



Dinner Banquet Menu

Our Dinner Banquet Menu consists of the following selections, which include a choice of soup or salad, and your choice of potato and vegetable du jour.

Please select one (1) menu from each category

Poultry

~Chicken Française~

Egg battered chicken, pan seared, and finished in a white wine butter sauce
\$19

~Chicken Parmesan~

Breast of Chicken breaded and deep fried, topped with marinara sauce and Mozzarella cheese, then baked until golden brown
\$18

~Chicken Picante~

Sautéed chicken with capers, lemon and basil in a white wine Béchamel sauce
\$19

~Chicken Michaelangelo~

Sautéed chicken with fresh spinach and prosciutto with smoked Mozzarella cheese, finished in a demi-glaze
\$21

~Chicken Neptune~

Boneless breast of chicken with shrimp, scallops, fresh spinach and smoked Mozzarella cheese in a Carbonara cream sauce
\$22



From the Ranch

~Grilled Pork Chops~

The Chef's specialty. Two (2) fresh cut chops coated with a blend of pepper and herb spices

\$19

~Sirloin Steak~

14 oz. USDA Select sirloin, char-broiled, and finished with a demi-glaze

\$23

~Filet Mignon~

12 oz. char-broiled beef tenderloin on a bed of mushrooms, topped with a bleu cheese potato and chive ravioli, and finished with a demi-glaze

\$28

~Surf & Turf~

8 oz. Filet Mignon over Hollandaise sauce, topped with straw onions and a 6 oz. lobster tail, broiled and seasoned with drawn butter

Market Price

~Porterhouse Steak~

16 oz. char-broiled Porterhouse steak served with onion rings

\$31

Seafood

~Salmon Dijon~

Pan seared walnut encrusted salmon, finished in a vodka Dijon mustard sauce

\$21

~Crab Cakes~

Pan seared until golden brown, baked, and finished in a lobster sauce

\$22



~Stuffed Flounder~

Fresh flounder with our crab imperial, then baked in a white wine sauce
\$23

~Seafood Louisiana~

*Sausage, clams, scallops, chicken and shrimp in a spicy creole sauce,
served over pasta*
\$26

Pasta

~Linguini & Meatballs~

\$17

~Fettuccine Alfredo~

Imported fettuccine pasta tossed in a Romano egg and cream sauce
\$17

~Maryland Crab Stuffed Ravioli~

Maryland crab stuffed ravioli topped with six (6) Gulf shrimp scampi
\$24

~Fisherman's Bounty~

*Dungeness crab clusters with scallops, shrimp and clams, steamed, and
finished in a garlic and herb seafood cream sauce served over pasta*
\$29

*To schedule your banquet, party or special occasion, or if you have any additional
questions or special dietary needs, please feel free to contact:*

*Mary Barbara Bell at (215) 264-7192 or (215) 953-9900
or on the web at www.johnnyapplesrestaurant.com*

Please add 6% tax and 20% gratuity to the specified prices

Thank You for Dining With Us!