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**BREAKFAST & BRUNCH BUFFET - \$35 PER PERSON**

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**LIGHTER FARE (PLEASE CHOOSE ONE)**

Fresh Fruit

Spinach and Strawberry Salad

Garden Salad

Caesar Salad She Crab

Soup

**MAIN COURSE (PLEASE CHOOSE TWO)**

Shrimp & Grits

Cajun Fried Chicken & Waffles – With Gravy

French Toast

Biscuits & Gravy

Eggs Benedict – Traditional - Crab Cake (\$5)

**SIDE OPTIONS (PLEASE CHOOSE TWO)**

Bacon

Grits

Sausage links

Breakfast Potatoes Assorted

Bread and Pastries

Country Ham Scrambled

Eggs – Cheese Options: Cheddar or Feta

# THE ROOM AT JOHNNYLUKES

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## LUNCH BUFFET-\$40 PER PERSON

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### LIGHTER FARE (PLEASE CHOOSE ONE)

Fresh Fruit

Spinach and Strawberry Salad

Garden Salad

Caesar Salad

She Crab Soup or Seasonal Option

### MAIN COURSE (PLEASE CHOOSE TWO)

#### SANDWICH OPTIONS

Meatball Sliders

Pulled Pork Sliders

Chicken Salad Croissants

Janes Addiction Sliders

Cheeseburger Sliders

#### ENTRÉE OPTIONS

Crab Cakes

Bourbon Glazed Salmon

Pesto Penne Pasta

Pork Tenderloin

Lemon Chicken

Protein Options for Janes and Pasta: Chicken (\$3), Shrimp (\$5), or Scallops (\$8)

### SIDE OPTIONS (PLEASE CHOOSE TWO)

Skillet Beans

Rice Pilaf

Coleslaw

Macaroni and Cheese

Roasted Potatoes

Mixed Vegetables

## THE ROOM AT JOHNNYLUKES

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### DINNER BUFFET - \$50 PER PERSON

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#### LIGHTER FARE (PLEASE CHOOSE ONE)

Spinach and Strawberry Salad

Garden Salad

Caesar Salad

She Crab Soup or Seasonal Option

#### MAIN COURSE (PLEASE CHOOSE TWO)

Chicken Marsala

Fried Flounder

Chicken Parmigiana

Eggplant Rollatini

Bourbon Glazed Salmon

Bacon Wrapped Meatloaf

Cheese Tortellini with Vodka Sauce

Prime Rib Carving Station (\$10)

Protein Options for Tortellini: Chicken (\$4) - Shrimp (\$6) - Scallops - (\$8)

#### SIDE OPTIONS (PLEASE CHOOSE TWO)

Southern Cole Slaw

Rice Pilaf

Scalloped Potatoes

Skillet Beans

Vegetable Medley

Macaroni and Cheese

Cheese or Mushroom Risotto

Roasted Garlic Mashed Potatoes

## THE ROOM AT JOHNNYLUKES

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### PLATED DINNER OPTIONS - \$70 PER PERSON

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#### FIRST COURSE (PLEASE CHOOSE TWO)

Spinach and Strawberry Salad

Garden Salad

Caesar Salad

She Crab Soup or Seasonal Selection

#### MAIN COURSE (PLEASE CHOOSE THREE)

Pork Tenderloin with Apricot Glaze, paired with Roasted Garlic Mashed Potatoes and Grilled Asparagus

Grilled Grouper Piccata over Vegetable Risotto

Hand-Cut Filet topped with a Port Wine Demi-Glaze, paired with Roasted Garlic Mashed Potatoes and a Vegetable Medley

Lemon Pesto Chicken over Rice Pilaf with Grilled Asparagus

New Zealand Lamb Chops (5) paired with Mushroom Risotto and a Vegetable Medley

Prime Rib with Au Jus, served alongside Potatoes Au Gratin and Brussel Sprouts

#### DESSERTS (PLEASE CHOOSE TWO)

House made Crème Brule – Available in Assorted Flavors

Chocolate Torte with Vanilla Ice Cream

New York Cheesecake

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## PRICING & FEES

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THANK YOU FOR CHOOSING *THE ROOM AT JOHNNYLUKES*. WE WELCOME AND APPRECIATE THE OPPORTUNITY TO WORK WITH YOU ON YOUR EVENT. WE ARE PLEASED TO OFFER A WIDE VARIETY OF FOOD AND BEVERAGE OPTIONS AND OUR ONSITE EVENT DIRECTOR WILL WORK ALONGSIDE YOU EVERY STEP OF THE WAY TO CREATE A PERFECT EXPERIENCE FOR YOU.

**AVAILABLE 7 DAYS A WEEK 10 AM-10PM**

**ROOM FEE - \$250**

**AUDIO/VISUAL FEE - \$100**

WE CHARGE AN INDUSTRY STANDARD 22% GRATUITY AND 7% STATE SALES TAX TO ALL FOOD AND BEVERAGE SERVICE.

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A LA CARTE OPTIONS – PRICED PER PERSON

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**LIGHTER FARE – (\$6)**

Fresh Fruit Assorted Bread and Pastries

She Crab Soup or Seasonal Selection Caesar Salad with Aged Parmesan and Croutons  
Spinach and Strawberry Salad with Goat cheese, Candied Pecans and Balsamic Vinaigrette  
Garden Salad with Bleu Cheese Crumbles, Aged Parmesan, Cucumbers, Tomato, & Red Onion

**DIPS AND PLATTERS – (\$7)**

Crab Dip Buffalo Chicken Dip  
Spinach and Artichoke Dip Garden Vegetables and Dip

**HORS D'OEUVRES**

Shrimp Cocktail (\$5) - 3  
Luigi's Meatballs (\$3) - 2  
Swedish Meatballs (\$3) - 2  
Asian Chicken Skewers (\$6) - 2  
Crab Stuffed Mushrooms (\$4) – 2  
Sausage Stuffed Mushrooms (\$3) – 2  
Sesame Encrusted Ahi Tuna (\$7) - 4  
Oysters Rockefeller (\$6) - 2  
Mini Crab Cakes (\$9) – 3  
Marinated Lamb Lollipops (\$10) – 2  
Charcuterie Board – Market Price  
Seafood Tower – Market Price

**SLIDERS AND SANDWICHES – (\$7)**

Meatball Sliders  
Pulled Pork Sliders  
Cheeseburger Sliders  
Chicken Salad Croissants  
Janes Addiction Sliders  
Protein Options for Janes addiction: Chicken (\$3) or Shrimp (\$5)

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## THE ROOM AT JOHNNYLUKES

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### A LA CARTE OPTIONS – PRICED PER PERSON

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#### MAIN ENTREES

- Crab Cakes (\$20) – 2
- Lemon Chicken (\$14)
- Pork Tenderloin (\$14)
- Chicken Marsala (\$15)
- Eggplant Rollatini (\$13)
- Chicken Parmesan (\$14)
- Pesto Penne Pasta (\$13)
- Bourbon Glazed Salmon (\$16)
- Bacon Wrapped Meatloaf (\$12)
- Grilled Grouper Piccata (\$20)
- New Zealand Lamb Chops (\$18) - 4
- Prime Rib Carving Station (\$23)
- Hand-Cut Filet with a Port Wine Demi-Glaze (\$29)
- Capellini Alfredo with Spinach, Mushrooms, & Caramelized Onions (14)
- Protein Options for Pasta: Chicken (\$3) or Shrimp (\$5)

#### SIDE DISHES – (\$5)

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|--------------------|--------------------------------|
| Green Beans        | Glazed Corn Casserole          |
| Mac & Cheese       | Squash and Zucchini Casserole  |
| Creamed Spinach    | Cheese Risotto                 |
| Potatoes Au Gratin | Mushroom Risotto               |
| Vegetable Medley   | Roasted Garlic Mashed Potatoes |

#### DESSERT OPTIONS – (\$7)

Assorted Cakes and Pastries

#### UNLIMITED N/A BEVERAGES – (\$3)

Coca-Cola Products

Sweet & Unsweet Tea

Regular & Decaf Coffee

BAR PACKAGES AND PRICING

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LIQUOR PACKAGES

PREMIUM PACKAGE – \$8 PER DRINK

TITO'S HANDMADE VODKA

TANQUERAY GIN

MAKER'S MARK BOURBON

JAMESON IRISH WHISKEY

MONKEY SHOULDER SCOTCH

CAPTAIN MORGAN SPICED RUM

ESPOLON TEQUILA (BLANCO OR REPOSADO)

TOP SHELF PACKAGE - \$10 PER DRINK

KETEL ONE VODKA

HENDRICK'S GIN

WOODFORD RESERVE BOURBON

BULLEIT WHISKEY

PATRON SILVER TEQUILA

BACARDI SUPERIOR

MACALLAN 12 YEAR SCOTCH



## THE ROOM AT JOHNNYLUKES

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### BAR PACKAGES AND PRICING

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\*\*OUTSIDE WINE IS PERMITTED AT A CORKAGE FEE OF \$20 PER BOTTLE\*\*

#### WINE PACKAGES

SPARKLING – HOUSE \$8/ GLASS OR \$26/ BOTTLE

HOUSE RED AND WHITE- \$8/ GLASS OR \$26/ BOTTLE

PREMIUM RED AND WHITE - \$10/ GLASS OR \$38/ BOTTLE

TOP TIER – BOTTLE ONLY\*

BOTTLE ONLY ASSORTMENTS AVAILABLE UPON REQUEST\*

#### CUSTOM PACKAGES – PRICING VARIES

LOCAL OR DOMESTIC DRAFTS AVAILABLE

CAN AND BOTTLE BEER AVAILABLE

CUSTOM WINE ORDERS\*

THEMED EVENT COCKTAILS

\*ADVANCED PAYMENT REQUIRED FOR ALL SPECIAL-ORDER ITEMS AND ALL ITEMS (INCLUDING UNOPENED WINE) MAY BE TAKE AT END OF EVENT