

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 Country Ham

Breakfast Potatoes Assorted Bread and Pastries

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	Coleslaw	Roasted Potatoes
Rice Pilaf	Macaroni and Cheese	Mixed Vegetables

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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

Eggplant Rollatini

Bourbon Glazed Salmon

Bacon Wrapped Meatloaf

Fried Flounder

Prime Rib Carving Station (\$10)

Chicken Parmigiana

Cheese Tortellini with Vodka Sauce

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

SIDE OPTIONS (PLEASE CHOOSE TWO)

Southern Cole Slaw

Vegetable Medley

Rice Pilaf

Macaroni and Cheese

Scalloped Potatoes

Cheese or Mushroom Risotto

Skillet Beans

Roasted Garlic Mashed Potatoe

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PLATED DINNER OPTIONS - \$70 PER PERSON

Menu selections for each guest are required prior to event.
Place cards with each guest's courses are prepared in advance.

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

paired with 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

paired Rice Pilaf with Grilled Asparagus

New Zealand Lamb Chops (5)

paired with Mushroom Risotto and our Vegetable Medley

Prime Rib Au Jus

paired with Potatoes Au Gratin and Brussels Sprouts

DESSERTS (PLEASE CHOOSE TWO)

House made Crème Brulee – Available in Assorted Flavors

Chocolate Torte with Vanilla Ice Cream

New York Cheesecake

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A LA CARTE BUFFET OPTIONS – PRICED PER PERSON

A la carte menu items are offered for buffet-style dining and allow clients to build a fully custom buffet or enhance an existing buffet package. Menu items are priced per person and require a minimum preparation of 15 portions per item. Items can be prepared in varying amounts to suit any event needs.

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. Served with Ranch and Balsamic Vinaigrette

DIPS AND PLATTERS – (\$7)

Crab Dip

Buffalo Chicken Dip

Spinach and Artichoke Dip

Garden Vegetables and Dip

HORS D'OEUVRES

Shrimp Cocktail (3) - \$5

Sesame Encrusted Ahi Tuna (4) - \$7

Luigi's Meatballs (2) - \$3

Oysters Rockefeller (2) - \$6

Swedish Meatballs (2) - \$3

Mini Crab Cakes (3) - \$9

Asian Chicken Skewers (2) - \$6

Marinated Lamb Lollipops (2) - \$10

Crab Stuffed Mushrooms (2) - \$6

Charcuterie Board – Market Price

Sausage Stuffed Mushrooms (2) - \$3

Seafood Tower – Market Price

SLIDERS AND SANDWICHES – (\$7)

Meatball Sliders

Cheeseburger Sliders

Pulled Pork Sliders

Chicken Salad Croissants

Janes Addiction Sliders
add Chicken (\$3) or Shrimp (\$5)

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A LA CARTE BUFFET OPTIONS – PRICED PER PERSON

MAIN ENTREES

Crab Cakes (2) - \$20	Pesto Penne Pasta - \$13	New Zealand Lamb Chops (4) - \$18
Lemon Chicken - \$14	Bourbon Glazed Salmon - \$16	Prime Rib Carving Station - \$23 <i>(Minimum 25 portions)</i>
Pork Tenderloin - \$14	Bacon Wrapped Meatloaf - \$12	Hand-Cut Filet with Port Wine Demi-Glaze - \$29 <i>(Minimum 25 portions)</i>
Chicken Marsala - \$15	Grilled Grouper Piccata - \$20	
Eggplant Rollatini - \$15	Capellini Alfredo with Spinach, Mushrooms, & Caramelized Onions - \$14	
Chicken Parmesan - \$15	<i>Add Chicken (\$3) or Shrimp (\$5)</i>	

SIDE DISHES – (\$5)

Green Beans	Vegetable Medley
Mac & Cheese	Glazed Corn Casserole
Creamed Spinach	Squash and Zucchini Casserole
Potatoes Au Gratin	Cheese or Mushroom Risotto

DESSERT OPTIONS – (\$7)

Assorted Cakes and Pastries

UNLIMITED N/A BEVERAGES – (\$3)

Coca-Cola Products	Regular & Decaf Coffee
Sweet & Unsweet Tea	Assorted Juices

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BAR PACKAGES AND PRICING

PREMIUM PACKAGE LIQUOR – \$8 PER DRINK

TITO'S HANDMADE VODKA MAKER'S MARK BOURBON CAPTAIN MORTAN SPICED RUM
TANQUERAY GIN JAMESON IRISH WHISKEY ESPOLON TEQUILA
MONKEY SHOULDER SCOTCH

TOP SHELF LIQUOR PACKAGE - \$10 PER DRINK

KETEL ONE VODKA WOODFORD RESERVE BOURBON BACARDI SUPERIOR RUM
HENDRICK'S GIN BULLEIT WHISKEY PATRON SILVER
MACALLAN 12 YEAR SCOTCH

OUTSIDE LIQUOR IS NOT PERMITTED

BOTTLE AND CAN BEER – MARKET PRICE

(Selection may vary based on product availability)

BUD LIGHT DOS EQUIS AMBER MODELO ESPECIAL
BUDWEISER HEINEKEN MODELO NEGRA
CORONA EXTRA CIGAR CITY JAI ALAI IPA STELLA ARTOIS
CORONA LIGHT MICHELOB ULTRA WHITE CLAW HARD SELTZER
DOS EQUIS LAGER MILLER LITE YUENGLING LAGER

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HOUSE WINES - \$8 PER GLASS/\$26 PER BOTTLE

PROA CAVA BRUT <i>Spain</i>	LES HAUTS CHATEAU ROSÉ <i>Champeaux, France</i>
VILLA POZZI MOSCATO <i>Sicily, Italy</i>	PIERANO HERITAGE CABERNET <i>Lodi, California</i>
LA GALOPE CHARDONNAY <i>Côtes de Gascogne, France</i>	WENTE VINEYARDS MERLOT <i>Livermore Valley, California</i>
FRENZY SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	UNSORTED PINOT NOIR <i>California</i>
HAYES RANCH PINOT GRIGIO <i>California</i>	ALTOSUR MALBEC <i>Mendoza, Argentina</i>

PREMIUM WINES - \$10 PER GLASS/\$38 PER BOTTLE

PETER WEINBACH REISLING <i>Nahe, Germany</i>	NOAH RIVER CABERNET <i>California</i>
SEAN MINOR, CALIFORNIA SERIES B <i>Central Coast, California</i>	ELOUAN PINOT NOIR <i>Oregon</i>
STEMMARI PINOT GRIGIO <i>Sicily, Italy</i>	ARTEZIN ZINFANDEL <i>California</i>

BOTTLE ONLY SELECTION

Champagne Lauren-Perrier Brut, <i>Champagne, France</i>	75
Hugel Gentil White Blend, <i>Alsace, France</i>	45
Honig Vineyard & Winery Cabernet Sauvignon, <i>Napa Valley, California</i>	75
Chateau Ste. Michelle "Canoe Ridge Merlot, <i>Columbia Valley, Washington</i>	45
Hahn "SLH" Pinot Noir, <i>Santa Lucia Highlands, California</i>	50
Spellbound Petite Sirah, <i>Santa Lucia Highlands, California</i>	54
Melini Chianti Reserva, <i>Tuscany, Italy</i>	36
Murrieta's Well "The Spur" Red Blend, <i>Livermore Valley, California</i>	62

GUESTS ARE PERMITTED TO BRING OUTSIDE WINE FOR A CORKAGE FEE OF \$20 PER BOTTLE

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