



# Private Event Menus

2025

Johnny's Italian Steakhouse  
EAU CLAIRE, WI

**Disclaimers:** Menu prices are always subject to change. Contact our Sales Department for most recent pricing. Prices do not include 20% service charge or 5.5% Wisconsin sales tax.

**Catering and Delivery Costs:** Disposable utensils are included with every catering delivery. We do not provide tables, chairs, or plate ware. Catering and Delivery fees will vary depending on event location, size, and other service needs.

**General Food and Beverage Policies:** No food or drink will be permitted to be brought on property from an outside source by the Client with the exception of a wedding cake. All food and beverages provided must remain in the event space.

\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Any dietary modifications or requests may be discussed with our Sales team \*\*



## BANQUET MENU

### BREAKFAST SELECTIONS

### CONTINENTAL BREAKFASTS

Includes Coffee

#### PREMIUM - \$10

Juice (Apple/Orange/Cranberry)  
Sliced fresh fruits and berries  
Fresh baked muffins and assorted pastries  
Assorted flavored yogurts  
*Add granola - \$1*

#### HEALTHY CHOICE - \$12

Juice (Apple/Orange/Cranberry)  
Build-Your-Own parfait with house-made Granola  
Sliced fresh fruits and berries  
Bagels and English muffins with cream cheese,  
butter & jam  
Breakfast cereal bar

## PLATED BREAKFASTS

Breakfast entrees served with coffee  
10-person minimum

### **ALL AMERICAN - \$13**

Freshly scrambled eggs with smoked bacon, white toast, hash brown patty and garnished with fresh fruit.

### **CLASSIC EGGS BENEDICT - \$12**

Scrambled eggs, Canadian bacon, and hollandaise sauce atop a toasted English muffin with fresh fruit and home fries.

### **BISCUITS AND SAUSAGE GRAVY - \$11**

House made sausage gravy and buttermilk biscuits with fresh fruit and Applewood smoked bacon.  
Add scrambled eggs - \$3

### **STEAK AND EGGS - \$21**

6 oz. Certified Angus Beef Sirloin and scrambled eggs with Potatoes O'Brien and whole wheat toast.

## BYO BREAKFAST BUFFET

Buffets served with coffee

20-person minimum

Choose 5 - \$15

Choose 6 - \$17

Choose 7 - \$20

### BREAKFAST "SNACKS"

Fresh baked muffins and scones  
Assorted donuts  
Assorted pastries  
Racine kringle  
Buttermilk biscuits

### BREAKFAST SIDES

Fresh fruit and berries  
Potatoes O' Brien  
Hashbrown patties  
Crispy breakfast potatoes  
Applewood smoked bacon  
Pork sausage links

### CENTER PLATE

Scrambled eggs  
Belgian waffles  
French toast  
Biscuits and gravy

## BREAKFAST BUFFETS

Buffets served with coffee

20-person minimum

### NICE AND EASY - \$13

Fresh baked muffins and scones, sliced fresh fruit and berries, scrambled eggs, Potatoes O'Brien, Applewood smoked bacon.

### CAST AND CREW - \$16

Assorted Kringle, sliced fresh fruit and berries, scrambled eggs with peppers, onions and cheddar cheese, Applewood smoked bacon, cheesy hash browns, fresh baked buttermilk biscuits and homemade sausage gravy.

### THE CORSICAN - \$14

Assorted donuts, sliced fresh fruit and berries, French toast and maple syrup, scrambled eggs, Applewood smoked bacon, hash brown patties.

### THE ENTERTAINER - \$13

Belgian waffles and maple syrup, sliced fresh fruit and berries, scrambled eggs, Applewood smoked bacon and sausage links, hash brown patties.

## A LA CARTE BREAKFAST

6-person minimum

**ASSORTED FRESH BAKED MUFFINS** - \$3 each

**RACINE KRINGLES** - \$2.50 each (3 slices per person)

**DONUTS** - \$3 each

**CINNAMON ROLLS** - \$3 each

**HARD BOILED EGGS** - \$2 each

**WHOLE FRESH FRUIT** - \$2 each

**ASSORTED FLAVORED YOGURTS** - \$2 each

**VARIETY OF BAGELS WITH CREAM CHEESE** - \$2 each

**ASSORTED GRANOLA BARS** - \$2 each

**BUILD-YOUR-OWN YOGURT PARFAIT** - \$5 per guest

**SLICED FRESH FRUIT AND BERRIES** - \$3 per person

**ASSORTED PASTRIES** - \$3 each

**HOUSE-MADE BANANA BREAD** - \$24 per loaf, serves 8-12

**INDIVIDUAL CEREALS** - \$4 each

## BREAKS

10-person minimum

### **MEDITERRANEAN BREAK - \$13**

Roasted red pepper hummus, fresh cucumber salad, honey whipped feta dip, pita chips, and sliced bell peppers.

### **SOUTHWEST BREAK - \$10**

Tortilla chips, fire roasted tomato salsa, guacamole, jalapeno queso.

### **SALTY AND SWEET BREAK - \$9**

Fresh baked assorted cookies, pretzels, caramel corn, party mix.

### **HEALTHY CHOICE BREAK - \$9**

Assorted flavored yogurts, whole fresh fruit, fresh cut vegetables with ranch, granola bars.

## A LA CARTE BREAKS

6-person minimum

**CRACKER JACKS** - \$2.50 each

**ASSORTED FRESH BAKED COOKIES** - \$2.50 each

**ASSORTED DESSERT BARS** - \$3 each

**FRESH CUT ASSORTED VEGETABLES WITH RANCH** - \$3 each

**ICED CHOCOLATE BROWNIES** - \$3 each

**WHOLE FRESH FRUIT** - \$2 each

**SLICED FRESH FRUIT AND BERRIES** - \$3 per person

**CHIPS AND SALSA** - \$3 per person

**PARTY MIX** - \$28 per pound (serves 12)

**MIXED NUTS** - \$28 per pound (serves 12)

**SOFT PRETZELS WITH CHEESE SAUCE AND**

**WHOLE GRAIN MUSTARD** - \$3 each

## LUNCH SELECTIONS

### SANDWICHES

All Sandwiches served with Johnny's kettle chips.

#### COLD SANDWICHES

##### **CHICKEN SALAD SANDWICH - \$13**

Chicken breast, cranberries, apples, and pecans with sliced tomato and lettuce on sourdough.

##### **JOHNNY'S CLUB - \$15**

Smoked ham and turkey, provolone and cheddar cheese, mayonnaise, bacon, lettuce and tomato served on multi-grain.

##### **THE JOHNNY WRAP - \$14**

Grilled chicken breast and diced tomato topped with Johnny's own Caesar salad and crisp prosciutto wrapped in an herb tortilla.

##### **ITALIAN - \$14**

Ham, salami, and provolone cheese with lettuce, tomato, oil and vinegar, dusted with basil and oregano, on sourdough.

##### **HAM STACKER - \$12**

Smoked ham, sharp cheddar cheese, leafy greens, tomatoes and mayonnaise on a ciabatta bun.

##### **SHAVED TURKEY - \$12**

Shaved turkey breast with herb mayonnaise, fresh greens, tomato and Swiss cheese served on multi-grain.

## HOT SANDWICHES

### PRIME RIB - \$17

Slow roasted prime rib, horseradish aioli, arugula and melted Swiss cheese on toasted sourdough.

### REUBEN - \$14

Shaved pastrami, Swiss cheese, sauerkraut and Thousand Island dressing on grilled marble rye.

### TURKEY, AVOCADO, BACON - \$14

Smoked turkey, fresh sliced avocado, bacon, Swiss cheese, herb mayonnaise, and lettuce on sourdough.

### STEAKHOUSE MELT - \$14

Grilled chicken breast, thick cut bacon, house made steakhouse sauce, sliced tomato, Swiss & cheddar cheese on Texas toast.

### HOT HAM AND CHEESE - \$12

Hot ham and melted cheddar cheese, mayonnaise and tomato, served on a toasted ciabatta bun.

### CAPRESE SLIDER - \$13

Seasoned Roma tomatoes, focaccia bread, basil pesto, fresh buffalo mozzarella, torn basil and finished with a balsamic reduction.

## VEGAN AND GLUTEN FREE OPTIONS

All vegan and gluten free options include a house salad.

### SOUTHWEST QUINOA SKILLET - \$18

Fresh peppers, onions, tomatoes, corn, avocado, and spices tossed with hearty red quinoa. (V/GF)

### LENTIL RAGU - \$20

Stewed vegan lentils with tomatoes, mushrooms, onions, aromatics tossed with gluten free fusilli pasta. (V/GF)

### BUCATINI ALLA GENOVESE - \$20

Semolina bucatini, vegan pesto, fresh cherry tomatoes, asparagus, garlic, lemon, red pepper flakes. (V)

### IMPOSSIBLE BURGER - \$16

Plant based burger, grilled, sliced pepperoncini, lettuce, tomato, onion, brioche bun. (V)

## ENTRÉE SALADS

All Salads include fresh baked focaccia bread.

### CLASSIC CAESAR SALAD - \$14

Crisp romaine, homemade Caesar, croutons and parmesan cheese.

*Add garlic shrimp - \$7*

*Add grilled chicken - \$8*

*Add salmon fillet - \$9*

### WARM GOAT CHEESE SALAD - \$16

Pecan crusted goat cheese with sliced apples and julienne carrots lying over a bed of fresh greens with gorgonzola cheese and a balsamic vinaigrette dressing.

### ICEBERG WEDGE SALAD - \$15

Iceberg wedge topped with gorgonzola dressing, diced red onions, cherry tomatoes, bacon bits, gorgonzola cheese, & sliced pepperoncini.

### STRAWBERRY FETA SALAD - \$15

Baby spinach, strawberries, red onion, cherry tomatoes, candied pecans, feta cheese, and a house made balsamic vinaigrette.

### SALMON SALAD - \$19

Fresh Atlantic seared salmon, balsamic vinaigrette, spring greens, bruschetta tomatoes, red onions, parmesan cheese, crostini and whipped goat cheese.

### STEAK TRIBUTE SALAD - \$18

Grilled 6 oz. Certified Angus Beef sirloin steak, bistro greens, gorgonzola cheese, Roma tomato, bacon, red onions and Johnny's tribute dressing.

### WALDORF SALAD - \$13

Hearty spring mix, multi-colored apples, gorgonzola cheese, & sweet toasted pecans with Johnny's Waldorf dressing.

## PLATED LUNCHES

All Plated Lunches include a house salad and fresh baked focaccia bread  
10-person minimum

### PASTA

#### FETTUCCINE MINELLI - \$19

Fettuccini noodles tossed in Johnny's house-made garlic cream sauce.

*Add garlic shrimp - \$7*

*Add grilled chicken - \$8*

#### FOUR CHEESE BASIL RAVIOLI - \$17

Four cheese stuffed ravioli tossed with a basil pesto lying over Johnny's marinara sauce and topped with shredded parmesan cheese.

#### BUCATINI & MEATBALLS - \$21

Bucatini noodles with our signature marinara sauce & house-made meatballs

*Without Meatballs - \$16*

#### RAVIOLI SHRIMP ROSA - \$24

Four cheese stuffed ravioli with a tangy shrimp Rosa sauce.

*Without shrimp - \$17*

### SEAFOOD

*\*Comes with choice of two sides.*

#### PARMESAN TILAPIA - \$22

6oz. tilapia, parmesan herb crust, roasted tomato couscous, and mixed vegetables.

#### SALMON PICCATA - \$18

Petite Atlantic salmon fillet, oven roasted & topped with lemon, capers, onion, white wine, butter sauce, served with broccolini.

### CHICKEN - \$27

*\*Comes with choice of two sides.*

**PICATTA** - lemon, onion, caper, wine, butter sauce

**PROSCIUTTO** - with sun-dried tomato cream sauce

**MADEIRA** - with provolone, asparagus, mushrooms and Madeira wine sauce

**PARMIGIANO** - breaded, topped with marinara and mozzarella

### MEAT

*\*Comes with choice of two sides.*

#### CERTIFIED ANGUS BEEF SIRLOIN - \$25

6 oz. Certified Angus Beef sirloin prepared medium lying over a rich demi-glace

*Upgrade to 9 oz. sirloin - \$33*

#### HAND CUT RIBEYE - \$50

14 oz. Charbroiled ribeye prepared medium.

#### SPICE RUBBED PORK CHOP - \$22

Spice rubbed char-broiled 7 oz. pork chop served with an apple cider jus

*Twin Pork Chops - \$28*

#### FILET MIGNON BEEF TIPS - \$19

Smothered filet mignon beef tips served with garlic whipped potatoes. \*can add additional side, \$3

#### FILET MIGNON - \$44

6 oz. center cut tenderloin of beef prepared medium lying over a rich demi-glace.

*Choose One Vegetable:* Mixed fresh vegetables, steamed buttered broccoli, or lemon garlic green beans

*Upgrade for \$2:* Broiled asparagus, roasted bacon Brussel sprouts, garlic broccolini

*Choose One Starch:* Garlic mashed potatoes, pasta marinara, garlic roasted baby red potatoes, wild rice blend, French fries

*Upgrade for \$2:* Spinach potatoes, Parmesan pesto potatoes, Gnocchi rosa

## LUNCHEON BUFFETS

20-person minimum

### THE DIRECTOR - \$20

Mediterranean pasta salad  
Sliced fresh fruit and berries  
Shaved ham, smoked turkey, and pastrami  
Sliced wheat, white and sourdough bread  
Lettuce, tomato and red onion  
Sliced Swiss, cheddar and provolone  
Spicy whole grain mustard, yellow mustard, mayonnaise  
Homemade kettle chips

### PITMASTERS BBQ - \$22

Sliced fresh fruit and berries  
Pulled pork sandwiches  
BBQ grilled chicken breast  
Baked beans  
Potato salad  
Creamy coleslaw  
Homemade kettle chips

### THE FINAL CUT - \$22

Caesar salad  
Sliced fresh fruit and berries  
Cavatappi Minelli with garlic chicken  
Spaghetti and meatballs  
Tortellini with sun-dried tomato vodka cream sauce  
Focaccia bread

### BYO SALAD BAR - \$17

Hearty spring mix or chopped romaine.

Herb croutons  
Focaccia bread

**Choose 3:** House balsamic vinaigrette, Caesar dressing, Buttermilk ranch, French, Blue cheese, Thousand island.

**Choose 5:** Diced tomatoes, Black Olives, Red onions, Cherry tomatoes, Pepperoncini, Diced ham, Diced Chicken, Bacon bits, Cheddar, Parmesan, Asiago, Blue cheese.

### TOUR OF ITALY - \$26

Caesar salad  
Fresh fruit and berries  
Focaccia bread  
**Choose 1:** Mixed fresh vegetables, Lemon garlic green beans  
**Choose 1:** Roasted Red Potatoes, Garlic Mashed Potatoes, Parmesan Pesto Potatoes  
**Choose 2:** Garlic cream minelli with chicken, baked lasagna, Chicken parmesan, Chicken piccata, Andy's cavatappi, Tortellini rosa, Linguine basilica with chicken.

### THE CONDUCTOR - \$21

House salad  
Tenderloin beef tips  
Marinated grilled chicken with linguine basilica.  
Garlic whipped potatoes  
Mixed fresh vegetables  
Focaccia bread

### STANDING OVATION - \$29

Caesar salad  
Sliced fresh fruit and berries  
Creamy mushroom herb chicken  
Roasted salmon with lemon butter  
Wild rice blend  
Parmesan pesto potatoes  
Steamed broccoli  
Focaccia bread

## DINNER SELECTIONS

### PLATED DINNERS

All Plated Dinners include a house salad and fresh baked focaccia bread

#### PASTA

##### COLOSSAL SHRIMP SCAMPI - \$30

Jumbo shrimp, fresh lemon, butter and cherry tomatoes served on a bed of linguine

##### VODKA TORTELLINI - \$18

Four cheese stuffed tortellini with roasted tomato vodka sauce.

##### RAVIOLI SHRIMP ROSA - \$24

Four cheese stuffed ravioli with a tangy shrimp Rosa sauce.

*Without shrimp - \$17*

#### SEAFOOD

*\*Comes with choice of two sides.*

##### CEDAR PLANKED

##### SALMON - \$34

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

##### PECAN CRUSTED WALLEYE - \$33

Crusted walleye filet topped with bruschetta tomatoes.

##### BLACKENED SALMON - \$33

7 oz. Atlantic salmon roasted with a blend of spices.

##### PARMESAN TILAPIA - \$22

6 oz. tilapia, parmesan herb crust, roasted tomato couscous, and mixed vegetables.

#### MEAT

*\*Comes with choice of two sides.*

##### PARMESAN CRUSTED NY STRIP - \$43

14 oz. Char-broiled New York Strip prepared medium with a rich parmesan crust.

##### FILET MIGNON - \$44

6 oz. center cut tenderloin of beef prepared medium.

##### HAND CUT RIBEYE - \$50

14 oz. Ribeye prepared medium lying over demi-glace.

##### SPICE RUBBED PORK CHOP - \$22

Spice rubbed char-broiled 7 oz. pork chop served with an apple cider jus.

*Twin Pork Chops - \$28*

##### CERTIFIED ANGUS BEEF SIRLOIN - \$25

6 oz. CAB sirloin prepared medium lying over demi-glace.

*Upgrade to 9 oz. sirloin - \$33*

#### CHICKEN

*\*Comes with choice of two sides.*

##### PICCATA- lemon, wine, butter sauce

##### PROSCIUTTO- with sun-dried tomato cream sauce

##### MADEIRA- with provolone and Madeira wine sauce

**PARMIGIANO**- breaded, topped with marinara and mozzarella

*Choose One Vegetable:* Mixed fresh vegetables, steamed buttered broccoli, or lemon garlic green beans

*Upgrade for \$2:* Broiled asparagus, Roasted bacon Brussel sprouts, Garlic broccolini

*Choose One Starch:* Garlic mashed potatoes, Pasta marinara, Roasted baby red potatoes, Wild rice blend, Roasted parmesan fingerling potatoes.

*Upgrade for \$2:* Creamed spinach potatoes, Herb scalloped potatoes, Gnocchi rosa

## VEGAN AND GLUTEN FREE OPTIONS

All vegan and gluten free options include a house salad.

### SOUTHWEST QUINOA SKILLET - \$18

Fresh peppers, onions, tomatoes, corn, avocado, and spices tossed with hearty red quinoa. **(V/GF)**

### LENTIL RAGU - \$20

Stewed vegan lentils with tomatoes, mushrooms, onions, aromatics tossed with gluten free fusilli pasta. **(V/GF)**

### BUCATINI ALLA GENOVESE - \$20

Semolina bucatini, vegan pesto, fresh cherry tomatoes, asparagus, garlic, lemon, red pepper flakes. **(V)**

### IMPOSSIBLE BURGER - \$16

Plant based burger, grilled, sliced pepperoncini, lettuce, tomato, onion, brioche bun. **(V)**

## CARVED MEATS

All items below require a notice of 2 weeks.

### APPLE BOURBON BONE-IN HAM - \$180

*Add flame roasted apples, bourbon sauce and house buttermilk biscuits - \$55*  
-Serves approx. 50 people.

### HERB ROASTED BEEF SIRLOIN - \$340

Served with a house made au jus, horseradish sauce and rolls.  
-Serves approx. 50 people.

### ROSEMARY ROAST TURKEY BREAST - \$175

*Add orange cranberry relish, whole grain mustard, mayonnaise, and Kings Hawaiian rolls - \$65*  
-Serves approx. 30 people.

### SLOW ROASTED PRIME RIB – *Market Price*

Whole prime rib roast served with au jus and horseradish sauce.  
-Serves approx. 40 people.

## DINNER BUFFETS

Each Dinner Buffet includes fresh baked focaccia bread & coffee.  
20-person minimum

### IT'S SHOWTIME - \$22

House salad  
Sliced fresh fruit and berries  
Chicken Piccata  
Smothered beef tenderloin and portabella tips  
Chef Andy's vegetarian home-style Cavatappi  
Garlic whipped potatoes  
Steamed broccoli

### BREAK A LEG - \$27

Caesar salad  
Sliced fresh fruit and berries  
Grilled pork chops with cabernet demi-glace  
Chicken Parmigiano  
Vegetarian lasagna  
Creamed spinach potatoes  
Roasted bacon Brussel sprouts

### LIGHTS, CAMERA, ACTION - \$29

Caesar salad  
Sliced fresh fruit and berries  
Creamy mushroom herb chicken  
Roasted salmon with lemon butter  
Wild rice blend  
Parmesan pesto potatoes  
Steamed broccoli  
Focaccia bread

### FIESTA - \$20

Corn and flour tortillas  
Shredded chicken and ground beef  
Sour cream, onion, cheese, tomatoes,  
Lettuce, salsa, cilantro  
Street corn salad  
Tortilla chips

### IT'S A WRAP - \$40

Caesar salad  
Sliced fresh fruit and berries  
Fresh assorted vegetables with ranch  
Chef carved prime rib of beef with  
horseradish sauce  
Chicken Madeira  
Four cheese ravioli with tangy Rosa sauce  
Herb scalloped potatoes  
Broiled asparagus

### THE CONDUCTOR - \$21

House Salad  
Tenderloin beef tips  
Marinated grilled chicken with linguine  
basilica.  
Garlic whipped potatoes  
Mixed fresh vegetables  
Focaccia bread, olive oil and  
parmesan cheese

### TOUR OF JOHNNY'S - \$27

House salad with assorted dressings or  
Fresh fruit and berries  
Focaccia bread, olive oil, and parmesan  
**Choose 1:** Mixed fresh vegetables, steamed  
buttered broccoli, or lemon garlic green  
beans  
**Choose 1:** Garlic mashed potatoes, pasta  
marinara, garlic roasted baby red potatoes,  
parmesan pesto potatoes, wild rice blend,  
roasted parmesan fingerling potatoes  
**Choose 2:** Beef tenderloin tips, Gnocchi  
Rosa, Teriyaki Salmon, Creamy mushroom  
herb chicken, Garlic cream Minelli with  
chicken, baked Lasagna,  
Chicken parmigiano.

## LATE NIGHT SNACKS

Offered after 9 pm

20-person minimum

### JOHNNY'S SAUSAGE BREAD

Home-baked bread stuffed with sausage, onion, mozzarella and Colby cheese, with marinara sauce.

50 pieces - \$80

### CHICKEN WINGS

*Choices: Honey BBQ, Buffalo, Korean BBQ, Parmesan garlic, Teriyaki, Johnny's dry rub.*

25 pieces - \$50

### CHIPS, SALSA, & GUACAMOLE

Fresh tortilla chips, fire roasted tomato salsa, Guacamole.

(Serves approx. 25 guests) - \$40

### SOFT PRETZELS

Served with cheese sauce and whole grain mustard.

25 pieces - \$75

### CHEF'S HOMEMADE SHEET PIZZAS

*Choices: Pepperoni, Sausage, Cheese, Margherita, Supreme (No Meat)*

1 tray (serves approx. 25 guests) - \$50

## CHILDREN'S MENU

All Children's Menu items are served with fresh fruit and milk

CHICKEN FINGERS AND FRIES - \$7

MAC N' CHEESE - \$6

BUCATINI & MARANARA SAUCE - \$6

CORN DOGS AND FRIES - \$8

## APPETIZER SELECTIONS

### CHILLED HORS D'OEUVRES

#### ARTISAN CHEESE BOARD

Served with crackers.

Serves 25 - \$125

#### FRESH ASSORTED VEGETABLES

Served with ranch.

Serves 25 - \$60

#### MIDWEST MEAT & CHEESE BOARD

Served with crackers.

Wisconsin cheddar, Colby jack, Pepper jack

Salami, Summer sausage, prosciutto

Serves 25 - \$115

#### CHARCUTERIE BOARD

Served with crackers.

Assorted cheeses, artisan cured meats,

artichokes and marinated olive, crackers.

Serves 25 - \$140

#### FRESH SLICED FRUIT AND BERRIES

Serves 25 - \$65

#### FILET MIGNON

With caramelized onion relish, and  
horseradish sauce on a baguette.

25 pieces - \$225

#### CHICKEN SALAD SLIDERS

On toasted rye, crisp onion, aromatic sauce,  
cranberries, apples, and toasted pecans.

25 pieces - \$85

#### HUMMUS

Roasted garlic and pepper house made  
hummus served chilled with crisp pita chips  
Serves 25 - \$85

#### SHRIMP COCKTAIL

50 pieces - \$115

#### JOHNNY'S BRUSCHETTA

50 pieces - \$65

#### HOUSE SMOKED SALMON SPREAD

Aromatic and tangy house-made smoked  
salmon spread over grilled baguette with olive  
oil and sea salt.

50 pieces - \$105

#### CAPRESE SALAD SKEWERS

50 skewers - \$75

#### SEASONAL FRUIT TARTLETS

Petite tartlets with assorted fruit filling

50 pieces - \$115

#### DEVILED EGGS

50 pieces - \$75

#### CALIFORNIA ROLLS

With sesame wasabi dipping sauce.

50 pieces - \$150

#### ELOTE DIP

Mexican street corn, cilantro, red onion, lime  
crema, chili powder, cotija cheese, fresh  
tortilla chips.

Serves 25 - \$70

#### HONEY WHIPPED FETA

Feta whipped with honey, cream cheese,  
garlic, green onion, herbs, pistachios, & black  
pepper. Served with pita chips.

Serves 25 - \$115

## HOT HORS D'OEUVRES

### SPINACH ARTICHOKE DIP

Served with Pita chips.

Serves 25 - \$80

### BACON WRAPPED SEA SCALLOPS

Prepared with a lemon butter.

25 pieces - \$135

### COCONUT SHRIMP

Served with mango salsa.

25 pieces - \$95

### CRAB RANGOON

Served with sweet and sour sauce.

25 pieces - \$95

### CHICKEN WINGS

*Choices: Honey BBQ, Buffalo, Korean BBQ, Parmesan garlic, Teriyaki, Johnny's Dry rub.*

25 pieces - \$75

### WHITE CHEDDAR CHEESE CURDS

Served with marinara and ranch.

Serves 25 - \$80

### BACON WRAPPED CHICKEN

Applewood smoked, with a BBQ glaze.

25 pieces - \$80

### QUESADILLAS

Fajita vegetables

25 pieces - \$75

Chicken tinga

25 pieces - \$85

Cheese blend

25 pieces - \$65

### EGG ROLLS

Served with soy sauce and sweet chili sauce.

25 pieces - \$75

### SAUSAGE BREAD

With marinara and Johnny's Dipping Sauce

50 pieces - \$80

### PORK POT STICKERS

Served with soy sauce.

50 pieces - \$100

### PROSCIUTTO WRAPPED SHRIMP

Served with chimichurri.

50 pieces - \$150

### TERIYAKI CHICKEN SKEWERS

Teriyaki glazed chicken breast, green onion, and sesame seeds.

50 pieces - \$115

### JOHNNY'S MEATBALLS

*Choices: BBQ, Italian, Swedish, Korean*

50 pieces - \$115

### ARANCINI

Cheese stuffed risotto, fried golden brown and served with Romesco sauce.

50 pieces - \$100

### RuMAKI

Bacon wrapped, glazed water chestnuts.

50 pieces - \$150

### CRAB CAKES

Served with bruschetta and remoulade.

25 pieces - \$125

### JOHNNY'S STUFFED MUSHROOM CAPS

Italian sausage stuffed mushroom caps with melted mozzarella cheese.

50 pieces - \$115

## DESSERT SELECTIONS

**SEASONAL DESSERT OFFERING** - \$12 full slice | \$6 half slice

**TURTLE CHEESECAKE** - \$10 full slice | \$5 half slice

Cheesecake topped with chocolate ganache frosting, creamy caramel and chopped pecans.

**LIMONCELLO CAKE** - \$10 full slice | \$5 half slice

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

**ROASTED BANANA CHEESECAKE** - \$10 full slice | \$5 half slice

Topped with brûlée of fresh banana and a salted rum butterscotch.

**STRAWBERRY SHORTCAKE** - \$10 full slice | \$5 half slice

Vanilla cake layered with macerated strawberries and sweet cream. Topped with fresh strawberries, powdered sugar, and house made whipped cream.

**ASSORTED DESSERT BARS** - \$36 per dozen

**ASSORTED FRESH BAKED COOKIES** - \$30 per dozen

**ICED CHOCOLATE BROWNIES** - \$36 per dozen

**MINI CHEESECAKE SHOOTERS** - \$45 per dozen

**ASSORTED CUPCAKES** - \$36 per dozen

Lemon blueberry, red velvet, chocolate peanut butter, honey pistachio, Vanilla or chocolate cake with either vanilla or chocolate frosting.

*Minimum of 12 per flavor.*

**OLSON'S ICE CREAM (Locally Produced)** - \$4

Vanilla bean with chocolate and caramel toppings.

**GF/DF CHEF'S CHOICE SORBET** - \$4

**BYO ICE CREAM SUNDAE BAR** - \$75 per 25 sundaes

Locally produced Olson's ice cream, chocolate sauce, caramel, sprinkles, chocolate chips, candied pecans, whipped cream.

*Flavor Options: (1 Flavor per 25 sundaes)*

*Vanilla, Chocolate, Strawberry, Cookies & Cream*

## BEVERAGES

### COFFEE

Regular or Decaffeinated - \$24 Per Gallon

### JUICE OR MILK

\$11 Per Half Gallon

### PUNCH

\$24 Per Gallon

### CANNED SODA OR BOTTLED WATER

\$2.50 Each

### ICED TEA OR LEMONADE

\$20 Per Gallon

## BANQUET BAR SELECTIONS

### LIQUORS

Lists are not all inclusive.

Prices range from \$5.50 to \$8.00

Titos Vodka

Grey Goose Vodka

Wheatley Vodka

Jack Daniels Whiskey

Crown Royal Whiskey

Windsor Whiskey

Southern Comfort

Maker's Mark Bourbon

Buffalo Trace Bourbon

Captain Morgan Rum

Malibu Rum

Korbel Brandy

Bombay Sapphire Gin

Dewar's Scotch

Patron Silver Tequila

Bailey's Irish Cream

Kahlua Coffee Liqueur

### WINE

Lists are not all inclusive.

Prices range from \$8.00 to \$12.00

Cabernet Sauvignon

Merlot

Pinot Noir

Chardonnay

Pinot Grigio

Riesling

Moscato

## BOTTLED BEER

Lists are not all inclusive.  
Prices range from \$3.79 to \$5.99

Miller Lite / Coors Light / Bud Light  
Busch Light / Leinie's Honey Weiss  
Spotted Cow / Corona  
Lagunitas IPA  
Michelob Ultra  
Clausthaler (N/A)

## HALF BARREL BEER SELECTIONS

Lists are not all inclusive.

**PREMIUM - \$275.00**  
Blue Moon – Belgian Wheat  
Lucette – Farmer's Daughter Blonde Ale  
Leinenkugel's Honey Weiss  
Leinenkugel's Summer Shandy  
(Seasonal)  
New Glarus Spotted Cow  
New Glarus Moon Man Pale Ale  
Samuel Adams Boston Lager

**DOMESTICS - \$255.00**  
Bud Light  
Busch Light  
Budweiser  
Coors Light  
Leinenkugel's Original  
Michelob Golden Light  
Michelob Ultra Light  
Miller High Life  
Miller Lite

**IMPORT - \$285.00**  
Amstel Light  
Bass Pale Ale  
Dos Equis Amber Lager  
Heineken Lager  
Stella Artois



## CATERING MENU

### BREAKFAST SELECTIONS

#### CONTINENTAL BREAKFASTS

##### PREMIUM - \$10

Juice (Apple/Orange/Cranberry)  
Sliced fresh fruits and berries  
Fresh baked muffins and assorted pastries  
Assorted flavored yogurts  
*Add granola - \$1*

##### HEALTHY CHOICE - \$12

Juice (Apple/Orange/Cranberry)  
Build-Your-Own parfait with house-made Granola  
Sliced fresh fruits and berries  
Bagels and English muffins with cream cheese,  
butter & jam  
Breakfast cereal bar

#### BREAKFAST BUFFETS

25-person minimum

##### NICE AND EASY - \$12

Fresh baked muffins and scones, sliced fresh fruit and berries, scrambled eggs, Potatoes O'Brien, Applewood smoked bacon.

##### CAST AND CREW - \$14

Raspberry Kringle, sliced fresh fruit and berries, scrambled eggs with peppers, onions and melted cheese, Applewood smoked bacon, cheesy crispy hash browns, fresh baked buttermilk biscuits and homemade sausage gravy.

##### THE CORSICAN - \$14

Assorted donuts, sliced fresh fruit and berries, French toast and maple syrup, Scrambled eggs, sausage and pepper scramble, hash brown patties.

##### THE ENTERTAINER - \$13

Belgian waffles and maple syrup, sliced fresh fruit and berries, scrambled eggs, Applewood smoked bacon and sausage links, hash brown patties.

## BYO BREAKFAST BUFFET

25-person minimum

**Choose 5 - \$14**

### **BREAKFAST "SNACKS"**

Fresh baked muffins and scones  
Assorted donuts  
Assorted pastries  
Racine kringle  
Buttermilk biscuits

**Choose 6 - \$16**

**Choose 7 - \$18**

### **CENTER PLATE**

Scrambled eggs  
Belgian waffles  
French toast  
Biscuits and gravy

### **BREAKFAST SIDES**

Fresh fruit and berries  
Potatoes O' Brien  
Hashbrown patties  
Crispy breakfast potatoes  
Applewood smoked bacon  
Pork sausage links

## A LA CARTE BREAKFAST

**ASSORTED FRESH BAKED MUFFINS** - \$3 each

**RACINE KRINGLES** - \$2.50 each

**DONUTS** - \$3 each

**CINNAMON ROLLS** - \$3 each

**HARD BOILED EGGS** - \$2 each

**WHOLE FRESH FRUIT** - \$2 each

**ASSORTED FLAVORED YOGURTS** - \$2 each

**VARIETY OF BAGELS WITH CREAM CHEESE** - \$2 each

**BUILD-YOUR-OWN YOGURT PARFAIT** - \$5 per guest

**SLICED FRESH FRUIT AND BERRIES** - \$3 per person

**ASSORTED PASTRIES** - \$3 each **HOUSE-MADE BANANA BREAD** - \$24 per loaf, serves 8 - 12 people

## BREAK SELECTIONS

### BREAKS

10-person minimum

#### **SOUTHWESTERN BREAK - \$10**

Chips and fire roasted tomato salsa, guacamole, cowboy caviar, jalapeno queso.

#### **SALTY AND SWEET BREAK - \$9**

Fresh baked assorted cookies, pretzels, Cracker Jacks, party mix.

#### **MEDITERRANEAN BREAK - \$13**

Roasted red pepper hummus, fresh cucumber salad, honey whipped feta dip, pita chips, and sliced bell peppers.

#### **HEALTHY CHOICE BREAK - \$9**

Assorted flavored yogurts, whole fresh fruit, fresh cut vegetables with ranch, granola bars.

### A LA CARTE BREAKS

**CRACKER JACKS - \$2.50 each**

**ASSORTED FRESH BAKED COOKIES - \$2.50 each**

**ASSORTED DESSERT BARS- \$3 each**

**FRESH CUT ASSORTED VEGETABLES WITH RANCH - \$3 each**

**ICED CHOCOLATE BROWNIES - \$3 each**

**WHOLE FRESH FRUIT - \$2 each**

**SLICED FRESH FRUIT AND BERRIES - \$3 per person**

**CHIPS AND SALSA - \$3 per person**

**PARTY MIX - \$28 per pound (serves 12)**

**MIXED NUTS - \$28 per pound (serves 12)**

**SOFT PRETZELS WITH CHEESE SAUCE AND**

**WHOLE GRAIN MUSTARD - \$3 each**

## LUNCH SELECTIONS

### SANDWICHES

All Sandwiches served with Johnny's kettle chips.

#### CHICKEN SALAD SANDWICH - \$13

Chicken breast, cranberries, apples, and pecans with sliced tomato and lettuce on sourdough.

#### JOHNNY'S CLUB - \$15

Smoked ham and turkey, provolone and cheddar cheese, mayonnaise, bacon, lettuce and tomato served on multi-grain.

#### ITALIAN - \$14

Ham, salami, and provolone cheese with lettuce, tomato, oil and vinegar, dusted with basil and oregano on sourdough

#### HAM STACKER - \$12

Smoked ham, sharp cheddar cheese, leafy tomatoes and mayonnaise on a ciabatta bun.

#### SHAVED TURKEY - \$12

Shaved turkey breast with herb mayonnaise, fresh greens, tomato and Swiss cheese served on multi-grain.

### VEGAN AND GLUTEN FREE OPTIONS

All vegan and gluten free options include a house salad.

#### SOUTHWEST QUINOA SKILLET - \$18

Fresh peppers, onions, tomatoes, corn, avocado, and spices tossed with hearty red quinoa. **(V/GF)**

#### BUCATINI ALLA GENOVESE - \$20

Semolina bucatini, vegan pesto, fresh cherry tomatoes, asparagus, garlic, lemon, red pepper flakes. **(V)**

#### LENTIL RAGU - \$20

Stewed vegan lentils with tomatoes, mushrooms, onions, aromatics tossed with gluten free fusilli pasta. **(V/GF)**

## LUNCHEON BUFFETS

25-person minimum

### THE DIRECTOR - \$20

Mediterranean pasta salad  
Sliced fresh fruit and berries  
Shaved ham, smoked turkey, and pastrami  
Sliced wheat, white and sourdough bread  
Lettuce, tomato and red onion  
Sliced Swiss, cheddar and provolone  
Spicy whole grain mustard, yellow mustard, mayonnaise  
Homemade kettle chips

### PITMASTERS BBQ - \$22

Sliced fresh fruit and berries  
Pulled pork sandwiches  
BBQ grilled chicken breast  
Baked beans  
Potato salad  
Creamy coleslaw  
Homemade kettle chips

### THE FINAL CUT - \$22

Caesar salad  
Sliced fresh fruit and berries  
Cavatappi Minelli with garlic chicken  
Spaghetti and meatballs  
Tortellini with sun-dried tomato vodka cream sauce  
Focaccia bread

### BYO SALAD BAR - \$17

Hearty spring mix or chopped romaine.  
Herb croutons  
Focaccia bread

**Choose 3:** House balsamic vinaigrette, Caesar dressing, Buttermilk ranch, French, Blue cheese, Thousand island.

**Choose 5:** Diced tomatoes, Black Olives, Red onions, Cherry tomatoes, Pepperoncini, Diced ham, Diced Chicken, Bacon bits, Cheddar, Parmesan, Asiago, Blue cheese.

### TOUR OF ITALY - \$26

Caesar salad  
Fresh fruit and berries  
Focaccia bread  
**Choose 1:** Mixed fresh vegetables, Lemon garlic green beans  
**Choose 1:** Roasted Red Potatoes, Garlic Mashed Potatoes, Parmesan Pesto Potatoes  
**Choose 2:** Garlic cream minelli with chicken, baked lasagna, Chicken parmesan, Chicken piccata, Andy's cavatappi, Tortellini rosa, Linguine basilica with chicken.

### THE CONDUCTOR - \$21

House salad  
Tenderloin beef tips  
Marinated grilled chicken with linguine basilica.  
Garlic whipped potatoes  
Mixed fresh vegetables  
Focaccia bread

### STANDING OVATION - \$29

Caesar salad  
Sliced fresh fruit and berries  
Creamy mushroom herb chicken  
Roasted salmon with lemon butter  
Wild rice blend  
Parmesan pesto potatoes  
Steamed broccoli  
Focaccia bread

## DINNER BUFFETS

Each Dinner Buffet includes focaccia bread.  
25-person minimum

### IT'S SHOWTIME - \$22

House salad  
Sliced fresh fruit and berries  
Chicken Piccata  
Smothered beef tenderloin and portabella tips  
Chef Andy's vegetarian home-style Cavatappi  
Garlic whipped potatoes  
Steamed broccoli

### BREAK A LEG - \$27

Caesar salad  
Sliced fresh fruit and berries  
Grilled pork chops with cabernet demi-glace  
Chicken Parmigiano  
Vegetarian lasagna  
Creamed spinach potatoes  
Roasted bacon Brussel sprouts

### LIGHTS, CAMERA, ACTION - \$29

Caesar salad  
Sliced fresh fruit and berries  
Creamy mushroom herb chicken  
Roasted salmon with lemon butter  
Wild rice blend  
Parmesan pesto potatoes  
Steamed broccoli  
Focaccia bread

### FIESTA - \$20

Corn and flour tortillas  
Shredded chicken and ground beef  
Sour cream, onion, cheese, tomatoes,  
Lettuce, salsa, cilantro  
Street corn salad  
Tortilla chips

### THE CONDUCTOR - \$21

House Salad  
Tenderloin beef tips  
Marinated grilled chicken with linguine  
basilica.  
Garlic whipped potatoes  
Mixed fresh vegetables  
Focaccia bread

### TOUR OF JOHNNY'S - \$27

House salad with assorted dressings or  
Fresh fruit and berries  
Focaccia bread  
**Choose 1:** Mixed fresh vegetables, steamed  
buttered broccoli, or lemon garlic green  
beans  
**Choose 1:** Garlic mashed potatoes, pasta  
marinara, garlic roasted baby red potatoes,  
parmesan pesto potatoes, wild rice blend,  
roasted parmesan  
fingerling potatoes.  
**Choose 2:** Beef tenderloin tips, Gnocchi  
rosa, Teriyaki salmon, Creamy mushroom  
herb chicken, Garlic cream Minelli with  
chicken, Baked lasagna,  
Chicken parmigiano.

## APPETIZER SELECTIONS

### CHILLED HORS D'OEUVRES

#### ARTISAN CHEESE BOARD

Served with crackers.

Serves 25 - \$125

#### FRESH ASSORTED VEGETABLES

Served with ranch.

Serves 25 - \$60

#### CHARCUTERIE BOARD

Assorted cheeses, artisan cured meats, artichokes, and marinated olives.

Serves 25 - \$140

#### FRESH SLICED FRUIT AND BERRIES

Serves 25 - \$65

#### FILET MIGNON

With caramelized onion relish, and horseradish sauce on a baguette.

25 pieces - \$225

#### HUMMUS

Roasted garlic and pepper house made hummus served chilled with crisp pita chips  
Serves 25 - \$85

#### SHRIMP COCKTAIL

50 pieces - \$115

#### ELOTE DIP

Mexican street corn, cilantro, red onion, lime crema, chili powder, cotija cheese, fresh tortilla chips.

Serves 25 - \$70

#### JOHNNY'S BRUSCHETTA

50 pieces - \$65

#### HOUSE SMOKED SALMON SPREAD

Aromatic and tangy house-made smoked salmon spread over grilled baguette with olive oil and sea salt.

50 pieces - \$105

#### CAPRESE SALAD SKEWERS

50 skewers - \$75

#### SEASONAL FRUIT TARTLETS

Petite tartlets with assorted fruit filling

50 pieces - \$115

#### DEVILED EGGS

Serves 50 - \$75

#### CALIFORNIA ROLLS

With sesame wasabi dipping sauce.

50 pieces - \$150

## HOT HORS D'OEUVRES

### SPINACH ARTICHOKE DIP

Served with Pita chips.  
Serves 25 - \$80

### BACON WRAPPED CHICKEN

Applewood smoked, with a BBQ glaze.  
25 pieces - \$80

### CHICKEN WINGS

*Choices: Honey BBQ, Buffalo, Korean  
BBQ, Parmesan garlic, Teriyaki, Johnny's  
Dry rub.*  
25 pieces - \$75

### EGG ROLLS

Served with soy sauce and sweet chili.  
25 pieces - \$75

### ARANCINI

Cheese stuffed, fried golden brown and  
served with Romesco sauce.  
50 pieces - \$100

### JOHNNY'S STUFFED MUSHROOM CAPS

Italian sausage stuffed mushroom caps with  
melted mozzarella cheese.  
50 pieces - \$115

### JOHNNY'S MEATBALLS

*Choices: BBQ, Italian, Swedish, Korean*  
50 pieces - \$115

### RuMAKI

Bacon wrapped, glazed water chestnuts.  
50 pieces - \$150

### SAUSAGE BREAD

With marinara and Johnny's Dipping Sauce  
50 pieces - \$80

### PORK POT STICKERS

Served with soy sauce.  
50 pieces - \$100

## VEGAN AND GLUTEN FREE OPTIONS

All vegan and gluten free options include a house salad.

### SOUTHWEST QUINOA SKILLET - \$18

Fresh peppers, onions, tomatoes, corn,  
avocado, and spices tossed with hearty red  
quinoa. (V/GF)

### LENTIL RAGU - \$20

Stewed vegan lentils with tomatoes,  
mushrooms, onions, aromatics tossed with  
gluten free fusilli pasta. (V/GF)

### BUCATINI ALLA GENOVESE - \$20

Semolina bucatini, vegan pesto, fresh cherry  
tomatoes, asparagus, garlic, lemon, red pepper  
flakes. (V)

### IMPOSSIBLE BURGER - \$16

Plant based burger, grilled, sliced pepperoncini,  
lettuce, tomato, onion, brioche bun. (V)

## DESSERT SELECTIONS

**SEASONAL DESSERT OFFERING** - \$12 full slice | \$6 half slice

**TURTLE CHEESECAKE** - \$10 full slice | \$5 half slice

Cheesecake topped with chocolate ganache frosting, creamy caramel and chopped pecans.

**LIMONCELLO CAKE** - \$10 full slice | \$5 half slice

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

**ROASTED BANANA CHEESECAKE** - \$10 full slice | \$5 half slice

Topped with brûlée of fresh banana and a salted rum butterscotch.

**STRAWBERRY SHORTCAKE** - \$10 full slice | \$5 half slice

Vanilla cake layered with macerated strawberries and sweet cream. Topped with fresh strawberries, powdered sugar, and house made whipped cream.

**ASSORTED DESSERT BARS** - \$32 per dozen

**ASSORTED FRESH BAKED COOKIES** - \$30 per dozen

**ICED CHOCOLATE BROWNIES** - \$36 per dozen

**MINI CHEESECAKE SHOOTERS** - \$32 per dozen

**ASSORTED CUPCAKES** - \$36 per dozen

Lemon blueberry, Red velvet, Chocolate peanut butter,  
Vanilla or chocolate cake with either vanilla or chocolate frosting.

*Minimum of 6 cupcakes per flavor.*

## BEVERAGES

### JUICE OR MILK

\$11 Per Half Gallon

### PUNCH

\$24 Per Gallon

### CANNED SODA OR BOTTLED WATER

\$2.50 Each

### LEMONADE

\$20 Per Gallon