

# Family Style Lunch

\$25.95 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
Maggiانو'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	Chicken & Spinach Manicotti
Spaghetti, Meatball or Sausage	Four-Cheese Ravioli, Pesto Alfredo Sauce†	Mom's Lasagna with Marinara Sauce
Angel Hair Vegetable Primavera	Mushroom Ravioli al Forno	Braised Beef Pappardelle
Fettuccine Alfredo <b>LT Available</b>	Ziti, Pomodoro or Marinara Sauce	Linguine & Clams, White or Red Sauce, + \$2
Rigatoni & Vegetables with Tomato Pesto Broth†	Baked Ziti & Sausage	Shrimp Fra Diavolo, + \$2
Rigatoni "D"®, Chicken, Mushrooms, Marsala	Gnocchi & Italian Sausage	Lobster Cannelloni al Forno, + \$5
Baked Rigatoni & Meatballs with Smoked Italian Cheese	Six-Cheese Cannelloni, Roasted Tomato Sauce	Special Featured Pasta

### Entrées

Grilled Chicken, Tomatoes & Basil	Eggplant Rollatini	Beef Medallions Pizzaiola**, + \$10
Chicken Piccata <b>LT Available</b>	Baked Eggplant Parmesan	Beef Medallions, Balsamic Cream Sauce**, + \$10
Chicken Saltimbocca	Oven-Roasted Pork Loin, Balsamic Cream Sauce	Grilled Lamb Loin**, + \$10
Chicken Parmesan <b>LT Available</b>	Parmesan-Crusted Tilapia	Veal Piccata, + \$4 <b>LT Available</b>
Chicken Marsala <b>LT Available</b>	Tilapia, Lemon & Herb	Veal Parmesan, + \$4
Chicken Florentine	Salmon, Lemon & Herb, + \$2	Veal Marsala, + \$4 <b>LT Available</b>

## 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, 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.

### 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.