

Classic Family Style

\$41.95 per person | Ages 5-11 \$17.95 per person

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

FIRST COURSE ~ Choose Two Appetizers & Two Salads

Appetizers ~ Served Family Style or Buffet

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

Salads

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

SECOND COURSE ~ Choose Two Pastas & Two Entrées

Pastas ~ Whole Wheat Penne Pasta available for substitution. Gluten-Free Pasta options prepared upon request.

Spaghetti, Meat or Marinara Sauce	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Six-Cheese Cannelloni, Roasted Tomato Sauce
Spaghetti, Meatball or Sausage	Whole Wheat Penne with Roasted Eggplant Marinara	Chicken & Spinach Manicotti
Fettuccine Alfredo	Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	Mom's Lasagna, Meat or Marinara Sauce
Shells & Vegetables with Tomato Pesto Broth [†]	Chicken Tortelloni, Smoked Nueske Ham	Linguine & Clams, White or Red Sauce, + \$2
Bowtie Aglio	Ziti, Pomodoro or Marinara Sauce	Shrimp fra Diavolo, + \$2
Rigatoni "D" [®] , Chicken, Mushrooms, Marsala	Baked Ziti & Sausage	Loyster Cannelloni al Forno, + \$5
Baked Rigatoni Pomodoro	Gnocchi & Italian Sausage	Crab & Shrimp Cannelloni, + \$4

Entrées

Grilled Chicken, Tomatoes & Basil	Eggplant Rollatini	Grilled Sirloin Steak al Forno**, + \$12
Chicken Piccata	Eggplant Parmesan	Beef Medallions, Balsamic Cream Sauce**, + \$8
Chicken Saltimbocca	Oven-Roasted Pork Loin, Balsamic Cream Sauce	Grilled Sirloin Steak Peppercom**, + \$12
Chicken Parmesan	Parmesan-Crusted Tilapia	Grilled Lamb Loin**, + \$10
Chicken Marsala	Tilapia, Lemon & Herb	Veal Piccata, + \$4
Chicken Milanese	Salmon, Lemon & Herb	Veal Parmesan, + \$4
Chicken Florentine	Balsamic-Glazed Salmon	Veal Marsala, + \$4
	Beef Medallions Pizzaiola**, + \$8	Veal Milanese, + \$4

Sides ~ Choose any side for an additional \$2 per person

Italian Style Vegetables	Green Beans with Bacon & Crispy Onions	Crispy Red Potatoes	Sautéed Spinach
Garlic Mashed Potatoes	Broccolini with Lemon & Garlic	Fresh Grilled Asparagus	

THIRD COURSE Desserts ~ Choose Two or substitute the Maggiano's Signature Sweet Table for \$6 per person

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

[†]Dish contains nuts.

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

Buffet setup will affect the capacity of each function room. Consult your Banquet Manager to ensure there is adequate space available. Above prices do not include tax or event fee. Prices are subject to change.

025-257-0003

MENU ENHANCEMENT

Substitute any Menu Enhancement item for your Family Style selections. Prices are per person in addition to the price of the Family Style menu or package you have selected.

PT 0212