



PRIVATE EVENTS MENU



 **Hilton**
Garden Inn®

Hilton Garden Inn and Johnny's Italian Steakhouse

14275 Lincoln Street, Thornton, Colorado 80023

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johnnysitaliansteakhouse.com

MEETING PACKAGES

*Pricing is per person with a minimum of 25 guests. \$75 fee applies to groups under 25.
Refreshments provided during the length of your meeting include: Coffee, hot tea and water.*

The Summit | 80 per guest

MORNING

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

LUNCH

Select one of the following buffet lunch options:

**See pages 5 and 6 for descriptions*

- New York Delicatessen
- Taco Bar
- The Orchard

SNACKS

Choose two:

- Fruit platter
- Vegetable plate with ranch dressing
- House-made chips with gorgonzola dipping sauce
- Fresh baked garlic bread and warm marinara
- Assorted muffins or cookies
- Warm olives and nuts
- Artichoke dip with crostinis

A LA CARTE SELECTIONS

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

- Coffee and hot tea | 45 per gallon
- Soft drinks and bottled water | 6 each
- Juice | 45 per gallon
- 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
- Fresh cut fruit | 9 per guest
- Fresh cut vegetables with buttermilk ranch dressing | 9 per guest
- Party mix | 4 per guest
- Bagels with assorted flavored cream cheese | 33 per dozen
- Italian bread sticks with spicy marinara and parmesan cheese | 5 per guest
- Mixed nuts | 8 per guest
- House-made chips with bang sauce (VG, GF) | 4 per guest
- Caprese skewers with fresh mozzarella, tomato and basil | 3 each
- Roasted medium-rare beef tenderloin filet with caramelized onions, gorgonzola cheese and balsamic glaze on crostini | 7 per guest
- Antipasto skewers, olives, salami, cheese (GF) | 3.50
- Shrimp cocktail (GF) | 7
- Crostini with wild mushroom ragu, gorgonzola cheese, and truffle oil | 4.75
- Shrimp with sweet Thai chili sauce (GF) | 4.75
- Coconut shrimp | 4.75
- Grilled chicken skewers with bang sauce GF | 3.25
- Bacon-wrapped scallops (GF) | 7
- Stuffed mushrooms with sausage and mozzarella cheese | 4.00
- Mac and cheese bites and marinara sauce (VG) | 3
- Fresh strawberry, mint, cracked pepper and goat cheese (VG) | 4
- Crostini with caramelized onion, filet, gorgonzola cheese, and balsamic | 4
- Petite filet mignon with red wine demi-glace | 10
- Roasted pork loin with red wine demi-glace | 4.50
- Goat cheese bruschetta and marinated tomatoes (VG) | 3

BREAKFAST BUFFETS

Pricing is per person with a minimum of 25 guests.

The Continental | 28 per guest

- Muffins and cookies
- Bagels and toppings
- Toast, breads, and jams
- Cold cereals
- Fresh fruits
- Yogurts
- Tea, coffee, water, and juice

The Entertainer | 40 per guest

- Muffins and pastries
- Bagels and toppings
- Toast, breads, and jams
- Fresh fruits
- Scrambled eggs
- French toast
- Bacon
- Sausage
- Breakfast potatoes
- Biscuits and gravy
- Hot cereal
- Tea, coffee, water, and juice

BUFFET LUNCH

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

New York Delicatessen | 30 per guest

Your selection of two meats and cheeses.

Toppings bar on the side.

- Hoagie rolls
- White bread
- Lettuce
- Tomato
- Onions
- Pickles
- Pepperoncini
- Mayo
- Pesto mayo
- Oil and vinegar
- Assorted cheeses
- Assorted Italian meats
- Turkey slices
- Ham slices

Taco Bar | 30 per guest

- Corn tortillas
- Lettuce
- Cheese
- Salsa
- Pork carnitas
- Seasoned beef
- Sour cream
- Pico de gallo

BUFFET LUNCH

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

The Orchard | 40 per guest

Includes house salad and dressings, bread, and butter.

Choose two entrées:

- Rigatoni primavera
- Rigatoni with alfredo sauce
- Rigatoni with bolognese sauce
- Chicken teriyaki or piccata sauce
- Salmon teriyaki or piccata sauce
- BBQ pulled beef

And

Choose two sides:

- Mashed potatoes
- Roasted Potatoes
- Asparagus
- Mixed vegetables

Standing Ovation | 50 per guest

Includes house salad and dressings, bread, and butter.

Choose two entrées:

- Rigatoni primavera with house marinara
- Rigatoni with alfredo sauce
- Rigatoni with bolognese sauce
- Rigatoni with sausage, mushrooms, and spicy marinara cream sauce
- Chicken teriyaki or piccata sauce
- Salmon teriyaki or piccata sauce
- BBQ pulled beef
- Pork tenderloin with red wine demi glace and currants
- Beef filet tips with de Burgo sauce

And

Choose two sides:

- Mashed potatoes
- Roasted Potatoes
- Asparagus
- Mixed vegetables

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. Must order at least seven days in advance.

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

LUNCH AT THE CLUB | 30 per guest

Turkey, Avocado and Bacon Sandwich

Turkey slice, Swiss cheese, avocado, tomato, bacon, spring greens, mayonnaise, sourdough, potato chips or fries

Chicken Caesar Wrap

Grilled chicken, Caesar salad with crispy prosciutto and tomatoes wrapped in an herb flour tortilla, potato chips or fries

Chicken Salad Sandwich

Diced chicken breast, cranberries, apples, pecans, tomato, lettuce, sourdough, potato chips or fries

Grilled Salmon Salad

Grilled salmon, spring mix, tomatoes, onion, goat cheese, house white balsamic vinaigrette

Crusted Goat Cheese Salad

Spring greens, pecan-crusted goat cheese, apples, carrots, white balsamic vinaigrette

Pasta Primavera (VG, VEG)

Rigatoni pasta with mixed vegetables and spicy marinara

Rigatoni Bolognese

Rigatoni pasta with traditional Italian meat ragout

Chicken Parmigiano

Chicken breast breaded, mozzarella cheese, parmesan cheese, house marinara, and mashed potatoes

Salmon Piccata (GF)

*Dairy free on request

Pan-seared salmon with white wine, lemon-caper sauce, and broccolini

MAESTRO'S LUNCH | 40 per guest

Turkey, Avocado and Bacon Sandwich

Turkey slice, Swiss cheese, avocado, tomato, bacon, spring greens, mayonnaise, sourdough, potato chips or fries

Johnny's Reuben

Shaved pastrami, Swiss cheese, sauerkraut, thousand island, marble rye, potato chips or fries

Johnny's Monte Cristo

Deli-style ham, turkey, Swiss cheese, cheddar cheese, deep fried in sourdough bread, raspberry sauce, potato chips or fries

Pasta Bolognese

Rigatoni pasta with traditional Italian meat ragout

Chicken Parmigiano

Chicken breast breaded, mozzarella cheese, parmesan cheese, house marinara, and mashed potatoes

Salmon Piccata (GF)

*Dairy free on request

Pan-seared salmon with white wine, lemon-caper sauce, and broccolini

Chicken Piccata (GF)

*Dairy free on request

Pan-seared chicken with white wine, lemon-caper sauce, and mashed potatoes

Chubby Top Sirloin with Parmesan Crust

Steakhouse classic 6oz sirloin, garlic mashed potatoes, demi sauce

Johnny's Filet Medallion Trio

Three individual filets topped with horseradish, gorgonzola and parmesan crusts, rich demi-glace, and mashed potatoes

A LA CARTE DINNER ADD-ONS

Each selection is priced per platter, with each platter serving approximately 25 guests.

- Crudite fresh vegetables, ranch dressing | \$25 per platter (serves 25)
- Artichoke and spinach dip with crostinis | \$30 per platter (serves 25)
- Breadsticks with marinara | \$28 per platter (serves 25)
- Italian meat and cheese with jam | \$45 per platter (serves 25)
- Fresh fruit platter | \$40 per platter (serves 25)

SPECIALTY DINNER ADD-ONS

Pork Loin | 600

Serves approximately 30

Roasted pork loin with sweet apricot dressing

Tenderloin | 700

Serves approximately 30

Roast beef tenderloin with caramelized onion relish and cabernet reduction

Prime Rib Roast | 650

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.*

Stroll Through Cherry Creek | 50 per guest

Ravioli (VEG)

Three cheese ravioli with vodka cream sauce

Lobster Mac & Cheese

Rigatoni pasta with lobster and creamy sauce

Chicken Parmesan

Breaded chicken mozzarella, parmesan cheese

Salmon Piccata (GF)

Lemon, capers, butter sauce

Sirloin (GF)

Chubby 6oz sirloin and red wine demi-glace

New York Strip (GF)

Grilled New York steak with parmesan crust

Night on the Town | 60 per guest

Ravioli (VEG)

Three cheese ravioli with vodka cream sauce

Lobster Mac & Cheese

Rigatoni pasta with lobster and creamy sauce

Cedar Planked Salmon (GF)

Baked salmon with apricot butter, served with seasonal vegetables

Chicken de Burgo (GF)

Grilled chicken breast with de Burgo sauce

Steak and Shrimp (GF)

9 oz. top sirloin with shrimp and diablo mushroom sauce, served with asparagus

Filet Mignon (GF)

Petit filet with red wine demi-glace, served with roasted potatoes

Beef Wellington

Petit filet baked in puff pastry, with prosciutto duxelles, mushroom, and red wine demi-glace, served with mashed potatoes

Ribeye (GF)

Grilled 12 oz. ribeye filet with Maldon salt and butter, served with asparagus

DINNER BUFFETS

*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 per person

Includes house or caesar salad, fresh baked foccacia bread, and chef's soup selection.

Choose two entrées:

- Rigatoni bolognese
- Rigatoni alfredo with grilled chicken
- Chicken with piccata or de burgo sauce
- Salmon with teriyaki or piccata sauce

Choose two sides:

- Mashed potatoes (GF)
- Roasted potatoes (GF, DF)
- Mixed vegetables (GF, DF)
- Asparagus (GF, DF)

"Some Like It Hot" | 55 per person

Includes house or caesar salad, fresh baked Foccacia bread, and chef's soup selection

Choose three entrées:

- Rigatoni bolognese
- Rigatoni alfredo with grilled chicken
- Chicken with piccata or de burgo sauce
- Salmon with teriyaki or piccata sauce
- BBQ brisket (GF)
- Roasted pork tender loin (GF)

Choose two sides:

- Mashed potatoes (GF)
- Roasted potatoes (GF, DF)
- Mixed vegetables (GF, DF)
- Asparagus (GF, DF)

PLATED DESSERT STATION

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

Turtle Cheesecake | Full slice 10 per guest | Half slice 6 per guest

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

Johnny's Tiramisu Cake | Full slice 10 per guest | Half slice 6 per guest

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 slice 10 per guest | Half slice 6 per guest

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

Roasted Banana Cheesecake | Full slice 10 per guest | Half slice 6 per guest

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

Crème Brûlée | Full dessert 10 per guest

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, Courvoisier VS, Baileys and Kahlúa

Single	12
Double	16
Domestic beer	7
Imported beer	8
Wine by the glass	10
Soft drinks & juice	3
Bottled water	3

PLATINUM LEVEL BAR

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

Single	14
Double	18
Domestic beer	7
Imported beer	8
Wine by the glass	12
Soft drinks & juice	3
Bottled water	3

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

PREMIUM WINE | 18 per glass

*exclusive to Platinum level bar

Frank Family Chardonnay

Santa Margherita Pinot Gris

Meomi Pinot Noir

Hess "Maverick" Cabernet Sauvignon