

THE ROOM AT JOHNNYLUKES

5500 MARKET STREET • WILMINGTON, NC • 28405

910-769-1798 • WWW.JOHNNYLUKESKB.COM

BREAKFAST & BRUNCH BUFFET - \$40 PER PERSON

LIGHTER FARE *(Please choose one)*

FRESH FRUIT

GARDEN SALAD

CAESAR SALAD

SHE CRAB SOUP (OTHER SOUPS AVAILABLE UPON REQUEST)

MAIN COURSE *(Please choose two)*

SHRIMP & GRITS

O'BENNIE

CHICKEN & WAFFLES

EGGS BENEDICT

FRENCH TOAST

PANCAKES (BLUEBERRY OPTION AVAILABLE)

SIDE OPTIONS

(Please choose two)

BACON

SAUSAGE LINKS

SCRAMBLED EGGS

GRITS

ASSORTED BREAD AND PASTRIES.

BREAKFAST POTATOES

LUNCH BUFFET - \$40 PER PERSON

LIGHTER FARE *(Please choose one)*

GARDEN SALAD

CAESAR SALAD

SHE CRAB SOUP (OTHER SOUPS AVAILABLE UPON REQUEST)

MAIN COURSE *(Please choose two)*

LUIGI'S MEATBALL SLIDERS

CHICKEN SALAD CROISSANTS

JANE'S ADDICTION SLIDERS

CHEESEBURGER SLIDERS

GRILLED REUBEN

CRAB CAKES

BOURBON GLAZED SALMON

PESTO PENNE PASTA

MARINATED FLANK STEAK

SIDE OPTIONS

(Please choose two)

RICE PILAF

MACARONI & CHEESE

PESTO PASTA SALAD

COLESLAW

MIXED VEGETABLES

BEER BATTERED FRIES

DINNER BUFFET - \$65 PER PERSON

LIGHTER FARE *(Please choose one)*

GARDEN SALAD
CAESAR SALAD
SHE CRAB SOUP

MAIN COURSE *(Please choose two)*

CHICKEN MARSALA
BOURBON GLAZED SALMON
CHICKEN PARMIGIANA
PRIME RIB CARVING STATION*
BAKED ZITI
SPAGHETTI & MEATBALLS
CHICKEN PICATTA
GROUPER (BLACKENED OR FRANÇAISE STYLE)

SIDE OPTIONS

(Please choose two)

WILD RICE	MACARONI & CHEESE	CHEESE OR MUSHROOM RISOTTO
POTATOES AU GRATIN	ROASTED GARLIC MASHED POTATOES	MIXED VEGETABLES
PASTA		

**This item requires a chef-manned carving station with an additional upcharge of \$15 per person.*

PLATED 3-COURSE DINNER - \$85 PER PERSON

The complete guest list and menu choices are required 2 weeks prior to the event date. Place cards with each guest's name and course selections will be prepared in advance. Please preselect the number of items indicated below to offer to your guests. They may then choose from the items you have chosen to offer.

FIRST COURSE *(Offer up to two)*

GARDEN SALAD

CAESAR SALAD

WEDGE SALAD

SHE CRAB SOUP (OTHER SOUPS AVAILABLE UPON REQUEST)

MAIN COURSE *(Offer up to two)*

GROUPE FRANÇAISE

CHICKEN MARSALA

NEW ZEALAND LAMB CHOPS

PRIME RIB AU JUS

12 OZ SIRLOIN

CRAB CAKES

LOCAL FRESH FISH *MP

CHICKEN PICATTA

SIDE OPTIONS *(Each entrée will be served with the same two sides of your choice)*

BACON ROASTED BRUSSELS SPOUTS

POTATOES AU GRATIN

GRILLED ASPARAGUS

CHEF'S VEGETABLE MEDLEY

ROASTED GARLIC MASHED POTATOES

WHOLE GRAIN WILD RICE MEDLEY

PARMESAN ROMANO RISOTTO

MUSHROOM RISOTTO

DESSERT COURSE *(Offer up to two)*

VANILLA CRÈME BRULEE

ORANGE CAKE

CHOCOLATE DESSERT

LEMONCELLO MASCARPONE CAKE

NEW YORK STYLE CHEESECAKE

STATIONS & FOOD BARS

*All stations, food bars, and add-ons are priced per person.
No substitutions please.*

LOCOS FOR TACOS \$18

Beef, chicken, BBQ pulled pork, shrimp (+\$1pp), or mahi(+\$1pp) with flour tortillas, shredded lettuce, Monterey Jack & cheddar cheese, queso fresco, house-made Pico de Gallo, sriracha lime crema. Choose to add a 3rd protein option (+\$4), yellow rice (+\$4pp) or refried beans (+\$4pp)

GET YOUR MAC ON \$18

JL's signature mac and cheese with your choice of two: chicken, shrimp, or BBQ pork, served with chopped bacon, scallions, diced tomatoes and buffalo sauce. (Add a 2nd protein for \$4pp)

SLIDER STATION \$15

Choose from: Cheeseburger, BBQ Pulled Pork, Chicken Salad, Janes Addiction or Luigi's Meatball with dill pickle spears, kettle chips and ranch dressing. Sliders are portioned at 2 per person (Add chicken or shrimp to Jane's Addiction sliders for \$4pp)

THE DOUBLE DIPPER \$15

Your choice of two: Spinach & Artichoke Dip, Crab Dip or Buffalo Chicken Dip with corn tortilla chips, toasted crostinis, and carrots and celery sticks

SHRIMP THE BEST GRITS \$16

Blackened shrimp with a tarragon white wine sauce, white cheddar grits, and sides of chopped bacon, diced tomatoes, scallions, hot sauce, Old Bay and sliced lemon

PICK YOUR PASTA \$14

Spaghetti and Cavatappi Pasta with your choice of two sauces: Luigi's Famous Meat Sauce, Alfredo Sauce or Pesto Cream with sides of toasted garlic bread, shaved parmesan, fresh basil, red pepper flakes and olive oil. Add Luigi's Meat Balls(\$5), grilled chicken(\$4), grilled shrimp(\$6) or sauteed vegetables (\$4)

A LA CARTE BUFFET OPTIONS

A la carte menu items are offered buffet style and provide the opportunity for clients to build a fully custom buffet or simply enhance an existing buffet package. Menu items are priced per portion with a minimum of 15 portions required for each item. Items can be prepared in varying amounts.

LIGHTER FARE (\$7 PER PERSON)

ASSORTED BREAD & PASTRIES

FRESH FRUIT

GARDEN SALAD

CAESAR SALAD

SHE CRAB SOUP (OTHER SOUPS AVAILABLE UPON REQUEST)

DIPS & PLATTERS (\$8 PER PERSON)

CRAB DIP

SPINACH & ARTICHOKE DIP

BUFFALO CHICKEN DIP

GRILLED VEGETABLE CRUDITÉ

HORS D'OEUVRES

SHRIMP COCKTAIL \$9 PER 3-PIECE PERSON

LUIGI'S MEATBALLS \$5 PER 2-PIECE PERSON

SWEDISH MEATBALLS \$5 PER 2-PIECE PERSON

ASIAN CHICKEN SKEWERS \$7 PER 2-PIECE PERSON

A LA CARTE BUFFET OPTIONS - CONTINUED

HORS D'OEUVRES (CONTINUED)

CRAB-STUFFED MUSHROOMS \$7 PER 2-PIECE PERSON
SESAME ENCRUSTED AHI TUNA \$8 PER 3-PIECE PERSON
OYSTERS ROCKEFELLER \$9 PER 2-PIECE PERSON
MINIATURE CRAB CAKES \$10 PER 3-PIECE PERSON
MARINATED LAMB LOLLIPOPS \$8 PER 1-PIECE PERSON
CHARCUTERIE BOARD MARKET PRICE – \$17
SEAFOOD TOWER *MP

SLIDERS & SANDWICHES

LUIGI'S MEATBALL SLIDERS \$9 PER 2-PIECE PERSON
CHICKEN SALAD SLIDERS \$8 PER 2-PIECE PERSON
JANE'S ADDICTION SLIDERS \$8 PER 2-PIECE PERSON
CHEESEBURGER SLIDERS \$8 PER 2-PIECE PERSON
GRILLED REUBEN \$9 PER 2-PIECE PERSON

A LA CARTE BUFFET OPTIONS - CONTINUED

MAIN ENTREES

THE FOLLOWING ENTREE ITEMS ARE PRICED PER PORTION, NOT FINAL HEADCOUNT

CRAB CAKES (2) \$30

CHICKEN PICATTA \$22

BOURBON GLAZED SALMON
\$24

CHICKEN PARMIGIANA \$24

CHICKEN MARSALA \$24

SPAGHETTI & MEATBALLS \$19

NEW ZEALAND LAMB CHOPS (4)
\$36

CAVATAPPI ALFREDO (CHICKEN
\$22 OR SHRIMP \$24)

MARINATED FLANK STEAK \$25

BAKED ZITI \$18

PRIME RIB CARVING STATION *MP

PESTO PENNE PASTA \$19

FILET TENDERLOIN WITH RED WINE
DEMI-GLACE *MP

A LA CARTE BUFFET OPTIONS - CONTINUED

SIDE DISHES (\$6 PER PORTION)

GREEN BEANS

CHEF'S VEGETABLE MEDLEY

ROASTED GARLIC MASHED POTATOES

WHOLE GRAIN RICE MEDLEY

FRESH FRUIT

SIDE DISHES (\$7 PER PORTION)

MACARONI AND CHEESE

POTATOES AU GRATIN

BACON ROASTED BRUSSELS SPOUTS

PARMESAN ROMANO RISOTTO

MUSHROOM RISOTTO

DESSERT

ASSORTED CAKES & PASTRIES \$7 PER PERSON

LIMONCELLO MASCARPONE CAKE \$8 PER PERSON

CHOCOLATE CAKE \$8 PER PERSON

NEW YORK STYLE CHEESECAKE \$8 PER PERSON

ORANGE CAKE \$8 PER PERSON

BAR PACKAGES & PRICING

In accordance with NC ABC laws, outside liquor is not permitted on premises. Liquor selections are subject to availability. Comparable substitutions may be made without advanced notice. Clients have the option to bring outside wine for a \$25 corkage fee per bottle. Any unfinished wine from purchases by the bottle may be re-corked and taken at the conclusion of your event.

Special order items and requests will be sold at restaurant pricing.

PREMIUM-TIER LIQOUR

\$10 PER DRINK

TITO'S HANDMADE VODKA

TANQUERAY GIN

MAKER'S MARK BOURBON

JAMESON IRISH WHISKEY

CAPTAIN MORGAN SPICED RUM

ESPOLON BLANCO TEQUILA

TOP SHELF LIQOUR

\$12 PER DRINK

KETEL ONE VODKA

HENDRICK'S GIN

WOODFORD RESERVE BOURBON

BULLEIT RYE WHISKEY

JOHNNY WALKER BLACK LABEL SCOTCH

FLOR DE CANA

PATRON SILVER TEQUILA

BEER SELECTIONS – CANS AND BOTTLES

Pricing and selection may vary based on product availability.

BUD LIGHT

BUDWEISER

CORONA EXTRA

CORONA LIGHT

DOS EQUIS AMBER

HEINEKEN

MICHELOB ULTRA

MILLER LITE

MODELO ESPECIAL

WHITE CLAW HARD SELTZER

YUENGLING LAGER

DRAFT BEER

WE OFFER A ROTATING SELECTION OF 2 DRAFT OPTIONS.
CUSTOM DRAFT OPTIONS ARE AVAILABLE BUT REQUIRE
PURCHASE OF ENTIRE 1/6 BARREL KEG.

HOUSE WINES - \$10 PER GLASS/\$35 PER BOTTLE

MIONETTO AVANTGARDE PROSECCO, DOC *Italy*

MOULIN DE GASSAC CHARDONNAY *Languedoc, France*

STONELEIGH SAUGIVNON BLANC *Marlborough, New Zealand*

HAYES RANCH PINOT GRIGIO *California*

FLEURS DE PRAIRIE ROSÉ *Languedoc, France*

CARMEL ROAD CABERNET SAUVIGNON *California*

DRUMHELLER MERLOT *Columbia Valley, Washington*

FRANCIS COPPOLA PINOT NOIR *Monterey County, California* **BODINI**

MALBEC *Mendoza, Argentina*

PREMIUM WINES - \$12 PER GLASS/\$43 PER BOTTLE

SHADES OF BLUE RIESLING *Mosel, Germany*

POEMA ROSE CAVA *Spain*

BLACK STALLION CHARDONNAY *North Coast, California*

IL MASSO PINOT GRIGIO *Friuli, Italy*

LILLI'S COLLECTION SAUVIGNON BLANC *New Zealand*

ELOUAN PINOT NOIR *Oregon*

OLD SOUL ZINFANDEL *Lodi, California*

PIERANO HERITAGE CABERNET *Lodi, California*

BOTTLE ONLY SELECTION

BOEN CHARDONNAY , <i>Russian River Valley, California</i>	50
FORCE & GRACE CABERNET SAUVIGNON , <i>Paso Robles, California</i>	50
THE CALLING PINOT NOIR , <i>Monterey County, California</i>	50
SMITH & HOOK CABERNET SAUVIGNON , <i>Central Coast, California</i>	50