

Johnny's
Italian Steakhouse®



WEDDING PACKAGES

Holiday Inn & Suites and Johnny's Italian Steakhouse
101 Holiday Street, East Peoria, IL 61611
309-698-3333

HORS D'OEUVRES

Each selection is priced per piece and does not include tax or service charge

COLD HORS D'OEUVRES

- Beef Tenderloin with Caramelized Onion Relish and Horseradish on Focaccia Bread | \$4.50
- Goat Cheese and Bruschetta on Focaccia Crouton | \$3
- Caprese Salad Skewer | \$3
- Antipasto Skewer | \$3.50
- Shrimp Cocktail | \$4.75
- Deviled Eggs | \$3.25
- Salmon Canapes | \$4
- Italian Sub Tortilla | \$3.50

HOT HORS D'OEUVRES

- Johnny's Italian Meatballs with Marinara | \$3.50
- Vegetable Spring Rolls | \$3.25
- Chicken deBurgo Skewers | \$3.25
- Spanakopita | \$4
- Coconut Shrimp | \$4.75
- Thai Chicken Skewers with Peanut Sauce | \$3.25
- Italian Stuffed Mushrooms | \$4
- Mini Beef Wellington | \$4.50
- Shrimp Scampi Skewers | \$5.25
- Filet deBurgo Skewers | \$5
- Crispy Asiago Asparagus with Garlic Aioli | \$4

RECEPTION DISPLAYS

Each selection is priced per piece and does not include tax or service charge

CRUDITES | \$9

Fresh garden vegetables with pita quarters and our house-made vegetable dip

ARTISANAL CHEESE | \$14

Chef selection of artisanal cheeses, fruits and crackers

ANTIPASTO | \$15

Salami, prosciutto, capocollo, pastrami, provolone, smoked gouda, Gorgonzola, balsamic grilled vegetables and specialty olives with rustic Italian bread

PLATED PACKAGES

Packages are priced per person and do not include tax or service charge

\$35 PACKAGE

- Water, Iced Tea and Coffee
- Fresh Baked Bread with Parmesan Cheese and Oil
- Plated House Salad with House-Made Vinaigrette
- Choice of 2-3 Entrees:

(all entrees include garlic mashed potatoes and Chef choice vegetable)

- **Chicken deBurgo**
grilled chicken breast, roasted garlic, basil, oregano and cream sauce
- **Tuscan Chicken**
breast of chicken stuffed with prosciutto and provolone, baked in a light bread-crumbs coating with vodka tomato sauce
- **Cedar Plank Salmon**
salmon roasted on a cedar plank and glazed with apricot butter
- **Chubby Cut Top Sirloin**
6 oz center cut steak with demi-glaze sauce
- **Ricotta-Spinach Ravioli (vegetarian)**
cheese filled ravioli in a stone-ground mustard cream sauce with sauteed spinach

\$55 PACKAGE

- One Hour of House Open Bar
- Vegetable Display with House-Made Vegetable Dip
- Water, Iced Tea and Coffee
- Fresh Baked Bread with Parmesan Cheese and Oil
- Plated House Salad with House-Made Vinaigrette
- Choice of 2-3 Entrees:

(all entrees include garlic mashed potatoes and Chef choice vegetable)

- **Chicken deBurgo**
grilled chicken breast, roasted garlic, basil, oregano and cream sauce
- **Tuscan Chicken**
breast of chicken stuffed with prosciutto and provolone, baked in a light bread-crumbs coating with vodka tomato sauce
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6 oz center cut steak with demi-glaze sauce
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cheese filled ravioli in a stone-ground mustard cream sauce with sauteed spinach

PLATED PACKAGES CONTINUED

Packages are priced per person and do not include tax or service charge

\$55 PACKAGE

- Four Consecutive Hours of House Open Bar
- Choice of Two Butlered Appetizers:
 - Goat Cheese on Focaccia Crouton with Bruschetta
 - Caprese Salad Skewers
 - Fruit Kabobs
 - Antipasto Skewers
 - Chicken Piccata Skewers
 - Thai Chicken Skewers with Peanut Sauce
 - Honey-Madeira Water Chestnuts in Peppered Bacon
- Water, Iced Tea and Coffee
- Fresh Baked Bread with Parmesan Cheese and Oil
- Plated House Salad with House-Made Vinaigrette
- Choice of 2-3 Entrees:

(all entrees include garlic mashed potatoes and Chef choice vegetable)

 - **Chicken deBurgo**
grilled chicken breast, roasted garlic, basil, oregano and cream sauce
 - **Tuscan Chicken**
breast of chicken stuffed with prosciutto and provolone, baked in a light bread-crumbs coating with vodka tomato sauce
 - **Cedar Plank Salmon**
salmon roasted on a cedar plank and glazed with apricot butter
 - **Chubby Cut Top Sirloin**
6 oz center cut steak with demi-glaze sauce
 - **Ricotta-Spinach Ravioli (vegetarian)**
cheese filled ravioli in a stone-ground mustard cream sauce with sauteed spinach

BUFFET PACKAGES

Packages are priced per person and do not include tax or service charge

\$45 PACKAGE

- Water, Iced Tea and Coffee
- Fresh Baked Bread with Parmesan Cheese and Oil
- Plated House Salad with House-Made Vinaigrette
- Choice of One Starch:
 - Garlic Mashed Potatoes
 - Roasted Rosemary Potatoes
 - Rice Pilaf
- Choice of One Vegetable:
 - Green Beans
 - Mixed Vegetables
 - Roasted Cauliflower
- Choice of Two Entrees:
 - Cedar Planked Salmon
 - Roasted Pork Loin with Apricot Chutney
 - Chicken Piccata
 - Smothered Beef Steak Tips

\$60 PACKAGE

- One Hour of House Open Bar
- Water, Iced Tea and Coffee
- Fresh Baked Bread with Parmesan Cheese and Oil
- Plated House Salad with House-Made Vinaigrette
- Choice of One Starch:
 - Garlic Mashed Potatoes
 - Roasted Rosemary Potatoes
 - Rice Pilaf
- Choice of One Vegetable:
 - Green Beans
 - Mixed Vegetables
 - Roasted Cauliflower
- Choice of Two Entrees:
 - Cedar Planked Salmon
 - Roasted Pork Loin with Apricot Chutney
 - Chicken Piccata
 - Smothered Beef Steak Tips

BUFFET PACKAGES CONTINUED

Packages are priced per person and do not include tax or service charge

\$90 PACKAGE

- Four Consecutive Hours of House Open Bar
- Water, Iced Tea and Coffee
- Fresh Baked Bread with Parmesan Cheese and Oil
- Plated House Salad with House-Made Vinaigrette
- Choice of One Starch:
 - Garlic Mashed Potatoes
 - Roasted Rosemary Potatoes
 - Rice Pilaf
- Choice of One Vegetable:
 - Green Beans
 - Mixed Vegetables
 - Roasted Cauliflower
- Choice of Two Entrees:
 - Cedar Planked Salmon
 - Roasted Pork Loin with Apricot Chutney
 - Chicken Piccata
 - Smothered Beef Steak Tips

LATE NIGHT SNACKS

Selections are priced per person and do not include tax or service charge. Food is portioned for 1.5 pieces per person

ASSORTED SINGLE TOPPING PIZZAS | \$6

BURGER SLIDERS | \$8

(include assorted toppings and condiments)

NACHO BAR | \$12

(tortilla chips, nacho cheese, salsa and guacamole)

BAR PRICING

If there are specific requests you would like added to your bar, please consult with your private event executive. Prices do not include tax or service charge

DOMESTIC BEER | \$5

Budweiser, Bud Light, Miller Lite, Coors Light and Michelob Ultra

IMPORT BEER | \$6

Corona, Heineken and O'Douls NA

COPPER RIDGE VINEYARDS | \$10

Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot

GOLD LEVEL LIQUOR | \$8

Tito's vodka, Dewar's White Label scotch, Jack Daniel's bourbon, Crown Royal, Beefeater gin, Jose Cuervo tequila, Captain Morgan, Korbel brandy, Courvoisier VS, Baileys and Kahlua

PLATINUM BRANDS | \$9

Ketel One vodka, Johnnie Walker Red scotch, Knob Creek bourbon, Crown Royal, Tanqueray gin and Jose Cuervo 1800 Gold tequila

DOMESTIC KEG BEER | \$400

CHAMPAGNE | \$3 glass / \$35 bottle

CORKING FEE | \$10

ADDITIONAL PRICING

LCD PROJECTOR PACKAGE | \$175

MICROPHONE | \$45

(wireless handheld or lavalier)

UP LIGHTING | \$35

(per light with a total of 8 lights)