

Buffet Menu's

Hot Buffet #1

Choice of (3) Hot Entrées
Choice of (1) Potato & (1) Vegetable
Includes:
Romaine Tossed Salad w/dressing
Baked Rolls & Butter, Condiments
Serving Utensils, Buffet Trays & Sterno
Premium Partyware & Table Cloth for Buffet Table

Under 50 people = \$25/person
50 people & over = \$22/person

Additional Standard Entrée \$3/person
Additional Pasta \$2/person
Additional Potato or Veg \$1/person

Hot Buffet #2

Choice of (4) Hot Entrées
Choice of (1) Potato & (1) Vegetable
Includes:
Romaine Tossed Salad w/dressing
Baked Rolls & Butter, Condiments
Serving Utensils, Buffet Trays & Sterno
Premium Partyware & Table Cloth for Buffet Table

Under 50 people = \$28/person
50 people & over = \$25/person

Additional Standard Entrées \$3/person
Additional Pasta \$2/person
Additional Potato or Veg \$1/person

Chef Carved Hot Buffet (includes chef)

Choice of (2) Hot Entrées
Choice of (2) Roasts (freshly carved at buffet table)
Choice of (1) Potato & (1) Vegetable
Includes:
Romaine Tossed Salad w/dressing
Baked Rolls & Butter, Condiments
Serving Utensils, Buffet Trays & Sterno
Premium Partyware & Table Cloth for Buffet Table

Under 50 people = \$30/person
50 people & over = \$27/person

Additional Roast \$4/person
Additional Standard Entrées \$3/person
Additional Pasta \$2/person
Additional Potato or Veg \$1/person

Hot & Cold Buffet

Choice of (3) Hot Entrées
Choice of (1) Potato & (1) Vegetable
Includes:
Romaine Tossed Salad w/dressing
Fresh Cold Cut Platter (Roast Beef, Roasted Turkey Breast, Virginia Ham, Genoa Salami, Swiss & American Cheese)
Pickle, pepper, tomato, lettuce and olive tray
Baked Rolls, Rye Bread, Butter & Condiments
Serving Utensils, Buffet Trays & Sterno
Premium Partyware & Table Cloth for Buffet Table

Under 50 people = \$28/person
50 people & over = \$25/person

Italian Cold Cut Platter \$3/person
Additional Standard Entrées \$3/person
Additional Pasta \$2/person
Additional Potato, Veg or Salad \$1/person

Servers/Served Buffets available upon request

Formal Dinnerware and/or Linens available upon request

Johnny B's Entrée Selections

Pasta & Eggplant Entrées

Baked Ziti - Rigatoni - Penne - Cavatelli
Rigatoni or Penne ala Vodka
Rigatoni Filetto Di Pomodoro Marinara
Pasta Bolognese
Ravioli - Cheese or Meat
Baked Stuffed Shells
Baked Manicotti
Cavatelli & Broccoli Aglio Et Olio
Fettuccini Alfredo
Tortellini Primavera Aglio Et Olio (cheese or meat)
Linguini w/ White or Red Clam Sauce
JB's Homemade Baked Eggplant Parmigiana
JB's Homemade Eggplant Rollatini
Baked Macaroni & Cheddar Cheese

Pork Entrées

Roasted Italian Sausage, Peppers & Onions
Italian Sausage, Peppers & Onions in Gravy (red sauce)
BBQ Style Spare Ribs
Cajun Style Spicy Spare Ribs
Roasted Pork Chops (over brown rice)
Kielbasa & Sauerkraut
Sliced Ham Steak with Pineapple

Veal Entrées

Veal & Peppers
Veal Parmigiana
Veal Franchise (lemon & butter)
Veal Piccata (lemon & capers)
Veal Marsala (mushrooms & wine)

Chicken Entrées

Roasted Chicken Oreganata (w/citrus)
Roasted Lemon Chicken
Roasted Chicken Savoy (red wine vinegar)
Roasted Chicken Balsamico
Roasted Chicken Pizziola
Roasted Chicken w/Artichoke Hearts in White Wine
Roasted Chicken Buffalo style (mild, medium or hot)
Chicken Cacciatore
Chicken Parmigiana
Chicken Franchise (lemon & butter)
Chicken Piccata (lemon & capers)
Chicken Marsala (mushrooms & wine)
Chicken Arrabiatta (red sauce, hot & spicy)
Grilled Boneless Chicken Cutlet Balsamico
Boneless Buffalo Chicken (mild, medium or hot)
Honey Dipped Fried Chicken

Beef Entrées

Johnny B's Homemade Italian Meatballs in Gravy (red sauce)
Sliced Roast Top Sirloin Au Jus
Sirloin Tips w/Mushrooms
Steak Pizziola
Pepper Steak
Steak Arrabiatta (red sauce, hot & spicy)
Swedish Meatballs
Lean Hot Pastrami
Stuffed Cabbage
Stuffed Peppers

Seafood Entrées

Flounder Filet or Dover Sole Oreganata
Flounder Filet or Dover Sole Franchise
Breaded Fried Flounder or Dover Sole w/ lemon
Zuppa Di Mussels Marinara (sweet, medium or hot sauce)
Zuppa Di Mussels White (wine & butter sauce)
Baked Clams Oreganata
Baked Clams Casino
Fried Calamari (sweet, medium or hot sauce)
Calamari Marinara or Fra Diavolo
Fried Clam Strips (wine & butter sauce)
Fried Scallops (wine & butter sauce)
Fried Shrimp (sweet, medium or hot sauce)
Shrimp Marinara or Fra Diavolo
Shrimp Scampi over Risotto
Shrimp Franchise over Risotto
Shrimp Parmigiana

Roasts (Only with Carved Buffet)

Roasted Prime Rib of Beef, Onion Au Jus
Seasoned Beef Eye Round Roast, Onion Au Jus
Seasoned Top Sirloin of Roast , Onion Au Jus
Grilled Marinated Flank Steak
Grilled Seasoned London Broil
Roast Loin of Pork over Sauerkraut
Roasted Leg of Lamb - Rosemary, Parsley & Garlic
Roasted Turkey Breast over Stuffing
Roasted Smoked Ham w/Pineapple
Roasted Virginia Ham

Potatoes-Rice-Vegetables

Seasoned Roasted Idaho Potatoes (with skin)
Seasoned Red Skinned Roasted Potatoes
Seasoned Baby White Roasted Potatoes (skinless)
Idaho Baked Potatoes
Mashed Potatoes
Garlic Mashed Potatoes
Risotto - Oven Baked w/Mushroom, Garlic & Parmesan
Rice Pilaf
Rice & Beans
Baked Beans
Sautéed Mushrooms & Onions
Baby Whole Carrots & String Bean Medley w/butter
Carrots, Green Beans & Sweet Corn Medley w/butter
Steamed Broccoli w/lemon
Sautéed Spinach Italiano
Sautéed Peas & Onions over pasta
Sautéed Cabbage w/butter
Batter Dipped Fried Zucchini
Batter Dipped Fried Mushrooms
Batter Dipped Fried Medley (broccoli, cauliflower, mushrooms, zucchini)
Mixed Grilled Veggies (zucchini, eggplant, mushrooms, carrots. onions)
Sautéed Italian Hot Peppers (olive oil & garlic)

SPECIALTIES a la JOHNNY B.

Per Person Cost when Specialty Entrée is Substituted for Standard Entrées

Per Person - additional

JB's Homemade Baked Lasagna (classic meat & cheese)	\$3.00
JB's Homemade Baked Lasagna (cheese only)	\$2.00
JB's Homemade Baked Lasagna Rollets (cheese & spinach)	\$2.00
Rigatoni Siciliana (roasted eggplant & mozzarella)	\$2.00
Specialty Ravioli - 4 Cheese, lobster, mushroom, spinach	\$3.00
Gnocchi Filetto Di Pomodoro Marinara	\$2.00
Gnocchi Bolognese	\$3.00
Cavatelli & Broccoli Rabe Aioli	\$2.00
Cavatelli, Broccoli Rabe Aioli and Italian Sausage	\$3.00
Beef Braciola in Gravy (red sauce)	\$4.00
Steak Murphy (chicken, peppers & roasted potatoes)	\$4.00
Pork Braciola in Gravy (red sauce)	\$4.00
Roasted Italian Sausage w/sautéed Broccoli Rabe	\$3.00
Roasted Chicken Murphy (sausage, peppers & potatoes)	\$3.00
Chicken Sorrentino (eggplant & mozzarella)	\$3.00
Chicken Saltimbocca (prosciutto & mozzarella)	\$3.00
Chicken Cordon Bleu (cured ham and provolone)	\$3.00
Veal Sorrentino (eggplant & mozzarella)	\$4.00
Veal Saltimbocca (prosciutto & mozzarella)	\$4.00
Stuffed Veal Roast - Butter & Parsley	\$4.00
Veal Osso Bucco over Risotto	\$5.00
Veal Cordon Bleu (cured ham and provolone)	\$4.00
Seasoned Grilled Whole Filet Mignon	\$5.00
Roasted Beef Ribeye, Onion Au Jus	\$5.00
Pecan Crusted Tilapia or Sea Bass	\$4.00
Crab Cakes Scampi over Risotto	\$4.00
Penne Seafood Bouillabaisse (shrimp, calamari, scallops, mussels)	\$5.00
Shellfish Fra Diavolo (shrimp, calamari, scallops, mussels, clams)	\$5.00
Shellfish Bouillabaisse (shrimp, calamari, scallops, mussels, clams)	\$5.00
Seafood Paella (shrimp, calamari, scallops, mussels, clams)	\$5.00
Breaded Fried Shellfish Medley (shrimp, calamari, scallops)	\$4.00
Grilled Shrimp over Sautéed Broccoli Rabe	\$4.00
Potato Croquettes (prosciutto & mozzarella)	\$4.00
Rice Balls (prosciutto & mozzarella)	\$4.00
Stuffed Mushrooms Oreganata	\$3.00
Italian Stuffed Artichokes	\$5.00

Johnny B's Desserts Per Person - additional

Fresh Fruit Tray	\$3.00
Fruit Salad	\$3.00
Fresh Fruit and Cheese Tray	\$4.00
Italian Cookie Tray	\$4.00
Biscotti	\$3.00
Italian Ricotta Cheese Cake	\$5.00
Assorted Mini Italian Pastries	\$4.00
Cannoli	\$4.00
Sfogliatelle	\$4.00
Éclairs	\$4.00
Tiramisu	\$5.00
Cheese Cake	\$5.00
Home Baked Apple Pie	\$4.00
Home Baked Coconut Custard	\$4.00
Home Baked Sweet Potato Pie	\$4.00
Home Baked Pumpkin	\$4.00
Butter Cookie Tray	\$3.00
Chocolate Chip Cookie Tray	\$3.00
Homemade Brownies	\$3.00
Cream Puffs	\$3.00
Rice Pudding	\$3.00