

Johnny's Italian Steakhouse®

PRIVATE EVENTS MENU



305 N. 170th Street | Omaha, NE | 402.289.9210
johnnysitaliansteakhouse.com

VENUES

SAMMY

Separated from the rest of the restaurant by thick, velvet curtains is our largest private party space. Sammy offers a spacious ambiance for any occasion and can hold up to 72 guests.

Sunday through Thursday events require a \$1,000 food and beverage minimum. Friday and Saturday events require a \$2,500 food and beverage minimum. These prices are before tax and gratuity, and do not include the option for cash bar service or separate checks. To hold a reservation, we require a non-refundable or transferable \$250 credit card deposit, which will be put towards the bill of your event. In the event of cancellation the card will be charged the \$250 fee.

THE BOARDROOM

The Boardroom is our most private dining room with the ability to seat up to 42 guests. With Wi-Fi and visual capabilities, the room is great for many occasions.

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SEMI-PRIVATE

Along the south end of the restaurant is a space that can be reserved for parties of 25 guests or less. A wall separates the space from the rest of the restaurant, and on the other side is a long wall of windows creating a great space for any get together.

BOARDROOM MENU

Our Culinary Maestros are proud to offer you these fine selections for your upcoming event. If you don't see one of your favorites offered, we are happy to customize menus to your liking!

All Johnny's banquets are served with our house salad and freshly baked focaccia bread.

CAST FAVORITE | \$29 per guest

Chubby Cut Top Sirloin

Cut from the heart of the sirloin, a center-cut steak.

Stuffed Frenched Pork Chop

Pork chop stuffed with goat cheese, spinach and pine nuts with Madeira sauce.

Chicken Madeira

Frenched chicken breast, asparagus, mushrooms, provolone and Madeira wine sauce.

Four Cheese Ravioli & Shrimp Rosa

Ravioli filled with a blend of four cheeses, shrimp and spicy rosa sauce.

PRODUCER'S CUT | \$35 per guest

Parmesan Crusted New York Strip

A steak charbroiled to perfection.

Steak Sinatra

Center cut top sirloin presented Sinatra style, topped with shrimp, crab, sun-dried tomatoes and garlic cream sauce.

Grilled Salmon Bearnaise

Broiled Atlantic salmon topped with tarragon bearnaise sauce.

Seafood Pasta Pomodoro

Shrimp, mussels, scallop, garlic, spinach, portabella mushrooms, olive oil and aromatic tomato broth with fettuccine.

DIRECTOR'S CUT | \$32 per guest

Top Sirloin with Grilled Shrimp Skewer

Parmesan crusted 6 oz. center cut top sirloin, and a grilled shrimp skewer.

Stuffed Frenched Pork Chops

Twin Pork chops stuffed with goat cheese, spinach and pine nuts with Madeira sauce.

Cedar Planked Salmon

Fresh Atlantic salmon roasted on a cedar plank and glazed with apricot butter.

Shrimp Scampi

Jumbo shrimp, fresh lemon, butter and cherry tomatoes.

MAESTRO'S CUT | \$44 per guest

Porterhouse Steak

A 22 oz. steak charbroiled to perfection.

Bone In Ribeye

An 18 oz. steak charbroiled to perfection.

Veal Sinatra

Tender veal sautéed with shrimp, crab meat, mushrooms, sun-dried tomatoes, fresh basil, roasted garlic and light cream sauce.

Chanel No. 5

Marilyn's trademark! Lobster, shrimp, artichokes, prosciutto, cheese ravioli and garlic cream sauce.

CHAIRMAN'S MENU | \$53 per guest

Petite Filet Mignon and Lobster Tail

A tender cut straight from the center of the tenderloin, accompanied with lobster tail broiled to perfection.

Petite Filet Mignon and Crab Stuffed Shrimp

A tender cut straight from the center of the tenderloin accompanied by crab stuffed shrimp and topped with bearnaise sauce.

Tournedos Sinatra

Two 4 oz medallions of beef tenderloin seared to perfection with chunks of shrimp, crab, a variety of mushrooms, sun-dried tomatoes, fresh basil and roasted garlic in a light cream sauce.

Shrimp and Sea Scallop Scampi

Jumbo shrimp and rich sea scallops with fresh lemon, butter and cherry tomatoes.

DESSERTS

Allow us to tempt your sweet tooth with our outstanding homemade dessert selections!

BANQUET APPETIZER & DESSERT INFORMATION

APPETIZER

For our banquet guests we serve our most popular appetizer selection:

Little Italy Combination

Sausage Bread, Four Cheese Toasted Ravioli, Shrimp Bruschetta, and Calamari.

This option will be served family style to fit the room for your guests.

DESSERT

Our Chef selected dessert options for our banquet guests:

Chocolate Ganache Torte

served with whipped cream and a raspberry coulis

New York Style Cheesecake

served with whipped cream and a raspberry coulis

Each of these selections are an additional \$7 per guest, per item.

APPETIZER BUFFET

\$29 per person | Choose up to 4 selections

Bruschetta

Grilled focaccia bread, Roma tomatoes, goat cheese, onions, olive oil and basil

Toasted Ravioli

Four cheese ravioli with marinara

Italian Sausage Stuffed Mushrooms

Smothered with fresh mozzarella cheese and baked

Shrimp Cocktail

Jumbo shrimp served with cocktail sauce and Johnny's dipping sauce

Sausage Bread

House baked bread stuffed with sausage, peppers, onion, mozzarella and colby cheese served with marinara

Chicken Marsala Bites

Sautéed chicken breast and button mushrooms in our savory Marsala sauce

We require a guaranteed guest count 24 hours in advance
Billing is based on guaranteed count or actual count, whichever is greater

BAR SERVICE

Thank you for your interest in booking your event here at Johnny's Italian Steakhouse at Village Pointe. An important aspect when booking your event is deciding how to handle bar service. Listed below are options for your consideration:

OPEN BAR

Guests can order any drink at any price.

JOHNNY'S SELECTION

A limited selection ranging from well drinks to premium drinks. Drinks range from \$8 to \$14. All drinks are \$14 or less.

DRINK TICKETS

You can select how many drink tickets each of your guests receives. When choosing this option please indicate which of the above options you will be allowing your guests to choose from.

WINE BOTTLE SERVICE

You can choose this option on its own or add to the above options. When chosen on its own all other alcoholic beverages will be charged to your guests. (See Cash Bar Option)

CASH BAR

Guests pay for their own drinks. (This selection will not be included on the host's tab and, therefore, will not count towards a minimum charge that may be a requirement for Friday and Saturday night events.)

NO BAR SERVICE

No alcoholic beverages will be served at your party. Please note that soda, tea and coffee are complimentary with our banquet menus.

Options 1-4: All drinks will be added to the host's tab.

Wine bottles are to be chosen by the host(s) only. Guests will not be allowed to choose bottles of wine on their own. Please have all wine bottle selections chosen by 1 ½ weeks before your party to guarantee we have your selections in stock.

PRESENTATION EQUIPMENT

Johnny's now offers guests the option to rent presentation equipment in our private rooms.

SCREEN RENTAL: \$40.00

BOARDROOM: 80 inch screen

SAMMY: 100 inch screen

Guests may bring their own screen but screen charges will still apply

EPSON LCD PROJECTOR: \$110.00

- USB
- HDMI
- VGA
- Audio (speakers not provided)
- Wireless capabilities (must have wireless cord or built-in interface)
- Running Windows 7, 8, Vista, XP Professional x64, XP, or Mac OSx 10.4.11 to 10.8x