

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
Roasted Peppers
Roasted Mushrooms
Fresh Basil
Asparagus

Fresh Spinach
House Cheese Blend
Pesto[†]
Thinly Sliced Prosciutto
Italian Sausage

Herb Chicken
Garlic Shrimp, +\$2
Crab Meat, + \$3

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.**

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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.

Pranzo Buffet

\$22.95 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

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

\$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	<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>

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	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 LT Available	Ziti, Pomodoro or Marinara Sauce	<i>Linguine & Clams, White or Red Sauce, + \$2</i>
Rigatoni & Vegetables with Tomato Pesto Broth†	Baked Ziti & Sausage	<i>Shrimp Fra Diavolo, + \$2</i>
Rigatoni "D"®, Chicken, Mushrooms, Marsala	Gnocchi & Italian Sausage	<i>Lobster Cannelloni al Forno, + \$5</i>
Baked Rigatoni & Meatballs with Smoked Italian Cheese	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	<i>Salmon, Lemon & Herb, + \$2</i>	<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,</i>
Apple Crostada	Double Chocolate Brownie	<i>New York Style Cheesecake, Apple Crostada,</i>
New York Style Cheesecake	Spumoni†	<i>Gigi's Butter Cake and Assorted Cookies†)</i>
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

\$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.

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❧ Maggiano's All-Day Meeting Package ❧

\$39.95 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
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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
Maggiano'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	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

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.

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

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MAGGIANO'S

■ LITTLE ITALY ■

MEET & TREAT MENU

{ TIGHT ON TIME? HOST YOUR MEETING IN OUR BEAUTIFUL BANQUET SPACE
AND SEND YOUR GUESTS HOME WITH A DELICIOUS MEAL FOR FOUR TO-GO. }

..... \$60 MENU *

CIABATTA ROLLS

CHOOSE A SALAD

Italian Tossed \$ · Maggiano's · Caesar

CHOOSE A PASTA

*Spaghetti, Marinara Sauce \$ · Spaghetti & Meatballs · Fettuccine Alfredo \$ · Mom's Meat Lasagna
Four-Cheese Ravioli \$, Pesto Alfredo Sauce † · Mushroom Ravioli al Forno, Alfredo Sauce \$*

CHOOSE AN ENTRÉE

Chicken Parmesan · Chicken Piccata · Chicken Marsala · Eggplant Parmesan \$

DESSERT

A Dozen Vera's Lemon Cookies

..... \$50 MENU *

CIABATTA ROLLS

CHOOSE A SALAD

Italian Tossed \$ · Maggiano's · Caesar

CHOOSE A PASTA

*Spaghetti, Marinara Sauce \$ · Spaghetti & Meatballs · Fettuccine Alfredo \$ · Mom's Meat Lasagna
Four-Cheese Ravioli \$, Pesto Alfredo Sauce † · Mushroom Ravioli al Forno, Alfredo Sauce \$*

DESSERT

A Dozen Vera's Lemon Cookies

.....
† Dish contains nuts \$Vegetarian

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025-069001





STEAKHOUSE MENU

PRICE: \$59.95 PER PERSON* | AVAILABLE FOR GROUPS UP TO 40 PEOPLE

SERVED WITH REGULAR & DECAFFEINATED COFFEE, HOT TEA, ICED TEA & AN ASSORTMENT OF SODAS

APPETIZERS

FOR THE TABLE

STUFFED MUSHROOMS

Mushroom caps filled with aglio spinach, Italian cheeses and seasoned panko bread crumbs

CALAMARI FRITTE

Crispy calamari served with our signature marinara sauce

BRUSCHETTA

Seasoned bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, roasted garlic and balsamic glaze

SALAD COURSE

WARM CIABATTA ROLLS

CAESAR SALAD

Romaine lettuce, oven-roasted croutons, grated parmesan cheese tossed in caesar dressing

ENTRÉE CHOICE

CHOICE OF ENTRÉE FOR EACH GUEST

FILET MIGNON**

Served with tableside red wine demi glaze

ATLANTIC SALMON

Grilled Atlantic salmon served with tableside lemon butter sauce

CHICKEN FRANCESE

Parmesan-crusted chicken scallopine served with tableside lemon butter sauce

EGGPLANT PARMESAN §

Sliced eggplant breaded, baked & layered with provolone cheese and marinara sauce

ACCOMPANIMENTS

FOR THE TABLE

TRUFFLE MAC & CHEESE §

Pipette pasta with a white wine garlic truffle cream sauce, fontina cheese, topped with seasoned bread crumbs

GARLIC MASHED POTATOES §

SAUTÉED SEASONAL VEGETABLES §

DESSERTS

NEW YORK STYLE CHEESECAKE

Topped with fresh berries and whipped cream

VERA'S LEMON COOKIES

For the table

§ Vegetarian

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