurri sauce, roasted vegetable orzo and haricots vert. Contains egg and cheese

DINNER BUFFET

Pricing is per person. Includes water, coffee and tea. Minimum of 25 guests.

Simple Buffet style guests serve themselves, included. Station Style Buffet, staff service, \$100 fee per 30 people.

Amore Buffet | \$35

- House salad
- Fresh baked breads
- Chef soup selection
- Seasonal fresh vegetables

Choice of two:

- Johnny's famous lasagna
- Penne with red sauce and sausage
- Cavatappi Minelli with chicken and garlic cream sauce

"Some Like It Hot" Buffet | \$45

- House salad
- Fresh baked bread
- Garlic mashed potatoes
- Seasonal fresh vegetables
- Chef soup selection

Choice of two:

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

Talk of the Town | \$55

Choice of • House salad or Caesar salad

- Fresh baked bread
- Chef soup selection
- Assortment of dessert bars and cookies

Choice of two:

- Garlic mashed potatoes
- Dauphinoise potatoes
- Seasonal fresh vegetables
- Bacon wrapped asparagus

Choice of two:

- Prime rib roast
- Garlic herbed grilled salmon, olive oil, garlic
- Carved beer brined pork loin with apricot chutney
- Chicken piccata

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, bownies and blondies

BEVERAGE OPTIONS

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

Bartender required per 40 guests. Bartender after hours fee after 10pm is \$150 per hour.

SELF SERVE SODA BAR | Unlimited Soda, Tea, Lemonade, Water | \$50 per 20 guests

SILVER LEVEL BAR

Smirnoff vodka, Jim Beam, Beefeater gin,
Jose Cuervo Gold tequila, Bacardi Superior rum,
Korbel brandy, Baileys and Kahlúa

Single	\$9.00
Martini	\$13.00
Double	\$13.00
Domestic beer	\$5.00
Imported beer	\$6.00
Wine by the glass	\$7.00
Soft drinks & juice	\$3.00
Bottled water	\$3.00

GOLD LEVEL BAR

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

Single	\$10.00
Martini	\$14.00
Double	\$14.00
Domestic beer	\$5.00
Imported beer	\$6.00
Wine by the glass	\$8.00
Soft drinks & juice	\$3.00
Bottled water	\$3.00

PLATINUM LEVEL BAR

Ketel One vodka, Johnnie Walker Red scotch,
Knob Creek bourbon, Crown Royal, Tanqueray gin,
Patron tequila, Captain Morgan rum, Korbel brandy,
Courvoisier VS, Baileys and Kahlúa

Single	\$11.00
Martini	\$15.00
Double	\$15.00
Domestic beer	\$5.00
Imported beer	\$6.00
Wine by the glass	\$9.00
Soft drinks & juice	\$3.00
Bottled water	\$3.00

BEER, WINE & CHAMPAGNE

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

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