



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.

SALTY AND SWEET BREAK - \$9

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

SOUTHWEST BREAK - \$10

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

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

FETTUCINE 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-glaze.

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-glaze.

Upgrade to 9 oz. sirloin - \$33

CHICKEN - \$27

**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)**

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)**

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

DEVEILED 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 brulée 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

Choose 6 - \$16

Choose 7 - \$18

BREAKFAST "SNACKS"

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

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.

MEDITERRANEAN BREAK - \$13

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

SALTY AND SWEET BREAK - \$9

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

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)**

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)**

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
battered 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

DEVEILED 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

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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 brulée 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