



Lunch Banquet Menu

Our Lunch 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~

Boneless breast of chicken lightly dipped in egg batter, then pan fried, and served in a white wine lemon butter sauce

\$16

~Chicken Picante~

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

\$16

~Chicken Neptune~

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

\$18

~Chicken Piccata~

Breast of chicken pan seared with mushrooms and capers in a white wine lemon butter sauce

\$15

~Chicken Monterey~

Sautéed chicken with lemon and pepper, served with a blend of fresh mushrooms

\$16

~Chicken Parmesan~

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

\$15



From the Ranch

~Sirloin Steak~

14 oz. grilled sirloin, finished with demi-glaze and straw onions
\$24

~Grilled Pork Chop~

*The Chef's specialty. One fresh cut chop, coated with
a blend of pepper and herb spices.*
\$15

~Sirloin Steak Marsala~

Char-broiled chopped sirloin with a mushroom Marsala wine sauce
\$16

Seafood

~Stuffed Flounder~

Fresh flounder with our crab imperial, then baked in a white wine sauce
\$18

~Salmon Dijon~

Pan seared walnut encrusted salmon, finished in a vodka Dijon mustard sauce
\$17

~Seafood Newburg~

*Scallops, shrimp and mushrooms, sautéed, then finished with
a cognac cream sauce, and topped with Maryland crab meat*
\$24

Pasta

~Maryland Crab Stuffed Ravioli~

Maryland crab stuffed in a shrimp puree sauce
\$17



~Penne A la Vodka~

*Sautéed tomatoes, basil and garlic, finished with heavy cream,
vodka and Romano cheese, over penne pasta*

\$13

~Pasta Carbonara~

Pasta tossed with prosciutto and peas, in a creamy Alfredo and Parmesan sauce

\$16

~Fettuccine Alfredo~

Imported fettuccini tossed in a Romano egg and cream sauce

\$13

*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!