

PRIVATE EVENTS MENU

MEETING PACKAGES

All packages are priced per person with a minimum of 10 guests

The Producer

- Coffee and hot tea, assorted soft drinks and bottled water
- Refreshments are refilled during the length of your meeting
- Pre-made deli sandwich buffet

The Summit

MORNING

- Coffee and hot tea, assorted soft drinks and bottled water
- Refreshments are refilled during the length of your meeting
- Orange and apple juice
- Sliced fresh seasonal fruits and berries
- Fresh Danish pastries and scones

LUNCH

Select one of the following options:

- Conductor's Lunch
- That's Amore Buffet
- Standing Ovation Buffet

AFTERNOON BREAK

- Choose a Johnny's feature break sweet, snacks or healthy choice.
- Coffee and hot tea, assorted soft drinks and bottled water
- Refreshments are refilled during the length of your meeting

BREAKFAST BUFFET

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

Nice & Easy

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

The Entertainer

- 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

BREAKFAST

Pricing is per person.

CONTINENTAL BREAKFAST

Deluxe

- Orange and apple juice
- Sliced fresh seasonal fruits and berries
- Freshly baked muffins and Danish pastries
- Coffee and hot tea

Premium

- Orange and apple juice
- Pick one: cranberry, grapefruit or tomato juice
- Sliced fresh seasonal fruits and berries
- Freshly baked bread pudding and Danish pastries
- Breakfast bars
- Assorted individual yogurts
- Coffee and hot tea

BREAKFAST ENHANCEMENTS

The following enhancements can be added to the offerings to the left. *Enhancements are priced per item & per person.*

Additional charge

- Breakfast cereals with milk and whole bananas
- Whole fresh fruit
- Sliced fruit plate with honey yogurt
- Cinnamon rolls
- Cheesy skillet potatoes

Additional charge

- Yogurt, berry and granola parfait

Additional charge

- Bacon, sausage and scrambled eggs with herbs and cheese
- Egg and bacon croissant sandwich
- Sausage and biscuit sandwich
- Breakfast burrito
- Grapefruit segments with shaved Asiago and micro greens

Chef Action Stations | Additional charge

- Omelet station
- Pancake or French toast station

All Breakfast items will be removed by 10:30am unless prior arrangements have been made.

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 FEATURE BREAKS

Sweet

- Freshly baked blondies and brownies
- Chocolate dipped strawberries
- Assorted cookies and dessert bars

Snacks

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

Healthy Choice

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

HAPPY HOUR

All American break | (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 with assorted salsa
- Italian sausage stuffed mushroom caps
- Spinach artichoke dip with pita chips

ALA CARTE SELECTIONS

- Coffee and hot tea
- Whole fresh fruit
- Individual yogurts
- Assorted muffins and pastries
- Assorted freshly baked cookies or brownies
- Cereal and breakfast bars
- Smoked salmon with traditional garnishes, served with bagels and cream cheese
- Soft drinks, bottled water
- Juice
- Deviled eggs
- Hard boiled eggs
- Soft pretzels with cheese sauce and whole grain mustard
- Assortment of Kettle Chips
- Fresh cut fruit
- Fresh cut vegetables with Ranch dip
- Party mix
- Bagels with assorted flavored cream cheese
- Popcorn
- Mixed nuts

LUNCH

Pricing is per person For groups of 50 or less a minor fee may apply.

MAESTRO'S TABLE

The Conductor

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
- Tomato focaccia - balsamic grilled zucchini, oven roasted squash, red and green peppers, and pesto on oven roasted tomato focaccia
- 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
- Caesar salad, cucumber tomato and feta cheese salad, Mediterranean salad and sliced fresh seasonal fruits and berries
- Chef 's daily soup selection
- Kettle Chips
- Freshly baked cookies
- Assorted soft drinks, iced tea, coffee and hot tea
- Bottled Water

Standing Ovation

- Creamy cole slaw, pasta salad and sliced fresh seasonal fruits and berries.
- Assorted condiments and Kettle Chips
- Assortment of freshly baked cookies
- Coffee and iced tea, assorted soft drinks, bottled water

Choice of two:

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

Choice of two:

- Creamed corn
- Green bean casserole
- Skillet potatoes

That's Amore

Choice of two:

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

with:

- Chef daily soup selection
- Caprese salad: plum tomatoes with fresh Mozzarella and sweet basil.
- Caesar salad with herbed croutons, Parmesan cheese and Caesar dressing
- Sliced fresh seasonal fruits and berries
- Grilled vegetables with olive oil drizzle
- Freshly baked bread
- Tiramisu and limoncello cake
- Coffee and iced tea, assorted soft drinks, bottled water

Director's Lunch

- Caesar and house salad, pasta salad, sliced fresh seasonal fruits and berries
- Chef daily soup selection
- Fresh baked bread
- Seasonal fresh vegetables
- Assortment of chef 's dessert selection
- Coffee and iced tea, assorted soft drinks, bottled water

Choice of two:

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

Choice of one:

- Garlic Mashed Potatoes
- Skillet Potatoes

PLATED LUNCH

Entrées include coffee and iced tea, assorted soft drinks, and bottled water. Pricing is per person.

BOULEVARD LUNCH

Create your menu by choosing up to 4 entrees. Includes non-alcoholic beverages. All sandwiches are served with homemade kettle chips.

Turkey, Bacon, Avocado

Grilled Sourdough, herb mayo, Swiss cheese

Supper Club Spinach Salad

Hot bacon dressing, sun-dried tomatoes, pecans, prosciutto, hard cooked egg

Chicken Caesar Salad

Romaine, homemade Caesar dressing, croutons, and Parmesan cheese

Grilled Chicken Panini

Olive oil & garlic marinated grilled chicken breast, melted Mozzarella cheese, tomato, red onion, herb mayo

Clubhouse BLT B

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

Roast Beef Cheddar

Sliced roasted top round of beef, sharp Cheddar cheese, arugula, and horseradish aioli on soft Kaiser Bun

Tomato Focaccia

Balsamic grilled zucchini, oven roasted squash, red and green peppers, and pesto on oven roasted tomato focaccia

Chicken Parmigiano

Parmesan breaded chicken breast, marinara, Mozzarella cheese, served with pasta marinara

Johnny's Stuffed Meatloaf

Homemade meatloaf stuffed with Ricotta cheese, spinach, chopped mushrooms, served with rosemary gravy, garlic mashed potatoes

LUNCH AT THE CLUB

Create your menu by choosing up to 4 entrees. Includes non-alcoholic beverages. Non-salad entrees include a house salad.

Pepper Seared Salmon Salad

Fresh Atlantic salmon, balsamic greens, Parmesan cheese, crostini, goat cheese, red onion, bruschetta tomatoes

Shaved Pastrami

Artisan marble rye, spicy mustard, Swiss cheese

Johnny's Ultimate Italian Beef Sandwich

Shaved prime rib, grilled peppers and onions, spicy Giardineire, Provolone cheese, served with homemade kettle chips

Johnny's Lasagna with Meat Sauce

Layered pasta, seasoned Ricotta cheese, plum tomato and meat sauce, Mozzarella cheese

Teriyaki Salmon

Petit filet of Atlantic salmon, char-broiled teriyaki style, served with wild rice pilaf and fresh steamed broccoli

Chicken Fettuccine Minelli

Grilled breast of chicken with Johnny's homemade garlic cream sauce and fettuccini

Top Sirloin

Certified Angus Beef 6 oz. top sirloin steak, grilled, topped with Parmesan crust, served with garlic mashed potatoes

Angel Hair Basilico

Fresh basil, garlic, tomatoes

HORS D'OEUVRES

Each selection is priced per piece and served displayed. For parties of 25 or more all selections can be served butler style upon request.

Cold Hors d'Oeuvres

- Tenderloin of beef with caramelized onion relish and horseradish on baguette
- California rolls with fresh avocado and crab with sesame wasabi dipping sauce
- Goat cheese on focaccia crouton with bruschetta
- Lump crab salad on rye toast points
- Caprese salad skewers
- Shrimp skewers
- Antipasto skewer
- Shrimp cocktail

Hot Hors d'Oeuvres

- Chicken wrapped with sage and prosciutto
- Spanakopita
- Petite crab cake with roasted pepper remoulade
- Coconut shrimp
- Thai chicken skewers with peanut sauce
- Italian stuffed mushrooms
- Bacon wrapped scallops
- Mini beef Wellington
- Fontina chorizo puffs
- DeBurgo skewers

RECEPTION DISPLAYS

Prices listed per person - minimum 25 guests

Crudités

Fresh garden vegetables with pita quarters and our homemade vegetable dip.

Fresh Fruit

Cantaloupe, honeydew, watermelon, pineapple, kiwi, papaya, strawberries, mango, star fruit served with honey yogurt.

Artisanal Cheeses

Boursin, Sharp Cheddar, Dill Havarti, aged Monterey Jack, Gorgonzola, Brie, grilled pears, strawberries, dried peaches, with red and green table grapes and assorted crackers and artisan breads.

Antipasto

Salami, prosciutto, cappocollo, pastrami, Provolone, smoked Gouda, Fontina, Gorgonzola, balsamic grilled vegetables, pepperoncini and specialty olives with rustic Italian bread.

LATE NIGHT SNACKS

All selections are available after 9 pm. Food is portioned and prepared for 1.5 pieces per person.

Assorted Pizzas (inquire about topping selections)

Johnny's Sausage Bread

Cheesesteak Sandwich Bites

Chicken Cheesesteak Sandwich Bites

Beef Sliders

Quesadillas (inquire about topping selections)

Mini Tacos

DINNER

Pricing is per person.

DINNER STARTERS

SALAD

Family style house salad bowl mixed greens, tomatoes, olives, pepperoncini, Bermuda onion with balsamic vinaigrette, Served with each dinner or you can substitute one of the following salads.

Individually Plated House Salad | Additional charge

Caesar | Additional charge

Hearts of romaine, Parmigiana Reggiano, garlic croutons and classic Caesar dressing.

Field Greens | Additional charge

Field greens with sun-dried peaches, bruschetta tomatoes, hazelnuts, Asiago cheese and a peach frangelico.

Warm Goat Cheese Salad | Additional charge

Pecan crusted goat cheese with sliced apples over a bed of fresh greens with a sprinkling of Gorgonzola cheese. With a balsamic vinaigrette dressing.

SOUP

Minestrone

French Onion Soup

Roasted Tomato Bisque

APPETIZER

Caprese

Roma tomatoes and fresh buffalo Mozzarella topped with fresh basil, olive oil and balsamic vinaigrette.

Shrimp Bruschetta

Grilled focaccia topped with fresh Roma tomatoes, onions, olive oil, basil and Chevre goat cheese.

Crab Cake

Sautéed and served with Rémoulade sauce.

Classic shrimp cocktail

Bacon wrapped scallops

PLATED DINNERS

All plated dinner selections are served with the Chef selection of seasonal vegetables, fresh baked bread, Johnny's family style salad, coffee and hot tea.

POULTRY

Chicken Saltimbocca

Breast of chicken stuffed with Provolone cheese and fresh sage and wrapped in prosciutto. Served with smoked Gouda dauphinoise potatoes.

Tuscan Chicken

Breast of chicken stuffed with prosciutto and Provolone cheese baked in a light breadcrumb breading and served with a vodka tomato cream sauce. Served with a side of smoked bacon wrapped asparagus and Boursin cheese whipped potatoes.

SEAFOOD

Cedar Planked Salmon

Served with toasted almond wild rice and apricot butter.

Pan Seared Sea Bass

Lemon tarragon burre blanc. Served with asparagus and prosciutto polenta.

MEAT

Roasted Pork Chop

With apple jack demi glaze and sweet potato poblano mash.

Parmesan Crusted New York Steak

Char-broiled with a Parmesan butter crust and Boursin cheese whipped potatoes.

Beef Wellington

6 oz. filet, smothered with a sun dried tomato and mushroom duxelle wrapped in prosciutto and baked in a puff pastry resting atop Bordelaise sauce. Served with creamed spinach potatoes.

10 oz Filet Mignon

Center cut tenderloin with cabernet demi-glaze and oven roasted potatoes.

Grilled Pork Chop

With a Samuel Adams and Bleu cheese demi-glaze served with porcini risotto cake.

Steak Newburg

9 oz top sirloin stuffed with lobster, crab and shrimp. Topped with lobster Newburg sauce and served with skillet potatoes.

Steak and Shrimp Diane

6 oz filet topped with Dijon mustard and brandy sauce accompanied by 3 grilled shrimp with Boursin whipped potatoes.

DINNER

Pricing is per person.

JOHNNY'S DUOS

All plated dinner selections are served with fresh baked bread, Johnny's family style salad, coffee and hot tea.

Mediterranean Duo

Top sirloin paired with a chicken breast stuffed with prosciutto and Provolone cheese baked in a light breadcrumb breading and served with a vodka tomato cream sauce. Served with a side of smoked bacon wrapped asparagus.

Parmesan Crusted Top Sirloin and Chicken Saltimbocca

Breast of chicken stuffed with Provolone cheese and fresh sage, wrapped in prosciutto accompanied by a Parmesan crusted top sirloin. Served with haricot verts.

Parmesan Crusted Top Sirloin and Cedar Planked Salmon

Atlantic salmon fillet roasted on a cedar plank and basted with an apricot butter accompanied by a Parmesan crusted top sirloin. Served with asparagus.

DINNER BUFFETS

"Some Like It Hot" Buffet

Served with:

- House salad and fresh baked bread
- Garlic mashed potatoes
- Seasonal fresh vegetables
- Coffee, hot tea

Choice of two:

- Cedar planked salmon
- Roasted pork loin with Cabernet demi glaze
- Chicken Saltimbocca
- Smothered beef steak tips

The Legends Buffet

Served with:

- Roasted tomato bisque
- House salad and fresh baked bread
- Coffee and hot tea

Choose from:

- Black Angus carved rib roast
- Pan seared sea bass
- Carved pork loin

Choose from:

- Garlic mashed potatoes
- Smoked Gouda Dauphinoise potatoes
- Seasonal fresh vegetables

Choose from:

- Steamed broccoli
- Sauteed asparagus

CARVING STATIONS

Ham | (Serves approximately 50)

Lavender honey glazed ham with Maker's Mark bourbon sauce.

Turkey | (Serves approximately 30)

Rosemary roasted turkey breast with cranberry pear relish and whole grain mustard.

Pork Loin | (Serves approximately 30)

Beer brined pork loin with apricot chutney.

Tenderloin | (Serves approximately 30)

Roast tenderloin of beef with caramelized onion relish and Sterling cabernet reduction.

Standing Rib Roast | (Serves approximately 18)

Oven roasted rib roast served with au jus and horseradish cream sauce.

DESSERT

Pricing is per person. There will be a per person plating fee for any dessert brought in.

Turtle Cheesecake

White chocolate cheesecake topped with chocolate ganache, creamy caramel and chopped pecans.

Johnny's Tiramisu Cake

Ladyfingers dipped in espresso and rum, mascarpone cheese blended with amaretto and whipped cream served in a chocolate ganache piecrust.

Crème Brulee

Sweet cream, egg yolks, vanilla and sugar baked into a smooth custard, with caramelized sugar.

Limoncello Cake

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

Roasted Banana Cheesecake

Topped with brulee of fresh banana and a salted rum butterscotch sauce.

Johnny's Chocolate Fountain

Minimum of 30 people

Three tier chocolate fountain accompanied by:
pineapple, strawberries, vanilla wafers, Nutter Butter cookies, marshmallows, pretzel rods, licorice and assorted candies.