

*Johnny's*  
Italian Steakhouse®

# PRIVATE EVENTS MENU



 **Hilton  
Garden Inn®**  
Olathe

Hilton Garden Inn and Johnny's Italian Steakhouse  
12080 S. Strang Line Road, Olathe, KS 66062 | 913-815-2345  
[JohnnysItalianSteakhouse.com](http://JohnnysItalianSteakhouse.com)

# BREAKFAST

Pricing is per person with a minimum of 25 guests.

## CONTINENTAL BREAKFAST

### Deluxe | \$20

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

### Premium | \$23

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

## A LA CARTE SELECTIONS

- Fresh Brewed Coffee | \$40 per gallon
- Hot Tea | \$40 per gallon
- Soft Drinks and Bottled water | \$4 each
- Gatorade and Red Bull | \$6 each
- Infused Water, Tea or Lemonade | \$20 per Gallon
- Whole Fruit | \$3 each
- Individual Yogurts | \$4 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 | \$25

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

### The Entertainer | \$30

- Orange and Apple Juice
- Coffee and Hot Tea
- Freshly Baked Muffins and Danish Pastries
- 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 | \$25

*Served with an assortment of pre-made sandwiches:*

- Turkey Havarti - sliced roasted turkey with Havarti cheese, honey mustard and sliced Granny Smith apple on multigrain bread
- Roast Beef Cheddar - sliced roasted top round of beef, sharp cheddar cheese, arugula and horseradish cream on 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

*Includes:*

- Salads: House, Caesar and Pasta Salad
- Lattice Chips
- Fresh Cut Fruit and Berry Platter
- Freshly Baked Cookies

## STANDING OVATION | \$30

*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

*Includes:*

- Creamy Coleslaw and Pasta Salad
- Fresh Cut Fruit and Berry Platter
- 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

*Includes:*

- 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
- Assorted Cheese Cake

## THE DIRECTOR | \$35

*Choice of two:*

- Chicken de Burgo
- Teriyaki Salmon
- Stuffed Meatloaf
- Roast Pork Loin with Cabernet Demi-glace
- Beef Filet Tip Skewer

*Choice of one:*

- Garlic Mashed Potatoes
- Skillet Potatoes
- Cauliflower & Romanesco

*Includes:*

- House, Caesar and Pasta Salad
- Fresh Cut Fruit and Berry Platter
- Fresh Baked Bread
- Seasonal Fresh Vegetables
- Chef's Selection of Assorted Desserts

## LIGHT AND HEALTHY LUNCH | \$27

### GLUTEN SENSITIVE

*Choice of two:*

- Grilled Chicken Breast with Basilico Tomato Basil Sauce
- Johnny's Cedar Planked Salmon with Apricot Butter
- Beef Filet Tip Skewer with de Burgo Sauce

*Includes:*

- Johnny's House Salad without Croutons
- Fresh Cut Fruit and Berry Platter
- Caprese Salad with Plum Tomatoes, Fresh Mozzarella and Sweet Basil
- Seasonal Fresh Vegetables

## 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

## BOXED LUNCHES

All boxed lunches include kettle chips, a non-alcoholic beverage, and a cookie. Entrees must be pre-selected three days in advance.

**\$18 per person**

### **Traditional Chicken Caesar Salad**

Romaine with house-made Caesar, croutons and Parmesan cheese

### **Clubhouse BLT B**

Thick-cut smoked bacon, garden fresh tomatoes, leaf lettuce, more bacon and mayonnaise on grilled sourdough

### **Shaved Pastrami**

Artisan rye with spicy mustard and Swiss cheese

### **Focaccia Club**

Smoked turkey topped with bacon, lettuce, tomato, onion and provolone cheese on grilled focaccia with pesto mayonnaise

### **Chicken Salad Sandwich**

Tender chunks of all white chicken salad on a croissant

# BREAKS

Food is portioned and prepared for a 1.5 hour service per break.  
Pricing is per person. For groups of 25 or less a \$75 fee applies.

## JOHNNY'S FEATURE BREAKS

### Sweet | \$16

- Whole Fruit
- Mini Chocolate Candy Bars
- Assorted Cookies and Dessert Bars

### Salty | \$15

- 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

## JOHNNY'S PREMIUM BREAKS

### Candy Shoppe | \$17

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

### Happy Hour All American | \$26

- Warm Soft Pretzels with Cheese Sauce
- Spinach Artichoke Dip
- Fresh Cut Vegetables with Ranch Dip
- Chips and Salsa
- Stuffed Mushrooms

# ALA CARTE

- Coffee | \$40 per gallon
- Soft Drinks and Bottled Water | \$4 each
- Juice | \$16 per liter
- Whole Fruit | \$3 each
- Individual Yogurts | \$4 each
- Fresh Cut Fruit | \$9 per person
- Bagels and Assorted Cream Cheese | \$33 per dozen
- Assorted Muffins and Pastries | \$34 per dozen
- Cereal and Breakfast Bars | \$2 each
- Hard-boiled Eggs | \$20 per dozen
- Fresh Cut Vegetables with Ranch Dip | \$9 per person

- Party Mix | \$4 per person
- Soft Pretzels with Cheese Sauce and Whole Grain Mustard | \$30 per dozen
- Popcorn | \$4 per person
- Mixed Nuts | \$8 per person
- Freshly Baked Cookies or Brownies | \$34 per dozen
- Lattice Chips | \$4 per person
- Hummus Trio Sampler: Kalamata Olives, Fresh Spinach and Roasted Red Pepper with Pita Chips and Pretzel Chips | \$6 per person

# MEETING PACKAGES

All packages are priced per person. For groups of 25 or less a \$75 fee applies.  
Packages include coffee, assorted soft drinks and bottled water refreshed throughout the length of your meeting.

## THE PRODUCER | \$50 PER PERSON

- Room Rental
- LCD Projector and Screen
- Flipchart and markers
- Wireless Handheld or Lavalier Microphone

### LUNCH

- House, Caesar and Pasta Salad
- Lattice Chips
- Chef's Daily Soup Selection
- Assortment of pre-made Deli Sandwiches:

Turkey Havarti - sliced roasted turkey with Havarti cheese, honey mustard and sliced Granny Smith apple on multigrain bread

Roast Beef Cheddar - sliced roasted top round of beef, sharp cheddar cheese, arugula, and horseradish cream on 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

## THE SUMMIT | \$70 PER PERSON

- Room Rental
- LCD Projector and Screen
- Flipchart and Markers
- Wireless Handheld or Lavalier Microphone

### MORNING

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

### LUNCH

*Select one of the following lunch buffets:*

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

### AFTERNOON BREAK

*Choose one of Johnny's Feature Breaks:*

- Sweet
- Snacks
- Healthy Choice
- Candy Shoppe (additional \$10 per person)



# 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

### Chicken Madeira | \$36

Chicken cutlets breaded in herb flour and topped with Madeira sauce, provolone cheese and button mushrooms, served with asparagus

### 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.

### Chicken Prosciutto | \$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 Chicken DeBurgo | \$45

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

### Parmesan Crusted Top Sirloin and Herbed Salmon | \$45

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

# CARVING STATIONS

## **Pork Loin | \$450**

(Serves approximately 30)

Beer brined pork loin with apricot chutney

## **Tenderloin | \$575**

(Serves approximately 30)

Roast tenderloin of beef with caramelized onion relish and Sterling cabernet reduction

## **Standing Prime Rib Roast | \$475**

(Serves approximately 18)

Slow roasted rib roast, served with au jus and horseradish cream sauce

### **Included Sides | Pick Two**

Garlic Mashed Potatoes

Rice Pilaf

Roasted Rosemary Potatoes

Green Beans

Mixed Vegetables

Roasted Cauliflower

### **Premium Sides | Per Person**

Boursin Whipped Potatoes | \$3

Cheesy Skillet Potatoes | \$5

Dauphinoise Potatoes | \$4

Bacon Wrapped Asparagus | \$5

Risotto | \$3

Broccolini | \$3

## DINNER BUFFETS

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

*Choice of Two:*

- Cedar Planked Teriyaki Salmon
- Chicken Parmigiano
- Steak de Burgo
- Roasted Pork Loin

*Includes:*

- Johnny's House Salad and Fresh Baked Bread
- Garlic Mashed Potatoes
- Seasonal Fresh Vegetables
- Chef's Mini Assorted Desserts

### **Talk of the Town | \$50**

Prime Rib Roast Carving Station

*Choice of One:*

- Garlic Herbed Grilled Salmon
- Chicken Madeira

*Choice of One:*

- Garlic Mashed Potatoes
- Dauphinoise Potatoes

*Choice of One:*

- Steamed Broccolini
- Sautéed Asparagus
- Roasted Cauliflower

*Includes:*

- Johnny's House Salad and Fresh Baked Bread
- Chef's Mini Assorted Desserts

### **Johnny's Chocolate Fountain | \$16/person**

Minimum of 30 people

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



# 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 Baguette | \$5
- Fresh Avocado and Crab on California Rolls with Sesame Wasabi Dipping Sauce | \$5
- Goat Cheese and Bruschetta on Focaccia Croutons | \$4
- Caprese Salad Skewers | \$4
- Antipasto Skewers | \$4
- Shrimp Cocktail | \$5
- Fresh Strawberry, Mint, Cracked Pepper and Boursin | \$4
- Spicy Black & Blue Ahi Tuna and Tomato Jam on Crispy Wonton Chip | \$5

## HOT HORS D'OEUVRES

- Chicken Piccata Skewers | \$4
- Spanakopitas | \$4
- Petite Crab Cake with Roasted Pepper Rémoulade | \$5
- Coconut Shrimp | \$5
- Thai Chicken Skewers with Peanut Sauce | \$4
- Italian Stuffed Mushrooms | \$4
- Bacon Wrapped Scallops | \$5
- Mini Beef Wellingtons | \$5
- Shrimp Scampi Skewers | \$5
- De Burgo Skewers | \$5
- Sausage Bread | \$6
- Mini Arancini Crisp Risotto Ball and Marinara | \$4
- Cider Cured Pork Belly, Aged Cheddar and BBQ Profiterole Bites | \$5
- Gorgonzola Cheese and Wild Mushroom Profiterole Bites | \$4

# 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

## 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

# BEVERAGE PACKAGES

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

## SILVER TIER

Smirnoff Vodka, J & B Scotch, Jim Beam, Canadian Club Whiskey, Beefeater Gin, Jose Cuervo Gold Tequila, Bacardi Superior Rum, Korbel Brandy, Courvoisier VS, Bailey's, Kahlua

	Host Bar	Cash Bar
Silver	\$7	\$8
Martini	\$10	\$11
Domestic beer	\$6	\$7
Imported beer	\$7	\$8
Wine glass	\$7	\$8
Soft drinks	\$4	\$5
Bottled water	\$4	\$4

## GOLD TIER

Tito's Vodka, Dewar's White Label Scotch, Jack Daniel's, Crown Royal, Beefeater Gin, Jose Cuervo Tequila, Captain Morgan Rum, Korbel Brandy, Courvoisier VS, Bailey's, Kahlua

	Host Bar	Cash Bar
Gold	\$8	\$9
Martini	\$11	\$12
Domestic beer	\$6	\$7
Imported beer	\$7	\$8
Wine glass	\$7	\$8
Soft drinks	\$4	\$5
Bottled water	\$4	\$4

## DIAMOND TIER

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, Bailey's, Kahlua

	Host Bar	Cash Bar
Platinum	\$9	\$10
Martini	\$12	\$13
Domestic Beer	\$6	\$7
Imported Beer	\$7	\$8
Wine Glass	\$7	\$8
Soft Drinks	\$4	\$5
Bottled Water	\$4	\$4

**Corking Fee | \$20**

**Keg beer | \$380 per keg (domestic beer)**

**Champagne | \$35 per bottle**

# TECHNOLOGY

Let us set the stage for your private event! Our executive team will provide complete, dedicated on-site solutions to your every private event need.

For quotes on customized services, please reach out to our sales department.

## VIDEO/DATA DISPLAY PACKAGES

Packages include installation, removal and on-site support

Basic LCD projection package | \$250

Includes projection stand, all cables needed for proper installation

## AUDIO PACKAGES

Packages include mixer and all cables

Podium microphone package | \$100

Wireless shure UHF microphone package | \$125

Broadcast quality, hand-held or lavalier microphone

MP3 support | \$60

Includes patch into the house sound system

Flip chart package | \$60

Package includes stand, one pad of paper and colored markers

## AUDIO VISUAL ALA CARTE

Easel | \$10

Laser pointer | \$35

Microphone stand | \$25

Pipe and drape | Quoted per event

Polycom speaker phone | \$65

Rolling white board | \$35

White post-it flip chart paper | \$65

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Thank you for selecting the Hilton Garden Inn / Johnny's Italian Steakhouse Olathe for your upcoming private event.

Our printed menus are guidelines designed to assist you. Our talented culinary maestro and private event executives will be happy to prepare customized proposals to accommodate your special needs or specific requests.

Menu prices are subject to change without notice.

Pricing is confirmed once a signed private event order is received.

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

The final details of your event are to be submitted at least 14 days prior to the event so that our entire staff may prepare to ensure you an excellent experience.

Final attendance is required by 11:00 a.m., three (3) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction.

We reserve the right to re-assign function space.

Revisions in your program that effect meal functions, setup, dates, times or attendance may require a change to a more suitable room, additional fees may apply.

All buffet and break pricing based on 1.5 hours maximum service. Should the service request extend beyond 1.5 hours, additional charges will apply.

All food and beverage must be supplied by the hotel, to ensure the safety of all our guests and to comply with health regulations and state liquor licensing laws.

Neither patrons nor their guests shall be allowed to bring food or beverage into the function rooms or public areas of the hotel. Any exceptions must be approved in advance and are subject to labor and/or corkage fees.

We maintain all house sound systems, and ballroom lighting grid access.

Due to insurance regulations, no remaining food or beverage shall be removed from the premises upon conclusion of the function

If on the day of the function a significant set up change is requested, different than that on the signed private event order, a fee of \$125 will be assessed.

Arrangements for floral centerpieces and event décor may be made with your private event executive at an additional cost.

All decorations must meet with the approval of the hotel and local fire department regulations.

The hotel will not permit the affixing of anything to the walls or ceilings of rooms unless written approval is given by your private event executive.

Hilton Garden Inn / Johnny's Italian Steakhouse Olathe is a non-smoking facility. This includes all private event rooms, exhibit areas, bars, restaurants, guest rooms & suites, and public spaces of the hotel.

Rented equipment is checked at the end of every event. Client will be charged for damages or missing items.

All audiovisual prices are subject to current state sales tax.

The hotel must approve the placement and hanging of all banners and signs in advance. The banners and signs must be professionally printed or computer-generated and placed on easels or hung from designated hang points.

No confetti, glitter or fog machines are to be used on the property.

We require a member of our staff to hang all banners or signage that are above eye level, consult your private event executive for applicable fees. Please note that only hotel staff may use ladders, step stools, and scaffolding etc.

Signs are restricted from the main lobby level, guestroom floors, in elevators, or on the exterior of the building.

The method of payment of the master account will be established upon approval of credit. A direct billing request form must be filled out, signed, and returned.