



WEDDING MENU



Hilton Garden Inn and Johnny's Italian Steakhouse
1220 S. Grand Avenue, Sun Prairie, WI 53590 | 608-856-4040
johnnysitaliansteakhouse.com

BREAKFAST

CONTINENTAL BREAKFAST

The Sammy | \$19

- Fresh Brewed Coffee
- Assorted Juices
- Assorted Muffins and Danish Pastries
- Bagels and Assorted Cream Cheeses
- Cinnamon Rolls

Add-Ons | \$6 per person per item

- Bacon, Sausage and Scrambled Eggs
- Fresh Cut Fruit
- Breakfast Burrito with Sausage, Egg, Cheese and Peppers
- Croissant Breakfast Sandwiches – Choice of One:
 - Bacon, Egg and Cheese
 - Sausage, Egg and Cheese

PLATED BREAKFAST

All plated breakfast includes fresh brewed coffee, hot tea and assorted juices.

Breakfast Bowl | \$18 per person

Breakfast potatoes with Italian sausage, scrambled eggs, bell peppers and onions, topped with hollandaise sauce

Power Bowl | \$18 per person

Breakfast potatoes with scrambled eggs, bell peppers, onions, quinoa, flax and spinach

Stuffed French Toast | \$17 per person

Traditional French toast stuffed with vanilla custard, topped with mixed berries and maple syrup, served with scrambled eggs and bacon

Breakfast Burrito | \$20 per person

Tortilla filled with scrambled eggs, breakfast potatoes, tomatoes, caramelized onions, cheddar cheese and Italian sausage, served with salsa and fresh fruit

Mamma Mia | \$17 per person

Scrambled eggs with a biscuit, breakfast potatoes, bacon and sausage

Biscuits and Gravy | \$16 per person

Flaky biscuits with sausage gravy, served with eggs and bacon

BREAKFAST BUFFET

All breakfast buffets include coffee, hot tea, and assorted juices.

The Dean | \$29

- Assorted Muffins and Danish Pastries
- Scrambled Eggs
- Choice of One:
 - Bacon
 - Ham
 - Sausage
- Cheesy Skillet Potatoes
- French Toast

The Sinatra | \$37

- Fresh Cut Fruit
- Cheesy Skillet Potatoes
- Johnny's Steakhouse Style Eggs and Scrambled Eggs
- Biscuits and Gravy
- Assorted Breakfast and Granola Bars
- Assorted Yogurt
- Choice of Two:
 - Bacon
 - Ham
 - Sausage

A LA CARTE SELECTIONS

- Fresh Brewed Coffee | \$35 per gallon
- Hot Tea Bags | \$2 each
- Soft Drinks and Bottled Water | \$4 each
- Assorted Juices | \$16 per liter
- Gatorade and Red Bull | \$6 each
- Infused Water, Tea or Lemonade | \$15 per Gallon
- Whole Fruit | \$3 each
- Individual Yogurts | \$3 each
- Fresh Cut Fruit | \$11 per person
- Assorted Muffins and Pastries | \$36 per dozen
- Assorted Breakfast and Granola Bars | \$3 each
- Protein Bars | \$7 each
- Bagels with Assorted Cream Cheeses | \$35 per dozen
- Cinnamon Rolls | \$36 per dozen

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 Tomato Bruschetta | \$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
- Spinach Artichoke on Toasted Focaccia Crostini | \$3.25
- Fruit Kabobs with Honey Dipping Sauce | \$3.75
- Vegetable Pinwheels | \$3.00

HOT HORS D'OEUVRES

- Johnny's Italian Meatballs with Marinara | \$3.50
- Vegetable Spring Rolls | \$3.25
- Chicken de Burgo Skewers | \$3.25
- 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
- Mozzarella Arancini | \$3.00
- Spinach and Artichoke Stuffed Mushrooms | \$3.50

RECEPTION DISPLAYS

All packages are priced per person with a minimum of 25 guests.

Crudités | \$9

Garden vegetables with pita quarters and our house-made vegetable dip

Antipasto | \$18

Chefs' selection of salted and cured meats, specialty olives and rustic Italian bread

Artisanal Cheeses | \$14

Chef selection of artisanal cheeses, fruits and crackers

BEVERAGE PACKAGES

A bartender fee of \$100 per bartender for the first five hours. Each additional hour is \$25 per hour per bartender.
One bartender per 50 guests is suggested.

PLATINUM BRANDS

Ketel One vodka, Johnnie Walker Red scotch,
Knob Creek bourbon, Crown Royal whiskey,
Tanqueray gin, Jose Cuervo 1800 Gold tequila,
Captain Morgan rum, Korbel brandy, Courvoisier VS,
Baileys Irish Cream and Kahlúa coffee liqueur

Bar	Host Bar	Cash
Platinum	\$10.00	\$10.50
Double	\$14.00	\$14.50
Old Fashioned	\$14.00	\$14.50
Domestic Beer	\$5.00	\$5.50
Imported Beer	\$6.00	\$6.50
Seltzers	\$6.00	\$6.50
Wine by the Glass	\$10.00	\$10.50
Soft Drinks and Juice	\$3.50	\$4.00
Bottled Water	\$4.00	\$4.50
Energy Drinks	\$6.00	\$6.50

GOLD BAR LEVEL

Tito's vodka, Dewar's White Label scotch,
Jack Daniel's bourbon, Crown Royal whiskey,
Beefeater gin, Jose Cuervo tequila, Captain Morgan rum,
Korbel brandy, Courvoisier VS, Baileys Irish Cream
and Kahlúa coffee liqueur

Bar	Host Bar	Cash
Gold	\$9.00	\$9.50
Double	\$13.00	\$13.50
Old Fashioned	\$13.00	\$13.50
Domestic Beer	\$5.00	\$5.50
Imported Beer	\$6.00	\$6.50
Seltzers	\$6.00	\$6.50
Wine by the Glass	\$10.00	\$10.50
Soft Drinks and Juice	\$3.50	\$4.00
Bottled Water	\$4.00	\$4.50
Energy Drinks	\$6.00	\$6.50

BEER & CHAMPAGNE

Keg Domestic Beer | \$400 per keg
Champagne | \$36 per bottle

SIGNATURE DRINKS

A Three-Gallon Signature Beverages | \$500.00 Each | Serves 64 Drinks

SIMPLE PEACH | Vodka, Peach Purée, Simple Syrup and Lime Juice
RUDE COSMOPOLITAN | Tequila, Triple Sec, Cranberry and Lime Juice
RASPBERRY LIMONCELLO | Vodka, Limoncello and Raspberry Purée
TUSCAN SUNRISE | Malibu Rum, Vodka, Pineapple and Orange Juice

LATE NIGHT SNACKS

Each late-night snack has a minimum of 50; service runs for approximately one hour.

Slider Bar | \$5 each

Mini burgers, American cheese, pickles, ketchup,
mustard, bacon and mini buns

Chicken Parmesan Sliders | \$5 each

Breaded chicken cutlets, marinara, basil, mozzarella
cheese and mini buns

Pulled Pork Sliders | \$5 each

Pulled pork, cole slaw, pickles, BBQ and chipotle sauces
and mini buns

Pretzel Bar | \$6 each

Assorted pretzels, cheddar cheese and mustard

Taco Bar | \$10 each

Ground beef, flour and hard shells, shredded cheddar
cheese, lettuce, salsa, sour cream and condiments

DINNER BUFFETS

All dinner buffets include soda, lemonade, tea and coffee. A fee of \$75 applied for groups of less than 25 people.

"Some Like It Hot" | \$45

Served with:

- Johnny's House Salad and House-Made Focaccia Bread
- Garlic Mashed Potatoes
- Roasted Vegetables

Choice of Two:

- Apricot Glazed Salmon
- Roasted Pork Loin de Burgo
- Chicken Piccata
- Smothered Steak Tips

Talk of the Town | \$60

Served with:

- Johnny's House Salad and House-Made Focaccia Bread

Choice of Two:

- Prime Rib Roast
- Garlic Herbed Grilled Salmon and Lemon Butter Sauce
- Roasted Pork Loin with Apricot Chutney
- Chicken de Burgo

Choice of One:

- Garlic Mashed Potatoes
- Dauphinoise Potatoes

Choice of One:

- Haricot Verts
- Roasted Brussel Sprouts
- Bacon Wrapped Asparagus

PLATED DINNER

All entrées come with Johnny's house salad and house-made focaccia bread. Coffee, iced tea and lemonade are included.

SEA

Cedar Planked Salmon | \$36

Salmon roasted on a cedar plank and glazed with apricot butter

Honey Madeira Glazed Salmon | \$36

Salmon roasted and glazed with honey madeira

Garlic Herbed Grilled Halibut | \$50

Halibut 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

Center-Cut Pork Chop | \$40

Center-cut pork chops stuffed with spinach, artichoke hearts, mozzarella and parmesan cheeses

Parmesan Crusted New York Steak | \$46

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.

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-crumbs coating and a vodka tomato cream sauce

Parmesan Crusted Top Sirloin and Grilled Salmon Lobster Hollandaise | \$57

Grilled salmon fillet topped with lobster hollandaise with a 6 oz. parmesan crusted top sirloin

Included Sides | Pick Two

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|---------------------------|------------------|
| Garlic Mashed Potatoes | Green Beans |
| Roasted Rosemary Potatoes | Mixed Vegetables |

Premium Sides | Per Person

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| Boursin Whipped Potatoes \$5 | Bacon Wrapped Asparagus \$5 |
| Cheesy Skillet Potatoes \$3 | Risotto \$3 |
| Dauphinoise Potatoes \$4 | Broccolini \$5 |

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

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