

Johnny's
Italian Steakhouse®

PRIVATE EVENTS MENU



 **Hilton
Garden Inn®**

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.
Refreshments provided during the length
of your meeting include: Coffee, hot tea and water*

The Summit | 65

MORNING

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

LUNCH

Select one of the following buffet lunch options:

- That's Amore Buffet
- Standing Ovation Buffet
- New York Delicatessen
- Johnny's Baked Potato Bar
- Light and Healthy Lunch

(descriptions are on page 5)

AFTERNOON BREAK

Choose one of Johnny's Feature Breaks:

- Sweet
- Snacks
- Healthy Choice
- Hydrate and Energize
- Candy Shoppe (\$5 upcharge per person)

The Producer | 39

- Sliced fresh seasonal fruits and berries
- Assorted pastries
- Choice of salad

Choice of one Lunch:

- New York Delicatessen
- Johnny's Baked Potato Bar

BREAKS

Pricing is per person with a minimum of 25 guests.

JOHNNY'S FEATURE BREAKS

Sweet | 20

- Chef's assortment of dessert bars
- Assorted cookies or brownies
- Sliced fresh seasonal fruits and berries

Snacks | 21

- House-made chips and bang sauce
- Italian bread sticks with spicy marinara and parmesan cheese
- Caramel and cheddar popcorn
- Mixed nuts and party mix

Healthy Choice | 17

- Whole and sliced fruit
- Assorted yogurt
- Hummus with herbed flatbread

Hydrate and Energize | 17

- Gatorade™ and Red Bull™
- Protein bars
- Bananas and orange wedges

Candy Shoppe | 23

- Fun-sized candy bars and individually packaged candies
- Chocolate dipped strawberries and bananas
- Whole and sliced fruit

JOHNNY'S COCKTAIL HOUR BREAKS

Taste of Italy | 26

- Bacon wrapped scallops
- Petite crab cake with roasted pepper rémoulade
- Caprese salad skewers
- Shrimp and goat cheese with bruschetta on crostini
- Italian stuffed mushrooms

The All American | 45

- Sausage bread
- Italian bread sticks with spicy marinara and parmesan cheese
- Spinach artichoke dip with house-made herbed flatbread
- Johnny's famous mac and cheese bites
- Fresh cut vegetables with ranch dip

*\$75 fee applies to groups under 25.

A LA CARTE SELECTIONS

The following selections can be added to the other packages on this page.

- 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
- Hummus with house-made herbed flatbread and fresh vegetables | 6 per person
- House-made chips with bang sauce | 4 per person
- Fresh cut fruit | 9 per person
- Fresh cut vegetables with buttermilk ranch dressing | 9 per person
- Party mix | 4 per person
- Bagels with assorted flavored cream cheese | 33 per dozen
- Italian bread sticks with spicy marinara and parmesan cheese | 5 per person
- Popcorn | 4 per person
- Mixed nuts | 8 per person

RECEPTION PACKAGES

Pricing is per person with a minimum of 50 guests. Packages are served with iced tea and water. Packages are priced and portioned for a 4-hour serve time. A full-service bar may be added at standard rates. Packages include optional event space uplighting and complimentary pre-function space rental.

Pedals and Prosecco | 80

COCKTAIL HOUR

Choice of three:

- Roasted medium rare beef tenderloin filet with caramelized onions, Gorgonzola cheese and balsamic glaze on crostini
- Spicy black and blue ahi tuna and tomato jam on wonton crisp
- Petite crab cakes with roasted pepper rémoulade
- Coconut shrimp
- Caprese salad skewer
- Roasted pork loin with bourbon demi-glace

DINNER BUFFET

Choose one:

- That's Amore
- Some Like it Hot

DESSERT

Choice of two half portions:

- Turtle cheesecake
- Johnny's tiramisu cake
- Limoncello cake
- Roasted banana cheesecake

TOAST

Rosé Prosecco served by Johnny's black-tie team

Love is in the Air | 85

COCKTAIL HOUR

Choice of three:

- Shrimp and goat cheese with bruschetta on crostini
- Antipasto skewer
- Spicy black and blue ahi tuna and tomato jam on wonton crisp
- Bacon wrapped scallops
- Shrimp scampi skewers
- Petite beef wellington

DINNER BUFFET

Choose one:

- Some Like it Hot
- Talk of the Town

DESSERT

Choice of two half portions:

- Turtle cheesecake
- Johnny's tiramisu cake
- Limoncello cake
- Roasted banana cheesecake

TOAST

Champagne toast served by Johnny's black-tie team

BREAKFAST

Pricing is per person with a minimum of 25 guests.

CONTINENTAL BREAKFAST

Deluxe | 25

- Two chilled fruit juices
- Coffee and hot tea
- Sliced fresh seasonal fruits and berries
- Freshly baked muffins or pastries
- Granola Parfait

Premium | 28

- Three chilled fruit juices
- Coffee and hot tea
- Sliced fresh seasonal fruits and berries
- Assorted pastries
- Breakfast bars
- Assorted individual yogurts
- Assorted parfaits

BREAKFAST ENHANCEMENTS

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

Coastal Breakfast | 6

- Bagels with cream cheese
- Breakfast cereals with milk
- Whole bananas
- Sliced fruit plate with honey yogurt
- Assorted chocolate and crème filled croissants
- Cheesy skillet potatoes

Heart of America Breakfast | 10

- Freshly baked bread pudding
- Thick-cut bacon, sausage and Italian scrambled eggs with herbs and cheese
- Bacon or sausage, egg and cheese biscuits
- Cold smoked salmon display with capers, minced red onion, fresh dill sprigs, cracked pepper, whipped cream cheese, mini bagels and lemon wedges
- Waffle or pancake bar with assorted toppings

BREAKFAST BUFFET

Pricing is per person with a minimum of 25 guests.

Nice & Easy | 30

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

The Entertainer | 37

- Two chilled fruit juices
- Coffee and hot tea
- 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
- Choice of one: waffle or pancake bar with assorted toppings; biscuits and gravy; bacon or sausage, egg and cheese biscuit sandwiches

BUFFET LUNCH

Pricing is per person with a minimum of 25 guests. \$75.00 fee applies if under 25 people, does not apply to Box Lunch, New York Delicatessen or Johnny's Baked Potato Bar. Served with beverage station including iced tea and water. Add soda for \$3 per person.

Box Lunch | 20

Choice of:

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

Standing Ovation Buffet | 34

- Pasta salad
- Garlic bread

Choice of two:

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

Choice of two:

- Rosemary roasted potatoes
- Asparagus and béarnaise sauce
- Skillet potatoes
- Broccolini
- Mixed seasonal vegetables

That's Amore Buffet | 36

Choice of two:

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

with:

- Arugula, cherry tomatoes, parmesan cheese and house lemon extra virgin olive oil dressing
- Caesar salad with herbed croutons, parmesan cheese and Caesar dressing
- Freshly baked bread

The Director's Buffet | 40

- Choice of: house, Caesar, or pasta salad
- Freshly baked focaccia 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
- Broccolini

Light and Healthy Lunch GF | 34

Gluten Sensitive

- Johnny's house salad without croutons
- Arugula, cherry tomatoes, parmesan cheese and house lemon extra virgin olive oil dressing
- Seasonal fresh vegetables

Choice of two:

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

New York Delicatessen | 31

- Fresh garden salad
- White bread hoagie buns
- Sandwich garden
- Mayonnaise, pesto, oil and vinegar
- Provolone cheese
- Swiss cheese

Choice of two:

- Genoa salami
- Uncured ham
- Turkey breast

Johnny's Baked Potato Bar | 24

- Johnny's house salad
- Freshly baked focaccia bread
- Seasoned baked potatoes
- Whipped butter
- Finely diced chives
- Shredded cheddar cheese
- Sour cream

Choice of two:

- Italian seasoned ground beef
- Shredded seasoned chicken
- Seasoned black beans
- Diced applewood smoked bacon

PLATED LUNCH

All lunch entrées include iced tea and water at the tables. Add soda for \$3 per person. Pricing is per person.

Select one menu for your guests to order from. Groups over 15 must order at least seven days in advance.

Alterations for food allergies or sensitivities must be requested in advance.

THE BOULEVARD | 25

Served with Johnny's house-made 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 | 34

Non-salad entrées include a house salad and sandwiches include

Johnny's house-made 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 | 28

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.

COLD HORS D'OEUVRES

- Roasted medium rare beef tenderloin filet with caramelized onions, Gorgonzola cheese and balsamic glaze on crostini | 4.50
- Goat cheese with bruschetta on crostini | 3.00
- Shrimp and goat cheese with bruschetta on crostini | 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 with ginger vinaigrette | 4.50
- Chicken and avocado on bruschetta | 3.50

HOT HORS D'OEUVRES

- Chicken skewers with bang sauce | 3.25
- Italian stuffed mushrooms | 4.00
- Bacon wrapped shrimp | 4.50
- Chicken piccata skewers | 3.25
- Spanakopita | 4.00
- Petite crab cake with roasted pepper rémoulade | 4.50
- Coconut shrimp | 4.75
- Petite filet mignon with red wine demi-glace | 4.50
- Shrimp scampi on crostini | 5.25
- De Burgo skewers | 4.50
- Petite arancini crisp risotto ball and marinara | 4.00
- Roasted pork loin with bourbon demi-glace | 4.50
- Gorgonzola cheese and mushroom crostini | 4.00
- Johnny's famous mac and cheese bites | 3.00

RECEPTION DISPLAYS

All packages are priced per person with a minimum of 20 guests.

Crudités | 12

Fresh garden vegetables with herbed flatbread, house-made vegetable dip, hummus and buttermilk ranch dressing

Artisanal Cheeses | 17

Chef's selection of artisanal cheeses, fruits, herbed flatbread and crackers

Fresh Fruit | 13

Chef selection of fresh fruit

Antipasto | 18

Genoa salami, prosciutto, cappelletti, pastrami, provolone, smoked gouda, Gorgonzola cheese, balsamic grilled vegetables and specialty olives with rustic Italian bread

CARVING STATIONS

Pork Loin | 450 Serves approximately 30

Roasted pork loin with sweet apricot dressing

Tenderloin | 575 Serves approximately 30

Roast beef tenderloin with caramelized onion relish and cabernet reduction

Prime 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 freshly baked focaccia bread and family-style house salad.
Pricing is per person. Iced tea and water are set at the tables. Add soda for \$3 per person.
Select one menu for your guests to order from. Groups over 15 must order at least seven day in advance.
Alterations for food allergies or sensitivities must be requested in advance.

Black-Tie Affair | 50

Pasta Pomodoro Basilico (Vegan)

Linguine, cherry tomatoes, garlic, fresh basil and extra virgin olive oil with a balsamic reduction

Parmesan Crusted Top Sirloin and Herbed Salmon

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

Filet Mignon

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

Garlic Herbed Grilled Mahi Mahi GF

Marinated in lemon, olive oil, garlic and spices, served with lemon-butter sauce, rich parsnip purée, chives and garlic mashed potatoes

Beef Wellington

6 oz. beef filet topped with a truffle duxelle, wrapped in prosciutto and baked inside a puff pastry, served with asparagus

Stroll Through Cherry Creek | 35

Ricotta-Spinach Ravioli (Vegetarian)

Cheese filled raviolis in stone-ground mustard cream sauce with sautéed spinach and herb roasted seasonal vegetables

Contains egg and cheese

Steak and Shrimp Diane (GF)

6 oz. filet topped with Dijon mustard and brandy sauce, served with three gulf shrimp and whipped cheesy potatoes

Cedar Planked Salmon (GF)

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

Chicken Piccata (GF)

8 oz. chicken breast dredged in flour and sautéed in lemon, butter, white wine, capers and red onion, served with seasonal vegetables and whipped cheesy potatoes

Steak Diavolo

9 oz. top sirloin served with three jumbo shrimp, spicy tomato sauce and balsamic drizzle, served with broccolini and whipped cheesy potatoes

Night on the Town | 41

Madeira and Honey Glazed Salmon (GF)

Madeira wine and honey glazed salmon on shiitake mushroom risotto with seasonal vegetables

Parmesan Crusted New York Strip

Char-broiled 9 oz. New York strip steak with a parmesan butter crust, served with garlic mashed potatoes and asparagus

Tuscan Chicken

Chicken breast stuffed with prosciutto and provolone cheese baked in a light bread-crumbs coating, served with vodka tomato salsa di panna, asparagus and whipped cheesy potatoes

Steak Sinatra

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

Italian Duo

6 oz. top sirloin paired with a chicken breast stuffed with prosciutto and provolone cheese baked in a light bread crumb coating with vodka tomato salsa di panna, served with a side of asparagus

DINNER BUFFET

Pricing is per person. Includes iced tea and water station. Minimum of 25 guests.
Simple Buffet style guests serve themselves, included. Station Style Buffet, staff service, \$100 fee per 30 people.

That's Amore | 45

- House salad
- Freshly baked focaccia bread
- 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" | 55

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

Choice of two:

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

Talk of the Town | 65

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

Choice of:

- House or Caesar salad

Choice of two:

- Garlic mashed potatoes
- Rosemary garlic roasted potatoes
- Seasonal fresh vegetables
- Seasoned asparagus bundles

Choice of two:

- Prime rib roast in au jus with horseradish sauce
- Garlic herbed grilled salmon
- Roasted pork loin with sweet apricot dressing
- Chicken piccata

PLATED DESSERT STATION

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

Turtle Cheesecake | Full 10 | Half 6

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

Johnny's Tiramisu Cake | Full 10 | Half 6

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 10 | Half 6

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

Roasted Banana Cheesecake | Full 10 | Half 6

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

Crème Brûlée | Full 10

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

BEVERAGE OPTIONS

Bartender fee is \$60 per hour, per bartender with two-hour minimum. An overtime rate of \$100 per hour, per bartender, applies after 10pm. One bartender per 50 guests is required.

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

GOLD LEVEL BAR

Tito's vodka, Dewar's White Label scotch, Jack Daniel's Tennessee whiskey, Jim Beam Kentucky bourbon, Beefeater gin, Jose Cuervo tequila, Captain Morgan, Korbel brandy, Courvoisier VS, Baileys and Kahlúa

Single	10.00
Double	14.00
Domestic beer	6.00
Imported beer	7.00
Wine by the glass	10.00
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
Double	15.00
Domestic beer	6.00
Imported beer	7.00
Wine by the glass	12.00
Soft drinks & juice	3.00
Bottled water	3.00

BEER, WINE & CHAMPAGNE

Domestic Keg beer | 450

Import or Craft Keg beer | 550

Sparkling Wine | 42 per bottle

House Wine | 36 per bottle

Wine Corking fee | 20