

CATERING MENU

PROVIDED BY JOHNNY'S TAVERN.

HOWLIN' APPETIZER BUFFET

CHOOSE 3-5 APPETIZERS OF YOUR CHOICE

POTATO SKINS

Potato boats filled with cheese, bacon and scallions served with dill dip

CHICKEN STRIPS

Plain or buffalo style, served with your choice of dip

ASIAN LETTUCE WRAPS

Thai marinated grilled chicken with asian slaw and crispy tortilla strips served with sweet chile and thai peanut dipping sauce

HOWLIN' ESPINACA

Dip zesty white cheese with spinach served with fresh tortilla chips

FRIED PICKLES & JALAPEÑO CAPS

House battered pickle chips and sliced jalapeño served with ranch dressing

BUFFALO WINGS

Bite sized boneless white chicken breast tossed in your choice of classic, flaming, simmons style, thai chili, BBQ or teriyaki sauce served with fresh tortilla chips

BATTERED SHRIMP

Golden brown bite size battered shrimp served with homemade cocktail sauce

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HOWLIN' APPETIZER BUFFET *CONTINUED*

BRUSCHETTA

Served with toasted baguettes and an assortment of gourmet crackers

MEATBALLS

Imperfectly shaped balls of lean meat smothered in your choice of marinara or BBQ sauce

SPINACH AND ARTICHOKE DIP

Artichokes and spinach with our creamy three cheese blend served with fresh tortilla chips

SEASONAL FRESH FRUIT

Fresh array of sliced seasonal fruits served with our own sweet cream cheese dip

GOURMET CHEESE TRAY

Portions of brie, gouda, bleu, and swiss cheese served with bits of fresh fruit and an assortment of toast and crackers

HOWL AT THE MOON WRAPS

Smoked turkey or Ham, shredded lettuce, Pico de Gallo, guacamole, oil and Vinegar, salt and pepper served in a whole wheat tortilla

BAKED THREE CHEESE MACARONI

Served with garlic toast

HUMMUS

White bean dip with chick peas, garlic and tahini served with warm flat bread and veggies Available in Roasted Red Pepper or Hot Chipotle Pepper

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HOWLIN' APPETIZER BUFFET *CONTINUED*

PULLED PORK SLIDERS WITH BOULEVARD TANK

Savory pulled pork served with bun and Boulevard Tank
Cheese Sauce on the side for an additional cost

BROCCOLI CHEDDAR BITES

Fried Broccoli and Cheddar bites served with
Ranch on the side for an additional cost

ROAST BEEF AND CREAMY HORSERADISH ROLLS

VEGGIE AND CHEESE TRAY

ASSORTED QUICHE

Three cheese, broccoli and cheddar, garden veggie and country french

SPANAKOPITA

Spinach and feta stuffed into filo dough

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LUNCH & DINNER BUFFETS

MOON PIE PIZZA BUFFET

Choose your toppings! Buffet includes salad, bread and dessert.

FULL MOON FIESTA

Mexican buffet featuring build your own taco stations, espinaca dip, guacamole, chicken enchiladas and your choice of dessert.

KANSAS CITY BBQ BUFFET

A kansas city favorite! BBQ brisket and pulled pork served with cole slaw and baked beans on the side. Includes choice of dessert.

ASIAN EXPERIENCE

Teriyaki stir fry featuring rice, veggies and your choice of steak, chicken or shrimp. Served with egg rolls, rangoons, Asian lettuce wraps and your choice of dessert.

BUILD YOUR OWN SLIDERS BAR

Mini juicy burgers served with traditional condiments, sliced onions, lettuce, pickles, tomatoes - the works! Enjoy with a side of baked beans, potato salad and delicious chocolate brownies. Veggie burgers available on request.

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LUNCH & DINNER BUFFETS *CONTINUED*

LITTLE ITALY

Bow tie pasta with alfredo & angel hair with meatball marinara sauces served with caesar salad, garlic bread and specialty mini trifles

DESIGN YOUR OWN BUFFET

YOUR CHOICE OF 2 PROTEINS, 2 SIDES, SALAD, AND 2 DESSERTS (OPTIONAL)

PROTEINS: bacon wrapped filet, pork loin, chicken cordon bleu, chicken breast, wings, chicken strips

SALADS: field house, classic, apple walnut, cobb

SIDES: kabobs, baked potatoes, garlic mashed potatoes, steamed veggies, rice pilaf, baked beans, pasta salad, potato salad, onion rings

DESSERTS: cheesecake bites, brownies, cookies, mini trifles

HEART HEALTHY

Grilled chicken breast, smoked salmon, roasted vegetables, rice and your choice of caesar or garden salad.

CATERING MENU

DESIGN YOUR OWN BUFFET - 2 PROTEINS, 2 SIDES,
HOUSE SALAD WITH BREAD AND 2 DESSERTS

MAIN MENU

2 MEATS

GRILLED BALSAMIC ROSEMARY CHICKEN
MARINATED GRILLED CHICKEN
PECAN CRUSTED BAKED CHICKEN
SEARED CHICKEN WITH TOMATO CREAM SAUCE
HERB BAKED CHICKEN
BURNT ENDS (BRISKET) WITH BBQ SAUCE
PORK LOIN WITH APPLE BOURBON SAUCE
CRANBERRY CURED PORK TENDERLOIN
ROASTED SALMON
SEARED COD
SPLIT CORNISH HENS
HALF SLAB BABY BACK RIBS

CARVING STATION

INSIDE ROUND OF BEEF OR SIMILAR CUTS OF
MEAT (ADDITIONAL \$3 PER PERSON)

- TURKEY
- HOLIDAY HAM
- ROAST BEEF
- ROSEMARY AND DIJON PORK
TENDERLOIN

SIDES

BAKED POTATO WITH SOUR CREAM, CHIVES
AND WHIPPED MARGARINE (DESIGN YOUR
OWN STATION)
MACARONI AND CHEESE (BAKED)
SEASONED GREEN BEANS WITH BACON &
ONION OR LIKE RECIPE
ROASTED FRESH SEASONAL VEGETABLES
BUTTERNUT SQUASH SOUP
STUFFING TRADITIONAL
STUFFING OYSTER
GREEN BEAN CASSEROLE
HORSERADISH MASHED POTATOES
BRUSSEL SPROUTS WITH CANDIED WALNUTS

SALAD

HOUSE SALAD (DRESSING ON THE SIDE)

DESSERTS

BROWNIE BITES
COOKIES
S'MORE STATION

CATERING MENU

PACKAGE 1

CRANBERRY CURED PORK TENDERLOIN
GRILLED BALSAMIC ROSEMARY CHICKEN
SEASONED GREEN BEANS WITH BACON & ONION
BAKED POTATO (DESIGN YOUR OWN STATION)
HOUSE SALAD (DRESSING ON THE SIDE)

PACKAGE 2

GRILLED BALSAMIC ROSEMARY CHICKEN
CARVING STATION - PORK LOIN WITH
APPLE BOURBON SAUCE
BAKED POTATO (DESIGN YOUR OWN STATION)
MACARONI AND CHEESE (BAKED)
SWEET POTATO BLEND (SWEET POTATOES,
YELLOW CARROTS, PARSNIPS, RED PEPPER,
RED ONION, KALE)
HOUSE SALAD (DRESSING ON THE SIDE)
COOKIES

PACKAGE 3

PECAN CRUSTED BAKED CHICKEN
BURNT ENDS (BRISKET) WITH BBQ SAUCE
BAKED POTATO (DESIGN YOUR OWN STATION)
MACARONI AND CHEESE (BAKED)
SEASONED GREEN BEANS WITH BACON & ONION
HOUSE SALAD (DRESSING ON THE SIDE)
COOKIES

PACKAGE 4

ROASTED SALMON
SEARED CHICKEN WITH TOMATO CREAM SAUCE
BAKED POTATO (DESIGN YOUR OWN STATION)
LIME RICE QUINOA PILAF WITH FIRE ROASTED
VEGGIES (YELLOW CORN, RED PEPPERS,
POBLANO PEPPERS, CILANTRO)
HOUSE SALAD (DRESSING ON THE SIDE)
COOKIES