



WEDDING MENU



 **Hilton**
Garden Inn®

Hilton Garden Inn and Johnny's Italian Steakhouse
6800 Fleur Drive, Des Moines, IA 50321 | 515-285-7777
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

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 | 3.25
- Caprese Salad Skewers | \$3.00
- Antipasto Skewers | \$3.50
- Shrimp Cocktail | \$4.75
- Deviled Eggs | \$3.25
- Salmon Canapes | \$4.25
- 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 | \$3.50
- 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
- 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	\$12.00	\$12.50
Soft drinks & juice	\$3.50	\$4.00
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	\$12.00	\$12.50
Soft drinks & juice	\$3.50	\$4.00
Bottled water	\$3.00	\$3.50

BEER, WINE & CHAMPAGNE

Keg Domestic Beer | \$425 per keg

Champagne | \$35 per bottle

Corking Fee | \$15

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 | \$55

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

PLATED DINNER

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

SEA

Cedar Planked Salmon | \$34

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 | \$44

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-crumb 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 | \$42

14 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-crumb 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	Root Vegetables

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 | \$20

Minimum of 30 people

Three-tier chocolate fountain served with pineapple, strawberries, vanilla wafers, Nutter Butter® cookies, marshmallows, pretzel rods, licorice and assorted candies