



PRIVATE EVENTS MENU

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

Johnny's Italian Steakhouse
1300 River Drive, Moline, IL 61265 | 309.736.0100
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