

Johnny's
Italian Steakhouse®

WEDDING MENU



Holiday Inn & Suites and Johnny's Italian Steakhouse
33103 Hamilton Ct. Farmington Hills, Michigan 48334 | 248.516.1299
JohnnysItalianSteakhouse.com



WEDDING PACKAGES

INCLUDES:

HORS D'OEUVRES RECEPTION

Crudités

Fresh garden vegetables with pita quarters and our homemade vegetable dip

Artisanal Cheeses

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

5 Hour Bar Featuring Silver Level Brands

Champagne Toast for All Guests

Cutting and Serving of Wedding Cake

Floor-length Linens in Black or White

Chair Covers and Sashes

Choice of Napkin Color

Mirror Tiles and (3) Votives per Table to Enhance Centerpieces

Complimentary King Suite for the Bride and Groom

Breakfast for the Bride and Groom

Private Menu Tasting for up to 4 Guests

HORS D'OEUVRES

priced per 100 pieces

COLD HORS D'OEUVRES

- Tenderloin of beef with caramelized onion relish and horseradish on a baguette | \$425
- California rolls with fresh avocado and crab and sesame wasabi dipping sauce | \$425
- Goat cheese on focaccia crouton with bruschetta | 275
- Lump crab salad on rye toast points | \$375
- Caprese salad skewer | \$275
- Shrimp skewers | \$425
- Antipasto skewer | \$325
- Shrimp cocktail | \$425
- Cucumber rounds, chilled crab salad and scallions | \$425
- Fresh strawberry, mint, cracked pepper and boursin | \$375
- Spicy black & blue ahi tuna and tomato jam on crispy wonton chip | \$425
- Artichoke-shrimp salad profiterole bites | \$425

HOT HORS D'OEUVRES

- Chicken wrapped with sage and prosciutto | \$300
- Spanakopita | \$375
- Petite crab cake with roasted pepper remoulade | \$425
- Coconut shrimp | \$400
- Thai chicken skewers with peanut sauce | \$300
- Italian stuffed mushrooms | \$375
- Bacon wrapped scallops | \$425
- Mini beef Wellington | \$425
- DeBurgo skewers | \$425
- Batter-fried pepper jack cheese, Parmesan ranch | \$375
- Honey-Madeira water chestnuts in peppered bacon | \$275
- Mini Arancini crisp risotto ball with marinara | \$375
- Cider cured pork belly and aged cheddar and BBQ profiterole bites | \$425
- Gorgonzola-wild mushroom profiterole bites | \$375

Customary 21% service charge and 6% sales tax will be added to all prices.



PLATED ENTRÉES

SALAD SELECTIONS

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

Individually Plated House Salad | \$1

Caesar | \$4

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

Waldorf Salad | \$6

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

Warm Goat Cheese Salad | \$6

Crisp greens, pecan crusted goat cheese, apple, carrots, Gorgonzola cheese and balsamic vinaigrette.

Focaccia Bread with Butter

ENTRÉE SELECTIONS

You may choose up to three entrées.

Pricing per person

Ricotta-Spinach Ravioli | \$59

Cheese filled raviolis in stone-ground mustard cream sauce with sautéed spinach.

Chicken Saltimbocca | \$63

Breast of chicken stuffed with Provolone cheese and fresh sage, wrapped in prosciutto.

Tuscan Chicken | \$64

Breast of chicken stuffed with prosciutto and Provolone cheese baked in a light bread-crumbs coating and served with a vodka tomato cream sauce.

Cider Brined Blackened Grilled

Chicken Breast | \$65

Chicken breast supreme brined and charred on the grill with dijon cream.

Cedar Planked Salmon | \$66

Served apricot butter.

Honey Madeira Glazed Salmon | \$66

Garlic-Herb Grilled Mahi Mahi | \$70

Marinated in lemon, olive oil, garlic and spices, lemon-sage sauce.

Parmesan Crusted

New York Steak | \$70

Char-broiled with a Parmesan butter crust.

10 oz Filet Mignon | \$77

Center cut tenderloin with cabernet demi glaze.

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DUET PLATES

Pricing is per person.

Parmesan Crusted Top Sirloin and Chicken Saltimbocca | \$70

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

Parmesan Crusted Top Sirloin and Honey Madeira Glazed Salmon | \$73

Honey Madeira glazed salmon accompanied by a parmesan crusted top sirloin.

6 oz. Filet Mignon and Pan Seared Chicken Forestier | \$79

Rosemary roasted chicken breast supreme, wild mushroom demi-glace, caramelized onion, and a hint of Madeira wine accompanied by a center cut tenderloin with cabernet demi-glace.

Plated Entrees Accompanied By:

VEGETABLE

CHOOSE ONE:

- Steamed Broccolini
- Green Beans
- California Medley (Broccoli, Cauliflower, Carrots)
- Honey Orange Glazed Carrots

SIDE

CHOOSE ONE:

- Roasted Red Potatoes
- Rice Pilaf
- Mashed or Garlic Mashed Potatoes
- Fingerling Potatoes
- Dauphinoise Potatoes
- Duchess Potato

BUFFET

\$73 per person.

House Salad

Family style house salad bowl with mixed greens, tomatoes, black olives, pepperoncini peppers, red onion and croutons with Johnny's signature honey balsamic vinaigrette.

Caesar | \$4

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

Focaccia Bread with Butter

ENTREES

CHOOSE TWO:

- Cedar planked salmon
- Roasted pork loin with cabernet demi-glace
- Chicken Saltimbocca
- Smothered beef steak tips
- Black Angus carved rib roast
- Garlic-herb grilled mahi mahi marinated in lemon, olive oil, garlic and spices with lemon-sage sauce
- Carved beer brined pork loin with apricot chutney

VEGETABLE

CHOOSE ONE:

- Steamed Broccolini
- Sauteed Asparagus
- Cauliflower Bacon Casserole

SIDE

CHOOSE ONE:

- Garlic Mashed Potatoes
- Smoked Gouda Dauphinoise Potatoes
- Rice Pilaf
- Roasted Red Potatoes

Coffee and Hot Tea Service

Customary 21% service charge and 6% sales tax will be added to all prices.



ENHANCE YOUR CAKE TABLE

Johnny's Chocolate Fountain | \$14
Minimum of 30 people

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

LATE NIGHT SNACKS

All selections are available after 9 pm. Food is portioned and prepared for 1^{1/2} pieces per person.

Cheesesteak Sandwich Bites | \$3.75 per person

Chicken Cheesesteak Sandwich Bites | \$3.75 per person

Beef Sliders | \$3.75 per person

Quesadillas (inquire about topping selections) | \$5 per person

Assorted Pizzas (inquire about topping selections) | \$6 per person

Johnny's Sausage Bread | \$6 per person

CHILDRENS MENU

for guests 11 years and younger

Chicken Tenders and Fries | \$12

Macaroni and Cheese | \$12

Hamburger or Cheeseburger with Fries | \$12

Spaghetti with Marinara | \$12

Steak Sandwich with Fries | \$16

Includes

Fruit Cup and Milk, Juice or Soft Drinks

Customary 21% service charge and 6% sales tax will be added to all prices.



BEVERAGE OPTIONS

We are proud to offer the finest in premium liquors, imported and domestic beers and a variety of wines.

If there are specific brands of liquor, wine or beverages you would like added to your bar, please consult your private event executive.

5 HOUR PACKAGES

SILVER LEVEL BAR

Smirnoff vodka, J & B scotch, Jim Beam, Canadian Club whiskey, Beefeater gin, Jose Cuervo Gold tequila, Bacardi Superior rum, Korbel brandy, Courvoisier VS, Bailey's, Kahlua

Copper Ridge Wines
Domestic and Imported Beers
Assorted Pepsi Products
Assorted Juices

GOLD BAR LEVEL | \$10/PERSON

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, Bailey's, Kahlua

PLATINUM BRANDS | \$20/PERSON

Ketel One vodka, Johnnie Walker Red scotch, Knob Creek bourbon, Crown Royal, Tanqueray gin, Jose Cuervo 1800 Gold tequila, Captain Morgan rum, Korbel brandy, Courvoisier VS, Bailey's, Kahlua

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