



## **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*

*\$17*

*~Chicken Picante~*

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

*\$17*

*~Chicken Piccata~*

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

*\$18*

*~Chicken Monterey~*

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

*\$18*

*~Chicken Parmesan~*

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

*\$17*



### ***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.*  
*\$17*

#### *~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*  
*Market Price*

#### *~Salmon Dijon~*

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

#### *~Seafood Newburg~*

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

### ***Pasta***

#### *~Baked Four Cheese Lasagna~*

*Ricotta, provolone, Parmesan, and mozzarella*  
*\$15*



*~Penne A la Vodka~*

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

*\$14*

*Add Chicken for \$4*

*~Pasta Carbonara~*

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

*\$15*

*Add Chicken for \$4*

*~Fettuccine Alfredo~*

*Imported fettuccini tossed in a Romano egg and cream sauce*

*\$14*

*Add Chicken for \$4*

*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](http://www.johnnyapplesrestaurant.com)*

*\*Please add 7% tax and 20% gratuity to the specified prices\**

*Thank You for Dining With Us!*

*All prices are subject to change upon availability.*