



Banquet Menu

Our 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

\$24

~Chicken Picante~

Sauteed chicken with capers, lemon and basil in a white wine Bechamel sauce

\$24

~Chicken Michaelangelo~

Sauteed chicken with fresh spinach and prosciutto with smoked Mozzarella cheese, finished in a demi-glaze, then baked until golden brown

\$25

~Chicken Parmesan~

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

\$24

From the Ranch

~Sirloin Steak~

14 oz. grilled sirloin, finished with demi-glaze and straw onions
Market Price

~Grilled Pork Chop~

The Chef's Specialty. Fresh cut chop coated with a blend of pepper and herb spices
\$25

~Filet Mignon~

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

Market Price

~Prime Rib~

Queen Cut served with au jus

\$30



Seafood

~Seafood Newburg~

Scallops, shrimp and mushrooms, sauteed, then finished with a cognac cream sauce, and topped with Maryland crab meat
\$26

~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
\$26

~Chilean Sea Bass~

Roasted and topped with crabmeat in a white wine butter sauce
Market Price

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) 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!

All prices are subject to change upon availability.