



Johnny T's "Next Door"  
Banquet Facility

173 E. South Street  
Hillsdale, Michigan 49242

# Welcome to Johnny T's "Next Door" Banquet Facility and Catering

Johnny T's "Next Door" Banquet Facility is a full-service event destination. We are proud to offer chef-prepared meals, using the finest ingredients, at an affordable price, served by a professional wait staff.

Johnny T's is located one block east of the Hillsdale County Fair Grounds. We specialize in planning events that require seating for 100—350 guests on or off-premise.

This menu is a selection of our most popular items, however, our customers are not limited to this menu. If you prefer to have an item served that is not located within this menu, please do not hesitate to ask.

We would be happy to arrange it for you.

Our room rental for a week night event runs \$100.00 per hour.

Our room rental for Friday / Saturday is \$800.00 for up to six hours.

Our room rental includes:

White linen tablecloths, linen napkins, dishware, silverware and glassware.

We set up and clean up the room.

At Johnny T's, we also rent many centerpiece components that can be mixed and matched for all types of budgets and hassle-free event planning.

Please see our rental list for options and ideas on pages 13 and 14.

Since opening in 1991, our mission is to offer absolute quality service and products, in an atmosphere of casual elegance.

Rise and Shine!

The Perfect Breakfast Buffet

This buffet includes:

Scrambled Eggs

Apple Wood Smoked Bacon

Bob Evans Sausage Links

French Toast and Warm Maple Syrup

Hash Browned Potatoes

Fresh Seasonal Fruit

Assortment of Muffins, Cinnamon Rolls and Lemon-Poppy seed Bread

Assorted Fruit Juices, Coffee, Iced and Hot Tea

\$14.00 per person

Mid-Morning Brunch

This brunch is plated and served and includes:

Quiche Lorraine served with wedges of melon and fresh berries,

baskets of Warm Muffins and Sliced Lemon-Poppy seed Bread,

Assorted Fruit Juices, Coffee, Iced and Hot Tea

\$13.00 per person

Afternoon Break

Soft Drinks, Coffee, Iced and Hot Tea

Chocolate Chip Cookies

Macadamia Nut Cookies

Ghiradelli Brownies

\$5.00 per person

# Appetizers

**Mirrored Cheese, Cracker and Fresh Fruit Array 2.50 per person**

**Antipasto Display 3.00 per person**

*Cheese, crackers, salami, olives, pepperoncini's, grape tomatoes*

**Fresh Vegetables and Ranch Dip 1.75 per person**

**Meatballs (bbq, sweet & sour or Swedish) 1.95 per person**

**Bruschetta 1.75 per person**

**Chocolate-Dipped Strawberries 1.95 per person**

**Crab-Stuffed Mushroom Caps 2.50 per person**

**Honey-Glazed Bacon-Wrapped Water Chestnuts 2.25 per person**

**Bacon-Wrapped Sea Scallops 6.95 per person**

**Tri-Color Tortilla Chips, Cheese Sauce and Pico de Gallo 1.95 per person**

**Iced Peel and Eat Shrimp 3.95 per person**

**Assorted Flatbread Pinwheels 1.95 per person**

**Grilled Crostini . . .**

**With Spinach-Artichoke Dip and Homemade Feta Dip 1.95 per person**

**Mozzarella Sticks with Marinara Dipping Sauce 3.50 per person**

**Fresh Deep-Fried Button Mushrooms / Cocktail Dipping Sauce 2.25 per person**

**Assortment of Pretzels, Chips and Snack Mix 1.75 per person**

**Mini Pepperoni Pizza Squares 1.50 per person**

**The 10 p.m. Pizza Bar for 50 guests . . .**

**Featuring an assortment of Johnny T's**

**Hand-Crafted Pizza**

**Hot and Fresh from our**

**Brick-Lined Pizza Oven**

**\$150.00**

# Traditional Buffet-Style Dinner

This is our most popular dinner buffet at Johnny T's.

This buffet includes rolls, coffee, hot tea and fresh-brewed iced tea.

Adults 16.95 (if over 125 guests) / 17.95 (if under 125 guests)

Children (ages 5—10) 6.00 per child

... Add unlimited soft drinks for 1.00 per confirmed guest

... Add \$1.95 per confirmed guest when selecting the Salad option as listed below

## ***#1 Pick your Salad (\$1.95 extra per confirmed guest)***

*You can choose to have our House Salad served to each guest and your choice of two dressings on each table.*

*Our house salad is made with fresh romaine lettuce, cucumbers, tomatoes and red onions.*

*OR*

*You can have a salad table that includes a tossed garden salad, BLT salad and Johnny T's*

*Famous Broccoli-Cranberry Coleslaw*

*Our straight from the oven homemade rolls will accompany the salad!*

## ***#2 Select Two Entrees from the following options:***

*Sliced Roast Beef with Burgundy-Mushroom Sauce / Swiss Steak / Sliced Ham with Apple BBQ Sauce*

*Herb-Crusted Chicken Breast / Lasagna with Meat Sauce / Chicken Saltimbocca*

*Chicken Marsala, Chicken Madiera, Chicken Milanese, Chicken Caprese, Chicken Scallopini,*

*Rosemary Chicken, Apricot Chicken, Cheri-yaki Chicken, Chicken Montreal*

*Sliced Roast Pork with Fuji Apples, Sliced Roast Turkey Breast*

*Chicken with a smoked gouda cheese sauce*

*Meatballs (Swedish, sweet and sour or BBQ)*

*Butter-Crumb Cod*

## *Traditional Buffet-Style Dinner, continued*

### *#3 Select Three Sides*

*Penne Pasta with Classic Alfredo Sauce*

*Penne Pasta with Marinara Sauce*

*Baked Macaroni and Cheese*

*Pasta with Garlic-Butter and Mushroom Sauce*

*Rice Pilaf*

*Olive Oil and Herb -Roasted Red-skin Potatoes*

*Buttered Mashed Potatoes*

*Garlic-Mashed Potatoes*

*Stuffed Mashed Potatoes (with bacon, onions and cheddar cheese)*

*Au Gratin Potatoes*

*Scalloped Potatoes*

*Anna Potatoes*

*Glazed Sweet Potatoes*

*Roasted Blend of Vegetables*

*(red skins, green beans, baby carrots, onions, olive oil and herbs)*

*Garden Blend of Vegetables*

*(yellow and zucchini squash, baby carrots, broccoli and mushrooms)*

*Whole Green Beans*

*Southern-Style Green Beans (with bacon and onions)*

*Buttered Corn*

*Glazed Baby Carrots*

*California Blend of Vegetables*

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*Buffet Entrée Upgrade . . . Add an Additional Entrée!*

*Carved Prime Rib 6.00 per person / Carved Pork Tenderloin 3.75 per person /*

*Carved Beef Tenderloin 8.00 per person*

# Plated Dinner Selections

*All plated dinner selections include our fresh house salad, two dressings on each table, warm dinner rolls and butter, coffee, hot tea and fresh-brewed iced tea. Prices are based on a one entrée selection for your event. An additional charge of 1.50 per person will be added when selecting two entrees or for groups of 100 or less.*

*Please allow extra serving time, when selecting two entrees.*

*Classic Chicken Marsala 17.95*

*Salmon Veronique 19.95*

*Chicken Saltimbocca 18.95*

*Traditional Lasagna with Meat Sauce 16.95*

*Medallions of Pork Tenderloin with a Bourbon Pan Sauce 19.95*

*Chicken Cordon Bleu 18.95*

*Slow-roasted Swiss Steak 16.95*

*Medallions of Beef Tenderloin with Chateaubriand Sauce 27.95*

*Slow-Roasted Prime Rib Au Jus (cooked to medium) 22.95*

*Oven-Roasted Pork Chop with Fuji Apples 18.95*

*Herb-Crusted Chicken Breast 16.95*

*New Orleans Tilapia with Lobster and Crab-Stuffed Gulf Shrimp smothered in a Cajun Cream Sauce 17.95*

*Duet of Grilled Blackened Salmon and Petite Filet Mignon 27.95*

*Duet of Top Sirloin of Beef (8 oz.) with Mushroom Sauce and Garlic-Butter Shrimp 24.95*

*Taste of Italy (lasagna, stuffed shells and tortellini with a parmesan cream sauce) 18.95*

Please select one potato or rice and one vegetable from page six to accompany your plated dinner.

Please select only vegetables to accompany the lasagna dinner and the Taste of Italy.

# Theme Buffet Options

## The Italian Buffet

This is a build-your-own pasta buffet which includes:

Penne Pasta

Alfredo Sauce and Marinara Sauce

Italian Meatballs and Grilled Julienned Chicken Breast

Garden Blend of Vegetables

Warm Dinner Rolls

Your choice of Caesar Salad or Tossed Garden Salad

*16.95 per person*

## The Mexican Buffet

This is a build-your-own “south of the border” buffet which includes:

Seasoned Ground Beef, Seasoned pulled Chicken Breast

Flour Tortillas, Hard Shell Tacos

Shredded Cheese, Onions, Lettuce, Pico De Gallo, Jalapenos, Sour Cream

Tri-Color Tortilla Chips and Cheese Sauce

Mexican Rice and Refried Beans

*15.95 per person*

## The All-American Buffet

This is a perfect buffet for summer time and catered events!

This buffet includes: Hardwood-Smoked Pulled Pork, BBQ Chicken Breasts, Potato Salad, Johnny T’s Famous Broccoli-Cranberry Coleslaw, Cold Pasta Salad.

Warm Dinner Rolls, Iced Tea and Pink Lemonade

*15.95 per person*



# Dessert, etc.

New York-Style Cheesecake 3.95

Carrot Cake 2.95     Fruit Pies 2.95

Coconut Cream Pie, Chocolate Silk Pie & Lemon Meringue Pie 2.95

Bread Pudding 2.50     Cherry and Apple Crisp 2.95

Ice Cream or Sherbet 2.50

Johnny T's Homemade Gelato 2.95

Strawberry Shortcake 2.95

Macadamia Nut Cookies, Chocolate Chip Cookies and Brownies 2.25

Build-Your-Own Sundae Bar 3.95 per person

Tammy's Gourmet Cupcakes

**Pink Champagne, Raspberry Cream Cheese, Strawberry Butter Cream,  
Cherry Chip filled with Cherry Vanilla Butter Cream, Lemon Filled with  
Lemon Butter Cream, Funfetti Butter Cream, Chocolate Filled with Kahlua  
Butter Cream and Chocolate Cream Cheese . . . 2.95 per person**

Dessert Station . . .

Featuring a variety of Cheesecake, Fruit and Cream Pies, Cookies and Brownies

4.95 per person

Fruit Punch 12.00 per gallon     Champagne Punch 22.00 per gallon

Hot Mulled Cider 14.00 per gallon     Egg Nog 18.00 per gallon

Pink Lemonade 8.00 per gallon

# Beverages

When planning an event at Johnny T's, you have several beverage options:

You can choose a host-provided bar = You are paying for the bar.

You can choose a cash bar = Your guests purchase their own bar beverages.

You can choose a host-provided beer and wine bar = you are paying for beer and wine and your guests are paying for their own mixed drinks.

## Beverage Prices effective 1/ 1/ 2017 (subject to change):

Soft Drinks 1.00 per 20 oz. serving

Draft Beer 3.00 Bottled Domestic Beer 3.50 Bottled Imported Beer 4.00

Glass of House Wine 4.75

Well liquor 4.25 with pop 4.75 with juice

Call liquor 5.25 with pop 5.75 with juice

Premium liquor 6.25 with pop 6.75 with juice

Johnny T's Paisano "The Fish Bowl Drink" 8.00

All other "Fish Bowl Drinks " 8.00

Domestic Beer by the Half Barrel 230.00

Imported Beer by the Half Barrel (variously priced)

Bottled House Wine:

Cabernet, Chardonnay, White Zinfandel and Merlot 40.00 per 1.5 ml bottle

Liquor by the 1000 ml bottle . . . Well 90.00 / call 110.00 / high call 130.00

Let's Toast! Plan on an average of 12 pours per 750 ml bottle:

Tosti Asti Spumante 19.00 Cook's Spumante 17.00 St. Julian n/a 14.00

# Banquet Policies

1. Fifty percent of the room charge is required down, along with the signed room rental agreement, to confirm your reservation. This room charge is non-refundable.
2. We reserve the right to ask for an additional deposit.
3. Banquet menus must be finalized four (4) weeks prior to your scheduled event.
4. Guaranteed guest counts are due Ten (10) days prior to your scheduled event. 100% of your guarantee will be charged. If we do not receive a guaranteed number of guests, the food will not be prepared.
5. The balance of your bill is due Ten (10) days prior to your reservation date.
6. We will prepare to serve over five percent of your guarantee.
7. Food and beverage prices are subject to change due to market conditions. However, menu prices will be guaranteed 60 days in advance.
8. **Decorations and set-up times must be coordinated with management. (Please limit decorating time to a maximum of three (3) hours.)**
9. Confetti, tinsel and bales of straw are prohibited.
10. We offer a complete selection of beverages to complement your function. However, in accordance with the laws of the State of Michigan, we cannot serve beverages containing alcohol to anyone under 21 years of age. A driver's license will be required if your guest's age is in question. Anyone under 21 years of age caught drinking alcoholic beverages will be asked to leave.
11. Johnny T's is equipped with surveillance equipment, however, we are not responsible for lost or stolen items.
12. Any prepared food left over from your banquet may not be taken out of the banquet facility due to state health regulations.
13. Special service arrangements are available. Please ask for details on wedding cakes, photographers, DJ's, florists, balloons and entertainment.
14. All food and beverages must be provided by Johnny T's, with an exception to wedding cakes.
15. Johnny T's reserves the right to monitor all private meetings, banquets and receptions in order to assure compliance with house policies and established laws.
16. Johnny T's reserves the right to refuse any bookings which, at its sole discretion, is considered inappropriate or inconsistent with the well-being or reputation of the facility.

17. Children are to be kept under parental supervision at all times. Climbing on railing surrounding the dance floor is absolutely prohibited.
18. Any damages resulting from the misuse of the facility will be billed to the contracted party.
19. Excessively loud music is not permitted.
20. Equipment is to be handled by management only.
21. Guests will not be allowed to exit then re-enter the banquet facility; children will not be allowed to play in the foyer.
22. Michigan State sales tax and fifteen (15) percent service fee will be applied to all food and beverages.
23. We advise all customers planning an outdoor wedding ceremony to select a facility in case of inclement weather. If our facility must be used in such an emergency, there is a \$125.00 fee to cover our additional expenses. It is your responsibility to notify our Banquet Coordinator if you need the ceremony moved inside of Johnny T's.
24. A \$195.00 additional fee is charged when pre-planning to use the facility for a wedding ceremony. Wedding rehearsal times must be coordinated with our Banquet Coordinator.
25. Johnny T's will not be responsible for any problems associated with wedding cakes.
26. Any outside service personnel (decorators, cake bakers, entertainment, etc.) must call our Banquet Coordinator in advance to schedule their arrival time, as the facility is locked until the estimated guest arrival time.
27. Occasionally, we receive a request for use of our piano. A fee is not charged for use of the piano, however, tuning is at the clients discretion and expense.
28. PERSONAL PROPERTY: Johnny T's "Next Door" Banquet Facility can not obtain insurance, nor is any insurance obtainable to cover personal property brought into our facility prior to, during or following an event. Though the facility is kept as secure as possible, any items pertaining to merchandising, decorating, entertaining or for salable purposes, are the sole responsibility of the renter.
29. Johnny T's is a non-smoking facility in accordance with the laws of the State of Michigan. We do not allow the use of e-tobacco or vaporizing items inside the facility.
30. Attaching anything to the walls with tape is absolutely prohibited.
31. Johnny T's will not be held responsible should an Act of God delay or prevent the staff from carrying out the event arrangements as planned.

I have read, understand and agree with the banquet policies and procedures as outlined :

Name: \_\_\_\_\_ Signature: \_\_\_\_\_

Event Date: \_\_\_\_\_ Witnessed by: \_\_\_\_\_

# Puttin on the Ritz Rentals

By Johnny T's

Customer Name: \_\_\_\_\_ Phone: \_\_\_\_\_ Event Date: \_\_\_\_\_

Non-refundable Deposit to Hold (Aprx. 50% of final amount: \_\_\_\_\_)

Location of Event: \_\_\_\_\_ Final Amount: \_\_\_\_\_

(Note: \$2.00 per table set-up fee . Delivery, set-up and pick-up fees via special quotation. Michigan State Sales Tax: Six Percent)

<u>Item Name</u>	<u>Rental Price</u>	<u>Quantity</u>	<u>Total</u>
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## Architectural Items

White Street Lamps (4 available) \$50.00 each

Textured Columns (4 available) 50.00 each

Red Carpet Runners (2 available) 35.00 each

## Wedding Card Holders

Acrylic Holder with lace and beads 15.00

Cherub Holder with Acrylic Topper 35.00

Pillar Holder with Acrylic Topper 35.00

## Chair Covers, Bands and Bows

White Chair Cover 1.50 each

Black Chair Band .50 each

Chair Bows Rental (assorted) .50 each

Silver Glamour Embellishment .50 each

Labor for tying each bow properly .50 per chair

## Table Runners

Burlap Runner (plain) 3.00 each

Bridal Lace Runner 3.00 each

Burlap Runner with attached lace 4.00 each

### **Glassware for Centerpieces:**

10" Square Vase	\$ 4.00 each
8" Square Vase	3.00 each
10.5" Cylinder	1.25 each
9" Cylinder	1.00 each
8" Cylinder	.75 each
6" Cylinders	.50 each
. . . Glass "drop-in" (to hold candle)	.50 each
6" Wide Cylinders	1.25 each

### **Glass Bowls**

Traditional Glass Bowl	2.00 each
Crate and Barrel Handmade Bowl	5.00 each

### **Other Centerpieces**

Bronze Centerpiece with Glass "drop-in"	3.00 each
Black Metal Centerpiece with Crackled Glass	2.50 each
Glass Heart	1.00 each
Large Square Glass Libbey "Votive"	1.00 each
Hour Glass Vase	1.00 each
Hurricane Globe	3.00 each
Mason Jars (large or small)	.50 each
Log Cookies	1.00 each

### **Candles**

Silver Cup Tea Lights	.25 each
Clear Cup Tea Lights	1.25 each
White Votive Candle	1.00 each
White Floating Candle	3.00 each
Battery Operated Candle	.50 each
Pre-filled votive Candle	1.25 each
Votive Candle Holder	.25 each

# Notes

