



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 2 APPETIZERS & 2 SALADS

APPETIZERS

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

SALADS

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

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

PASTAS

Whole Wheat Penne Pasta Available for Substitution

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

ENTRÉES

Grilled Chicken, Tomatoes & Basil	Chicken Florentine	Braised Beef Contadina
Chicken Piccata LT Available	Eggplant Parmesan	Beef Medallions, Balsamic Cream Sauce**, + \$10
Chicken Saltimbocca	Oven-Roasted Pork Loin, Balsamic Cream Sauce	Veal Piccata, + \$4 LT Available
Chicken Parmesan LT Available	Parmesan-Crusted Tilapia	Veal Parmesan, + \$4
Chicken Marsala LT Available	Tilapia, Lemon & Herb	Veal Marsala, + \$4 LT Available
	Salmon, Lemon & Herb	

SIDES

Choose Any Side for an Additional \$2 Per Person

Garlic Mashed Potatoes	Sugar Snap Peas & Bacon	Fresh Grilled Asparagus
Sautéed Vegetables	Crispy Vesuvio Potatoes	Garlic Spinach

THIRD COURSE - DESSERTS: CHOOSE TWO

OR Substitute the Maggiano's Signature Sweet Table for \$6 Per Person

Gigi's Butter Cake	Chocolate Zuccotto Cake	Maggiano's Signature Sweet Table, + \$6 (Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu, New York Style Cheesecake, Apple Crostada, Gigi's Butter Cake and Assorted Cookies†)
Profiteroles, Vanilla Bean Ice Cream, Hot Fudge	Vera's Lemon Cookies	
Double Chocolate Brownie	Apple Crostada	
Spumoni†	New York Style Cheesecake	
Fresh Fruit Plate	Tiramisu	

† 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.**

Available for Banquets only. 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.

025-257003 (PT)



PREMIUM FAMILY STYLE

\$55.95 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 2 APPETIZERS & 2 SALADS

APPETIZERS

Mozzarella Marinara	Crispy Zucchini Fritté	Asiago-Crusted Shrimp
Stuffed Mushrooms	Calamari Fritté	Crab & Shrimp Fondue
Crispy Pepperoni Risotto Bites	Sausage & Peppers	Shrimp Oreganata
Spinach & Artichoke al Forno	Tomato Caprese	Jumbo Lump Crab Cakes
Four-Cheese Ravioli Fritté	Classic Bruschetta	

SALADS

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

SECOND COURSE: CHOOSE 2 PASTAS, 2 ENTREES AND 2 SIDES

PASTAS

Whole Wheat Penne Pasta Available for Substitution

Spaghetti with Marinara Sauce	Johnny's Carbonara	Chicken & Spinach Manicotti
Spaghetti, Meatball or Sausage	Rigatoni "D"®, Chicken, Mushrooms, Marsala	Mom's Lasagna
Vegetable Penne Primavera	Pesto Perlini Mozzarella †	Braised Beef Pappardelle
Fettuccine Alfredo LT Available	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Linguine & Clams, White or Red Sauce
Four-Cheese Ravioli, Pesto Alfredo Sauce †	Baked Ziti & Sausage	Shrimp Fra Diavolo
Mushroom Ravioli al Forno	Six-Cheese Cannelloni, Roasted Tomato Sauce	Special Featured Pasta
Rigatoni & Vegetables with Tomato Pesto Broth †	Gnocchi & Italian Sausage	

ENTRÉES

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

SIDES

Garlic Mashed Potatoes	Sugar Snap Peas & Bacon	Sautéed Vegetables
Fresh Grilled Asparagus	Crispy Vesuvio Potatoes	Garlic Spinach

THIRD COURSE - DESSERTS: CHOOSE TWO

OR Substitute the Maggiano's Signature Sweet Table for \$6 Per Person

Gigi's Butter Cake	Chocolate Zuccotto Cake	Maggiano's Signature Sweet Table, + \$6
Profiteroles, Vanilla Bean Ice Cream, Hot Fudge	Vera's Lemon Cookies	(Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu,
Double Chocolate Brownie	Apple Crostada	New York Style Cheesecake, Apple Crostada,
Spumoni †	New York Style Cheesecake	Gigi's Butter Cake and Assorted Cookies †)
Fresh Fruit Plate	Tiramisu	

† Dish contains nuts. **LT** Lighter Take...A lighter preparation of our classic dish is available for this menu item.

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025-258003 (PT)



TUSCAN

\$73.95 PER PERSON | Ages 5-11 \$18.95 PER PERSON | Ages 12-20 \$42.95 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 2 APPETIZERS & 2 SALADS**

APPETIZERS

Mozzarella Marinara
Stuffed Mushrooms
Classic Bruschetta
Spinach & Artichoke al Forno
Four-Cheese Ravioli Fritté

Crispy Zucchini Fritté
Calamari Fritté
Sausage & Peppers
Tomato Caprese
Crispy Pepperoni Risotto Bites

Asiago-Crusted Shrimp, +4
Crab & Shrimp Fondue, +4
Shrimp Oreganata, +4
Jumbo Lump Crab Cakes, +5



SALADS

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

..... **SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES**

..... **PASTAS**

Whole Wheat Penne Pasta Available for Substitution

Spaghetti with Marinara Sauce
Spaghetti, Meatball or Sausage
Vegetable Penne Primavera
Fettuccine Alfredo **LT Available**
Baked Ziti & Sausage
Gnocchi & Italian Sausage
Mushroom Ravioli al Forno

Rigatoni "D"[®], Chicken, Mushrooms, Marsala
Baked Rigatoni & Meatballs with Smoked Italian Cheese
Johnny's Carbonara
Six-Cheese Cannelloni, Roasted Tomato Sauce
Four-Cheese Ravioli, Pesto Alfredo Sauce †
Rigatoni & Vegetables with Tomato Pesto Broth †
Linguine & Clams, White or Red Sauce, +2

Chicken & Spinach Manicotti
Mom's Lasagna
Braised Beef Pappardelle
Pesto Perlina Mozzarella †
Shrimp Fra Diavolo, +2
Special Featured Pasta

..... **ENTRÉES**

Grilled Chicken, Tomatoes & Basil
Chicken Piccata **LT Available**
Chicken Saltimbocca
Chicken Parmesan **LT Available**
Chicken Marsala **LT Available**

Chicken Florentine
Eggplant Parmesan
Oven-Roasted Pork Loin,
Balsamic Cream Sauce

Tilapia, Lemon & Herb
Salmon, Lemon & Herb
Braised Beef Contadina
Parmesan-Crusted Tilapia

Veal Piccata, +4 **LT Available**
Veal Parmesan, +4
Veal Marsala, +4 **LT Available**
Beef Medallions, Balsamic Cream Sauce**, +10

..... **SIDES**

Choose any side for an additional \$2 per person

Garlic Mashed Potatoes
Fresh Grilled Asparagus

Sugar Snap Peas & Bacon
Crispy Vesuvio Potatoes

Sautéed Vegetables
Garlic Spinach

..... **THIRD COURSE - DESSERTS: CHOOSE TWO**

OR Substitute the Maggiano's Signature Sweet Table for \$6 Per Person

Gigi's Butter Cake
Double Chocolate Brownie
Profiteroles, Vanilla Bean Ice Cream, Hot Fudge
Chocolate Zuccotto Cake

Fresh Fruit Plate
Spumoni †
Vera's Lemon Cookies

Apple Crostada
Tiramisu
New York Style Cheesecake

Maggiano's Signature Sweet Table, + \$6
(Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu,
New York Style Cheesecake, Apple Crostada,
Gigi's Butter Cake and Assorted Cookies †)

† Dish contains nuts. **LT** Lighter Take...A lighter preparation of our classic dish is available for this menu item.

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025-148003 (PT)





MILANO

\$77.95 PER PERSON | Ages 5-11 \$18.95 PER PERSON | Ages 12-20 \$43.95 PER PERSON

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

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 2 APPETIZERS & 2 SALADS

APPETIZERS

Mozzarella Marinara
Stuffed Mushrooms
Classic Bruschetta
Spinach & Artichoke al Forno
Four-Cheese Ravioli Fritté

Crispy Zucchini Fritté
Calamari Fritté
Sausage & Peppers
Tomato Caprese
Crispy Pepperoni Risotto Bites

Asiago-Crusted Shrimp, +4
Crab & Shrimp Fondue, +4
Shrimp Oreganata, +4
Jumbo Lump Crab Cakes, +5

SALADS

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

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

PASTAS

Whole Wheat Penne Pasta Available for Substitution

Spaghetti with Marinara Sauce
Spaghetti, Meatball or Sausage
Vegetable Penne Primavera
Fettuccine Alfredo **LT Available**
Baked Ziti & Sausage
Gnocchi & Italian Sausage
Mushroom Ravioli al Forno

Rigatoni "D"®, Chicken, Mushrooms, Marsala
Baked Rigatoni & Meatballs with Smoked Italian Cheese
Johnny's Carbonara
Six-Cheese Cannelloni, Roasted Tomato Sauce
Four-Cheese Ravioli, Pesto Alfredo Sauce †
Rigatoni & Vegetables with Tomato Pesto Broth †
Linguine & Clams, White or Red Sauce, +2

Chicken & Spinach Manicotti
Mom's Lasagna
Braised Beef Pappardelle
Pesto Perlina Mozzarella †
Shrimp Fra Diavolo, +2
Special Featured Pasta

ENTRÉES

Grilled Chicken, Tomatoes & Basil
Chicken Piccata **LT Available**
Chicken Saltimbocca
Chicken Parmesan **LT Available**
Chicken Marsala **LT Available**

Chicken Florentine
Eggplant Parmesan
Braised Beef Contadina
Oven-Roasted Pork Loin,
Balsamic Cream Sauce

Tilapia, Lemon & Herb
Salmon, Lemon & Herb
Parmesan-Crusted Tilapia

Veal Piccata, +4 **LT Available**
Veal Parmesan, +4
Veal Marsala, +4 **LT Available**
Beef Medallions, Balsamic
Cream Sauce**, +10

SIDES

Choose any side for an additional \$2 per person

Garlic Mashed Potatoes
Fresh Grilled Asparagus

Sugar Snap Peas & Bacon
Crispy Vesuvio Potatoes

Sautéed Vegetables
Garlic Spinach

THIRD COURSE - DESSERTS: CHOOSE TWO

OR Substitute the Maggiano's Signature Sweet Table for \$6 Per Person

Double Chocolate Brownie
Gigi's Butter Cake
Profiteroles, Vanilla Bean Ice Cream, Hot Fudge
New York Style Cheesecake

Spumoni †
Fresh Fruit Plate
Chocolate Zuccotto Cake

Apple Crostada
Tiramisu
Vera's Lemon Cookies

Maggiano's Signature Sweet Table, + \$6
(Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu,
New York Style Cheesecake, Apple Crostada,
Gigi's Butter Cake and Assorted Cookies †)

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025-153003 (PT)





VENETIAN

\$85.95 PER PERSON | Ages 5-11 \$22.95 PER PERSON | Ages 12-20 \$47.95 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 BEER & WINE 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.

SPARKLING WINE TOAST

Premium Champagne is available for an additional charge.

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

APPETIZERS

Mozzarella Marinara	Crispy Zucchini Fritté
Stuffed Mushrooms	Calamari Fritté
Classic Bruschetta	Sausage & Peppers
Spinach & Artichoke al Forno	Tomato Caprese
Four-Cheese Ravioli Fritté	Crispy Pepperoni Risotto Bites

Asiago-Crusted Shrimp, +4
Crab & Shrimp Fondue, +4
Shrimp Oreganata, +4
Jumbo Lump Crab Cakes, +5

SALADS

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

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

PASTAS

Whole Wheat Penne Pasta Available for Substitution

Spaghetti with Marinara Sauce
 Spaghetti, Meatball or Sausage
 Vegetable Penne Primavera
 Fettuccine Alfredo **LT Available**
 Baked Ziti & Sausage
 Gnocchi & Italian Sausage
 Mushroom Ravioli al Forno

Rigatoni "D"[®], Chicken, Mushrooms, Marsala
 Baked Rigatoni & Meatballs with Smoked Italian Cheese
 Johnny's Carbonara
 Six-Cheese Cannelloni, Roasted Tomato Sauce
 Four-Cheese Ravioli, Pesto Alfredo Sauce †
 Rigatoni & Vegetables with Tomato Pesto Broth †
 Linguine & Clams, White or Red Sauce, +2

Chicken & Spinach Manicotti
 Mom's Lasagna
 Braised Beef Pappardelle
 Pesto Perlina Mozzarella †
 Shrimp Fra Diavolo, +2
 Special Featured Pasta

ENTRÉES

Grilled Chicken, Tomatoes & Basil
 Chicken Piccata **LT Available**
 Chicken Saltimbocca
 Chicken Parmesan **LT Available**
 Chicken Marsala **LT Available**

Chicken Florentine
 Eggplant Parmesan
 Oven-Roasted Pork Loin,
 Balsamic Cream Sauce
 Parmesan-Crusted Tilapia

Tilapia, Lemon & Herb
 Salmon, Lemon & Herb
 Braised Beef Contadina
 Beef Medallions, Balsamic
 Cream Sauce**, +10

Veal Piccata, +4 **LT Available**
 Veal Parmesan, +4
 Veal Marsala, +4 **LT Available**

SIDES

Choose any side for an additional \$2 per person

Garlic Mashed Potatoes
 Fresh Grilled Asparagus

Sugar Snap Peas & Bacon
 Crispy Vesuvio Potatoes

Sautéed Vegetables
 Garlic Spinach

THIRD COURSE: MAGGIANO'S SIGNATURE SWEET TABLE

Assorted Cookies †
 Apple Crostada

Tiramisu
 Gigi's Butter Cake

New York Style Cheesecake
 Chocolate Zuccotto Bites

Crème Brûlée

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025-153003 (PT)





COCKTAIL RECEPTION

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

**TWO-HOUR RECEPTION \$47.95 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 CRUDITÉ 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 FRITTÉ
MUSHROOM RAVIOLI AL FORNO

SAUSAGE & PEPPERS
ITALIAN MEATBALLS
STUFFED MUSHROOMS
CALAMARI FRITTÉ

PASSED HORS D'OEUVRES

Choose Four

SPINACH BLUE CHEESE CROSTINI
TOMATO, FRESH MOZZARELLA CROSTINI†
SPINACH PHYLLO TURNOVER
CHICKEN SALTIMBOCCA ROULADE

MOZZARELLA MARINARA
SMOKED SALMON NAPOLEON
GOAT CHEESE, TOMATO & BLACK
OLIVE TAPENADE CROSTINI

GRILLED SHRIMP & ASPARAGUS CRÊPE
MINIATURE DOUBLE-BAKED POTATOES
MINIATURE STUFFED MUSHROOMS
CLASSIC BRUSCHETTA

† Dish contains nuts.

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025-285003 (PT)





RECEPTION SELECTIONS



BUFFET SELECTIONS

Single platters and dishes serve approximately 25 Guests each.

COLD PLATTERS

Fresh Vegetable Crudité 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

Asiago-Crusted Shrimp	\$100.00
Spinach & Artichoke al Forno	\$ 80.00
Crab & Shrimp Fondue.....	\$100.00
Jumbo Lump Crab Cakes.....	\$100.00
Four-Cheese Ravioli, Pesto Alfredo Sauce †.....	\$ 80.00
Mushroom Ravioli al Forno.....	\$ 80.00
Four-Cheese Ravioli Frittè.....	\$ 80.00
Sausage & Peppers.....	\$ 80.00
Italian Meatballs	\$ 80.00
Stuffed Mushrooms.....	\$ 80.00
Calamari Frittè, Marinara.....	\$ 80.00
Crispy Zucchini Frittè.....	\$ 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
Roast Beef Roulade**.....	\$ 34.00
Grilled Shrimp & Asparagus Crêpe	\$ 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 Jumbo Lump Crab Cakes	\$ 30.00
Asiago-Crusted Shrimp	\$ 30.00
Crispy Pepperoni Risotto Bites	\$ 22.00

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.

CLASSIC 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.

CRISPY PEPPERONI RISOTTO BITES

Pepperoni, risotto and cheese rolled in breadcrumbs and lightly fried.

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 CRÊPE

Savory crêpe pinwheels filled with mascarpone, asparagus, spinach, lemon and roasted garlic.

MINIATURE JUMBO LUMP CRAB CAKES

Our signature crab cakes topped with a dollop of lemon 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.

ROAST BEEF ROULADE**

Roast Beef (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.

† Dish contains nuts.

**NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Available for Banquets only. 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
Marsala Cream
Marinara
Pomodoro

GARNISH

Sun-Dried Tomatoes
Roasted Peppers
Roasted Mushrooms
Fresh Basil
Asparagus

Fresh Spinach
Italian 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

Apple Crostada
Tiramisu

Crème Brûlée
Assorted Cookies†

Gigi's Butter Cake

† Dish contains nuts.

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025-152003 (PT)

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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STEAKHOUSE MENU

PRICE: \$69.95 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

BONE-IN RIBEYE**

Served with tableside red wine demi glaze

CHICKEN FRANCOISE

Parmesan-crust chicken scallopine served with tableside lemon butter sauce

ATLANTIC SALMON

Grilled Atlantic salmon 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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