

Breakfast & Brunch Buffets

MAGGIANO'S STYLE BREAKFAST

\$19.95 per person | Ages 5-11 \$12.95 per person

*Served with freshly brewed regular and decaffeinated Coffee and assorted Fruit Juices.
Available for parties of 25 Guests or more.*

Assortment of Muffins
Sliced Seasonal Fresh Fruit

Croissants, Assorted Jams & Butter
Fresh Baked Zucchini Bread

Cinnamon Streusel Coffee Cake
Fran's Potatoes with Roasted Peppers & Onions

Choose **one** item from each of the following categories

First Choice

Scrambled Eggs
Italian Sausage & Bacon Frittata
Spinach & Tomato Frittata

Second Choice

Cheese Crispelles
Apple Crispelles
Cinnamon French Toast with
Caramelized Bananas

Third Choice

Italian Sausage
Smoked Bacon

Brunch Additions

*Enhance your Breakfast or Brunch with these additional items and stations.
Available for parties of 25 Guests or more. Brunch additions must be ordered with the Maggiano's Style Breakfast.*

Yogurt Parfaits with Seasonal Fruit, + \$4

Smoked Salmon Platter, + \$100 per platter, serves 25

OMELET STATION | \$12.95 per person

*One station is recommended per 40 Guests. A \$75 attendant fee will apply for each station,
which will be served and replenished for up to two hours. Egg whites are available upon request.*

Asparagus
Chives
Roasted Peppers

Diced Tomatoes
Roasted Mushrooms
Fresh Spinach

Italian Cheese Blend
Smoked Bacon
Ham

Italian Sausage
Garlic Shrimp, +\$2
Crab Meat, + \$3

PASTA STATION | \$12.95 per person

*One station is recommended for 40 Guests. A \$75 attendant fee will apply for each station,
which will be served and replenished for up to two hours.*

Pastas ~ Choose Two

Rigatoni
Whole Wheat Penne
Ziti

Sauces ~ Choose Two

Alfredo
Marinara
Pomodoro
Marsala Cream

Garnish

Sun-Dried Tomatoes	Fresh Spinach	Herb Chicken
Roasted Peppers	House Cheese Blend	Garlic Shrimp, +\$2
Roasted Mushrooms	Pesto [†]	Crab Meat, + \$3
Fresh Basil	Thinly Sliced Prosciutto	
Asparagus	Italian Sausage	

Available for Banquets only. [†]Dish contains nuts.

****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.

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.

Pranzo Buffet

\$23.95 per person | Ages 5-11 \$14.95 per person

Served with freshly brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea and Sodas.
Available until 2:00 p.m. daily.

SOUPS ~ Choose one

Creamy Tomato Basil

Corn Chowder

Tuscan Chicken Sausage & Orzo

SALADS ~ Choose three

Caesar

Orzo Pasta

Seven Vegetable Slaw

Maggiano's

Pesto Potato

Italian Tossed

SANDWICHES ~ Choose three

Served on freshly baked focaccia bread.

Johnny's Ham & Provolone

Shaved Chicken, Arugula, Tomato, Pesto[†]

Fazio's Italian Hero

Tomato Mozzarella Caprese with Spicy Basil Mayo

Roast Beef, Blue Cheese, Mixed Greens

Grilled Vegetables with Lemon & Spicy Basil Mayo

DESSERTS ~ Choose three

Double Chocolate Brownies

White Chocolate Macadamia Nut Cookies[†]

Vera's Lemon Cookies

Pecan Bars[†]

Chocolate Chunk Cookies

Triple Chocolate Cookies

Sugar Cookies

Seasonal Whole Fruit

Add a dish of pasta to enhance your experience. ~ Add \$4 per person

Rigatoni "D"[®], Chicken, Mushrooms, Marsala

Mushroom Ravioli al Forno

Four-Cheese Ravioli, Pesto Alfredo Sauce[†]

Baked Ziti & Sausage **LT Available**

Available for Banquets only.

[†]Dish contains nuts.

LT LIGHTER TAKE... A lighter preparation of our classic dish is available for this menu item.

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Family Style Lunch

\$26.95 per person | Ages 5-11 \$15.95 per person

Served with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea and Sodas.
Available until 2:00 p.m. daily.

FIRST COURSE ~ Choose any combination of three

Appetizers

Mozzarella Marinara	Crispy Zucchini Fritté	Asiago-Crusted Shrimp, + \$4
Stuffed Mushrooms	Calamari Fritté	Crab & Shrimp Fondue, + \$4
Bruschetta	Sausage & Peppers	Shrimp Oreganata, + \$4
Spinach & Artichoke al Forno	Tomato Caprese	Jumbo Lump Crab Cakes, + \$5

Salads

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

SECOND COURSE ~ Choose any combination of three from the Pastas & Entrées

Pastas ~ Whole Wheat Penne Pasta available for substitution.

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

Entrées

Grilled Chicken, Tomatoes & Basil	Baked Eggplant Parmesan	Beef Medallions, Balsamic Cream Sauce**, + \$10
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 LT Available	Salmon, Lemon & Herb, + \$2	Veal Marsala, + \$4 LT Available
Chicken Florentine	Balsamic-Glazed Salmon, + \$2	
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	Sautéed Vegetables
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,
Apple Crostada	Double Chocolate Brownie	New York Style Cheesecake, Apple Crostada,
New York Style Cheesecake	Spumoni†	Gigi's Butter Cake and Assorted Cookies)
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.

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MENU ENHANCEMENT

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Family Style Dinner

\$43.95 per person | Ages 5-11 \$18.95 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	Four-Cheese Ravioli Fritté	Asiago-Crusted Shrimp, + \$4
Stuffed Mushrooms	Calamari Fritté	Crab & Shrimp Fondue, + \$4
Bruschetta	Sausage & Peppers	Shrimp Oreganata, + \$4
Spinach & Artichoke al Forno	Tomato Caprese	Jumbo Lump Crab Cakes, + \$5
Crispy Zucchini Fritté		

Salads

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

Entrées

Grilled Chicken, Tomatoes & Basil	Baked Eggplant Parmesan	Beef Medallions, Balsamic Cream Sauce**, + \$10
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 LT Available	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	Sautéed Vegetables
Garlic Mashed Potatoes	Crispy Vesuvio Potatoes	Sautéed Spinach	

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

Chocolate Zuccotto Cake	Gigi's Butter Cake	Maggianno'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	

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Maggiانو's All-Day Meeting Package

\$40.95 per person

Available 7:00 a.m. to 4:00 p.m. daily.

CONTINENTAL BREAKFAST

Assortment of Muffins	Croissants, Assorted Jams & Butter	Cinnamon Streusel Coffee Cake	Regular & Decaffeinated Coffee
Sliced Seasonal Fresh Fruit	Fresh Baked Zucchini Bread	Assorted Fruit Juices	Assortment of Hot Teas

MID-MORNING REFRESHMENT

Assorted Sodas Coffee & Tea Station

FAMILY STYLE LUNCH

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

FIRST COURSE **Salads** ~ Choose Two

Caesar	Spinach [†]	Chopped Apple & Walnut [†]	Italian Tossed
Maggiانو's	Chopped	Tomato Caprese	

SECOND COURSE **Pastas** ~ Choose Two

Whole Wheat Penne Pasta available for substitution.

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

THIRD COURSE **Desserts** ~ Choose Two

Chocolate Zuccotto Cake	New York Style Cheesecake	Profiteroles, Vanilla Bean Ice Cream, Hot Fudge
Vera's Lemon Cookies	Tiramisu	Spumoni [†]
Apple Crostada	Gigi's Butter Cake	Fresh Fruit Plate

AFTERNOON BREAK SNACKS

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

Double Chocolate Brownies	White Chocolate Macadamia Nut Cookies [†]	Vera's Lemon Cookies	Assorted Chips
Chocolate Chunk Cookies	Triple Chocolate Cookies	Sugar Cookies	Seasonal Whole Fruit

Available for Banquets only.

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