



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	Croissants, Assorted Jams & Butter	Crème Brûlée French Toast [†]
Sliced Seasonal Fresh Fruit	Fran's Potatoes with Roasted Peppers & Onions	Orange Streusel Cake
Fresh Baked Zucchini Muffins		

CHOOSE ONE ITEM FROM EACH OF THE FOLLOWING CATEGORIES

FIRST CHOICE

Scrambled Eggs
Italian Sausage Frittata
Vegetable Frittata

SECOND 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.

Fruit & Yogurt Parfaits,[†] + \$4

Smoked Salmon Platter, + \$100 per platter serves 25

OMELET STATION | \$13.95 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.

Asparagus	Diced Tomatoes	Italian Cheese Blend	Italian Sausage
Chives	Roasted Mushrooms	Smoked Bacon	Garlic Shrimp, + \$2
Roasted Peppers	Fresh Spinach	Ham	Crab Meat, + \$3

PASTA STATION | \$13.95 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
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

[†] 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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GD 0518 | 025-154002





PRANZO BUFFET

\$23.95 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 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

† Dish contains nuts.

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GD 0518 | 025-256002





FAMILY STYLE LUNCH

\$27.95 PER PERSON | Ages 5-11 \$16.95 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
- Stuffed Mushrooms
- Four-Cheese Ravioli Frittè
- Spinach & Artichoke al Forno
- Crispy Pepperoni Risotto Bites
- Crispy Zucchini Frittè
- Calamari Frittè
- Sausage & Peppers
- Tomato Caprese
- Classic Bruschetta

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SALADS

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

..... **SECOND COURSE: CHOOSE ANY COMBINATION OF THREE FROM PASTAS & ENTRÉES**

..... **PASTAS**

Whole Wheat Penne Pasta Available for Substitution

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| 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, + \$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**

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|--------------------------------------|--|---|
| 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, + \$2 | |

..... **SIDES**

Choose Any Side for an Additional \$2 Per Person

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|------------------------|----------------------------|-------------------------|
| Garlic Mashed Potatoes | Sugar Snap Peas with 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

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|---|---------------------------|--|
| 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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FAMILY STYLE DINNER

\$40.95 PER PERSON | Ages 5-11 \$19.95 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 Perlini 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
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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GD 0518 | 025-257002





ALL-DAY MEETING PACKAGE

\$40.95 PER PERSON | AVAILABLE 7 A.M. TO 4 P.M. DAILY

CONTINENTAL BREAKFAST

Assortment of Muffins
Sliced Seasonal Fresh Fruit
Croissants, Assorted Jams & Butter

Fresh Baked Zucchini Muffins
Orange Streusel Cake

Assorted Fruit Juices
Coffee, Regular & Decaffeinated
Assortment of Hot Teas

MID-MORNING REFRESHMENT

Assorted Sodas Coffee & Tea Station

FAMILY STYLE LUNCH

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

SALADS ~ CHOOSE TWO

Caesar
Maggiانو's

Spinach[†]
Chopped Apple & Walnut[†]
Chopped

Tomato Caprese
Italian Tossed

PASTAS ~ CHOOSE TWO

Spaghetti with Marinara Sauce
Spaghetti, Meatball or Sausage
Vegetable Penne Primavera
Fettuccine Alfredo **LT Available**

Four-Cheese Ravioli[†]
with Pesto, Alfredo Sauce

Mushroom Ravioli al Forno

Rigatoni & Vegetables[†]
with Tomato Pesto Broth

Rigatoni "D"[®]
Chicken, Mushrooms, Marsala

Baked Rigatoni & Meatballs
with Smoked Italian Cheese

Johnny's Carbonara

Pesto Perlini Mozzarella[†]

Baked Ziti & Sausage

Six-Cheese Cannelloni
with Roasted Tomato Sauce

Gnocchi & Italian Sausage

Chicken & Spinach Manicotti

Mom's Lasagna

Braised Beef Pappardelle

Linguine & Clams, +\$2
White Or Red Sauce

Shrimp Fra Diavolo, +\$2

Special Featured Pasta

DESSERTS ~ CHOOSE TWO

Chocolate Zuccotto Cake

Vera's Lemon Cookies

Apple Crostada

Profiteroles

With Vanilla Bean Ice Cream & Hot Fudge

New York Style Cheesecake

Tiramisu

Gigi's Butter Cake

Spumoni[†]

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[†]

Triple Chocolate Cookies
Chocolate Chunk Cookies
Vera's Lemon Cookies

Sugar Cookies
Assorted Chips
Seasonal Whole Fruit

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required and is at your discretion.

GD 0518 | 025-255002



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: \$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 FRANCOISE

Parmesan-crust 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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025-068001

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

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Topped with fresh berries and whipped cream

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