

THE ROOM AT JOHNNYLUKES

BREAKFAST & BRUNCH BUFFET - \$35 PER PERSON

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

LUNCH BUFFET-\$40 PER PERSON

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

DINNER BUFFET-\$50 PER PERSON

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

PLATED DINNER OPTIONS - \$70 PER PERSON

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

THE ROOM AT JOHNNYLUKES

PRICING

THANK YOU FOR CHOOSING *THE ROOM*, HERE AT JOHNNYLUKES KITCHENBAR. WE WELCOME THE OPPORTUNITY TO WORK WITH YOU ON YOUR EVENT AND OFFER A WIDE VARIETY OF MENU AND DRINK OPTIONS. OUR ONSITE EVENT DIRECTOR WILL WORK ALONGSIDE YOU EVERY STEP OF THE WAY TO CUSTOMIZE YOUR NEEDS.

AVAILABLE TUESDAY – SUNDAY

10AM – 10PM

ROOM FEE - \$250

AUDIO/VISUAL FEE - \$100

WE CHARGE AN INDUSTRY STANDARD 22% GRATUITY AND 6.75% STATE SALES TAX TO ALL FOOD AND BEVERAGE SERVICE.
