

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 Bruschetta on Focaccia Croutons | 3.00
- Caprese Salad Skewers | \$3.00
- Shrimp Cocktail | \$4.75
- Deviled Eggs | \$3.25
- Salmon Canapes | \$4.00
- Italian Sub Tortilla Pinwheels | \$3.50
- Spinach Artichoke on Focaccia Croutons | \$3.25
- Fruit Kabob's with Honey Dipping Sauce | \$3.75
- Vegetable Pinwheels | \$3.00

HOT HORS D'OEUVRES

- Johnny's Italian Meatballs with Marinara | \$3.50
- Chicken de Burgo Skewers | \$3.25
- Italian Stuffed Mushrooms | \$4.00
- Mini Beef Wellingtons | \$4.50
- Shrimp Scampi Skewers | \$5.25
- De Burgo Skewers | \$4.50
- Filet de Burgo Skewers | \$5.00
- Crispy Asiago Asparagus with Garlic Aioli | \$4.50
- 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.

ARTISANAL CHEESES | \$14

Chef selection of artisanal cheeses, fruits, and crackers.

ANTIPASTO | \$18

Salami, prosciutto, cappocollo, pastrami, provolone, smoked gouda, Gorgonzola, balsamic grilled vegetables, and specialty olives with rustic Italian bread.

BEVERAGE OPTIONS

THE JOHNNY'S BAR

Includes:

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

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

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

BARTENDER STAFFING

\$100 per bartender (first five hours)
\$25 each additional hour

One bartender per 50 guests recommended

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

All Johnny's Boardroom Dinner options are served with our house salad and our own freshly baked focaccia bread.
All entrées are served with garlic mashed potatoes and chef's seasonal fresh vegetables unless noted otherwise.
All steaks are prepared medium.

DIRECTOR'S CUT | \$38 per guest

CHUBBY CUT TOP SIRLOIN WITH SHRIMP

A steakhouse classic, combining marbling, tenderness and flavor, served with sautéed shrimp.

FOUR CHEESE RAVIOLI & SHRIMP ROSA

Ravioli filled with a blend of cheeses, shrimp, and spicy Rosa Sauce.

CHICKEN PARMIGIANO

Chicken cutlet breaded in herbed focaccia crumbs, topped with marinara and mozzarella cheese.

CEDAR PLANK SALMON

Salmon roasted on a cedar plank and glazed with apricot butter.

MAESTRO'S CUT | \$56 per guest

CHAR-BROILED RIBEYE

Perfectly marbled steak for peak flavor.

STEAK DE BURGO

Our signature steak – beef tenderloin medallions with roasted garlic, basil, and oregano, served in a cream sauce.

VEAL SINATRA

Breaded veal with shrimp, crab meat, mushrooms, sun-dried tomatoes, basil, roasted garlic, and light cream sauce.

SCALLOPS, SHRIMP, & ARUGULA RISOTTO

Seared scallops, shrimp, lemon butter, cherry tomatoes, arugula, and shaved Asiago cheese, served over Parmesan cheese risotto.

PRODUCER'S CUT | \$46 per guest

PARMESAN-CRUSTED NEW YORK STRIP

Abundant marbling for full flavor, topped with Johnny's Parmesan-butter crust.

STEAK DIAVOLO

Top sirloin served with three jumbo shrimp, spicy tomato sauce, and balsamic drizzle.

TUSCAN CHICKEN

Chicken breast stuffed with prosciutto and provolone cheese, baked in a light bread-crumbs coating, and served with a vodka tomato cream sauce.

JOHNNY'S CHANEL NO. 5

Marilyn's Trademark! Blended cheese ravioli topped with lobster, shrimp, artichokes, prosciutto, spinach, and sun-dried tomatoes, served in a garlic cream sauce.

CHAIRMAN'S MENU | \$64 per guest

FILET MIGNON & MARINATED SHRIMP

Tender filet mignon and marinated shrimp with a red wine demi-reduction.

BONE-IN RIBEYE

Bone-in Ribeye with flavorful and tender with a perfect amount of marbling.

CRUSTED FILET & CHICKEN PARMESAN

Parmesan-crusting filet with a tender chicken parmigiano.

HALIBUT OSCAR

Roast halibut fillet prepared with a crab cake, asparagus, and bearnaise sauce.

DESSERTS | \$10 each

Preset or Displayed.

TURTLE CHEESECAKE, TIRAMISU, BANANA CHEESECAKE, RASPBERRY LIMONCELLO, CRÈME BRÛLÉE