

Johnnie's

The Tanzanite

Dinner Buffet

(Minimum of 25 People)

32.00

Please select one appetizer, one salad, two entrees and one dessert.

Roasted baby red potatoes, wild rice pilaf or seasonal vegetables will accompany the appropriate entrees.

All entrees include coffee, decaf and hot tea.

Bread is available for an additional \$1 per person.

Appetizers

(Please select one item)

Crudite

Hand cut seasonal vegetable platter with chipotle ranch

Cheese Bread

Garlic oil and four cheese blend served with marinara

Mushrooms

Hand stuffed with herbs and cheese

Salads

(Please select one item)

Green Salad

Mixed organic greens with romaine hearts, tossed with house made ranch dressing, shaved carrots, tomatoes and herbed croutons

Classic Caesar

Crisp romaine hearts hand tossed with garlic croutons, Parmesan cheese and house made Caesar dressing

Entrées

(Please select two items)

Tri Tip

Slow roasted served with whiskey onions & mushrooms

Chicken Piccata

Pan roasted chicken breast in caper lemon Buerre blanc

Pork Loin

Oven roasted with a brandy apple glaze

Fettuccini Alfredo

Sautéed chicken breast with classic Alfredo cream sauce, Fettuccini pasta and parsley

Desserts

(Please select one item)

Lemon Bars

Chocolate Chip Cookies

Brownies

Johnnie's

The Garnet

Plated Dinner

45.00

Please select one salad, one appetizer, three entrees and one dessert.

Garlic mashed potatoes or wild rice pilaf will accompany the appropriate entrees with seasonal vegetables.

All entrees include bread, butter, coffee, decaf and hot tea

Appetizers

(Please select one item)

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|------------------|---|
| Bruschetta | Artichoke hearts, roma tomatoes, garlic, basil and extra virgin olive oil on seasoned crostinis |
| Cheese Bread | Hand tossed dough lined with garlic oil and four cheese blend served with marinara |
| Calamari Tempura | Tempura calamari strips with chipotle aioli |

Salads

(Please select one item)

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|----------------|--|
| Classic Caesar | Crisp romaine hearts hand tossed with garlic croutons, Parmesan cheese and house made Caesar dressing |
| Green Salad | Mixed organic greens with romaine hearts tossed with house made ranch dressing, shaved carrots, tomatoes and herbed croutons |

Entrées

(Please select three items)

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|-----------------|---|
| Ribeye | Served with whiskey peppercorn sauce
(all steaks cooked medium temp) |
| Chicken Marsala | Tender chicken breast sautéed with garlic and mushrooms in a sweet Marsala wine sauce |
| Salmon | Pan roasted with artichoke hearts and tomato white wine sauce |
| Pasta Primavera | Seasonal vegetables and mushrooms in a sweet sherry garlic butter sauce on angel hair pasta |

Desserts

(Please select one item)

- Chocolate Decadence
Crepes with strawberries & cream
Cheese Cake

Johnnie's

The Opal

Plated Dinner

60.00

Please select one salad, two appetizers, three entrees and one dessert.

Garlic mashed potatoes or wild rice pilaf will accompany the appropriate entrees with seasonal vegetables.

All entrees include bread, butter, coffee decaf and hot tea.

Appetizers

(Please select two items)

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|----------------|---|
| Calamari | Rings and tentacles tossed in seasoned semolina flour and deep fried served with caper cocktail sauce |
| Bruschetta | Artichoke hearts, roma tomatoes, garlic, basil and extra virgin olive oil on seasoned crostinis |
| Brie En Croute | Pastry wrapped brie cheese, oven browned and served with Pippin apples, Prosciutto di Parma, roasted garlic and crostinis |
| Prawns Diablo | Tiger prawns in a spicy garlic sauce on wild rice pilaf |

Salads

(Please select one item)

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|----------------|--|
| Classic Caesar | Crisp romaine hearts hand tossed with garlic croutons, Parmesan cheese and house made Caesar dressing |
| Champagne Pear | Mixed green lettuce, sliced pears, Valencia oranges, spiced walnuts and Maytag Bleu cheese tossed in our famous champagne citrus vinaigrette |
| The Wedge | A thick wedge of iceberg lettuce, cucumber, tomatoes and Maytag bleu with house made balsamic vinaigrette |

Entrées

(Please select three items)

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|-------------------|---|
| Filet Mignon | Fire roasted with mushroom demi glace
(all steaks cooked medium temp) |
| Asparagus Roulade | Grilled asparagus and four cheese stuffed chicken breast, on fettuccini primavera tossed with house made marinara |
| Blue Fin | Sesame crusted Blue Fin tuna, pan seared medium rare, served on a bed of mango jeweled Jasmine rice with asparagus tempura, wasabi aioli and ginger soy reduction |
| Manicotti | Ricotta cheese and spinach stuffed manicotti with wild mushrooms and spicy marinara |

Desserts

(Please select one item)

- Crème Brulee
- Chocolate Mousse Martini
- Cheese Cake