Additional Entrees

(To be added to the lunch & dinner packages)
(Lunch price is listed first – dinner price is listed second) No price means package price stays the same

PASTA

Vodka - Penne Pasta in a tomato Basil Blush Sauce
Bolognese – Rigatoni Pasta tossed with a Traditional Meat Sauce
Primavera Medley of Fresh Seasonal Vegetables in a light tomato sauce or Olive Oil & Garlic Sauce
Pomodoro - Penne Pasta in a Hearty Plum Tomato Sauce
Carbonara – Bacon & Onions in a thick Creamy Parmesan Cheese sauce
Melanzane – Sautéed Eggplant, Fresh Tomato, and Basil topped with Fresh Mozzarella Chunks
Manicotti - Ricotta Manicotti served in a Homemade Tomato Sauce
Penna – Broccoli Rabe & Rock Shrimp sautéed in Olive Oil & Garlic
Farfalle & Filet - Thin slices of Filet Mignon tossed with a Medley of Fresh Seasonal Vegetables in a light tomato sauce served over bowtie pasta $3./$5.
Farfalle Arragosto - Bowtie Pasta tossed in a Lobster Cream Sauce $4./$6.

CHICKEN

Chicken Parmigiano – Breaded Chicken Cutlet topped with Mozzarella Cheese & Marinara Sauce
Chicken Piccata - Lemon, Butter white wine sauce
Chicken Marsala - Chicken topped with Wild Mushrooms in a Marsala Wine Sauce
Chicken Proseco - Chicken Stuffed with Prosciutto & Fontina Cheese in a Proseco Wine Sauce
Chicken Antonio – Breast of Chicken topped with Roasted Peppers, Spinach& Mozzarella
Chicken Capon – Stuffed w/ Prosciutto, Mozzarella in a Mushroom Demi glaze sauce
Chicken & Shrimp- Chicken topped with Mushrooms, Roasted Peppers & Shrimp White Wine Sauce $3./$4.

VEAL

Veal Piccata - Veal Sautéed in a Lemon, Butter White Wine Sauce $2./
Veal Francaise – Veal Medallions dipped in egg batter sautéed in White Wine, Lemon & Butter Sauce $2./
Veal Braciole - Veal rolled & stuffed with Prosciutto, spinach, Fontina cheese and Wild Mushrooms in a Madeira Wine Sauce $2./$3.
Veal Marsala – Marsala Wine Mushroom Sauce $2.
Veal Milanese - Breaded Veal served over a Bed of Spring Mix Salad $2./$3.
Veal Johnny - Veal topped with Tomatoes, Crabmeat & Mushrooms in a White Wine Sauce $4./$6.
Veal Oscar – Veal topped with Crabmeat in a Whit Wine Sauce $4./$6.
Veal Chop – Grilled to perfection in a Demi Glaze Sauce $12./$12.
Veal Capri – Veal lightly egg battered topped with shrimp in a lemon butter white wine sauce $3./$4.

SEAFOOD

Salmon - Grilled topped with a Lemon Curry Cream Sauce
Tuna – Sambuca Blackened Tuna Steak topped with Olives, Mushrooms, Onions & Roasted Peppers in a Sweet Sambuca Sauce or_____Seared Tuna Sesame Crusted $5./$6.
Swordfish – $5./$6.
Chilean Sea Bass Pan seared served with sweet mash potato in a Maple Balsamic Reduction $6./$8.
Tilapia – Sicilian Sauce topped with black olives caper & onions in a light marinara sauce or ____Baked with Bread Crumb in a lemon white wine butter sauce
Seafood Risotto – Shrimp, crab, & scallops tossed in a Fresh Plum Tomato Sauce served over Risotto $3./4.
Café Lobster - Franchaise Style stuffed with crabmeat lightly battered in a lemon butter white wine sauce $10./$12.

MEAT

Filet Nina – 8 oz.Grilled Filet of Beef topped with a Demi Glaze $9./$9
Filet Gia – 8oz.Grilled Beef Filet topped with Lump Crabmeat in a Gorgonzola Cream Sauce $10 /$10
Prime Rib - $8./$8.
New York Strip: Grilled topped with Sautéed Mushrooms $7 /$7
Surf & Turf – 8 oz. Filet Mignon & 10 oz. Lobster Tail. $18./$18. (ask to add crab Imperial)

Passed Hors d'oeuvres

The following selections are Butlered and replenished as needed.
Priced per person per selection. Replenished as needed.

Cold

Bruschetta Bread
$2.00
Smoked Salmon on toast points w/ capers
Clams on the half shell w/ lemon & cocktail sauce
Spinach Gorgonzola Crostini
Crostini Misto: (3kinds of Bruschetta) Artichoke, Mushroom, Tomato
$2.75

"Crudo" Spoons: Choice of: Tuna Tartare, Scallop or Spicy Crab
$3.75

Hot

Clams Casino
Spring Rolls w/ sweet Ty chili sauce
Mozzarella Marinara
Chicken Saltimbocca Roulade
Shrimp Bisque Shooters
Petite Nonn'a Meatballs
Stuffed Mushrooms w/ Meat Stuffing
Kabobs - Chicken or Beef
$3.75

Premium Selections

Oysters on the half shell w/ lemon & cocktail sauce
Scallops wrapped w/ bacon served with mustard sauce
Oysters Rockefeller
Shrimp Cocktail
Mini Crab Cakes
$4.75

Baby Lamb Chops
Crab Cocktails
Café Shrimp
$5.75

Dessert Enhancements

Parties of 25 or more

Assorted Mini Pastries
$5.50 per person
Miniature Cannolis – Miniature Cheese Cakes – Miniature Cream Puffs – Chocolate Velvet Squares
Miniature Fruit Flan – Miniature Éclairs

Viennese Sweet Table
$10.50 per person
Select 3 Cakes: Triple Chocolate Cake, Carrot Cake, Cheese Cake, Strawberry Short Cake Tiramisu
,Six Assorted Miniature Pasties, Fresh Fruit Bowl & Choc Strawberries

Choc. Covered Strawberries $30.00 per dozen
Fondue Fountain: $9.00 pp with strawberries $7.50 with 2 fruits & pound cake pieces
Pastries – An assortment of 4 miniature pastries plated on each table $4.50 per person
Wedding Cakes - $5.00 per person - $7.00 per person for fondant

Cupcake Station
$4.50 per person
Assortment of Cupcakes
Chocolate, Vanilla, Butter Cream & Cream Cheese Icing

Chocolate Fountain
$9.00 per person
Milk or White Chocolate
Served with Pretzels, Marshmallows, Grapes, Fruit Bites, Pound Cake

Johnny's Cafe & Martini Bar

Consumption Bar

Well Brands $5.00	**Call Brands** $7.00	**Top Brands** $8.00	**Top Two Brands** $9.00
Vodka	Stoli, Absolute,	, Kettle One,	Gray Goose
Gin	Tangerey, Beefeaters,	Bombay Saffire	
Rum	Bacardi, Malibu, Myers,	Bacardi Gold	
Tequila	Quervo,		Patron
Pucker	Coffee Liquers	Sambvca Black,	Godiva
Schnapps			
Whisky	7, V.O., C.C.,Jameson,		
Bourbon	Jack Daniels,	Crown Royal	
Scotch	Dewars, Johnny Walker Red,	Black,	Glenlevit, Glenfeddich

House Wine $7.00
Chardonnay
Merlot
Cabernet Sauvignon
White Zinfandel

Premium : $ Prices Vary

Domestic Beer - $ 3.00 per bottle
Imported Beer - $4.00 per bottle

Bartender Fee - $75.00 each attendant
All bar set-ups include:
Beverages are charged on consumption.
If you prefer, Open Bars are available for Private Parties Only

Open Bar

Including House Wine, Beer & House Champagne
Well Brands: $35.00 Per person Up to Three Hours
Call Brands Plus After Dinner Cordials : $45.00 Per Person Up to Three Hours
Top Brands: $55.00 Per Person Up to Three Hours
Run of the House: $ 65.00 Per Person Up to Three Hours
Champagne, & Wine by the Glass & Beer : $28.00 Per Person Up to Three Hours

Additional Selections

After Dinner Cordials : $5.00 added to well package
Alcoholic Punch - $110.00 per gallon
Champagne Punch-$75.00 per gallon
Sangria with Fresh Fruit - $85.00 per gallon
Wines by the bottle - Consult our Wine List
Champagne Toast $4.00 per person

For Premium Wines and Sparkling Wines please contact the Catering Office for a current wine list

***Prices do not include appropriate Service Charge and 7% N.J. Liquor Tax**

9407 Ventnor Avenue – Margate, NJ 08402 Phone (609) 822-1789 Fax (609) 289-8448

Rental Equipment & Specialty Items

Projection Screen $45.00 rental

Wedding Arch – White Iron Archway $35.00 rental

Bridal & Baby Shower Umbrella $40.00

High Back White Wicker Chair $35.00

Chair Covers and Bows $5.00 each
Ivory Cover with your choice of Bow color

Linens:
Ivory Table Cloths & Ivory Napkins are included in all Banquet Packages
Colored Table Cloths & Napkins are available

Champagne Fountain $75.00 rental

China & Sliver Ware $5.00 per person
(Off Premise Catering)

Favors

Wrapped Champagne Splits $5.50 each
Chocolate Gift Boxes – 3 pieces of Choc. $4.00 each
Ivory, White or Gold Boxes