

## THE ROOM AT JOHNNYLUKES

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### BREAKFAST & BRUNCH BUFFET - \$30 PER PERSON

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#### LIGHTER FARE (PLEASE CHOOSE TWO)

Fresh Fruit

Garden Salad

Caesar Salad

Spinach and Strawberry Salad

She Crab Soup or Seasonal Selection

#### MAIN COURSE (PLEASE CHOOSE TWO)

Shrimp & Grits

French Toast

Biscuits & Gravy

Cajun Fried Chicken & Waffles – With Gravy (\$3)

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

#### SIDE OPTIONS (PLEASE CHOOSE THREE)

Bacon

Grits

Sausage links

Country Ham

Assorted Bread and Pastries

Breakfast Potatoes

Scrambled Eggs – Cheese Options: Cheddar or Feta

### MIMOSA AND BLOODY MARY PACKAGES AVAILABLE

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### LUNCH BUFFET- \$35 / \$45 PER PERSON

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#### LIGHTER FARE (PLEASE CHOOSE TWO)

Fresh Fruit

Spinach and Strawberry Salad

Garden Salad

Caesar Salad

She Crab Soup or Seasonal Option

#### MAIN COURSE (PLEASE CHOOSE TWO)

##### SANDWICH OPTIONS (\$35)

Meatball Sliders

Pulled Pork Sliders

Chicken Salad Croissants

Janes Addiction Sliders

Cheeseburger Sliders

##### ENTRÉE OPTIONS (\$45)

Crab Cakes

Pesto Penne Pasta

Bourbon Glazed Salmon

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

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### DINNER BUFFET-\$50 PER PERSON

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#### LIGHTER FARE (PLEASE CHOOSE TWO)

Charcuterie Board (\$5)

Spinach and Strawberry Salad

Garden Salad

Caesar Salad

She Crab Soup or Seasonal Option

#### MAIN COURSE (PLEASE CHOOSE TWO)

Chicken Marsala

Eggplant Rollatini

Chicken Parmigiana

Flank Steak with Chimichurri

Bourbon Glazed Salmon

Bacon Wrapped Meatloaf

Chicken & Shrimp Alfredo

Prime Rib Carving Station (\$10)

#### SIDE OPTIONS (PLEASE CHOOSE THREE)

Green Beans

Mac & Cheese

Vegetable Medley

Creamed Spinach

Potatoes Au Gratin

Glazed Corn Casserole

Cheese or Mushroom Risotto

Roasted Garlic Mashed Potatoes

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### PLATED DINNER OPTIONS - \$65 PER PERSON

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#### FIRST COURSE (PLEASE CHOOSE TWO)

Garden Salad

Caesar Salad

Spinach and Strawberry Salad

She Crab Soup or Seasonal Selection

#### MAIN COURSE (PLEASE CHOOSE TWO)

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 Potatoes Au Gratin and a Vegetable Medley

Lemon Pesto Chicken over Rice Pilaf with Grilled Asparagus

New Zealand Lamb Chops paired with Mushroom Risotto and Green Beans with Roasted Red Pepper

Prime Rib with Au Jus, served alongside a Loaded Baked Potato and Brussel 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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### HORS D'OEUVRES

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#### DIPS AND PLATTER SELECTIONS - SERVES 15 - \$40

Crab Dip

Buffalo Chicken Dip

Spinach and Artichoke Dip

Garden Vegetables and Dip

Charcuterie Board (\$60)

#### SIGNATURE SELECTIONS – PRICED PER PERSON

Luigi's Meatballs (2)

Shrimp Cocktail (2)

Swedish Meatballs (2)

Asian Chicken Skewers (2)

Sausage Stuffed Mushrooms (2)

Oysters Rockefeller (3)

Crab Stuffed Mushrooms (3)

Sesame Encrusted Ahi Tuna (3)

Bacon Wrapped Shrimp (3)

Bacon Wrapped Scallops (4)

Mini Crab Cakes (4)

Marinated Lamb Lollipops (5)

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### PRICING

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THANK YOU FOR CONSIDERING *THE ROOM*, HERE AT JOHNNYLUKES KITCHENBAR. IF YOU ARE INTERESTED IN BOOKING AN EVENT PLEASE EMAIL [THEROOM@JOHNNYLUKES.COM](mailto:THEROOM@JOHNNYLUKES.COM). WE MAKE EVERY EFFORT TO RESPOND IN A TIMELY MANNER. IF YOU ARE CONTACTING US MONDAY – THURSDAY PLEASE ALLOW 24 HOURS FOR A RESPONSE. IF YOU ARE CONTACTING US FRIDAY – SUNDAY, WHICH ARE HIGH VOLUME EVENT TIMES, WE WILL REACH OUT THE FOLLOWING MONDAY.

AVAILABLE TUESDAY – SUNDAY

10AM – 9PM

ROOM FEE 10AM – 3 PM - \$250

ROOM FEE 4PM – 9PM - \$500

AUDIO/VISUAL FEE - \$100

BARTENDER - \$100 PER BARTENDER NEEDED

FOOD AND BEVERAGE – PRICED PER PERSON SEPERATELY

WE CHARGE AN INDUSTRY STANDARD 22% GRATUITY AND 6.75% STATE SALES TAX TO ALL FOOD AND BEVERAGE SERVICE. THE ROOM FEE IS NON-REFUNDABLE AND DUE AT THE TIME OF BOOKING.