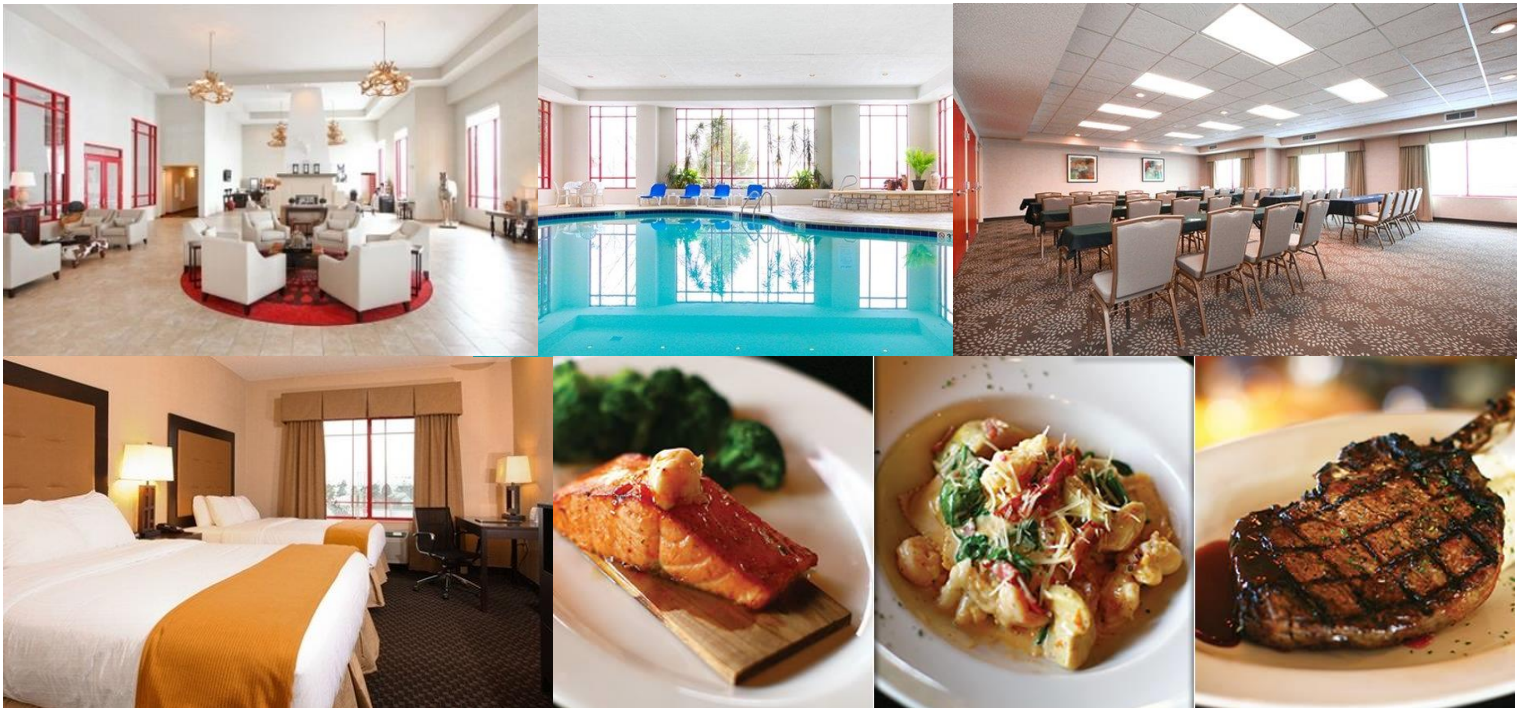




*Johnny's*  
**Italian Steakhouse**



*Contact our sales team at the Holiday Inn Express to plan your next event!*

Holiday Inn Express – 12070 South Strang Line Road – Olathe, KS 66062 – 913.397.0100

# PRIVATE EVENTS MENU

## MEETING PACKAGES

*All packages are priced per person with a minimum of 25 guests*

### The Producer | \$25

- Coffee and assorted soft
- Refreshments are refilled during the length of your meeting
- Conductor's Lunch (pg. 4)
- LCD projector with screen
- Flipchart and markers
- Wireless handheld or lavalier microphone

### The Spotlight | \$39

#### MORNING

- Coffee and assorted soft drinks
- Refreshments are refilled during the length of your meeting
- Orange and apple juice
- Sliced fresh seasonal fruits and berries
- Fresh Danish pastries and scones
- Scrambled Eggs
- Cheesy Skillet Potatoes

#### LUNCH

Select one of the following options found on page 4:

- Conductor's Lunch
- Standing Ovation
- That's Amore
- The Director's Buffet
- Light and Healthy

#### AFTERNOON BREAK

- Choose a Johnny's feature break found on page 3:
- Sweet
- Snacks
- Healthy
- \$7 upcharge per person for a Premium Theme Breaks
- Southwest
- Smart
- Candy Shoppe
- Coffee assorted soft drinks

## BREAKFAST BUFFET

*All packages are priced per person with a minimum of 25 guests*

### Nice & Easy | \$16

- Chilled fruit juices
- Pastries and muffins
- Scrambled eggs
- Choice of one: ham, bacon or sausage links
- Cheesy skillet potatoes
- Biscuits and gravy
- Coffee and hot tea

### The Entertainer | \$20

- Chilled fruit juices
- Pastries and muffins
- Fresh cut fruit
- Scrambled eggs
- Italian eggs with herbs and cheese
- Choice of two: ham, bacon or sausage links
- Choice of one: Cheesy skillet potatoes or DeBurgo breakfast potatoes
- Biscuits and gravy
- Coffee and hot tea

### The Grand Riviera | \$29

- Chilled fruit juices
- Pastries and muffins
- Fresh cut fruit
- Cold Smoked Salmon Display with capers, minced red onion, fresh dill sprigs, cracked pepper, whipped cream cheese, mini bagels, lemon wedges
- Grapefruit Segments, microgreens, shaved asiago
- Italian Scrambled eggs with herbs and cheese
- Choice of two: ham, bacon or sausage links
- Choice of one: Cheesy skillet potatoes or DeBurgo breakfast potatoes
- Freshly baked bread pudding
- Coffee and hot tea

# PRIVATE EVENTS MENU

## BREAKS

*Refreshments are refilled during the length of your meeting. Food is portioned and prepared for 1.5 hour service per break. Pricing is per person.*

### JOHNNY'S MID-MORNING BREAKS

#### Energy Break | \$12

- Protein Bar
- Mixed Nuts
- Sliced Seasonal Fruits
- Energy Drinks

#### The Spa | \$10

- Whole Seasonal Fruit
- Variety of Yogurts
- Granola
- Fruit Infused Water

#### Smoothie Time | \$12

- Strawberries, blueberries, blackberries, raspberries, & bananas

### JOHNNY'S AFTERNOON BREAKS

#### Sweet | \$13

- Whole fruit assortment
- Chocolate dipped strawberries
- Assorted cookies and dessert bars

#### Snacks | \$12

- Kettle chips
- Warm soft pretzels with cheese sauce and whole grain mustard
- Party mix, fancy mixed nuts, popcorn and caramel corn

#### Healthy Choice | \$10

- Whole fruit
- Assorted yogurt
- Granola bars
- Fresh cut vegetables with ranch dip

### JOHNNY'S PREMIUM THEME BREAKS

#### Southwest | \$16

- Batter fried pepper jack cheese and ranch dip
- Salsa trio sampler (Pico De Gallo, guacamole, Salsa Verde) with Crisp Tortilla Chips
- Fresh warm cinnamon-sugar churros with caramel drizzle
- Jarritos soft drinks on ice, assorted flavors

#### Smart Vegan | \$18

- Hummus trio sampler (Kalamata Olive, fresh spinach, roasted red pepper) with pita chips and pretzel chips
- Gazpacho shots in cucumber cups
- Salsa Trio Sampler (Pico De Gallo, guacamole, Salsa Verde) with Crisp Tortilla Chips
- Fruit and berry platter and whole fruit

#### Candy Shoppe | \$15

- Mini chocolate candy bar treats
- Chocolate dipped pretzel rods and strawberries
- Skittles, Twizzlers, and Sour Gummy Worms
- Caramel corn, granola bars, and whole fruit

### HAPPY HOUR

#### All American break | \$34 per person

(minimum 25 people)

- House-made sausage bread
- Buffalo wings with ranch & celery sticks
- Chicken tenders with honey mustard sauce
- Johnny's steak quesadilla with jalapeno peppers, shredded Cheddar cheese, sour cream, salsa and guacamole
- Fresh cut vegetables with ranch dip
- Chips and assorted salsas
- Italian sausage stuffed mushroom caps
- Spinach artichoke dip with pita chips

### Ala Carte Options

- Coffee | \$36 per gallon
- Hot tea | \$1.25 on consumption
  - Whole fresh fruit | \$2 each
  - Individual yogurts | \$3 each
- Assorted muffins and pastries | \$30 per dozen
- Assorted fresh baked cookies/brownies | \$30 per dozen

- Soft drinks, bottled water | \$3.75 each
  - Juice | \$14 per liter
  - Deviled eggs | \$26 per dozen
- Pretzels with cheese sauce and mustard | \$28 per dozen
  - Kettle chips | \$3 per person
  - Fresh cut fruit | \$7 per person
- Fresh cut vegetables with Ranch dip | \$7 per person
- Bagels with assorted cream cheese | \$30 per dozen
  - Popcorn | \$3 per person

# PRIVATE EVENTS MENU

## LUNCH BUFFET

*Pricing is per person. For groups of 50 or less a \$75 fee applies.  
All buffets served with dessert, iced tea, and assorted soft drinks*

### Conductor's Lunch | \$23

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

- Turkey Havarti - sliced roasted turkey with Havarti cheese, honey mustard and sliced granny-smith apple on multi grain bread
- Roast beef Cheddar - sliced roasted top round of beef, sharp Cheddar cheese, arugula and horseradish aioli on soft Kaiser bun
- Italian hoagie - prosciutto, cappocollo ham, salami, Provolone cheese with crisp iceberg lettuce, tomato, oil and vinegar with fresh herbs on a soft hoagie roll

#### **Choice of two:**

- Caesar salad
- Cucumber tomato and feta cheese salad
- Sliced fresh seasonal fruits and berries
- House Salad

#### **With:**

- Chef's daily soup selection
- Kettle chips

### Standing Ovation Buffet | \$24

#### **Choice of two:**

- Barbecue beef
- Grilled barbecue chicken breast
- Barbecue pulled pork
- Bratwurst

#### **Choice of two:**

- Creamy cole slaw
- Pasta salad
- Sliced fresh seasonal fruits and berries

#### **Choice of two:**

- Cauliflower & Bacon Casserole
- Green bean casserole
- Skillet potatoes

#### **with**

- Assorted condiments and Kettle Chips

### That's Amore Buffet | \$25

#### **Choice of two:**

- Lasagna
- Penne with chicken and garlic cream sauce
- Penne with red sauce and sausage
- Cavatappi Minelli

#### **Choice of two:**

- Caprese salad: plum tomatoes, Mozzarella, sweet basil
- Caesar salad, herbed croutons, Parmesan cheese
- Sliced fresh seasonal fruits and berries

#### **with**

- Grilled vegetables with olive oil drizzle
- Freshly baked bread

### The Director's Buffet | \$26

#### **Choice of two:**

- Chicken DeBurgo
- Teriyaki Salmon
- Roast pork loin with cabernet demi glaze
- Beef filet tip skewer

#### **Choice of two:**

- Caesar salad, herbed croutons, Parmesan cheese
- Pasta salad
- Sliced fresh seasonal fruits and berries

#### **Choice of one:**

- Garlic Mashed Potatoes
- Skillet Potatoes

#### **with**

- Fresh baked bread
- Seasonal fresh vegetables

### Light and Healthy Lunch | \$22

*Gluten Sensitive*

#### **Choice of two:**

- Grilled chicken breast, Basilico tomato basil sauce
- Johnny's cedar planked Salmon with apricot butter
- Beef filet tip skewer DeBurgo Sauce

#### **Choice of two:**

- Johnny's house salad without croutons
- Sliced fresh seasonal fruits and berries
- Caprese salad: plum tomatoes with fresh Mozzarella & sweet basil.

#### **with**

- Seasonal fresh vegetables
- Johnny's white and wild rice pilaf

# PRIVATE EVENTS MENU



## **Boxed Lunches**

All boxed Lunches include kettle chips, a non-alcoholic beverage, and a cookie

**\$14 per person**

### **Traditional Chicken Caesar Salad**

Romaine, homemade Caesar, croutons, Parmesan cheese

### **Clubhouse BLT B**

Thick-cut smoked bacon, garden fresh tomatoes, leaf lettuce, more bacon, mayo, grilled sourdough

### **Focaccia Club**

Smoked turkey topped with bacon, lettuce, tomato, onion, and Provolone cheese on grilled focaccia with pesto mayo

### **Shaved Pastrami**

Artisan rye, spicy mustard, Swiss cheese, turkey, Brie, and roasted pear, hand sliced multigrain bread, citrus aioli, fresh greens, and tomato

### **Chicken Salad Sandwich**

Tender chunks of all white chicken salad on croissant

# PRIVATE EVENTS MENU

Thank you for selecting Holiday Inn Express & Suites/ Johnny's Italian Steakhouse Olathe for your upcoming private event.

Our printed menus are guidelines designed to assist you. Our talented culinary maestro and private event executives will be happy to prepare customized proposals to accommodate your special needs or specific requests.

Menu prices are subject to change without notice.

Pricing is confirmed once a signed private event order is received. All food and beverage prices are subject to 22% taxable service charge and current state sales tax.

The final details of your event are to be submitted at least 14 days prior to the event so that our entire staff may prepare to ensure you an excellent experience.

Final attendance is required by 11:00 a.m., three (3) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction.

We reserve the right to re-assign function space.

Revisions in your program that effect meal functions, setup, dates, times or attendance may require a change to a more suitable room, additional fees may apply.

All buffet and break pricing based on 1.5 hours maximum service. Should the service request extend beyond 1.5 hours, additional charges will apply.

All food and beverage must be supplied by the hotel, to ensure the safety of all our guests and to comply with health regulations and state liquor licensing laws.

Neither patrons nor their guests shall be allowed to bring food or beverage into the function rooms or public areas of the hotel. Any exceptions must be approved in advance and are subject to labor and/or corkage fees.

Due to insurance regulations, no remaining food or beverage shall be removed from the premises upon conclusion of the function,

If on the day of the function a significant set up change is requested, different than that on the signed private event order, a fee of \$125 will be assessed.

Arrangements for floral centerpieces and event décor may be made with your private event executive at an additional cost.

All decorations must meet with the approval of the hotel and local fire department regulations.

The hotel will not permit the affixing of anything to the walls or ceilings of rooms unless written approval is given by your private event executive.

Holiday Inn Express & Suites / Johnny's Italian Steakhouse Olathe is a non-smoking facility. This includes all private event rooms, exhibit areas, bars, restaurants, guest rooms & suites, and public spaces of the hotel.

We maintain all house sound systems, and ballroom lighting grid access.

All audiovisual prices are subject to current state sales tax.

The hotel must approve the placement and hanging of all banners and signs in advance. The banners and signs must be professionally printed or computer-generated and placed on easels or hung from designated hang points.

No confetti, glitter or fog machines are to be used on the property.

We require a member of our staff to hang all banners or signage that are above eye level, consult your private event executive for applicable fees. Please note that only hotel staff may use ladders, step stools, and scaffolding etc.

Signs are restricted from the main lobby level, guestroom floors, in elevators, or on the exterior of the building.

The method of payment of the master account will be established upon approval of credit. A direct billing request form must be filled out, signed, and returned.