

Breakfast & Brunch Buffets

MAGGIANO'S STYLE BREAKFAST

\$18.95 per person | Ages 5-11 \$11.95 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
Sliced Seasonal Fresh Fruit

Croissants, Assorted Jams & Butter
Fresh Baked Zucchini Bread

Cinnamon Streusel Coffee Cake
Fran's Potatoes with Roasted Peppers & Onions

Choose **one** item from each of the following categories

First Choice

Scrambled Eggs
Italian Sausage & Bacon Frittata
Spinach & Tomato Frittata

Second Choice

Cheese Crispelles
Apple Crispelles
Cinnamon French Toast with
Caramelized Bananas

Third 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.*

Yogurt Parfaits with Seasonal Fruit, + \$4

Smoked Salmon Platter, + \$75 per platter, serves 25

OMELET STATION | \$11.95 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. Egg whites are available upon request.*

Asparagus
Chives
Roasted Red Peppers

Diced Tomatoes
Roasted Mushrooms
Fresh Spinach

Italian Cheese Blend
Smoked Bacon
Ham

Italian Sausage
Garlic Shrimp, +\$2
Crab Meat, + \$3

PASTA STATION | \$11.95 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
Marinara
Pomodoro
Marsala Cream

Garnish

Sun-Dried Tomatoes
Broccoli Florettes
Roasted Red Peppers
Roasted Mushrooms
Fresh Basil
Asparagus
Fresh Spinach
House 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.

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.

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. All prices are per person.

Pranzo Buffet

\$19.95 per person | Ages 5-11 \$11.95 per person

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

SOUPS ~ Choose one

Country Style Tomato Basil

Corn Chowder

Creamy Chicken Potato

Tuscan Orzo & Sausage

SALADS ~ Choose three

Caesar

Orzo Pasta

Seven Vegetable Slaw

Maggiano's

Pesto Potato

Italian Tossed

SANDWICHES ~ Choose three

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

Fruit Platter

Chocolate Chip Cookies

Lemon Cookies

Double Fudge Brownies

Mocha Cookies

Oatmeal Raisin Cookies

Biscotti

Pecan Bars†

Add a dish of pasta to enhance your experience. ~ Add \$4 per person

Rigatoni "D"®, Chicken, Mushrooms, Marsala

Chicken Tortelloni, Smoked Nueske Ham

Four-Cheese Ravioli, Pesto Alfredo Sauce†

Baked Ziti & Sausage

†Dish contains nuts.

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Family Style Lunch

\$23.95 per person | Ages 5-11 \$14.95 per person

Served with freshly baked Bread, 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	Crispy Zucchini Fritté	Asiago-Crusted Shrimp, + \$4
Stuffed Mushrooms	Calamari Fritté	Crab & Shrimp Fondue, + \$4
Bruschetta	Sausage & Peppers	Shrimp Oreganata, + \$4
Garlic Bread Focaccia	Tomato Caprese	Jumbo Lump Crab Cakes, + \$5
Spinach & Artichoke al Forno		

Salads

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

SECOND COURSE ~ Choose any combination of three

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

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

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 Peppercorn**, + \$12
Chicken Parmesan	Parmesan-Crusted Tilapia	Grilled Lamb Loin**, + \$10
Chicken Marsala	Tilapia, Lemon & Herb	Veal Piccata, + \$4
Chicken Milanese	Salmon, Lemon & Herb, + \$2	Veal Parmesan, + \$4
Chicken Florentine	Balsamic-Glazed Salmon, + \$2	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	Broccoli 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.

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025-256-0002

MENU ENHANCEMENT

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GD 0212

Classic Family Style

\$37.95 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
Maggiانو'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 Maggiانو's Signature Sweet Table for \$6 per person

Chocolate Zuccotto Cake	Nonna's Toasted Pound Cake	Maggiانو'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.

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025-257-0002

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.

GD 0212

Maggiانو's All-Day Meeting Package

\$38.95 per person

Available 7:00 a.m. to 4:00 p.m. daily.

CONTINENTAL BREAKFAST

Assortment of Muffins	Croissants, Assorted Jams & Butter	Cinnamon Streusel Coffee Cake	Regular & Decaffeinated Coffee
Sliced Seasonal Fresh Fruit	Fresh Baked Zucchini Bread	Assorted Fruit Juices	Assortment of Hot Teas

MID-MORNING REFRESHMENT

Assorted Sodas Coffee & Tea Station

FAMILY STYLE LUNCHEON

FIRST COURSE **Salads** ~ Choose Two

Caesar	Spinach [†]	Chopped Apple & Walnut [†]	Italian Tossed
Maggiانو's	Chopped	Tomato Caprese	

SECOND COURSE **Pastas** ~ Choose Two

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

Spaghetti, Meat or Marinara Sauce	Chicken Tortelloni, Smoked Nueske Ham	<i>Linguine & Clams, White or Red Sauce, + \$2</i>
Spaghetti, Meatball or Sausage	Baked Ziti & Sausage	<i>Shrimp fra Diavolo, + \$2</i>
Fettuccine Alfredo	Ziti, Pomodoro or Marinara Sauce	<i>Lobster Cannelloni al Forno, + \$5</i>
Rigatoni "D" [®] , Chicken, Mushrooms, Marsala	Gnocchi & Italian Sausage	<i>Crab & Shrimp Cannelloni, + \$4</i>
Baked Rigatoni Pomodoro	Chicken & Spinach Manicotti	
Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	Mom's Lasagna, Meat or Marinara Sauce	

THIRD COURSE **Desserts** ~ Choose Two

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

Chocolate Zuccotto Cake	New York Style Cheesecake	Profiteroles, Vanilla Bean Ice Cream, Hot Fudge
Vera's Lemon Cookies	Tiramisu	Spumoni [†]
Apple Crostada	Nonna's Toasted Pound Cake	Fresh Fruit Plate

AFTERNOON BREAK SNACKS

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

Double Chocolate Brownies	Oatmeal Raisin Cookies	Vera's Lemon Cookies	Seasonal Whole Fruit
Mocha Pecan Chip Cookies [†]	Chocolate Chip Cookies	Assorted Chips	

[†]Dish contains nuts.

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025-255-0002

MENU ENHANCEMENT

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GD 0212