

Brunch Buffet Menus

Breakfast Brunch

Scrambled Eggs & Hash Browns
 Pancakes or French Toast
 Bacon & Sausage or Taylor Ham
 Bagels, Muffins, Mini Danish & Fruit
 Assorted Juices, Water, Coffee & Tea Service
 All Condiments
 Premium Partyware & Utensils
 Buffet Trays w/Sterno & Serving Utensils

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

Lunch Brunch

Scrambled Eggs & Hash Browns
 Pancakes or French Toast
 Bacon & Sausage or Taylor Ham
 Bagels, Muffins, Mini Danish & Fruit
 Choice of Pasta or Eggplant Entrée
 Choice of Chicken Entrée
 Romaine Tossed Salad w/Dressing
 Assorted Juices, Water, Coffee & Tea Service
 All Condiments
 Premium Partyware & Utensils
 Buffet Trays w/Sterno & Serving Utensils

Under 50 people = \$35/person + tax
 50 people & over = \$32/person + tax

Chef Carved Brunch (includes chef)

Scrambled Eggs & Hash Browns
 Pancakes or French Toast
 Bacon & Sausage or Taylor Ham
 Bagels, Muffins, Mini Danish & Fruit
 Choice of Pasta or Eggplant Entrée
 Choice of Chicken Entrée
 Carving Station - Choice of: Roasted Beef, Ham, Turkey or Pork Loin
 Romaine Tossed Salad w/Dressing & Fresh Baked Rolls
 Assorted Juices, Water, Coffee & Tea Service
 All Condiments
 Premium Partyware & Utensils
 Buffet Trays w/Sterno & Serving Utensils

Under 50 people = \$45/person
 50 people & over = \$42/person

Deli Style Brunch

Sliced Smoked Salmon(Lox)

Homemade Tuna, Egg & Shrimp Salads

Lettuce, Tomato & Onion

Bagels, Rolls & Rye Bread

Assorted Cheese, Crackers & Fruit

Homemade Macaroni, Potato, Mozzarella & Tomato Salads

Assorted Juices, Water, Coffee & Tea Service

All Condiments

Premium Partyware, Utensils & Serving Utensils

Under 50 people = \$33/person

50 people & over = \$30/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 Aioli
Fettuccini Alfredo
Tortellini Primavera Aioli (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

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)
Boneless Buffalo Chicken (mild, medium or hot)
Honey Dipped Fried Chicken

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