



BANQUET MENU

BREAKFAST SELECTIONS

CONTINENTAL BREAKFASTS

Includes coffee and hot tea.

DELUXE- \$8

Juice
Sliced fresh seasonal fruits and berries
Freshly baked muffins and pastries

PREMIUM- \$10

Juice
Sliced fresh seasonal fruits and berries
Fresh baked muffins and assorted pastries
Flavored individual yogurts

HEALTHY CHOICE- \$12

Juice
Flavored individual yogurt with House-made granola
Sliced fresh seasonal fruits and berries
Hot oatmeal with brown sugar and honey
Breakfast bars

PLATED BREAKFASTS

Breakfast entrees served with coffee and hot tea.

ALL AMERICAN- \$8

Freshly scrambled eggs with smoked bacon, French toast, hash browns and garnished with fresh fruit.

CLASSIC EGGS BENEDICT- \$11

Basted eggs, Canadian bacon, grilled tomato and hollandaise sauce atop a toasted English muffin with fresh fruit.

ITALIAN STRATA- \$12

Italian layered egg bake with spinach, ricotta, mushrooms, tomatoes and onions served with an Italian sausage link served and hash browns.

STEAK AND EGGS- \$14

Grilled 6 oz. Top Sirloin steak and scrambled eggs with Potatoes O'Brien and whole wheat toast.

HUEVOS RANCHEROS- \$10

Fried corn tortilla topped with beans, chorizo, fried eggs, pico de gallo, shredded cabbage and sour cream.

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BREAKFAST BUFFETS

Buffets require a 25 person minimum. Each buffet includes coffee and hot tea.

NICE AND EASY- \$9

Fresh baked muffins and scones
Sliced fresh seasonal fruit and berries
Scrambled eggs
Potatoes O'brien
Applewood smoked bacon

CAST AND CREW- \$10

Raspberry Kringle
Sliced fresh seasonal fruit and berries
Scrambled eggs with peppers, onions and melted cheese
Applewood smoked bacon
Cheesy hash browns
Fresh baked buttermilk biscuits and homemade sausage gravy

THE CORSICAN- \$11

Fresh baked cinnamon rolls
Sliced fresh seasonal fruit and berries
Italian strata
Sausage and pepper medley
Crispy Hash browns

THE ENTERTAINER- \$12

Belgian waffles and maple syrup
Sliced fresh seasonal fruit and berries
Scrambled eggs
Applewood smoked bacon and sausage links
Crispy hash browns

BREAKFAST ENHANCEMENTS

Assorted fresh baked scones - \$20 per dozen

House made bread pudding - \$2 per person

Raspberry Kringles - \$18 per dozen

Doughnuts - \$24 per dozen

Cinnamon Rolls- \$24 dozen

Hard boiled eggs- \$16 per dozen

Whole fresh fruit- \$15 per dozen

Flavored individual yogurts- \$30 per dozen

Breakfast and cereal bars- \$18 per dozen

House made banana bread - \$18 per loaf- serves 18-24

Variety of bagels with assorted cream cheese- \$24 per dozen

Yogurt, berry and granola parfait- \$5 per guest

Sliced fruit plate with honey yogurt dip- \$4 per guest

Cereal with milk- \$3 per guest

Smoked salmon or house-cured Gravlox- with traditional garnishes, served with bagels and cream cheese- \$7 per guest.

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MAESTRO'S STATIONS

Take your breakfast or brunch over the top with one of our Maestro's stations. Stations are only offered in conjunction with your main breakfast menu, not available as an individual menu. Station enhancements are available for groups over 25 guests. Priced per guest.

MADE TO ORDER OMELETS- \$6

Fresh omelet prepared by a uniformed chef to order with your choice of ham, bacon, sausage, mushrooms, sweet peppers, tomatoes, onions and cheese.

GRAND MARNIER FRENCH TOAST- \$5

Grand Marnier French Toast prepared by a uniformed chef and presented with warm syrup, whipped cream, sweet butter, fruit preserves, candied pecans and fresh berries.

OATMEAL BAR- CUSTOM MADE BY YOU- \$5

Warm oatmeal presented with brown sugar, fresh berries, granola, honey and toasted nuts.

JOHNNY'S PANCAKE BAR- \$6

Classic buttermilk pancakes with your choice of chocolate chips, pineapple, blueberries, strawberries, bananas, candied pecans served with warm syrup and whipped cream.

BRUNCHES

Buffets require a 25 person minimum. Each buffet includes coffee and hot tea.

THE PRODUCER- \$18 Per Guest

Assorted fresh baked scones and pastries
Sliced fresh fruit and berries
Scrambled eggs
Hash browns
Crisp Applewood smoked bacon and sausage links
Chef Andy's home-style vegetarian cavatappi
Roasted pork loin with fruit chutney and roasted au jus
Garlic roasted baby red potatoes
Steamed broccoli

THE SUMMIT- \$21 Per Guest

House made bread pudding
Sliced fresh seasonal fruit and berries
Quiche Lorraine
Crisp Applewood smoked bacon and sausage links
Roasted garlic mashed potatoes
Vegetarian Penne Primavera
Lemon herb Chicken
Beef tenderloin steak tips and portabellas
Broiled Asparagus

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LUNCH SELECTIONS

LUNCHEON SANDWICHES

All sandwiches served with Johnny's homemade kettle chips, coffee and hot tea.

COLD SANDWICHES

SHAVED TURKEY- \$9

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

ITALIAN- \$11

Prosciutto, capicola, ham, salami, provolone cheese with crisp lettuce, tomato, oil and vinegar served on sourdough.

TURKEY BRIE & ROASTED PEAR- \$11

Hand sliced multigrain bread, lemon aoli, fresh greens, tomato, sliced roast turkey and roasted pears.

HAM STACKER - \$10

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

JOHNNY'S CLUB - \$11

Smoked ham and turkey, provolone and cheddar cheese, mayonnaise, bacon, lettuce and tomato served on multigrain.

CHICKEN SALAD SANDWICH - \$9

Robust chicken salad served on sourdough bread with lettuce and tomato.

HOT SANDWICHES

ITALIAN HOAGIE- \$11

Salami, Capicola ham, prosciutto, Provolone, spicy peppers and onions in a toasted hoagie bun.

CHICKEN PANINI- \$11

Olive oil and garlic marinated grilled chicken breast, melted Mozzarella, tomato, red onion and herb mayonnaise served on toasted ciabatta bun

PAN BAGNAT (VEGETARIAN)- \$10

Roasted eggplant, zucchini, red pepper and onion on Johnny's Focaccia bread with a sun-dried tomato pesto and provolone cheese.

HOT HAM AND CHEESE—\$9

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

PRIME RIB SANDWICH—\$12

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

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LUNCHEON STARTER

Plated lunches may be upgraded with the following selections.

SALAD

FIELD GREEN SALAD- \$3

Field greens with sun-dried apricots, bruschetta tomatoes, toasted hazelnuts, Asiago cheese and Peach Frangelico.

CAESAR SALAD- \$3

Crisp Romaine, house-made Caesar dressing, garlic croutons and Parmesan cheese.

WARM GOAT CHEESE- \$4

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

WALDORF SALAD- \$4

Boutique greens, tri-colored apples, Gorgonzola cheese, sweet toasted pecans and Waldorf dressing.

PLATED LUNCHESES

Plated lunches includes coffee, hot tea, a house salad and Johnny's own fresh baked focaccia bread.

PASTA

CHICKEN FETTUCINE MINELLI- \$13

Johnny's homemade garlic cream sauce with fettuccine noodles.

Addition of Garlic Shrimp - \$3

VEGETARIAN 4-CHEESE RAVIOLI-\$10

Ravioli, basil pesto, Parmesan and marinara sauce.

SPAGHETTI BOLOGNESE- \$11

Spaghetti noodles tossed with Johnny's Bolognese sauce.

Addition of Italian sausage - \$4

CHICKEN

HERBED MARINATED CHICKEN- \$12

Broiled marinated chicken breast served with a blend of wild rice pilaf.

CHICKEN PARMIGIANO- \$13

Parmesan breaded chicken breast, marinara and melted mozzarella served with red pasta.

CHICKEN PICCATA- \$14

Sautéed chicken breast with a lemon, wine, and butter emulsion served with mixed seasonal vegetables.

BEEF

CERTIFIED ANGUS BEEF SIRLOIN- \$17

6 oz. CAB Sirloin prepared medium lying over house made demi-glaze and paired with garlic baby red potatoes and Chef's choice vegetables.

HAND CUT RIBEYE- \$25

11 oz. Ribeye prepared medium lying over demi-glaze and served with garlic mashed potatoes and Chef's choice vegetable.

FILET MIGNON- \$30

6 oz. of beef cut from the heart of the tenderloin prepared medium and served with garlic mashed potatoes and broiled asparagus.

FILET MIGNON BEEF TIPS- \$16

Smothered portabella and filet mignon beef tips served with chef's choice mixed vegetables and garlic whipped potatoes.

PORK

GRILLED PORK CHOP- \$15

Char-broiled 7 oz. pork chop topped with a cabernet demi-glaze reduction and served with garlic rosemary baby red potatoes and steamed broccoli.

SPICE RUBBED PORK LOIN- \$17

Spice rubbed pork loin served with an apple cider jus, rice pilaf and steamed broccoli.

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SALADS

All salads include fresh baked focaccia bread, coffee and hot tea

GRILLED CHICKEN CAESAR SALAD- \$12

Crisp Romaine, homemade Caesar, garlic croutons and Parmesan cheese. Substitute grilled shrimp for an additional \$1.50.

WARM GOAT CHEESE- \$12

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

SALMON SALAD- \$13

Fresh Atlantic salmon, balsamic greens, bruschetta tomatoes, red onions, Parmesan cheese, crostini and whipped goat cheese.

STEAK TRIBUTE- \$15

Grilled 6 oz. top sirloin steak, bistro greens, Gorgonzola cheese, Roma tomatoes, bacon, red onions and Johnny's Tribute dressing.

THE MAESTRO'S LUNCHEON BUFFETS

Buffets require a 25 person minimum includes coffee and hot tea.
Add soup to any buffet for \$3 per guest.

THE DIRECTOR- \$15

Shaved ham, smoked turkey, beef pastrami and Genoa salami
Sliced wheat, rye and sour dough bread
Lettuce, tomato and red onion
Sliced Swiss, Cheddar and Provolone cheeses
Spicy whole grain mustard, yellow mustard, mayonnaise
Sliced fresh seasonal fruit and berries
Mediterranean pasta salad
Homemade kettle chips

THE PERFORMER- \$17

Pulled pork sandwiches
Grilled chicken breast
Baked beans
Johnny's potato salad
Creamy coleslaw
Sliced seasonal fruit
Homemade kettle chips

THE FINAL CUT- \$16

Caesar salad
Cavatappi Minelli with garlic chicken
Johnny's meat lasagna
Sundried tomato and vodka cream sauce with cheese
Stuffed Tortellini (Vegetarian)
Sliced seasonal fruit
Focaccia bread

THE CONDUCTOR- \$19

Johnny's House Salad
Grilled steak tips and portabellas
Chicken Picatta
Pasta Basilico with fresh basil (vegetarian)
Rice Pilaf
Maestro's fresh vegetables
Focaccia bread

STANDING OVATION- \$22

Field greens salad
Spice rubbed pork loin with apple cider jus
Chicken Madeira with asparagus and mushrooms
Teriyaki salmon fillets
Garlic roasted baby red potatoes
Steamed broccoli
Sliced seasonal fruit
Focaccia bread

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DINNER SELECTIONS

ENHANCEMENTS AND SIDE DISHES

Add dinner enhancements to any dinner option. Priced per guest.

SALAD

FIELD GREEN SALAD- \$3

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

CAESAR SALAD- \$3

Crisp Romaine, homemade Caesar, garlic croutons and Parmesan cheese.

WARM GOAT CHEESE- \$4

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

WALDORF SALAD- \$4

Boutique greens, tri-colored apples, Gorgonzola cheese, sweet toasted pecans and Waldorf dressing.

DINNER ENTREES

All dinner entrees include Johnny's House Salad, fresh baked focaccia bread, coffee and hot tea.

POULTRY

CHICKEN SALTIMBOCCA- \$16

Breast of chicken stuffed with Provolone cheese and fresh sage, wrapped in prosciutto paired with a vodka tomato cream sauce. Served with garlic whipped mashed potatoes and steamed broccoli.

CHICKEN MADEIRA- \$18

Sautéed breast of chicken, asparagus, mushrooms, Provolone cheese and Madeira wine sauce. Served with garlic whipped mashed potatoes.

ITALIAN STUFFED CHICKEN- \$18

Chicken breast stuffed with prosciutto, Kalamata olives, spinach, and Parmesan cheese served with a garlic peppercorn cream sauce, cavatappi marinara and steamed broccoli.

CHICKEN PICATTA- \$16

Sautéed chicken breast, lemon, butter, white wine, capers, and red onion. Served with chef's choice mixed vegetables and herb roasted baby red potatoes.

PORK

ROASTED TWIN PORK CHOPS- \$21

Roasted pork chops paired with steamed wild rice and asparagus with a mushroom and tomato cabernet demi-glaze.

SPICE RUBBED PORK LOIN- \$18

Pork loin brined over night than rubbed in Johnny's signature spice rub with garlic whipped potatoes and mixed vegetables.

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BEEF

PARMESAN CRUSTED NEW YORK STRIP- \$27
Char-broiled New York Steak prepared medium with a rich Parmesan crust served with rice pilaf and broiled asparagus.

FILET MIGNON- \$30

A 6 oz. tenderloin prepared medium paired with a rich demi-glaze, herb scalloped potatoes and seasonal mixed vegetables.

HAND CUT RIBEYE- \$25

11 oz. Ribeye prepared medium lying over demi-glaze and served with garlic mashed potatoes and steamed broccoli.

CERTIFIED ANGUS BEEF SIRLOIN - \$17

6 oz. CAB Sirloin lying over house made demi-glaze and paired with garlic baby red potatoes and Chef's choice vegetables.

SEAFOOD

SESAME CRUSTED GRILLED SALMON- \$21
Sesame crusted Atlantic salmon served with a basil pesto beurre blanc, garden fresh asparagus, and garlic baby red potatoes

PARMESAN CRUSTED TILAPIA - \$19

Parmesan Reggiano crusted Tilapia topped with bruschetta tomatoes. Served with steamed broccoli and wild rice pilaf.

PASTA

PASTA BASILICO WITH GRILLED CHICKEN- \$15
Angel hair pasta, fresh basil, and tomatoes.

COLOSSAL SHRIMP SCAMPI- \$22

Jumbo shrimp, fresh lemon, butter and cherry tomatoes served on a bed of angel hair pasta.

JOHNNY'S DUETS

All Johnny's Duets include Johnny's House Salad, fresh baked focaccia bread, coffee and hot tea.

STEAK AND SHRIMP DIANE- \$35

6 oz filet of beef tenderloin prepared medium and topped with a Dijon mustard brandy sauce accompanied by three garlic shrimp, garlic rosemary baby red potatoes, and chef's choice mixed vegetables

PARMESAN CRUSTED TOP SIRLOIN AND BROILED ATLANTIC SALMON- \$33

Parmesan crusted 6 oz. top sirloin with a rich demi-glaze paired with a broiled Atlantic salmon with a apricot beurre blanc. Duo contains chef's choice mixed vegetables and garlic whipped mashed potatoes.

MEDITERRANEAN DUO- \$30

Parmesan crusted 6 oz top sirloin with a rich demi-glaze reduction paired with chicken saltimbocca with a vodka tomato cream sauce. Duo is paired with fresh garden asparagus and garlic rosemary baby red potatoes.

CHILDREN'S MENU

CHICKEN FINGERS AND FRENCH FRIES- \$5.50

Served with a fresh fruit and milk.

CHEESE RAVIOLI WITH MARINARA SAUCE- \$5.50

Served with a fresh fruit and milk.

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THE MAESTRO'S DINNER BUFFETS

Maestro's Table requires a 25 person minimum.
Each buffet includes focaccia bread, coffee and hot tea.

IT'S SHOWTIME- \$19

Greek salad
Sliced fresh seasonal fruit and berries
Chicken Piccata
Smothered beef tenderloin and portabella tips
Chef Andy's Vegetarian home-style Cavatappi
Garlic whipped potatoes
Steamed broccoli
House made focaccia bread

BREAK A LEG!- \$21

Classic Caesar salad
Sliced fresh seasonal fruit and berries
Grilled pork chop with cabernet demi-glaze
Chicken Parmigiano
Vegetarian Lasagna
Garlic rosemary baby red potatoes
Haricot verts
House made focaccia bread

LIGHTS, CAMERA, ACTION- \$24

Johnny's house salad with balsamic dressing
Sliced fresh seasonal fruits and berries
Vegetable crudité display with red pepper hummus
Spice rubbed pork loin with apple cider jus
Teriyaki salmon
Pasta Primavera (vegetarian)
Wild rice pilaf
Maestro's fresh vegetables
House made focaccia bread

IT'S A WRAP!- \$28

Caesar salad
Sliced fresh seasonal fruit and berries
Vegetable crudité display with red pepper hummus
Chef carved prime rib of beef with horseradish cream sauce
Chicken Madeira with mushrooms, asparagus, melted provolone cheese and a rich Madeira wine sauce
Vegetarian Pasta Minelli
Garlic rosemary baby red potatoes
Broiled asparagus
House made focaccia bread

MAESTRO'S CARVED MEATS

Serves 25 guests

APPLE BOURBON BONE-IN-HAM- \$65

Served with flame roasted apples, bourbon sauce and house buttermilk biscuits.

ROAST BEEF TENDERLOIN- \$175

Served with a rich bordelaise demi-glaze and sea salted French baguette crostinis.

SLOW ROASTED PRIME RIB- \$115

Served au jus and horseradish sauce, rye, wheat, multigrain and white fresh baked dinner rolls.

ROSEMARY ROAST TURKEY BREAST- \$65

Rosemary roasted turkey breast with cranberry pear relish, whole grain mustard, mayonnaise and Kings Hawaiian dinner rolls.

AHI TUNA- \$125

Served with wasabi, pickled ginger, spicy soy sauce and focaccia crostinis.

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APPETIZER SELECTIONS

CHILLED HORS D'OEUVRES

VEGETABLE CRUDITE ROASTED RED PEPPER HUMMUS

Serves 25- \$75

FRESH FRUIT AND BERRIES WITH HONEY YOGURT

Serves 25- \$75

ROMA TOMATO AND FRESH MOZZARELLA

Serves 25- \$60

ARTISAN WISCONSIN CHEESE BOARD

Serves 25- \$115

CLASSIC SHRIMP COCKTAIL

Serves 25/3 pieces per guest- \$125

JOHNNY'S BRUSCHETTA

50 pieces—\$50

ANTIPASTI PLATTER

Assorted grilled vegetables, artisan cured meats, artichokes, marinated olives and sweet peppers with grilled crostini.

Serves 25- \$140

SMOKED SALMON

Premium cold smoked salmon with traditional accompaniments: minced red onion, capers, cracked pepper, grilled bread, and cream cheese spread.

Serves 25- \$125

CALIFORNIA ROLLS WITH FRESH AVOCADO AND CRAB WITH SESAME WASABI DIPPING SAUCE

50 pieces- \$100

CAPRESE SALAD SKEWERS

50 skewers- \$75

FARRO AND ROASTED VEGETABLE PILAF

Served in Endive

Serves 50- \$65

DEVEILED EGGS

Serves 25- \$50

HERBED GOAT CHEESE CROSTINI

Goat cheese crostini done three separate ways.

Serves 25- \$75

ANTIPASTI SKEWERS

50 pieces - \$125

TENDERLOIN OF BEEF WITH CAMELIZED ONION RELISH AND HORSE-RADISH ON A TOASTED

BAGUETTE

25 pieces- \$100

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HOT HORS D'OEUVRES

SPANAKOPITA WITH TZATZIKI SAUCE

50 pieces- \$115

PROSCIUTTO WRAPPED SHRIMP WITH CHIMICHURRI

50 pieces- \$100

BACON WRAPPED SEA SCALLOPS WITH LEMON BUTTER

50 pieces- \$150

PETITE BEEF WELLINGTON WITH BORDELAISE SAUCE

50 pieces- \$200

JOHNNY'S OWN SAUSAGE BREAD WITH MARINARA

50 pieces- \$85

JOHNNY'S MEATBALLS

50 pieces- \$75

ARANCINI

Cheese stuffed risotto croquettes fried golden brown and served with romesco sauce.

50 pieces- \$75

CHICKEN SATAY WITH THAI PEANUT SAUCE

50 pieces - \$100

SPICE RUBBED PORK LOIN

Served on a crostini with a sweet and spicy fruit chutney.

50 pieces- \$100

SPINACH ARTICHOKE DIP WITH HAND CUT PITA CHIPS

Serves 25 - \$80

COCONUT SHRIMP WITH MANGO SALSA

50 pieces - \$75

PETITE CRAB CAKES REMOULADE

50 pieces - \$125

MARINATED STEAK TENDERLOIN SKEWERS

25 pieces - \$90

SALMON CROQUETTS

50 pieces - \$75

MINI SLIDERS

25 pieces - \$75

BUTLER STYLE HORS D'OEUVRES

JOHNNY'S STUFFED MUSHROOM CAPS

50 pieces - \$85

BUCKWHEAT BLINI WITH SMOKED SALMON AND APPROPRIATE ACCOMPANIMENTS

50 pieces - \$150

ARANCINI

Risotto fried croquette stuffed with smoked gouda and served with a toasted almond romesco sauce

50 pieces - \$75

CAPRESE SALAD SKEWERS

Fresh tomatoes, torn basil leaves, fresh mozzarella, topped with garlic infused olive oil and balsamic vinegar. 50 pieces - \$75

CHEF'S CHOICE PETITE DESSERTS

50 pieces - \$85

FILET MIGNON STEAK SKEWERS

Grilled filet mignon kebob with onions and peppers topped with a rich mushroom bordelaise sauce

50 pieces - \$175

CUCUMBER BEET CUPS

50 pieces - \$100

CRAB CAKE HUSHPUPIES SERVED WITH A TANGY ROMANESCO SAUCE

50 pieces - \$125

DEVEILED EGGS

25 pieces - \$50

SEASONAL FRUIT TARTLETS

50 pieces - \$125

ANTIPASTI SKEWER

Includes fresh carved charcuterie, fresh cheese, marinated olives, and pickled vegetables.

50 pieces - \$85

JOHNNY'S BRUSCHETTA

Classic Bruschetta preparation served on a toasted French baguette.

50 pieces - \$50

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BREAKS

Breaks require an eight person minimum.

SOUTHWESTERN BREAK- \$7

Chips and fire roasted tomato salsa
Guacamole
Spicy black bean dip and jalapeno queso

SALTY AND SWEET BREAK- \$8

Fresh baked chocolate chip cookies
Pretzels
Caramel Corn
Party Mix

CHOCOLATE BREAK- \$8

Chocolate dipped pretzels
Miniature candy bars and peanut butter cups
Chocolate and peanut M&M candies

HEALTHY CHOICE BREAK- \$8

Flavored individual yogurt
Sliced fresh seasonal fruit and berries
Granola bars

BREAK ENHANCEMENTS

ASSORTED FRESHLY BAKED COOKIES-

\$20 per dozen

DESSERT BAR ASSORTMENT- \$28 per dozen

ICED CHOCOLATE BROWNIES- \$28 per dozen

WHOLE FRESH FRUIT- \$15 per dozen

SOFT PRETZELS WITH CHEESE SAUCE AND WHOLE GRAIN MUSTARD- \$26 per dozen

FRESH CUT VEGETABLES WITH RANCH DIP- \$4 per guest

SLICED FRESH SEASONAL FRUIT AND BERRIES- \$4 per guest

CHIPS AND TOMATO SALSA- \$3 per guest

PARTY MIX- \$7 per lb

MIXED NUTS- \$9 per lb

HONEY ROASTED PEANUTS- \$7 per lb

CARAMEL CORN- \$3 per guest

TRAIL MIX- \$10 per lb

LATE NIGHT SNACKS

Pick three items for \$11 per person. Minimum of 25 guests, after 9 pm.

JOHNNY'S SAUSAGE BREAD

Home baked bread stuffed with sausage, onion, mozzarella and Colby cheese. Served with marinara sauce. 50 pieces - \$85

BONE-IN CHICKEN WINGS

BBQ, Buffalo, Thai Peanut
\$8 per dozen

CHEF'S CHOICE HOMEMADE SHEET PIZZAS

1 tray serves 30-35 guests - \$50

BEEF SLIDERS

\$3 each

QUESADILLAS

Pulled pork and Pepper Jack.
Shredded chicken and black bean.
\$4.50 each

SOFT PRETZELS WITH CHEESE SAUCE AND WHOLE GRAIN MUSTARD

\$26 per dozen

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DESSERTS

TURTLE CHEESECAKE- \$6

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

JOHNNY'S TIRAMISU- \$6

Ladyfingers dipped in espresso and rum, Mascarpone cheese blended with Amaretto and whipped cream all on top a chocolate ganache pie crust with a dusting of cocoa.

LIMONCELLO CAKE- \$6

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

ROASTED BANANA CHEESECAKE- \$6

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

PUMPKIN SPICE CHEESECAKE- \$6

Pumpkin puree seasoned with baking spices rolled and baked into a ginger snap cookie crusted cheesecake

VANILLA BEAN ICE CREAM WITH CHOCOLATE AND CARAMEL TOPPINGS- \$3

ASSORTED DESSERT BARS- \$36 per dozen

CHEF'S CHOICE DESSERT BUFFET- \$6 per person

GLUTEN FREE AND DAIRY FREE CHEF'S CHOICE SORBET- \$3

Prices do not include 20% service charge and 5.5% Wisconsin sales tax.

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BEVERAGES

COFFEE AND HOT TEA

Regular or Decaffeinated- \$24 Per Gallon

Hot Tea- \$2

ICED TEA

\$2.50 per glass

JUICE OR MILK

\$11 Per Liter

Milk- \$2 Per Glass

CANNED SODA OR BOTTLED WATER

\$2 Each

ICED TEA OR LEMONADE

\$20 Per Gallon

PUNCH

\$20 Per Gallon

Prices do not include 20% service charge and 5.5% Wisconsin sales tax.

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