

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
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.

025-257-0002

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

Premium Family Style

\$49.95 per person | Ages 5-11 \$20.95 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	Asiago-Crusted Shrimp	Four-Cheese Ravioli Fritté
Stuffed Mushrooms	Spinach & Artichoke al Forno	Sausage & Peppers
Bruschetta	Crispy Zucchini Fritté	Tomato Caprese
Garlic Bread Focaccia	Jumbo Lump Crab Cakes	Shrimp Oreganata
Crab & Shrimp Fondue	Calamari Fritté	

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	Chicken & Spinach Manicotti
Spaghetti, Meatball or Sausage	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
Shells & Vegetables with Tomato Pesto Broth [†]	Chicken Tortelloni, Smoked Nueske Ham	Shrimp fra Diavolo
Bowtie Aglio	Baked Ziti & Sausage	Lobster Cannelloni al Forno
Rigatoni "D" [®] , Chicken, Mushrooms, Marsala	Gnocchi & Italian Sausage	Crab & Shrimp Cannelloni
Baked Rigatoni Pomodoro	Six-Cheese Cannelloni, Roasted Tomato Sauce	

Entrées

Grilled Chicken, Tomatoes & Basil	Eggplant Rollatini	Grilled Sirloin Steak al Forno**
Chicken Piccata	Eggplant Parmesan	Beef Medallions, Balsamic Cream Sauce**
Chicken Saltimbocca	Oven-Roasted Pork Loin, Balsamic Cream Sauce	Grilled Sirloin Steak Peppercorn**
Chicken Parmesan	Parmesan-Crusted Tilapia	Veal Piccata
Chicken Marsala	Tilapia, Lemon & Herb	Veal Parmesan
Chicken Milanese	Salmon, Lemon & Herb	Veal Marsala
Chicken Florentine	Balsamic-Glazed Salmon	Veal Milanese
	Beef Medallions Pizzaiola**	

Sides ~ Choose Two

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

[†]Dish contains nuts.

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Tuscan

\$64.95 per person | Ages 5-11 **\$17.95 per person** | Ages 12-20 **\$37.95 per person**
Served with freshly baked Bread, brewed regular and decaffeinated Coffee, Hot Tea and Iced Tea.

FOUR-HOUR BEER & WINE PACKAGE

Featuring Chateau St. Jean Sonoma Chardonnay,
 California Merlot and California Cabernet Sauvignon,
 Imported and Domestic Beers, Sodas and Juices.

FIRST COURSE ~ Choose Two Appetizers & Two Salads

Appetizers ~ *Served Family Style or Buffet*

Mozzarella Marinara	Crispy Zucchini Fritté	<i>Asiago-Crusted Shrimp, + \$4</i>
Stuffed Mushrooms	Four-Cheese Ravioli Fritté	<i>Crab & Shrimp Fondue, + \$4</i>
Bruschetta	Calamari Fritté	<i>Shrimp Oreganata, + \$4</i>
Garlic Bread Focaccia	Sausage & Peppers	<i>Jumbo Lump Crab Cakes, + \$5</i>
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 Pomodoro	Gnocchi & Italian Sausage
Spaghetti, Meatball or Sausage	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Six-Cheese Cannelloni, Roasted Tomato Sauce
Fettuccine Alfredo	Whole Wheat Penne with Roasted Eggplant Marinara	Mom's Lasagna, Meat or Marinara Sauce
Shells & Vegetables with Tomato Pesto Broth [†]	Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	<i>Linguine & Clams, White or Red Sauce, + \$2</i>
Bowtie Aglio	Chicken Tortelloni, Smoked Nueske Ham	<i>Shrimp fra Diavolo, + \$2</i>
Chicken & Spinach Manicotti	Ziti, Pomodoro or Marinara Sauce	<i>Lober Cannelloni al Forno, + \$5</i>
Rigatoni "D" [®] , Chicken, Mushrooms, Marsala	Baked Ziti & Sausage	<i>Crab & Shrimp Cannelloni, + \$4</i>

Entrées

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

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

[†]Dish contains nuts.

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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.

Milano

\$69.95 per person | Ages 5-11 **\$24.95 per person** | Ages 12-20 **\$38.95 per person**

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

As part of your package, each of your guests will receive a signature truffle box containing two of Maggiano's Zuccotto Truffles. As the host, you will receive a keepsake three-liter bottle of Chateau St. Jean wine.

FOUR-HOUR BAR PACKAGE

Featuring Chateau St. Jean Sonoma Chardonnay, California Merlot and California Cabernet Sauvignon, a selection of liquors from our Premium Bar Package, Imported and Domestic Beers, Sodas and Juices.

FIRST COURSE ~ Choose Two Appetizers & Two Salads

Appetizers ~ Served Family Style or Buffet

Mozzarella Marinara	Crispy Zucchini Fritté	<i>Asiago-Crusted Shrimp</i> , + \$4
Stuffed Mushrooms	Four-Cheese Ravioli Fritté	<i>Crab & Shrimp Fondue</i> , + \$4
Bruschetta	Calamari Fritté	<i>Shrimp Oreganata</i> , + \$4
Garlic Bread Focaccia	Sausage & Peppers	<i>Jumbo Lump Crab Cakes</i> , + \$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 Pomodoro	Gnocchi & Italian Sausage
Spaghetti, Meatball or Sausage	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Six-Cheese Cannelloni, Roasted Tomato Sauce
Fettuccine Alfredo	Whole Wheat Penne with Roasted Eggplant Marinara	Mom's Lasagna, Meat or Marinara Sauce
Shells & Vegetables with Tomato Pesto Broth [†]	Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	<i>Linguine & Clams, White or Red Sauce</i> , + \$2
Bowtie Aglio	Chicken Tortelloni, Smoked Nueske Ham	<i>Shrimp fra Diavolo</i> , + \$2
Chicken & Spinach Manicotti	Ziti, Pomodoro or Marinara Sauce	<i>Loebster Cannelloni al Forno</i> , + \$5
Rigatoni "D" [®] , Chicken, Mushrooms, Marsala	Baked Ziti & Sausage	<i>Crab & Shrimp Cannelloni</i> , + \$4

Entrées

Grilled Chicken, Tomatoes & Basil	Eggplant Rollatini	<i>Grilled Sirloin Steak al Forno</i> ** , + \$12
Chicken Piccata	Eggplant Parmesan	<i>Beef Medallions, Balsamic Cream Sauce</i> ** , + \$8
Chicken Saltimbocca	Oven-Roasted Pork Loin, Balsamic Cream Sauce	<i>Grilled Sirloin Steak Peppercom</i> ** , + \$12
Chicken Parmesan	Parmesan-Crusted Tilapia	<i>Grilled Lamb Loin</i> ** , + \$10
Chicken Marsala	Tilapia, Lemon & Herb	<i>Veal Piccata</i> , + \$4
Chicken Milanese	Salmon, Lemon & Herb	<i>Veal Parmesan</i> , + \$4
Chicken Florentine	Balsamic-Glazed Salmon	<i>Veal Marsala</i> , + \$4
	<i>Beef Medallions Pizzaiola</i> ** , + \$8	<i>Veal Milanese</i> , + \$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	<i>Maggiano's Signature Sweet Table</i> , + \$6
Vera's Lemon Cookies	Profiteroles, Vanilla Bean Ice Cream, Hot Fudge	<i>(Chocolate Zuccotto Cake, Crème Brûlée, Tiramisu, New York Style Cheesecake, Apple Crostada and Assorted Cookies[†])</i>
Apple Crostada	Spumoni [†]	
New York Style Cheesecake	Fresh Fruit Plate	
Tiramisu		

[†]Dish contains nuts.

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025-153-0002

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

Venetian

\$77.95 per person | Ages 5-11 **\$31.95 per person** | Ages 12-20 **\$43.95 per person**

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

As part of your package, each of your guests will receive a signature truffle box containing two of Maggiano's Zuccotto Truffles. As the host, you will receive a keepsake three-liter bottle of Chateau St. Jean wine.

SPARKLING WINE TOAST

Premium Champagne is available for an additional charge.

FOUR-HOUR BAR PACKAGE

Featuring Chateau St. Jean Sonoma Chardonnay, California Merlot and California Cabernet Sauvignon, a selection of liquors from our Premium Bar Package, Imported and Domestic Beers, Sodas and Juices.

WINE WITH DINNER

Chateau St. Jean wines poured throughout dinner.

FIRST COURSE ~ Choose Two Appetizers & Two Salads

Appetizers ~ Served Family Style or Buffet

Mozzarella Marinara	Crispy Zucchini Fritté	<i>Asiago-Crusted Shrimp, + \$4</i>
Stuffed Mushrooms	Four-Cheese Ravioli Fritté	<i>Crab & Shrimp Fondue, + \$4</i>
Bruschetta	Calamari Fritté	<i>Shrimp Oreganata, + \$4</i>
Garlic Bread Focaccia	Sausage & Peppers	<i>Jumbo Lump Crab Cakes, + \$5</i>
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 Pomodoro	Gnocchi & Italian Sausage
Spaghetti, Meatball or Sausage	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Six-Cheese Cannelloni, Roasted Tomato Sauce
Fettuccine Alfredo	Whole Wheat Penne with Roasted Eggplant Marinara	Mom's Lasagna, Meat or Marinara Sauce
Shells & Vegetables with Tomato Pesto Broth [†]	Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	<i>Linguine & Clams, White or Red Sauce, + \$2</i>
Bowtie Aglio	Chicken Tortelloni, Smoked Nueske Ham	<i>Shrimp fra Diavolo, + \$2</i>
Chicken & Spinach Manicotti	Ziti, Pomodoro or Marinara Sauce	<i>Loebster Cannelloni al Forno, + \$5</i>
Rigatoni "D" [®] , Chicken, Mushrooms, Marsala	Baked Ziti & Sausage	<i>Crab & Shrimp Cannelloni, + \$4</i>

Entrées

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

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

CAKE

We work with only the finest local bakeries so that you may select a customized cake for your special day.

[†]Dish contains nuts.

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MENU ENHANCEMENT

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Cocktail Reception Package

The Cocktail Reception Package is available for parties of 25 Guests or more.

Two-Hour Reception | **\$43.95 per person**
Additional hours available for \$9.95 per person, per hour.

PREMIUM BAR PACKAGE

Featuring Premium and Standard Spirits, Imported and Domestic Beers,
Premium Wine Selections and Sodas.

BUFFET SELECTIONS ~ Choose any combination of three

Cold Platters

Fresh Vegetable Crudit  or Grilled Vegetables with Choice of Dip
(Blue Cheese, Pesto, Tomato & Lemon Aioli, Rumesco Sauce)

Imported Italian & Domestic Cheeses

Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly
Baked Breads *(Hot Coppa, Sopprasatta, Salami, Pepperoni, Imported Prosciutto)*

Seasonal Fruit

Hot Dishes

Spinach & Artichoke al Forno

Four-Cheese Ravioli, Pesto Alfredo Sauce†

Sausage & Peppers

Chicken Tortelloni, Smoked Nueske Ham

Italian Meatballs

Stuffed Mushrooms

Calamari Fritt , Marinara

PASSED HORS D'OEUVRES ~ Choose four

Spinach Gorgonzola Crostini

Goat Cheese, Tomato & Black Olive Tapenade Crostini

Tomato, Fresh Mozzarella Crostini†

Spinach Phyllo Turnover

Chicken Saltimbocca Roulade

Grilled Shrimp & Asparagus Cr pe

Miniature Double-Baked Potatoes

Miniature Stuffed Mushrooms

Bruschetta

Mozzarella Marinara

Smoked Salmon Napoleon

†Dish contains nuts.

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Reception Selections

Buffet Selections

Single platters and dishes serve approximately 25 Guests each.

	Per Platter/Dish
Cold Platters	
Fresh Vegetable Crudité or Grilled Vegetables with Choice of Dip <i>(Blue Cheese, Pesto, Tomato & Lemon Aioli, Rumesco Sauce)</i>	\$55.00
Imported Italian & Domestic Cheeses, Freshly Baked Breads & Crackers. <i>(Mozzarella, Aged Cheddar, Smoked Gouda, Provolone, Fontina, Gorgonzola & Parmesan)</i>	\$80.00
Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Breads <i>(Hot Coppa, Sopprasatta, Salami, Pepperoni, Imported Prosciutto)</i>	\$100.00
Prosciutto & Melon	\$100.00
Seasonal Fruit	\$80.00
Iced Jumbo Shrimp Cocktail	\$125.00

Hot Dishes

	Per Platter/Dish
Asiago-Crusted Shrimp	\$75.00
Spinach & Artichoke al Forno	\$75.00
Crab & Shrimp Fondue	\$100.00
Crab Cakes	\$100.00
Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	\$55.00
Four-Cheese Ravioli Fritté	\$55.00
Sausage & Peppers	\$55.00
Chicken Tortelloni, Smoked Nueske Ham	\$90.00
Italian Meatballs	\$55.00
Stuffed Mushrooms	\$75.00
Calamari Fritté, Marinara	\$75.00

Passed Hors d'Oeuvres

(Prices per dozen – three dozen minimum per item)

Cold

Classic Bruschetta	\$16.00
Tomato, Fresh Mozzarella Crostini [†]	\$23.00
Goat Cheese, Tomato & Black Olive Tapenade Crostini	\$24.00
Spinach Gorgonzola Crostini	\$16.00
Smoked Salmon Napoleon	\$25.00
Roast Sirloin Roulade**	\$32.00
Grilled Shrimp & Asparagus Crêpe	\$16.00

Hot

Mozzarella Marinara	\$16.00
Miniature Stuffed Mushrooms	\$19.00
Spinach Phyllo Turnover	\$24.00
Miniature Double-Baked Potatoes	\$16.00
Chicken Saltimbocca Roulade	\$22.00
Miniature Italian Meatballs	\$22.00
Miniature Crab Cakes, Red Pepper Mayonnaise	\$27.00
Asiago-Crusted Shrimp	\$27.00

Add one hour of passed hors d'oeuvres to any Family Style Lunch or Dinner package for \$6 per person. Choose any three from the selection above.

Hors d'Oeuvres Descriptions

Asiago-Crusted Shrimp ~ Shrimp fried golden brown and served with a zesty lemon aioli.

Bruschetta ~ Crispy bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, balsamic glaze and roasted garlic.

Chicken Saltimbocca Roulade ~ Crispy medallions of rolled chicken, sage and provolone cheese.

Goat Cheese, Tomato & Black Olive Tapenade Crostini ~ Crispy bread topped with herbed goat cheese, oven-dried grape tomatoes and black olive tapenade.

Grilled Shrimp & Asparagus Crêpe ~ Savory crêpe pinwheels filled with mascarpone, asparagus, spinach, lemon and roast garlic.

Miniature Crab Cakes, Red Pepper Mayonnaise ~ Our signature crab cakes topped with a dollop of tangy red pepper mayonnaise and chives.

Miniature Double-Baked Potatoes ~ Small white potatoes, roasted and stuffed with garlic mashed potatoes, Italian cheeses and smoked bacon.

Miniature Italian Meatballs ~ Miniature version of our classic Italian Meatball served with our marinara sauce.

Miniature Stuffed Mushrooms ~ A bite-size version of our signature stuffed mushrooms filled with aglio spinach, Italian cheeses and seasoned breadcrumbs.

Mozzarella Marinara ~ Breaded mozzarella fried and served with our marinara sauce.

Roast Sirloin Roulade** ~ Prime roast beef (served medium rare) rolled with crispy onions, horseradish cream and chives.

Smoked Salmon Napoleon ~ Smoked salmon served with dill cream cheese, onions and lemon, layered between seasoned pieces of our flatbread.

Spinach Gorgonzola Crostini ~ Crispy bread topped with creamy gorgonzola cheese, spinach and roasted red pepper.

Spinach Phyllo Turnover ~ Flaky phyllo triangles stuffed with aglio spinach and Alfredo sauce.

Tomato, Fresh Mozzarella Crostini[†] ~ Crispy bread topped with pesto, marinated fresh mozzarella, sliced tomato and balsamic glaze.

[†]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.

Reception Stations & Sweet Tables

Available for parties of 25 Guests or more.
 Reception Stations and Sweet Tables are served and replenished for up to two hours.

CARVING STATION

One station is recommended for 40 Guests. A \$75 attendant fee will apply for each station.

Sicilian-Glazed Baked Ham, \$9.95

Roast Turkey Breast, \$8.95

Char-Crusted Roasted Pork Loin, \$8.95

Peppercorn-Crusted Tenderloin of Beef**, \$13.95

Each Carving Station is accompanied by freshly baked Bread and your choice of two spreads:
 Mustard-Mayo, Pesto Dip[†], Horseradish Cream, Apricot & Balsamic Chutney or Giardiniera.

PASTA STATION | \$11.95 per person

One station is recommended for 40 Guests. A \$75 attendant fee will apply for each station.

Pastas ~ Choose Two

Rigatoni
 Whole Wheat Penne
 Ziti

Sauces ~ Choose Two

Alfredo
 Marinara
 Pomodoro
 Marsala Cream

Garnish

Sun-Dried Tomatoes	Asparagus	Italian Sausage
Broccolini Florettes	Fresh Spinach	Herb Chicken
Roasted Red Peppers	House Cheese Blend	Garlic Shrimp, + \$2
Roasted Mushrooms	Pesto [†]	Crab Meat, + \$3
Fresh Basil	Thinly Sliced Prosciutto	

PERUGA SWEET TABLE | \$9.95 per person

Double Chocolate Brownies
 Pecan Clusters[†]
 Miniature Apple Crostadas

Assorted Cookies[†]
 Vera's Lemon Cookies
 Miniature Zuccotto Cakes
 Nonna's Toasted Pound Cake

Miniature Cheesecakes
 Hazelnut Cannoli[†]
 Tiramisu Cups

LORENZA'S SUNDAE BAR | \$7.95 per person

Nonna's Toasted Pound Cake
 Chocolate Chip Cookies
 Vera's Lemon Cookies
 Vanilla Bean Ice Cream

Strawberry Sauce
 Caramel Sauce
 Hot Fudge Sauce

Strawberries
 Bananas
 Chocolate Chips

White Chocolate Chips
 Whipped Cream
 Maraschino Cherries
 Sprinkles

MAGGIANO'S SIGNATURE SWEET TABLE | \$8.00 per person

Chocolate Zuccotto Cake
 New York Style Cheesecake

Apple Crostada
 Tiramisu

Crème Brûlée
 Assorted Cookies[†]

[†]Dish contains nuts.

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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.