

A buffet luncheon menu featuring several items. In the foreground, there are several skewers of meatballs, each with three round, browned meatballs. The meatballs are topped with finely shredded white cheese and fresh green herbs. In the background, there is a white bowl filled with a creamy, light-colored sauce, garnished with more green herbs. To the right, a large roasted pork loin is visible, partially cut into sections. The entire scene is set on a rustic wooden surface.

*Buffet Luncheon
Menu*

Buffet Luncheons

Includes table linens in your choice of color, color coordinated napkins, china, silverware, sparkling stemware, service staff & event coordinator

New York Deli Buffet

Includes a bountiful array of freshly made sandwiches, one salad, beverage & dessert

Oven roasted turkey breast, Wafer thin slices of roast beef & provolone cheese, Honey ham & baby Swiss, Albacore tuna salad, Chicken waldorf salad served on freshly baked Challah rolls

Maggio's signature dijon potato salad

Primavera pasta salad

Potato chips

Deli style mustard, Hellmann's mayonnaise, & condiment tray to include lettuce, tomato, sliced raw onions & pickles

Hand Crafted Salads

Your choice of one

Garden salad with assorted dressings

Classic caesar salad with our herb and garlic oven baked croutons

Spinach salad (bacon, white mushrooms, roasted peppers, red onions, seasoned croutons & chopped egg tossed with hot bacon dressing)

Decadent Desserts

Your choice of one

Vanilla ice cream drizzled with chocolate syrup

Uncle Sam's homemade chocolate mousse

An assortment of freshly baked pies

Freshly brewed Columbian coffee, decaffeinated coffee, hot tea & iced tea

60 guests or more – 18.99 per guest

50-59 guests – 21.99 per guest

40-49 guests – 24.99 per guest

Please add 20% event fee & 6% sales tax



Ala Carte Luncheon Buffet

Served with freshly baked rolls & whipped butter. Choose your own menu from the following

Hand Crafted Salads

Your choice of one

Garden salad with assorted dressings

Classic caesar salad with our herb and garlic oven baked croutons

Spinach salad (bacon, white mushrooms, roasted peppers, red onions, seasoned croutons & chopped egg tossed with hot bacon dressing)

Homemade Entrees

Your choice of three

Chicken Marsala with fresh mushrooms in a marsala wine sauce

Chicken Piccata with capers in a white wine sauce

Chicken Francaise - lightly egg battered, topped with lemon and wine sauce

Home Cooked Meatballs with gravy and rolls

Sausage Peppers Onions with gravy and rolls

Wafer Thin Slices of Roast Beef with gravy and rolls

Oven Baked Turkey Breast with gravy and rolls

Penne Tomato Vodka

Triple Layer Oven Baked Lasagna

Oven Baked Ziti

Eggplant Rollatini

Tilapia Francaise

Herb Encrusted Salmon

Soy & Maple Glazed Salmon

On The Side

Your choice of two

*Oven roasted potatoes • Garlic mashed potatoes • Whipped potatoes • Rice pilaf
Penne marinara • Fresh green beans • Vegetable medley • Glazed carrots with raisins*

Decadent Desserts

Your choice of one

*Vanilla bean ice cream drizzled with chocolate syrup • Uncle Sam's chocolate
mousse with chocolate chips • Chef Josh's rice pudding*

Freshly brewed Columbian coffee, decaffeinated coffee, hot tea & iced tea

60 guests or more – 19.99 per guest

50-59 guests – 22.99 per guest

40-49 guests – 25.99 per guest

Please add 20% event fee & 6% sales tax



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