

Premium Family Style

\$50.95 per person | Ages 5-11 \$21.95 per person

Served with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea and Sodas.

FIRST COURSE ~ Choose Two Appetizers & Two Salads

Appetizers ~ Served Family Style or Buffet

Mozzarella Marinara	Spinach & Artichoke al Forno	Four-Cheese Ravioli Fritté
Stuffed Mushrooms	Crispy Zucchini Fritté	Sausage & Peppers
Bruschetta	Jumbo Lump Crab Cakes	Tomato Caprese
Crab & Shrimp Fondue	Calamari Fritté	Shrimp Oreganata
Asiago-Crusted Shrimp		

Salads

Caesar	Chopped
Maggiano's	Chopped Apple & Walnut [†]
Spinach [†]	Italian Tossed

SECOND COURSE ~ Choose Two Pastas & Two Entrées

Pastas ~ Whole Wheat Penne Pasta available for substitution.

Spaghetti with Marinara Sauce	Rigatoni "D" [®] , Chicken, Mushrooms, Marsala	Chicken & Spinach Manicotti
Spaghetti, Meatball or Sausage	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Mom's Lasagna with Marinara Sauce
Fettuccine Alfredo LT Available	Whole Wheat Penne with Roasted Eggplant Marinara	Linguine & Clams, White or Red Sauce
Chef Mann's Country-Style Pasta	Ziti, Pomodoro or Marinara Sauce	Shrimp Fra Diavolo
Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	Baked Ziti & Sausage LT Available	Lobster Cannelloni al Forno
Mushroom Ravioli al Forno	Gnocchi & Italian Sausage	Special Featured Pasta
Rigatoni & Vegetables with Tomato Pesto Broth [†]	Six-Cheese Cannelloni, Roasted Tomato Sauce	

Entrées

Grilled Chicken, Tomatoes & Basil	Baked Eggplant Parmesan	Beef Medallions, Balsamic Cream Sauce**
Chicken Piccata LT Available	Oven-Roasted Pork Loin, Balsamic Cream Sauce	Grilled Lamb Loin**
Chicken Saltimbocca LT Available	Parmesan-Crusted Tilapia	Veal Piccata LT Available
Chicken Parmesan LT Available	Tilapia, Lemon & Herb	Veal Parmesan LT Available
Chicken Marsala LT Available	Salmon, Lemon & Herb	Veal Marsala LT Available
Chicken Florentine	Balsamic-Glazed Salmon	
Eggplant Rollatini	Beef Medallions Pizzaiola**	

Sides ~ Choose Two

Italian Style Vegetables	Green Beans with Bacon	Fresh Grilled Asparagus
Garlic Mashed Potatoes	Crispy Vesuvio Potatoes	Sautéed Spinach

THIRD COURSE Desserts ~ Choose Two or substitute the Maggiano's Signature Sweet Table for \$6 per person

Chocolate Zuccotto Cake	Gigi's Butter Cake	Maggiano's Signature Sweet Table, + \$6
Vera's Lemon Cookies	Profiteroles, Vanilla Bean Ice Cream, Hot Fudge	(Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu, New York Style Cheesecake, Apple Crostada, Gigi's Butter Cake and Assorted Cookies')
Apple Crostada	Double Chocolate Brownie	
New York Style Cheesecake	Spumoni [†]	
Tiramisu	Fresh Fruit Plate	

Available for Banquets only. [†]Dish contains nuts. LT LIGHTER TAKE... A lighter preparation of our classic dish is available for this menu item.

**NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Buffet setup will affect the capacity of each function room. Consult your Banquet Manager to ensure there is adequate space available. Prices are subject to change. Above prices do not include tax or event fee. The 20% event fee is an administrative fee retained entirely by Maggiano's for the set up and administration expenses related to hosting your Function. The event fee is not a tip and is not distributed to servers, bartenders or other service employees working your Function. The employees working your Function are non-tipped employees, and are compensated at a higher hourly wage. Tipping is not required and is at your discretion.