

Maggio's Ballroom at Hampton Square  
215-364-4983

## Dinner Buffets

All dinner buffets include table linens, color coordinated napkins, china, silverware, sparkling stemware, service staff & event coordinator

## Ala Carte Buffet

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

### Hand Crafted Salads

Your choice of 1

Garden Salad w/assorted dressings

Classic Caesar Salad w/our herb & garlic oven baked croutons

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

Asian Spring Mix Salad (w/toasted cashews, carrots, scallions & red onion in a peanut ginger dressing)

### Home Made Entrees

Your choice of 2

**Beef:** Home cooked meatballs, Hot roast beef, Pepper steak, Stir fried beef

**Pork:** Sausage pepper onions, Medallions of herb crusted pork tenderloin

**Pasta:** Penne tomato vodka, Triple layer oven baked lasagna (Cheese, Vegetarian or Bolognese), Baked ziti, Stuffed shells, Ravioli, Manicotti

**Fish:** Tilapia Francaise, Herb encrusted salmon, Seasonal fresh fish

**Chicken:** Marsala, Fantasia, Dijon, Piccata, Francaise, Alfredo

**Turkey:** Hot turkey w/home style gravy

## On The Side

Your Choice of 2

Oven roasted potatoes • Garlic mashed potatoes • Whipped potatoes  
Rice pilaf • Penne marinara • Fluffy white rice • Vegetable risotto,  
Classic herbed stuffing • Macaroni & cheese • Fresh green beans  
Vegetable medley • Glazed carrots w/raisins

## Decadent Desserts

Choice of 1

Vanilla bean ice cream w/chocolate syrup • Uncle Sam's chocolate mousse  
w/chocolate chips • Chef Josh's rice pudding

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

29.99 per guest

## Italian Feast Buffet

Your buffet table is beautifully decorated in the theme of your event

Chicken Marsala- w/fresh mushrooms in a marsala wine sauce

Penne Tomato Vodka

Home cooked meatballs w/gravy & rolls

Classic Caesar Salad w/our herb & garlic oven baked croutons

Freshly baked rolls w/whipped Butter

Uncle Sam's Chocolate Mousse w/Chocolate Chips

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

26.99 per guest

## Mexican Fiesta Buffet

Your buffet table is beautifully decorated to reflect the theme of your event

Jicama & Orange Salad – spring mix w/fresh jicama julienne, orange slices, bell peppers & red onions

Your choice of beef or chicken served with our delicious soft tacos or burrito wraps. Served with lettuce, tomato, cheese, chopped onions, chopped jalapeños, salsa, guacamole & sour cream

Refried Beans and Rice • Nachos & Cheese

Rice Pudding & Churros (Mexican Fritter sprinkled w/sugar & cinnamon)

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

26.99 per guest

## A Taste of Philly Buffet

Your buffet table is beautifully decorated to reflect the theme of your event

Create Your Own Steak or Chicken Steak Sandwich

Includes authentic Italian rolls, cheese whiz, sauce, fried onions & hot peppers

Italian & Turkey Hoagies

Pepperoni & Cheese Strombolis

French Fries w/cheese whiz

Assorted Tastykakes and Mini Soft Pretzels w/Deli Mustard

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

28.99 per guest

## Big Bertha's Barbeque Buffet

Your buffet table is beautifully decorated to reflect the theme of your event

Southern fried chicken

Finger lickin' good bbq babyback ribs

Home style picnic potato salad

Primavera pasta salad

Corn bread & buttermilk biscuits

Seasonal fresh fruit salad

An assortment of freshly baked pies

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

28.99 per guest

## Grand Buffet

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

## Hand Crafted Salads

Your choice of 1

Garden Salad w/assorted dressings

Classic Caesar Salad w/our herb & garlic oven baked croutons

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

Asian Spring Mix Salad (w/toasted cashews, carrots, scallions & red onion in a peanut ginger dressing)

## The Carvery

Chef carved. Your choice of 1

Oven Roasted Turkey Breast with homestyle gravy and freshly baked corn bread & buttermilk biscuits

Top Round of Beef with gravy & freshly baked artisan rolls

Honey Glazed Ham with pineapples and maraschino cherries served with freshly baked artisan rolls

Herb encrusted Pork Tenderloin with mustard cream sauce and freshly baked artisan rolls

Slow Roasted Prime Rib with au jus, horseradish mayo and french bread (add 4.00 per guest)

Roasted Leg of Lamb with mint sauce and freshly baked artisan rolls (add 6.00 per guest)

## Grand Buffet Entrees

Your choice of 2

Chicken Marsala- with fresh mushrooms in a marsala wine sauce

Chicken Fantasia with mushrooms, asparagus, artichokes topped with mozzarella cheese & marinara sauce

Chicken Piccata with fresh mushrooms and capers in a white wine lemon butter sauce

Chicken Francaise – lightly dipped in egg batter, topped with lemon and white wine sauce

Herb Encrusted Atlantic Salmon – broiled salmon encrusted with our special blend of herbs & spices

Tilapia Francaise – lightly dipped in egg batter, topped with lemon and white wine sauce

Sherried Beef Tips – tenderloin tips with a wild mushroom sherry sauce

Roasted Sirloin – slow roasted, thinly sliced & topped with au jus

Herb Encrusted Pork Tenderloin – oven roasted with a mustard demi-glace

### **Vegetarian Entrees**

Your choice of 1

Penne Tomato Vodka – a blend of onions, butter, vodka & a dash of tabasco

Penne Arabiata – black olives, hot peppers, anchovies, onions & capers spiked with hot sauce

Vegetarian Lasagna – delicately layered lasagna noodles with fresh ricotta, herbs, spices, fresh vegetable medley, mozzarella cheese and oven baked until golden brown

Fettuccini Alfredo – fettuccini tossed in a creamy sauce of romano cheese, fresh butter and a hint of black pepper

Farfalle Simpatico – bowtie pasta sautéed in a simple but elegant blend of butter, parmesan and romano cheeses, fresh herbs and spices

### On The Side

Your choice of 2

Oven roasted potatoes • Garlic mashed potatoes • Whipped Potatoes  
Wild rice pilaf • Vegetable risotto • Classic herbed stuffing • Green bean  
almandine Vegetable medley • Asparagus with roasted peppers & shallots (add  
1.00 per guest)

### Decadent Desserts

Your choice of 1 served tableside

#### New York Cheese Cake

A rich cheese cake exploding with vanilla flavor sitting on a buttery graham cracker crust

#### Chocolate Marble Cheese Cake

A creamy marble cheese cake marbled with belgian chocolate sitting on an oreo cooked crust

#### Chocolate Oblivion (Gluten Free)

Flourless chocolate cake

#### Tiramisu

Espresso and Kahlua soaked soviardi biscuits with sweet cream cheese filling, finished with a dusting of cocoa powder

#### Uncle Sam's Chocolate Mousse with Chocolate Chips

The original recipe from 1976 created by chef/owner Mike passed down to his son Sam

Vanilla Bean Ice Cream, drizzled with chocolate syrup

## Dessert Enhancements

Served buffet style

### Petite Sweet Table

A delectable assortment of petite sweets to include éclairs, cannolis, brownies, cheese cake, butter cookies, French sticks, fruit Danish, petite fours & cream puffs served on mirrored trays and 3-tiered stands, accented with fresh flowers and chocolate dipped strawberries 5.50 per guest

### Chocolate River

Six feet of warm Belgian dark chocolate, milk chocolate and caramel fondues beautifully presented with an array of dipping options

Dipping choices include: strawberries, grapes, cherries, apples, melon wedges, bananas, orange wedges, oreos, graham crackers, vanilla wafers, oatmeal cookies, chocolate chip cookies, sugar wafers, rice krispy bars, biscotti, twinkies, pound cake, brownies, pretzel rods, ritz crackers, candy canes, lollipops, marshmallows, animal crackers 6.99 per guest

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

36.99 per guest

Please add 20% event fee & 6% sales tax to all dinner buffet menus

## Hors D'oeuvres

The perfect way to begin your event. Served for one hour or less



## Stationary Displays

- Vegetable Crudite – Fresh vegetables with dip 2.99 per guest
- Vegetable & Cheese Crudite – A colorful array of fresh vegetable & artisan cheeses with gourmet crackers and dip 3.99 per guest
- A Colorful Cascade of Fresh Vegetables, Artisan Cheese & Season Fruits & Berries served with gourmet crackers and dips 6.99 per guest
- Fresh Vegetables, Artisan Cheeses, Roasted Red Pepper Dip & Spinach Dip with gourmet crackers, dip and parmesan garlic toast 6.99 per guest
- Bruschetta Bar – A tasty trio of tomato & basil, grilled shrimp and tropical bruschetta served with garlic croustinis 4.99 per guest
- Middle Eastern Mezza Display – Hummus, baba gannoujh, tabbouleh salad with grilled pita wedges 6.99 per guest

## Add Butlered Hors D'oeuvres To Your Stationary Display

- Cocktail franks with deli mustard
- Chicken & vegetable pot stickers with teriyaki dip
- Potato Latkes with sour cream and chives
- Scallops wrapped in bacon
- Spanikopita - spinach & cheese wrapped in phyllo
- Mushrooms stuffed with spinach & parmesan
- Chicken satay with peanut sauce
- Eggplant caviar on toasted croute
- Tomato & basil bruschetta on garlic croustini
- Hummus on grilled pita wedges

- 2 butlered hors d'oeuvres - 4.99 per guest
- 3 butlered hors d'oeuvres - 6.75 per guest

4 butlered hors d'oeuvres – 7.99 per guest

Premium, customized selections are available

Please add 20% service charge & 6% sales tax

Please see Banquet Policies & General Information for minimum food & beverage requirements