



# 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 Pastries	Fresh Baked Zucchini Muffins	Crème Brûlée French Toast†
Sliced Seasonal Fresh Fruit	Fran's Potatoes with Roasted Peppers & Onions	Orange Streusel Cake

### 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.**  
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.

GD 1018 | 025-154002





# PLATED LUNCH

**\$32.95 PER PERSON | AVAILABLE FOR GROUPS UP TO 40 PEOPLE**

*Served with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea, and Sodas. Available until 2:00 p.m. daily.*

.....

.....

## SALAD

.....

*Choose one salad to be served Individually*

**CHOPPED**

**CHOPPED APPLE  
& WALNUT†**

**CAESAR**

.....

## OPTIONAL PASTAS

.....

*Select any pasta to be served Family Style for \$5 per person per pasta*

**BAKED ZITI  
& SAUSAGE**

**FOUR-CHEESE RAVIOLI,  
PESTO ALFREDO SAUCE†**

**RIGATONI "D"**

.....

## ENTRÉES

.....

*Guests will select one entrée to be served individually*

**CHICKEN FRANCESE**

*Parmesan-crust chicken scallopine served with tableside lemon butter sauce, sautéed vegetables and vesuvio potatoes*

**SALMON, LEMON & HERB**

*Grilled Atlantic salmon grilled and served with tableside lemon butter sauce, sautéed vegetables and vesuvio potatoes*

**EGGPLANT PARMESAN**

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

.....

## DESSERT TRIO

.....

*To be served individually*

**MINIATURE  
CHEESECAKE**

**VERA'S LEMON COOKIES**

**CHOCOLATE  
ZUCCHOTTO BITE**

.....

† 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.

0718 | 025-581001





# 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.

**\*\*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.

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 Fritté  
Spinach & Artichoke al Forno  
Crispy Pepperoni Risotto Bites

Crispy Zucchini Fritté  
Calamari Fritté  
Sausage & Peppers  
Tomato Caprese  
Classic Bruschetta

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

⋮  
⋮  
⋮  
⋮  
⋮  
⋮  
⋮  
⋮  
⋮  
⋮

**SALADS**

Caesar  
Maggiano's Spinach<sup>†</sup>  
Chopped  
Chopped Apple & Walnut<sup>†</sup>  
Italian Tossed

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

..... **PASTAS** .....

**Whole Wheat Penne Pasta Available for Substitution**

Spaghetti with Marinara Sauce  
Spaghetti, Meatball or Sausage  
Mediterranean Ziti  
Fettuccine Alfredo  
Four-Cheese Ravioli, Pesto Alfredo Sauce<sup>†</sup>  
Mushroom Ravioli al Forno  
Rigatoni & Vegetables with Tomato Pesto Broth<sup>†</sup>

Rigatoni Arrabbiata  
Rigatoni "D"<sup>®</sup>, Chicken, Mushrooms, Marsala  
Orecchiette Chicken Pesto<sup>†</sup>  
Baked Rigatoni & Meatballs with Smoked Italian Cheese  
Baked Ziti & Sausage  
Six-Cheese Cannelloni, Roasted Tomato Sauce  
Gnocchi & Italian Sausage

Chicken & Spinach Manicotti  
Mom's Lasagna  
Braised Beef al Forno  
Linguine & Clams,  
White or Red Sauce, + \$2  
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, + \$2

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  
Sautéed Vegetables

Roasted Garlic Broccoli  
Crispy Vesuvio Potatoes

Fresh Grilled Asparagus  
Garlic Spinach

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

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

Gigi's Butter Cake  
Profiteroles, Vanilla Bean Ice Cream, Hot Fudge  
Double Chocolate Brownie  
Spumoni<sup>†</sup>  
Fresh Fruit Plate

Chocolate Zuccotto Cake  
Vera's Lemon Cookies  
Apple Crostada  
New York Style Cheesecake  
Tiramisu

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<sup>†</sup>)

<sup>†</sup> 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.





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

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

⋮

### SALADS

Caesar	Chopped
Maggiano's	Chopped Apple & Walnut <sup>†</sup>
Spinach <sup>†</sup>	Italian Tossed

## SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

### PASTAS

Whole Wheat Penne Pasta Available for Substitution

Spaghetti with Marinara Sauce	Rigatoni Arrabbiata	Chicken & Spinach Manicotti
Spaghetti, Meatball or Sausage	Rigatoni "D" <sup>®</sup> , Chicken, Mushrooms, Marsala	Mom's Lasagna
Mediterranean Ziti	Orecchiette Chicken Pesto <sup>†</sup>	Braised Beef al Forno
Fettuccine Alfredo	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Linguine & Clams, White or Red Sauce, + \$2
Four-Cheese Ravioli, Pesto Alfredo Sauce <sup>†</sup>	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 <sup>†</sup>	Gnocchi & Italian Sausage	

### ENTRÉES

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

### SIDES

Choose Any Side for an Additional \$2 Per Person

Garlic Mashed Potatoes	Roasted Garlic Broccoli	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 <sup>†</sup>	New York Style Cheesecake	Gigi's Butter Cake and Assorted Cookies <sup>†</sup> )
Fresh Fruit Plate	Tiramisu	

<sup>†</sup> 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.

GD 1018 | 025-257002





# ALL-DAY MEETING PACKAGE

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

## CONTINENTAL BREAKFAST

Assortment of Pastries  
Sliced Seasonal Fresh Fruit

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  
Maggiano's

Spinach<sup>†</sup>  
Chopped Apple & Walnut<sup>†</sup>  
Chopped

Tomato Caprese  
Italian Tossed

### PASTAS ~ CHOOSE TWO

Spaghetti with Marinara Sauce

Rigatoni "D"<sup>®</sup>  
*Chicken, Mushrooms, Marsala*

Gnocchi & Italian Sausage

Spaghetti, Meatball or Sausage

Baked Rigatoni & Meatballs  
*with Smoked Italian Cheese*

Chicken & Spinach Manicotti

Mediterranean Ziti

Rigatoni Arrabbiata

Mom's Lasagna

Fettuccine Alfredo

Orecchiette Chicken Pesto<sup>†</sup>

Braised Beef al Forno

Four-Cheese Ravioli<sup>†</sup>  
*with Pesto, Alfredo Sauce*

Baked Ziti & Sausage

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

Mushroom Ravioli al Forno

Six-Cheese Cannelloni  
*with Roasted Tomato Sauce*

Shrimp Fra Diavolo, +\$2

Rigatoni & Vegetables<sup>†</sup>  
*with Tomato Pesto Broth*

Special Featured Pasta

### DESSERTS ~ CHOOSE TWO

Chocolate Zuccotto Cake

Profiteroles  
*With Vanilla Bean Ice Cream & Hot Fudge*

Gigi's Butter Cake

Vera's Lemon Cookies

New York Style Cheesecake

Spumoni<sup>†</sup>

Apple Crostada

Tiramisu

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<sup>†</sup>

Triple Chocolate Cookies  
Chocolate Chunk Cookies  
Vera's Lemon Cookies

Sugar Cookies  
Assorted Chips  
Seasonal Whole Fruit

<sup>†</sup> 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.

GD 1018 | 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

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

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.

**MAGGIANO'S**  
LITTLE ITALY

**STEAKHOUSE MENU**

PRICE: \$59.95 PER PERSON\*

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-crusting 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 §**

**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*

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



**MAGGIANO'S**  
LITTLE ITALY

**STEAKHOUSE MENU**

PRICE: \$69.95 PER PERSON\*

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 FRANCESE**

Parmesan-cruste 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 §**

**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*

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

*\*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.*