

Family Style Dinner

\$39.95 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	<i>Asiago-Crusted Shrimp, + \$4</i>
Stuffed Mushrooms	Calamari Fritté	<i>Crab & Shrimp Fondue, + \$4</i>
Bruschetta	Sausage & Peppers	<i>Shrimp Oreganata, + \$4</i>
Spinach & Artichoke al Forno	Tomato Caprese	<i>Jumbo Lump Crab Cakes, + \$5</i>
Crispy Zucchini Fritté		

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
Angel Hair Vegetable Primavera	Whole Wheat Penne with Roasted Eggplant Marinara	Braised Beef Pappardelle
Fettuccine Alfredo LT Available	Ziti, Pomodoro or Marinara Sauce	<i>Linguine & Clams, White or Red Sauce, + \$2</i>
Four-Cheese Ravioli, Pesto Alfredo Sauce†	Baked Ziti & Sausage	<i>Shrimp Fra Diavolo, + \$2</i>
Mushroom Ravioli al Forno	Gnocchi & Italian Sausage	<i>Lobster Cannelloni al Forno, + \$5</i>
Rigatoni & Vegetables with Tomato Pesto Broth†	Six-Cheese Cannelloni, Roasted Tomato Sauce	Special Featured Pasta

Entrées

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

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	<i>Maggiano's Signature Sweet Table, + \$6</i>
Vera's Lemon Cookies	Profiteroles, Vanilla Bean Ice Cream, Hot Fudge	<i>(Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu, New York Style Cheesecake, Apple Crostada, Gigi's Butter Cake and Assorted Cookies)</i>
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.

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.