

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.

Premium Family Style

\$51.95 per person | Ages 5-11 **\$21.95 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	Spinach & Artichoke al Forno	Four-Cheese Ravioli Fritté
Stuffed Mushrooms	Crispy Zucchini Fritté	Sausage & Peppers
Bruschetta	Jumbo Lump Crab Cakes	Tomato Caprese
Crab & Shrimp Fondue	Calamari Fritté	Shrimp Oreganata
Asiago-Crusted Shrimp		

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	Linguine & Clams, White or Red Sauce
Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	Baked Ziti & Sausage	Shrimp Fra Diavolo
Mushroom Ravioli al Forno	Gnocchi & Italian Sausage	Lobster Cannelloni al Forno
Rigatoni & Vegetables with Tomato Pesto Broth [†]	Six-Cheese Cannelloni, Roasted Tomato Sauce	Special Featured Pasta

Entrées

Grilled Chicken, Tomatoes & Basil	Eggplant Rollatini	Beef Medallions Pizzaiola**
Chicken Piccata LT Available	Baked Eggplant Parmesan	Beef Medallions, Balsamic Cream Sauce**
Chicken Saltimbocca	Oven-Roasted Pork Loin, Balsamic Cream Sauce	Grilled Lamb Loin**
Chicken Parmesan LT Available	Parmesan-Crusted Tilapia	Veal Piccata LT Available
Chicken Marsala LT Available	Tilapia, Lemon & Herb	Veal Parmesan
Chicken Florentine	Salmon, Lemon & Herb	Veal Marsala LT Available

Sides ~ Choose Two

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	<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.**

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Tuscan

\$67.95 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.

FOUR-HOUR BEER & WINE PACKAGE

Featuring Chateau St. Jean Sonoma Chardonnay,
California Merlot and California Cabernet Sauvignon,
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	<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	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
Angel Hair Vegetable Primavera	Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	Braised Beef Pappardelle
Fettuccine Alfredo LT Available	Mushroom Ravioli al Forno	<i>Linguine & Clams, White or Red Sauce, + \$2</i>
Rigatoni & Vegetables with Tomato Pesto Broth [†]	Ziti, Pomodoro or Marinara Sauce	<i>Shrimp Fra Diavolo, + \$2</i>
Chicken & Spinach Manicotti	Baked Ziti & Sausage	<i>Loebster Cannelloni al Forno, + \$5</i>
Rigatoni "D"®, Chicken, Mushrooms, Marsala	Gnocchi & Italian Sausage	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,</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

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.

Milano

\$72.95 per person | Ages 5-11 \$18.95 per person | Ages 12-20 \$39.95 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	<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	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
Angel Hair Vegetable Primavera	Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	Braised Beef Pappardelle
Fettuccine Alfredo LT Available	Mushroom Ravioli al Forno	<i>Linguine & Clams, White or Red Sauce, + \$2</i>
Rigatoni & Vegetables with Tomato Pesto Broth [†]	Ziti, Pomodoro or Marinara Sauce	<i>Shrimp Fra Diavolo, + \$2</i>
Chicken & Spinach Manicotti	Baked Ziti & Sausage	<i>Lobster Cannelloni al Forno, + \$5</i>
Rigatoni "D"®, Chicken, Mushrooms, Marsala	Gnocchi & Italian Sausage	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,</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.

****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.

Venetian

\$79.95 per person | Ages 5-11 **\$22.95 per person** | Ages 12-20 **\$43.95 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.

SPARKLING WINE TOAST

Premium Champagne is available for an additional charge.

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.

WINE WITH DINNER

Chateau St. Jean wines poured throughout dinner.

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	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
Angel Hair Vegetable Primavera	Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	Braised Beef Pappardelle
Fettuccine Alfredo LT Available	Mushroom Ravioli al Forno	<i>Linguine & Clams, White or Red Sauce, + \$2</i>
Rigatoni & Vegetables with Tomato Pesto Broth [†]	Ziti, Pomodoro or Marinara Sauce	<i>Shrimp Fra Diavolo, + \$2</i>
Chicken & Spinach Manicotti	Baked Ziti & Sausage	<i>Lobster Cannelloni al Forno, + \$5</i>
Rigatoni "D" [®] , Chicken, Mushrooms, Marsala	Gnocchi & Italian Sausage	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

Maggiano's Signature Sweet Table

Chocolate Zuccotto Bites	Tiramisu	New York Style Cheesecake
Assorted Cookies	Gigi's Butter Cake	Crème Brûlée
Apple Crostada		

Available for Banquets only.

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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.

❧ Cocktail Reception Package ❧

The Cocktail Reception Package is available for parties of 25 Guests or more.

*Two-Hour Reception ! **\$45.95 per person**
Additional hours available for \$9.95 per person, per hour.*

PREMIUM BAR PACKAGE

Featuring Premium and Standard Spirits, Imported and Domestic Beers,
Premium Wine Selections and Sodas.

BUFFET SELECTIONS ~ Choose any combination of three

Cold Platters

Fresh Vegetable Crudit  or Grilled Vegetables with Choice of Dip
(Blue Cheese, Pesto, Tomato & Lemon Aioli, Rumesco Sauce)*

Imported Italian & Domestic Cheeses

Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly
Baked Breads *(Hot Coppa, Sopprasatta, Salami, Pepperoni, Imported Prosciutto)*

Seasonal Fruit

Hot Dishes

Spinach & Artichoke al Forno

Four-Cheese Ravioli, Pesto Alfredo Sauce†

Crispy Zucchini Fritt 

Mushroom Ravioli al Forno

Sausage & Peppers

Italian Meatballs

Stuffed Mushrooms

Calamari Fritt , Marinara

PASSED HORS D'OEUVRES ~ Choose four

Spinach Blue Cheese Crostini

Goat Cheese, Tomato & Black Olive Tapenade Crostini

Tomato, Fresh Mozzarella Crostini†

Spinach Phyllo Turnover

Chicken Saltimbocca Roulade

Grilled Shrimp & Asparagus Cr pe

Miniature Double-Baked Potatoes

Miniature Stuffed Mushrooms

Bruschetta

Mozzarella Marinara

Smoked Salmon Napoleon

Available for Banquets only.

†Dish contains nuts.

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Reception Selections

Buffet Selections

Single platters and dishes serve approximately 25 Guests each.

Cold Platters

	Per Platter/Dish
Fresh Vegetable Crudit� or Grilled Vegetables with Choice of Dip	\$55.00 <i>(Blue Cheese, Pesto[†], Tomato & Lemon Aioli, Rumesco Sauce)</i>
Imported Italian & Domestic Cheeses, Freshly Baked Breads & Crackers. . . .	\$100.00 <i>(Mozzarella, Aged Cheddar, Smoked Gouda, Provolone, Fontina, Blue Cheese & Parmesan)</i>
Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Breads	\$100.00 <i>(Hot Coppa, Sopprasatta, Salami, Pepperoni, Imported Prosciutto)</i>
Prosciutto & Melon	\$100.00
Seasonal Fruit	\$80.00
Iced Jumbo Shrimp Cocktail	\$135.00

Hot Dishes

	Per Platter/Dish
Asiago-Crusted Shrimp	\$100.00
Spinach & Artichoke al Forno	\$80.00
Crab & Shrimp Fondue	\$100.00
Crab Cakes	\$100.00
Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	\$80.00
Mushroom Ravioli al Forno	\$80.00
Four-Cheese Ravioli Fritt�	\$80.00
Sausage & Peppers	\$80.00
Italian Meatballs	\$80.00
Stuffed Mushrooms	\$80.00
Calamari Fritt�, Marinara	\$80.00
Crispy Zucchini Fritt�	\$80.00

Passed Hors d'Oeuvres

(Prices per dozen – three dozen minimum per item)

Cold

Classic Bruschetta	\$18.00
Tomato, Fresh Mozzarella Crostini [†]	\$25.00
Goat Cheese, Tomato & Black Olive Tapenade Crostini	\$26.00
Spinach Blue Cheese Crostini	\$18.00
Smoked Salmon Napoleon	\$27.00
New York Strip Roulade**	\$34.00
Grilled Shrimp & Asparagus Cr�pe	\$18.00

Hot

Mozzarella Marinara	\$18.00
Miniature Stuffed Mushrooms	\$21.00
Spinach Phyllo Turnover	\$26.00
Miniature Double-Baked Potatoes	\$18.00
Chicken Saltimbocca Roulade	\$24.00
Miniature Italian Meatballs	\$24.00
Miniature Crab Cakes, Red Pepper Mayonnaise	\$30.00
Asiago-Crusted Shrimp	\$30.00

Add one hour of passed hors d'oeuvres to any
Family Style Lunch or Dinner package for \$6 per person.
Choose any three from the selection above.

Hors d'Oeuvres Descriptions

Asiago-Crusted Shrimp ~ Shrimp fried golden brown and served with a Calabrian pepper aioli.

Bruschetta ~ Crispy bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, balsamic glaze and roasted garlic.

Chicken Saltimbocca Roulade ~ Crispy medallions of rolled chicken, sage and provolone cheese.

Goat Cheese, Tomato & Black Olive Tapenade Crostini ~ Crispy bread topped with herbed goat cheese, oven-dried grape tomatoes and black olive tapenade.

Grilled Shrimp & Asparagus Cr pe ~ Savory cr pe pinwheels filled with mascarpone, asparagus, spinach, lemon and roast garlic.

Miniature Crab Cakes, Red Pepper Mayonnaise ~ Our signature crab cakes topped with a dollop of Calabrian pepper aioli.

Miniature Double-Baked Potatoes ~ Small white potatoes, roasted and stuffed with garlic mashed potatoes, Italian cheeses and smoked bacon.

Miniature Italian Meatballs ~ Miniature version of our classic Italian Meatball served with our marinara sauce.

Miniature Stuffed Mushrooms ~ A bite-size version of our signature stuffed mushrooms filled with aglio spinach, Italian cheeses and seasoned breadcrumbs.

Mozzarella Marinara ~ Breaded mozzarella fried and served with our marinara sauce.

New York Strip Roulade** ~ New York strip (served medium rare) rolled with crispy onions, horseradish cream and chives.

Smoked Salmon Napoleon ~ Smoked salmon served with dill cream cheese, onions and lemon, layered between seasoned pieces of our flatbread.

Spinach Blue Cheese Crostini ~ Crispy bread topped with creamy blue cheese, spinach and roasted red pepper.

Spinach Phyllo Turnover ~ Flaky phyllo triangles stuffed with aglio spinach and Alfredo sauce.

Tomato, Fresh Mozzarella Crostini[†] ~ Crispy bread topped with pesto, marinated fresh mozzarella, sliced tomato and balsamic glaze.

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.

Reception Stations & Sweet Tables

*Available for parties of 25 Guests or more.
Reception Stations and Sweet Tables are served and replenished for up to two hours.*

CARVING STATION

One station is recommended for 40 Guests. A \$75 attendant fee will apply for each station.

Sicilian-Glazed Baked Ham, \$11.95

Char-Crusted Roasted Pork Loin, \$11.95

Roast Turkey Breast, \$10.95

Peppercorn-Crusted Tenderloin of Beef**, \$16.95

*Each Carving Station is accompanied by freshly baked Ciabatta Rolls and your choice of two spreads:
Mustard-Mayo, Pesto Dip[†], Horseradish Cream, Apricot & Balsamic Chutney or Giardiniera.*

PASTA STATION | \$12.95 per person

One station is recommended for 40 Guests. A \$75 attendant fee will apply for each station.

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

PERUGA SWEET TABLE | \$10.95 per person

Double Chocolate Brownies

Pecan Bars[†]

Miniature Apple Crostadas

Assorted Cookies[†]

Vera's Lemon Cookies

Chocolate Zuccotto Bites

Gigi's Butter Cake

Miniature Cheesecakes

Hazelnut Cannoli[†]

Tiramisu Cups

LORENZA'S SUNDAE BAR | \$8.95 per person

Double Chocolate Brownies

Chocolate Chunk Cookies

Vera's Lemon Cookies

Vanilla Bean Ice Cream

Strawberry Sauce

Caramel Sauce

Hot Fudge Sauce

Strawberries

Bananas

Chocolate Chips

White Chocolate Chips

Whipped Cream

Maraschino Cherries

Sprinkles

MAGGIANO'S SIGNATURE SWEET TABLE | \$8.00 per person

Chocolate Zuccotto Bites

New York Style Cheesecake

Gigi's Butter Cake

Apple Crostada

Tiramisu

Crème Brûlée

Assorted Cookies[†]

Available for Banquets only.

[†]Dish contains nuts.

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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.



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

***Notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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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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