



# PRIVATE EVENTS MENU

From intimate dinners to large-scale celebrations – at our place or yours.

**Johnny's Italian Steakhouse**

8390 Market Street, Middleton, WI 53562 | 608.831.3705

[johnnysitaliansteakhouse.com](http://johnnysitaliansteakhouse.com)

# PRIVATE EVENTS

## Johnny's Catering & Events — At Our Place or Yours

Restaurant-quality cuisine. Professional service. Seamless execution. At Johnny's, we do more than deliver food — we create experiences. From meetings to weddings, our team handles every detail with care.

With full-service catering and on-site accommodations, everything you need is in one place.

One partner. One plan. Zero stress.  
That's the Johnny's difference.

Bring the Johnny's experience anywhere. Whether it's your office, home, or a unique venue, our team delivers restaurant-quality cuisine with full-service execution.

### BUSINESS CATERING

Elevate your next event with chef-crafted catering designed to impress. Whether you're hosting a holiday celebration, team meeting, or employee appreciation luncheon, our experienced catering team ensures seamless delivery and setup—so you can focus on what matters most.

- Holiday Parties
- Office Meetings
- Employee Appreciation

### EVENT CATERING

From birthdays to reunions, make every occasion memorable with delicious food and effortless service that brings everyone together.

- Birthday
- Anniversary
- Family & Friends Gathering
- School Function

### BRIDAL CATERING

A once-in-a-lifetime celebration deserves an exceptional dining experience. Let us set the tone for your special moments with beautifully crafted cuisine and seamless service.

- Rehearsal Dinner
- Wedding
- Bridal Shower

# 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 | \$10 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 Energy Drinks | \$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
- Assorted Bagels and Cream Cheeses | \$35 per dozen
- Cinnamon Rolls | \$36 per dozen

# 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. Gluten-free, vegetarian, and vegan options are available.

## **Light and Healthy Lunch | \$28**

- House Salad
- Fresh Cut Fruit and Berry Platter
- Caprese Salad with Plum Tomatoes, Mozzarella Cheese, and Sweet Basil
- Seasonal Vegetables
- Grilled Chicken Breast with Basilica Sauce
- Johnny's Cedar Planked Salmon with Apricot Butter

## **Conductor's Lunch | \$31**

Choose either the following pre-made sandwiches or build your own deli sandwich buffet.

- Chairman's Club: Ham, turkey, bacon, provolone, Swiss and American cheeses, lettuce, tomatoes, and mayonnaise served on sourdough
- The Johnny Chicken Wrap: Grilled chicken breast, sliced tomatoes, Johnny's Caesar Salad, and crisp prosciutto in an herbed tortilla
- Prime Rib Ciabatta: Roasted prime rib, cheddar cheese, horseradish cream, and arugula on a ciabatta roll
- Italian Wrap: Prosciutto, capocollo, ham, salami, herbs, and provolone cheese in an herbed tortilla
- Soup: Choice of Baked Potato or Chef's Soup of the Day
- House Salad
- Caesar Salad
- Lattice Chips
- Assortment of Desserts

## **Maestro Lunch | \$32**

- Seasoned Ground Beef
- Southwest Shredded Chicken
- Spanish Rice
- Seasoned Beans
- Hard and Soft Tortillas
- Queso Dip
- Guacamole
- Chips and Salsa
- Pico de Gallo
- Lettuce
- Assortment of Desserts

## **Standing Ovation Lunch | \$35**

- Barbeque Pork
- Barbeque Chicken Breast
- Creamy Coleslaw
- Pasta Salad
- Mac and Cheese
- Roasted Vegetables
- Rolls
- Assorted Condiments
- Assortment of Desserts

## **That's Amore Lunch | \$36**

Choice of Two:

- Lasagna layered with Plum Tomatoes, Mozzarella Cheese, and Meat Sauce
- Pasta with Chicken and Garlic Cream Sauce
- Pasta with Red Sauce and Spicy Italian Sausage
- Caprese Salad with Plum Tomatoes, Mozzarella Cheese, and Sweet Basil
- Caesar Salad
- House Salad
- House-Made Focaccia Bread
- Assortment of Desserts

## **The Director's Lunch | \$38**

Choice of Two:

- Chicken de Burgo
- Salmon Piccata
- Roast Pork Loin with Apricot Chutney
- Beef Filet Tip Skewer with Demi-Glace
- Caesar Salad
- House Salad
- House-Made Focaccia Bread
- Roasted Vegetables
- Garlic Mashed Potatoes
- Assortment of Desserts

# PLATED LUNCH

All plated lunch entrées include a soft beverage, iced tea, or lemonade. Add house salad for \$2.50.  
A Custom Limited Pick 4 Lunch Menu can be made by selecting up to 4 items below for groups 30 or less.

## **BLT | \$19**

Thick-cut bacon, fresh tomatoes, crisp leaf lettuce, and mayonnaise on grilled sourdough bread, served with lattice chips

## **Pepper Seared Salmon Salad | \$23**

Atlantic salmon, Parmesan cheese, crostini, whipped goat cheese, red onions, bruschetta tomatoes, and spring greens tossed in white balsamic vinaigrette

## **Johnny's Lasagna with Meat Sauce | \$26**

Pasta layered with seasoned ricotta cheese, plum tomatoes, meat sauce, and mozzarella cheese

## **Filet Tips Stroganoff | \$28**

Pappardelle with sautéed mushrooms, sour cream, demi-glace, and filet tips

## **Johnny's Stuffed Meatloaf | \$20**

House-made meatloaf stuffed with ricotta cheese, spinach, and mushrooms, served with a cabernet demi-glace and garlic mashed potatoes

## **Steak Tribute Salad | \$23**

Skewer of filet tips, spring greens, Gorgonzola cheese, cherry tomatoes, thick-cut bacon, and Johnny's Tribute dressing

## **Chef Andy's Rigatoni | \$27**

Spicy Italian sausage, mushrooms, rigatoni, and a spicy tomato cream sauce

## **Turkey, Avocado, and Bacon | \$19**

Shaved turkey with Swiss cheese, sliced avocado, tomatoes, thick-cut bacon, spring greens, and herbed mayonnaise on grilled sourdough bread, served with lattice chips

## **Chicken Caesar Salad | \$23**

Grilled chicken, romaine, garlic croutons, and Parmesan cheese with a house-made Caesar dressing

## **Chicken Parmigiano | \$25**

Chicken cutlets breaded in herbed focaccia crumbs, topped with marinara sauce and mozzarella cheese, served with a pasta in a marinara sauce

## **Chicken Madeira | \$25**

Chicken cutlet breaded in herbed flour and topped with Madeira sauce, provolone cheese, button mushrooms, and asparagus

## **A La Carte Selections**

- Gatorade | \$6 each
- Energy Drinks | \$6 each
- Whole Fruit | \$3 each
- Party Mix | \$4 per person
- Assorted Popcorn | \$4 per person
- Mixed Nuts | \$8 per person
- Protein Bars | \$7 each
- Soft Pretzels with Whole Grain Mustard and Cheese | \$34 per dozen
- Assorted Fresh Cookies | \$34 per dozen
- Assorted Brownies | \$34 per dozen

# MEETING PACKAGE

Priced per person with a minimum of 10 guests, including room rental.

Refreshments provided during the length of your meeting include coffee, hot tea, assorted soft drinks, and bottled water.

## The Summit | \$90

### Morning

- Assorted Juices
- Fresh Cut Fruit and Berry Platter
- Assorted Bagels and Cream Cheeses
- Assorted Yogurts

### Add-Ons \$10 per person, per item

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

### Lunch

Select one of the following lunch buffet options (see page 3 for descriptions)

- That's Amore
- Standing Ovation
- Maestro's Lunch
- Conductor's Lunch
- Light and Healthy

### Included Snack Options

Choose one option in am or pm (see page 6 for descriptions)

- Healthy
- Sweet
- Salty

---

## BREAKS

Pricing is per person with a minimum of 25 people.

### Healthy | \$14

- Whole Fruit
- Assorted Yogurts
- Breakfast Bars
- Fresh Cut Vegetables with Ranch Dip

### Sweet | \$16

- Rice Crispy Bars
- Mini Candy Bars
- Assorted Cookies and Brownies

### Salty | \$17

- Lattice Chips
- Soft Pretzels with Whole Grain Mustard and Cheese
- Party Mix, Mixed Nuts, and Popcorn

# 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 | \$4.50
- 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

---

## 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

### Pretzel Bar | \$6 each

Assorted pretzels, cheddar cheese, and mustard

### Chicken Parmesan Sliders | \$5 each

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

### Taco Bar | \$10 each

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

### Pulled Pork Sliders | \$5 each

Pulled pork, coleslaw, pickles, BBQ and chipotle sauces, and mini buns

# BAR SERVICE AND SIGNATURE COCKTAILS

**Shake things up. Keep the party going.**

From classic cocktails to custom creations, Johnny's delivers a polished, professional bar experience your guests will love. Our licensed bartenders, curated spirits, and signature drink menus bring the energy of a true supper club to every event.

Choose from hosted bars, cash bars, or custom packages.

## THE JOHNNY'S BAR

**Includes:**

Premium Spirits | Domestic & Craft Beer | Hard Seltzers | House Wines  
Mixers & Fresh Garnishes | Licensed Bartenders | Full Bar Setup

## SERVICE STYLES

### Hosted Bar

Charged based on consumption

Spirits \$10 | Doubles \$14 | Beer \$5-6 | Seltzers \$7 | Wine \$10 | Soft Drinks \$4

### Cash Bar

Guests purchase their own beverages

## SIGNATURE DRINKS

Three-Gallon Batches | Serves 64 Drinks | \$500 per batch

Ask about custom drink features

SIMPLE PEACH | Vodka, Peach Purée, Simple Syrup, and Lime Juice

RUDE COSMOPOLITAN | Tequila, Triple Sec, Cranberry Juice, and Lime Juice

RASPBERRY LIMONCELLO | Vodka, Limoncello, and Raspberry Purée

TUSCAN SUNRISE | Malibu Rum, Vodka, Pineapple Juice, and Orange Juice

## BARTENDER STAFFING

\$100 per bartender (first five hours)

\$25 each additional hour

**One bartender per 50 guests recommended**

# DINNER BUFFET

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" | \$52

### 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
- Chicken de Burgo
- Prime Rib Roast – Add \$12 per person

---

## 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

### 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 de Burgo | \$35

Grilled chicken breast with roasted garlic, basil, oregano, and cream sauce

#### Center-Cut Pork Chop | \$40

Center-cut pork chops stuffed with spinach, artichoke hearts, mozzarella cheese, 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.

#### Filet and Marinated Shrimp | \$55

6 oz. filet served with three jumbo grilled shrimp

#### Parmesan-Crusted Top Sirloin and Chicken de Burgo | \$49

Pan-seared chicken breast with de Burgo sauce and a 6 oz. top sirloin topped with Johnny's Parmesan-butter crust

#### Italian Duo | \$51

6 oz. top sirloin paired with a chicken breast stuffed with prosciutto and provolone cheese, baked in a light breadcrumb coating and finished with a vodka tomato cream sauce

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

- Garlic Mashed Potatoes
- Roasted Rosemary Potatoes
- Rice Pilaf
- Green Beans
- Mixed Vegetables

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

- Boursin Whipped Potatoes | \$5
- Cheesy Skillet Potatoes | \$3
- Dauphinoise Potatoes | \$5
- Bacon Wrapped Asparagus | \$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 \$10 | Half \$6

Cheesecake topped with chocolate ganache frosting, creamy caramel, and chopped pecans on a brownie crust

## **Tiramisu Cake** | Full \$10 | Half \$6

Ladyfingers dipped in coffee and rum, layered with mascarpone, amaretto, and whipped cream over a chocolate ganache pie crust dusted with cocoa

## **Limoncello Cake** | Full \$10 | Half \$6

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

## **Roasted Banana Cheesecake** | Full \$10 | Half \$6

Cheesecake topped with a banana brûlée and salted rum butterscotch on a graham cracker crust

## **Crème Brûlée** | Full \$10

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