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 YOUR WEDDING & MAGGIANO'S —
 IT'S A MATCH MADE IN HEAVEN.
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Maggiano's is the perfect place to bring family and friends together to celebrate your engagement party, bridal shower, rehearsal dinner, reception, or day-after brunch.

Our new wedding packages for 2011 feature gorgeous table settings, Maggiano's made-from-scratch Italian specialties, Chateau St. Jean wines, favors for each of your **CHATEAU ST. JEAN SONOMA** guests and a three-liter keepsake bottle. We also offer a variety of special options and upgrades that'll make your special occasion even more memorable.

Maggiano's Signature Sweet Table
(Chocolate Zuccotto Cake, New York Style Cheesecake, Apple Crostada, Tiramisu, Crème Brûlée, Assorted Cookies)

\$8.00
per person

One hour passed hors d'oeuvres
(three selections from our hors d'oeuvres menu)

\$6.00
per person

Specialty linen, including chair sashes and napkins
per table of up to 10 guests

\$85.00

Floor length linen with coordinating napkins
per table of up to 10 guests

\$35.00

Custom menu cards with matching table numbers

\$1.00
per person

Centerpieces & Wedding Cakes

Pricing varies



MAGGIANO'S
 ■ LITTLE ITALY ■

For complete details and pricing, please call your local Maggiano's Sales Manager at 818-887-4543

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** , + \$12</i>
Chicken Piccata	Eggplant Parmesan	<i>Beef Medallions, Balsamic Cream Sauce** , + \$8</i>
Chicken Saltimbocca	Oven-Roasted Pork Loin, Balsamic Cream Sauce	<i>Grilled Sirloin Steak Peppercom** , + \$12</i>
Chicken Parmesan	Parmesan-Crusted Tilapia	<i>Grilled Lamb Loin** , + \$10</i>
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** , + \$8</i>	<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.

**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.

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	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 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†	Linguine & Clams, White or Red Sauce, + \$2
Bowtie Aglio	Chicken Tortelloni, Smoked Nueske Ham	Shrimp fra Diavolo, + \$2
Chicken & Spinach Manicotti	Ziti, Pomodoro or Marinara Sauce	Loebster Cannelloni al Forno, + \$5
Rigatoni "D"®, Chicken, Mushrooms, Marsala	Baked Ziti & 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.

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MENU ENHANCEMENT

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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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