

\$71.95 per person | Ages 5-11 \$18.95 per person | Ages 12-20 \$38.95 per person

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

As the host, you will receive a keepsake three-liter bottle of Chateau St. Jean wine.

FOUR-HOUR BAR PACKAGE

Featuring Chateau St. Jean Sonoma Chardonnay, California Merlot and California Cabernet Sauvignon, a selection of liquors from our Premium Bar Package, Imported and Domestic Beers, Sodas and Juices.

FIRST COURSE ~ Choose Two Appetizers & Two Salads

Appetizers ~ Served Family Style or Buffet

Mozzarella Marinara	Four-Cheese Ravioli Fritté	Asiago-Crusted Shrimp, + \$4	Caesar	Chopped
Stuffed Mushrooms	Calamari Fritté	Crab & Shrimp Fondue, + \$4	Maggiano's	Chopped Apple & Walnut [†]
Bruschetta	Sausage & Peppers	Shrimp Oreganata, + \$4	Spinach [†]	Italian Tossed
Spinach & Artichoke al Forno Crispy Zucchini Fritté	Tomato Caprese	Jumbo Lump Crab Cakes, + \$5		

SECOND COURSE ~ Choose Two Pastas & Two Entrées

Pastas ~ Whole Wheat Penne Pasta available for substitution.

Spaghetti with Marinara Sauce Baked Rigatoni & Meatballs with Smoked Italian Cheese Six-Cheese Cannelloni, Roasted Tomato Sauce Spaghetti, Meatball or Sausage Whole Wheat Penne with Roasted Eggplant Marinara Mom's Lasagna with Marinara Sauce Four-Cheese Ravioli, Pesto Alfredo Sauce[†] Fettuccine Alfredo LT Available Linguine & Clams, White or Red Sauce, + \$2 Mushroom Ravioli al Forno Shrimp Fra Diavolo, + \$2 Chef Mann's Country-Style Pasta Rigatoni & Vegetables with Tomato Pesto Broth[†] Ziti, Pomodoro or Marinara Sauce Lobster Cannelloni al Forno, + \$5 Chicken & Spinach Manicotti Baked Ziti & Sausage LT Available **Special Featured Pasta** Rigatoni "D"®, Chicken, Mushrooms, Marsala Gnocchi & Italian Sausage

Entrées

Grilled Chicken, Tomatoes & Basil	Baked Eggplant Parmesan	Beef Medallions, Balsamic Cream Sa
Chicken Piccata LT Available	Oven-Roasted Pork Loin, Balsamic Cream Sauce	Grilled Lamb Loin**, + \$10
Chicken Saltimbocca LT Available	Parmesan-Crusted Tilapia	Veal Piccata, + \$4 LT Available
Chicken Parmesan LT Available	Tilapia, Lemon & Herb	Veal Parmesan, + \$4 LT Available
Chicken Marsala <i>LT Available</i>	Salmon, Lemon & Herb	Veal Marsala, + \$4 LT Available
Chicken Florentine	Balsamic-Glazed Salmon	
Eggplant Rollatini	Beef Medallions Pizzaiola**, + \$10	

Sides ~ Choose any side for an additional \$2 per person

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			
Apple Crostada	Double Chocolate Brownie	Gigi's Butter Cake and Assorted Cookies ⁺)			
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.

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MENU ENHANCEMENT

Substitute any Menu Enhancement item for your Family Style selections. Prices are per person in addition to the price of the Family Style menu or package you have selected

samic Cream Sauce**, + \$10

Salads