



MAGGIANO'S
LITTLE ITALY

PRIVATE EVENT MENU PACKAGES



At Maggiano's our passion is making people feel special



When you host your events at Maggiano's, we'll take care of every detail, so you can relax and enjoy the day. Your guests will love our elegant, well-appointed banquet rooms and craveable Italian-American dishes—and you'll love the feeling of knowing we have taken care of everything.

We'll take care of the details so you can enjoy your event

Our Private Dining Event Managers and on-site Operation Managers attend to all the details so you can enjoy your event!

Our first class amenities include:

- Personalized event planning assistance
- Professional Service Team
- Audio/visual equipment (*rental charges may apply*)
- Complimentary house centerpieces, piped-in music, linen tablecloths
- Customized printed menus with personalized messaging
- House music
- Flexible contract + Refund policy
- Worry-free booking
- Coat check
- Guest parking (*subject to parking fee based on location*)



ELEGANT • TASTEFUL • PERFECT



Deliver perfectly executed events ATTEND TO THE DETAILS OF EFFORTLESS HOSTING, AND ENSURE THAT EACH GUEST HAS A MEMORABLE EXPERIENCE.



We have the best in-class service that will cater to all your needs. We can accommodate a wide range of group sizes from 8-300 guests.

HERE'S TO GOOD FRIENDS AND FAMILY, GREAT FOOD
AND A LIFETIME OF UNFORGETTABLE MEMORIES.

Our completely private banquet rooms are a perfect fit for a variety of social and corporate events.





GENERAL INFORMATION



DEPOSITS/CANCELLATIONS

In order to secure your function, a deposit and signed contract must be received. All deposits are non-refundable and an additional fee will apply for cancellations within seven days of the function.

GUARANTEE

The final guaranteed number of guests must be received by Maggiano's via phone, fax or email three business days prior to your function; otherwise, the guest count listed on the signed contract will be considered your guarantee. You will be charged for the actual guest count in the case it exceeds your guaranteed number.

SALES MINIMUM

Each function room is assigned a "Sales Minimum" based on the day of the week and the meal period. The sales minimum represents the minimum dollars that must be spent to secure the function room(s). If the sales minimum is not met, then a room rental charge will be added to the final bill. Only Maggiano's food, beverage and in-house audio-visual sales are applied toward the sales minimum; taxes, event fees and any other items do not apply.

EVENT FEE

Food, beverages and other services provided by Maggiano's will be subject to state and local taxes along with a 20% event fee. The 20% event fee is an administrative fee retained entirely by Maggiano's for the set up and administration expenses related to hosting your function. The event fee is not a tip and is not distributed to servers, bartenders or other service employees working your Function. The employees working your Function are non-tipped employees, and are compensated at a higher hourly wage. Tipping is not required and is at your discretion.

CHEF REQUESTS

At Maggiano's, we believe every guest deserves to enjoy fresh, made-from-scratch food served in abundance. If you or any of your guests have an allergy or dietary restriction, please inform the staff and our chefs will be happy to accommodate your needs.

AUDIO-VISUAL EQUIPMENT

Maggiano's is able to provide audio-visual support for most functions. Listed prices are for Maggiano's in-house audio-visual equipment only. Inventory varies by location and items are rented to the first guest to request them.

Any additional audio-visual needs can be accommodated through rental partners. Prices may vary.

LCD PROJECTOR\$200.00

6', 8' OR DROPDOWN SCREEN \$60.00

WIRELESS HANDHELD MICROPHONE\$100.00
includes sound system

WIRELESS LAVALIER MICROPHONE\$150.00
includes sound system

PODIUM \$50.00

WIRELESS INTERNET SERVICE \$19.95



· FAMILY STYLE OPTIONS



BREAKFAST & BRUNCH



AVAILABLE 7AM TO 10AM DAILY

MAGGIANO'S BREAKFAST

\$23.95 PER PERSON | Ages 5-11 **\$12.95 PER PERSON**

Served with freshly brewed regular and decaffeinated Coffee and Orange Juice. Available for parties of 25 guests or more.

Assorted Muffins & Pastries

Fran's Potatoes with Roasted Peppers & Onions

Seasonal Fresh Fruit

Crème Brûlée French Toast[†]

HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

Scrambled Eggs

Italian Sausage Frittata

Vegetable Frittata

Smoked Bacon

BRUNCH ADDITIONS

*Enhance your Breakfast or Brunch with these additional items and stations.
Available for parties of 25 or more.*

Fruit & Yogurt Parfait[†] +\$4

..... OMELET STATION | \$16.95 PER PERSON

One station is recommended per 40 guests. A \$75 attendant fee will apply for each station, which will be served and replenished for up to two hours.

Asparagus

Diced Tomatoes

Italian Cheese Blend

Broccoli

Roasted Mushrooms

Smoked Bacon

Roasted Peppers

Fresh Spinach

Crumbled Italian Sausage

..... PASTA STATION | \$16.95 PER PERSON

One station is recommended per 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

Ziti

Pipette

SAUCES

choose two

Alfredo

Marsala Cream

Marinara

Tomato Ragù

GARNISH

Roasted Peppers

Roasted Mushrooms

Fresh Basil

Fresh Spinach

Asparagus

Broccoli

Italian Cheese Blend

Crumbled Italian Sausage

[†]DISH CONTAINS NUTS

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ALL-DAY MEETING



\$48.95 PER PERSON | AVAILABLE 7AM TO 4PM DAILY

CONTINENTAL BREAKFAST

Assortment of Muffins & Pastries

Assorted Fruit Juices

Coffee, Regular & Decaffeinated

Sliced Fresh Seasonal Fruit

Assortment of Hot Teas

MID-MORNING REFRESHMENT

Assorted Sodas

Coffee & Tea Station

FAMILY STYLE LUNCH

Served with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas.

SALADS | CHOOSE 1

Caesar

Maggiano's

Italian Tossed

Chopped

PASTAS | CHOOSE 2

Spaghetti with Marinara Sauce

Chicken & Spinach Manicotti

Linguine & Clams,
White or Red Sauce +\$2

Spaghetti, Meatball or Sausage

Mom's Meat Lasagna, Marinara

Rigatoni Arrabbiata with Chicken

Fettuccine Alfredo

Taylor Street Baked Ziti

Rigatoni "D", Chicken,
Mushrooms, Marsala

Four-Cheese Ravioli, Pesto Alfredo Sauce

Shrimp Fra Diavolo +\$2

Mushroom Ravioli

Shrimp Fettuccine Alfredo +\$2

DESSERTS | CHOOSE 2

Vera's Lemon Cookies

New York Style Cheesecake

Gigi's Butter Cake

Apple Crostada

Tiramisu

Fresh Fruit Plate

AFTERNOON BREAK SNACKS

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

Double Chocolate Brownies

Assortment of Cookies*

Assorted Chips

Whole Seasonal Fruit

*DISH CONTAINS NUTS

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FAMILY STYLE LUNCH



\$32.95 PER PERSON | Ages 5-11 **\$16.95 PER PERSON**

Served with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas. This menu available only for parties starting no later than 2:00 p.m.

FIRST COURSE: CHOOSE ANY COMBINATION OF 3

Mozzarella Marinara
Stuffed Mushrooms
Crispy Zucchini Fritté
Calamari Fritté

Balsamic Tomato Bruschetta
Spinach & Artichoke al Forno
Crab Cakes +\$13
Asiago-Crusted Shrimp +\$4
Shrimp Oreganata +\$4

Italian Tossed Salad
Caesar Salad
Maggiano's Salad
Chopped Salad

SECOND COURSE: CHOOSE ANY COMBINATION OF 3

*Gluten-free pasta or whole wheat penne available for substitution.
All of our sauces are hand-crafted without gluten-containing ingredients.*

Spaghetti with Marinara Sauce
Spaghetti with Meatball
Fettuccine Alfredo
Four-Cheese Ravioli,
Pesto Alfredo Sauce
Mushroom Ravioli
Chicken & Spinach Manicotti
Mom's Meat Lasagna, Marinara
Taylor Street Baked Ziti

Rigatoni Arrabbiata with Chicken
Rigatoni "D",
Chicken, Mushrooms, Marsala
Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Florentine
Eggplant Parmesan
Oven-Roasted Pork Loin,
Balsamic Cream Sauce

Parmesan-Crusted Cod
Shrimp Fettuccine Alfredo +\$2
Shrimp Scampi +\$2
Shrimp Fra Diavolo +\$2
Linguine & Clams,
White or Red Sauce +\$2
Salmon, Lemon & Herb +\$2
Beef Medallions, Balsamic
Cream Sauce* +\$10

SIDES

Choose any side for an additional \$2 per person

Garlic Mashed Potatoes

Roasted Garlic Broccoli
Crispy Vesuvio Potatoes

Fresh Grilled Asparagus

THIRD COURSE - DESSERTS: CHOOSE 2

or substitute the Maggiano's Signature Dessert Buffet for \$6 per person

Gigi's Butter Cake
Fresh Fruit Plate

Chocolate Layered Cake
Vera's Lemon Cookies
Apple Crostada

New York Style Cheesecake
Tiramisu

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



\$47.95 PER PERSON | Ages 5-11 **\$19.95 PER PERSON**

Served with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas. Items subject to availability.

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

STARTERS

Mozzarella Marinara
Stuffed Mushrooms
Calamari Fritté

Crispy Zucchini Fritté
Balsamic Tomato Bruschetta
Spinach & Artichoke al Forno

Crab Cakes +\$13
Asiago-Crusted Shrimp +\$4
Shrimp Oreganata +\$4

SALADS

Italian Tossed
Caesar
Maggiano's
Chopped

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

PASTAS

*Gluten-free pasta or whole wheat penne available for substitution.
All of our sauces are hand-crafted without gluten-containing ingredients.*

Spaghetti with Marinara Sauce
Spaghetti with Meatball
Fettuccine Alfredo
Four-Cheese Ravioli, Pesto Alfredo Sauce
Mushroom Ravioli

Chicken & Spinach Manicotti
Mom's Meat Lasagna, Marinara
Taylor Street Baked Ziti
Shrimp Scampi +\$2
Shrimp Fra Diavolo +\$2

Shrimp Fettuccine Alfredo +\$2
Linguine & Clams,
White or Red Sauce +\$2
Rigatoni Arrabbiata with Chicken
Rigatoni "D", Chicken,
Mushrooms, Marsala

ENTRÉES

Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Florentine

Eggplant Parmesan
Oven-Roasted Pork Loin,
Balsamic Cream Sauce

Parmesan-Crusted Cod
Salmon, Lemon & Herb
Beef Medallions, Balsamic
Cream Sauce* +\$10

SIDES

Choose any side for an additional \$2 per person

Garlic Mashed Potatoes

Roasted Garlic Broccoli
Crispy Vesuvio Potatoes

Fresh Grilled Asparagus

THIRD COURSE - DESSERTS: CHOOSE 2

or substitute the Maggiano's Signature Dessert Buffet for \$6 per person

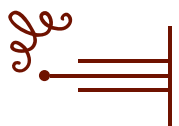
Gigi's Butter Cake
Fresh Fruit Plate

Chocolate Layered Cake
Vera's Lemon Cookies
Apple Crostada

New York Style Cheesecake
Tiramisu

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PREMIUM FAMILY STYLE DINNER



\$62.95 PER PERSON | Ages 5-11 **\$21.95 PER PERSON**

Served with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas. Items subject to availability.

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

STARTERS

Mozzarella Marinara
Stuffed Mushrooms
Calamari Fritté

Crispy Zucchini Fritté
Spinach & Artichoke al Forno
Balsamic Tomato Bruschetta

Asiago-Crusted Shrimp
Shrimp Oreganata
Crab Cakes

SALADS

Italian Tossed
Caesar
Maggiano's
Chopped

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES & 2 SIDES

PASTAS

*Gluten-free pasta or whole wheat penne available for substitution.
All of our sauces are hand-crafted without gluten-containing ingredients.*

Spaghetti with Marinara Sauce
Spaghetti with Meatball
Fettuccine Alfredo
Four-Cheese Ravioli, Pesto Alfredo Sauce
Mushroom Ravioli

Chicken & Spinach Manicotti
Mom's Meat Lasagna, Marinara
Taylor Street Baked Ziti
Shrimp Scampi
Shrimp Fra Diavolo

Shrimp Fettuccine Alfredo +\$2
Linguine & Clams, White or Red Sauce
Rigatoni Arrabbiata with Chicken
Rigatoni "D", Chicken,
Mushrooms, Marsala

ENTRÉES

Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Florentine

Eggplant Parmesan
Oven-Roasted Pork Loin,
Balsamic Cream Sauce

Parmesan-Crusted Cod
Salmon, Lemon & Herb
Beef Medallions, Balsamic
Cream Sauce*

SIDES

Garlic Mashed Potatoes

Roasted Garlic Broccoli
Crispy Vesuvio Potatoes

Fresh Grilled Asparagus

THIRD COURSE - DESSERTS: CHOOSE 2

or substitute the Maggiano's Signature Dessert Buffet for \$6 per person

Gigi's Butter Cake
Fresh Fruit Plate

Chocolate Layered Cake
Vera's Lemon Cookies
Apple Crostada

New York Style Cheesecake
Tiramisu

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TUSCAN

\$82.95 PER PERSON | Ages 5-11 **\$21.95 PER PERSON** | Ages 12-20 **\$42.95 PER PERSON**

*Served family style with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Hot Tea and Iced Tea.
As the host, you will receive a magnum bottle of Bottega Venetian Gold Prosecco.*

FOUR-HOUR BEER & WINE PACKAGE

*Featuring Mon Frère California Chardonnay, Pinot Noir and Cabernet Sauvignon wines,
Imported and Domestic beers, sodas and juices.*

FOUR-HOUR PREMIUM BAR PACKAGE

A selection of liquors from our Premium Bar Package +\$10 or our Super Premium Bar Package +\$20

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

STARTERS

Mozzarella Marinara
Stuffed Mushrooms
Calamari Frittè

Crispy Zucchini Frittè
Spinach & Artichoke al Forno
Balsamic Tomato Bruschetta

Asiago-Crusted Shrimp +\$4
Shrimp Oreganata +\$4
Crab Cakes +\$13

SALADS

Italian Tossed
Caesar
Maggiano's
Chopped

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

PASTAS

*Gluten-free pasta or whole wheat penne available for substitution.
All of our sauces are hand-crafted without gluten-containing ingredients.*

Spaghetti with Marinara Sauce
Spaghetti with Meatball
Fettuccine Alfredo
Four-Cheese Ravioli, Pesto Alfredo Sauce
Mushroom Ravioli

Chicken & Spinach Manicotti
Mom's Meat Lasagna, Marinara
Taylor Street Baked Ziti
Shrimp Scampi +\$2
Shrimp Fra Diavolo +\$2

Shrimp Fettuccine Alfredo +\$2
Linguine & Clams,
White or Red Sauce +\$2
Rigatoni Arrabbiata with Chicken
Rigatoni "D", Chicken,
Mushrooms, Marsala

ENTRÉES

Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Florentine

Eggplant Parmesan
Oven-Roasted Pork Loin,
Balsamic Cream Sauce

Parmesan-Crusted Cod
Salmon, Lemon & Herb
Beef Medallions, Balsamic
Cream Sauce* +\$10

SIDES

Choose any side for an additional \$2 per person

Garlic Mashed Potatoes

Roasted Garlic Broccoli
Crispy Vesuvio Potatoes

Fresh Grilled Asparagus

MAGGIANO'S SIGNATURE DESSERT BUFFET

Assorted Cookies†
Apple Crostada

New York Style Cheesecake

Tiramisu
Gigi's Butter Cake

†DISH CONTAINS NUTS

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COCKTAIL RECEPTION



Available for parties of 25 guests or more.

TWO-HOUR RECEPTION | \$54.95 PER PERSON
ADDITIONAL HOURS | \$9.95 PER PERSON, PER HOUR

PREMIUM BAR PACKAGE

Premium & Standard Spirits

Imported & Domestic Beers

Premium Wine Selection

Sodas

BUFFET SELECTIONS

Choose any combination of three

COLD PLATTERS

Fresh Vegetable Crudité or Grilled Vegetables with Choice of Dip
(Blue Cheese, Pesto or Creamy Buttermilk Dressing)

Assorted Imported Italian & Domestic Cheeses & Freshly Baked Crostini

Imported Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Crostini

Seasonal Fruit

HOT DISHES

Italian Meatballs

Calamari Fritté

Stuffed Mushrooms

Mushroom Ravioli

Four-Cheese Ravioli, Pesto Alfredo Sauce

Crispy Zucchini Fritté

Spinach & Artichoke al Forno

PASSED HORS D'OEUVRES

Choose four

Mozzarella Marinara

Filet & Blue Cheese Crostini

Mushroom Arancini

Stuffed Mushrooms

Salmon Croquettes

Eggplant Fritté with Roasted Tomato

Balsamic Tomato Bruschetta

Goat Cheese Fritters

Shrimp Oregana

Lobster & Shrimp Bite

Chicken Pesto Croquettes

Smoked Salmon Crostini

Miniature Crab Cakes

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RECEPTION SELECTIONS



BUFFET SELECTIONS

Single platters and dishes serve approximately 25 Guests each.

COLD PLATTERS

Fresh Vegetable Crudit� or Grilled Vegetables with Choice of Dip (<i>Blue Cheese, Pesto, Creamy Buttermilk Dressing</i>).....	70.00
Assorted Imported Italian & Domestic Cheeses & Freshly Baked Crostini.....	110.00
Imported Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Crostini.....	110.00
Seasonal Fruit.....	95.00
Iced Jumbo Shrimp Cocktail	140.00

HOT DISHES

Asiago-Crusted Shrimp	110.00
Calamari Fritt�	95.00
Four-Cheese Ravioli, Pesto Alfredo Sauce.....	95.00
Mushroom Ravioli	95.00
Four-Cheese Ravioli Fritt�	95.00
Italian Meatballs	95.00
Stuffed Mushrooms.....	95.00
Crispy Zucchini Fritt�	95.00
Spinach & Artichoke al Forno	95.00
Crab Cakes	130.00

PASSED HORS D'OEUVRES

Prices per dozen—three dozen minimum per item.

Asiago-Crusted Shrimp	33.00
Balsamic Tomato Bruschetta.....	22.00
Chicken Pesto Croquettes.....	28.00
Eggplant Fritt� with Roasted Tomato.....	22.00
Filet & Blue Cheese Crostini.....	55.00
Goat Cheese Fritters.....	22.00
Lobster & Shrimp Bite	33.00
Miniature Crab Cakes	40.00
Miniature Italian Meatballs.....	27.00
Miniature Stuffed Mushrooms	26.00
Mozzarella Marinara	22.00
Mushroom Arancini	26.00
Salmon Croquettes.....	33.00
Shrimp Oreganata	33.00
Smoked Salmon Crostini.....	33.00

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 tomato aioli.

BALSAMIC TOMATO BRUSCHETTA

Tomatoes, basil, balsamic glaze, roasted garlic and pesto.

CHICKEN PESTO CROQUETTES

Herb pulled chicken, pesto, sun dried tomatoes, ricotta cheese double breaded in Italian breadcrumbs and deep fried.

EGGPLANT FRITT  WITH ROASTED TOMATO

Panko crusted eggplant deep fried and served with tomato aioli.

FILET & BLUE CHEESE CROSTINI

Shaved center cut filet mignon, served on a blue cheese and honey baked crostini, garnished with pickled red onion.

GOAT CHEESE FRITTERS

Herbed goat cheese doubled breaded in Italian breadcrumbs, fried and drizzled with honey. Served with our pomodoro sauce.

LOBSTER & SHRIMP BITE

Cold water lobster and marinated gulf shrimp mixed with fresh lemon, mascarpone & cream cheese. Served on a fresh cucumber and garnished with dill and a piquant pepper.

MINIATURE ITALIAN MEATBALLS

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

MOZZARELLA MARINARA

Breaded mozzarella fried and served with our marinara sauce.

MUSHROOM ARANCINI

Deep fried Arborio rice cakes stuffed with saut ed mushrooms and mozzarella cheese tossed in truffle oil and parmesan cheese.

SALMON CROQUETTES

Lump salmon meat mixed with red pepper mayonnaise, green onions, and herb bread-crumbs. Seared and served with a lemon dill aioli and finely diced roasted red peppers.

SHRIMP OREGANATA

Gulf shrimp baked with a spinach and herb gratin butter, lightly dusted with paprika.

SMOKED SALMON CROSTINI

"In house" smoked salmon mixed with a lemon dill aioli and served on a garlic crostini garnished with fresh dill and finely diced roasted red pepper.

STUFFED MUSHROOMS

Our signature stuffed mushrooms filled with aglio spinach, Italian cheeses and seasoned breadcrumbs.

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MENU DESCRIPTIONS



APPETIZERS

ASIAGO-CRUSTED SHRIMP Shrimp fried golden brown and served with a zesty lemon aioli.

BALSAMIC TOMATO BRUSCHETTA Tomatoes, basil, balsamic glaze, roasted garlic and pesto.

CALAMARI FRITTÉ Crispy calamari served with our marinara sauce.

CRAB CAKES Lump crab meat coated in Japanese breadcrumbs and sautéed; served with a lemon aioli.

CRISPY ZUCCHINI FRITTÉ Strips of zucchini hand-battered in Japanese breadcrumbs and fried to a golden brown; served with a zesty lemon aioli.

MOZZARELLA MARINARA Breaded mozzarella fried and served with our marinara sauce.

SHRIMP OREGANATA Marinated shrimp baked with seasoned breadcrumbs and served with tomatoes, basil and white wine sauce.

SPINACH & ARTICHOKE AL FORNO Diced artichoke hearts, spinach, tomatoes and asiago cheese baked with Alfredo sauce; served with crostini.

STUFFED MUSHROOMS Mushroom caps stuffed with aglio spinach, Italian cheeses and seasoned breadcrumbs.

SALADS

CAESAR Grated Parmesan and garlic croutons.

CHOPPED Smoked bacon lardons, tomatoes, blue cheese, avocado, house dressing.

ITALIAN TOSSED Heritage lettuce blend, Kalamata olives, red onions, tomatoes, pepperoncini and garlic croutons; served with Italian vinaigrette.

MAGGIANO'S Heritage lettuce blend, crumbled blue cheese, Smoked bacon lardons and red onions; served with our signature house dressing.

SIGNATURE HOUSE DRESSING Mix of extra virgin olive oil, red wine vinegar and Italian spices.

PASTAS

CHICKEN & SPINACH MANICOTTI Manicotti filled with spinach, chicken and ricotta cheese baked with Alfredo sauce.

FETTUCCINE ALFREDO Fettuccine tossed with an asiago garlic cream sauce.

FOUR-CHEESE RAVIOLI, PESTO ALFREDO SAUCE Ravioli stuffed with ricotta, cream cheese, mozzarella and provolone; served in a pesto alfredo sauce with a touch of marinara.

LINGUINE & CLAMS, WHITE OR RED SAUCE Linguine tossed with fresh clams, basil and tomatoes; served in your choice of a red or white clam sauce.

MOM'S LASAGNA Pasta sheets layered with seasoned beef, Italian sausage, ricotta and marinara.

MUSHROOM RAVIOLI Balsamic mushrooms, and garlic breadcrumbs with marsala cream sauce.

RIGATONI ARRABBIATA Grilled chicken with rigatoni and spinach sautéed in a spicy tomato cream sauce.

RIGATONI "D", CHICKEN, MUSHROOMS, MARSALA Rigatoni pasta, herb-roasted chicken, mushrooms and caramelized onions tossed in a marsala cream sauce.

SHRIMP FETTUCCINE ALFREDO Sautéed shrimp & fettuccine tossed with an asiago garlic cream sauce.

SHRIMP FRA DIAVOLO A blend of tangy Diavolo sauce, sautéed shrimp, roasted garlic and crushed red pepper; served with linguine pasta.

SHRIMP SCAMPI Garlic, lemon butter with spaghetti.

SPAGHETTI WITH MARINARA SAUCE OR MEATBALL Spaghetti served with our classic blend of tomatoes, basil, oregano and olive oil. May also be served with meatballs or Italian sausage.

TAYLOR STREET BAKED ZITI Italian sausage, pomodoro sauce and ziti topped with a layer of melted mozzarella cheese.





MENU DESCRIPTIONS



ENTRÉES

BEEF MEDALLIONS, BALSAMIC CREAM SAUCE*

Sautéed tenderloin medallions in a portabella and balsamic cream sauce; served with garlic mashed potatoes and portabella mushrooms.

CHICKEN FLORENTINE Lightly breaded chicken breasts served over a bed of creamed spinach and sun-dried tomatoes.

CHICKEN MARSALA Chicken breasts lightly floured and sautéed with mushrooms, onions and marsala sauce.

CHICKEN PARMESAN Breaded chicken breasts baked with provolone cheese and marinara sauce.

CHICKEN PICCATA Chicken breasts sautéed with capers and lemon butter and served on a bed of sautéed spinach.

EGGPLANT PARMESAN Provolone, tomato ragù.

OVEN-ROASTED PORK LOIN, BALSAMIC CREAM SAUCE Pork tenderloin served in a portabella and balsamic cream sauce; served with garlic mashed potatoes and portabella mushrooms.

PARMESAN-CRUSTED COD Tender white fish sautéed with parmesan breadcrumbs, tomatoes, fresh sage and a lemon butter sauce; served on a bed of spinach.

SALMON, LEMON & HERB Fillets of salmon with garlic and a white wine sauce served on a bed of spinach.

DESSERTS

APPLE CROSTADA Granny Smith apples baked in a pastry crust dipped in cream and crystallized sugar; served with caramel sauce and a scoop of vanilla bean ice cream.

CHOCOLATE LAYERED CAKE Layered with chocolate mousse.

FRESH FRUIT PLATE Fresh, seasonal variety of fruit.

GIGI'S BUTTER CAKE Brown butter vanilla glazed cake with whipped cream and strawberries.

NEW YORK STYLE CHEESECAKE New York style ricotta cheesecake topped with fresh berries and whipped cream.

TIRAMISU Ladyfinger cookies soaked in espresso and coffee liqueur, layered with mascarpone, dusted with cocoa powder and served with chocolate shavings.

VERA'S LEMON COOKIES Crescent-shaped lemon cookies glazed with lemon frosting.



PLATED MEAL OPTIONS



STEAKHOUSE MENU



\$65.95 PER PERSON* | AVAILABLE FOR GROUPS UP TO 40 PEOPLE

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

Items subject to availability.

STARTER

For the table

STUFFED MUSHROOMS

Mushroom caps filled with aglio spinach,
Italian cheeses and seasoned
panko breadcrumbs

BRUSCHETTA

Tomatoes, basil, balsamic glaze,
roasted garlic and pesto

CALAMARI FRITTÉ

Crispy calamari served with
marinara sauce

SALAD COURSE

Individually plated, served with warm ciabatta rolls

CAESAR SALAD

Grated Parmesan and garlic croutons

ENTRÉE CHOICE

Host to preselect four entrée choices for guests to select one. Served individually plated.

CENTER-CUT FILET*

Served with asparagus and
tableside roasted garlic jus

BRANZINO CRAB IMPERIAL

Garlic mashed potatoes, grilled
asparagus, lobster cream sauce

ATLANTIC SALMON

Grilled Atlantic salmon served
with asparagus and tableside
lemon butter sauce

CHICKEN FRANCESE

Parmesan-crusted chicken scallopine
served with asparagus and
tableside lemon butter sauce

MOM'S LASAGNA

Seasoned beef & Italian sausage,
ricotta, marinara sauce

EGGPLANT PARMESAN

Provolone, tomato ragù with
spaghetti aglio olio

ACCOMPANIMENTS

For the table

TRUFFLE MAC & CHEESE

GARLIC MASHED POTATOES

ROASTED GARLIC BROCCOLI

DESSERTS

MINI NEW YORK STYLE CHEESECAKE

Topped with fresh berries and whipped cream

VERA'S LEMON COOKIES

For the table

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

Above prices do not include taxes and event fees. For more information, please refer to the General Information sheet in this packet.

GLD 10.23





STEAKHOUSE MENU



\$76.95 PER PERSON* | AVAILABLE FOR GROUPS UP TO 40 PEOPLE

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

Items subject to availability.

STARTER

For the table

STUFFED MUSHROOMS

Mushroom caps filled with aglio spinach,
Italian cheeses and seasoned
panko breadcrumbs

BRUSCHETTA

Tomatoes, basil, balsamic glaze,
roasted garlic and pesto

CALAMARI FRITTÉ

Crispy calamari served with
marinara sauce

SALAD COURSE

Individually plated, served with warm ciabatta rolls

CAESAR SALAD

Grated Parmesan and garlic croutons

ENTRÉE CHOICE

Host to preselect four entrée choices for guests to select one. Served individually plated.

CENTER-CUT FILET*

Served with asparagus and
tablesides roasted garlic jus

CHICKEN FRANCESE

Parmesan-crusted chicken scallopine
served with asparagus and
tablesides lemon butter sauce

BRANZINO CRAB IMPERIAL

Garlic mashed potatoes, grilled
asparagus, lobster cream sauce

MOM'S LASAGNA

Seasoned beef & Italian sausage,
ricotta, marinara sauce

ATLANTIC SALMON

Grilled Atlantic salmon served
with asparagus and tablesides
lemon butter sauce

EGGPLANT PARMESAN

Provolone, tomato ragù with
spaghetti aglio olio

16 OZ. BONE-IN RIBEYE*

Served with asparagus and
tablesides roasted garlic jus

ACCOMPANIMENTS

For the table

TRUFFLE MAC & CHEESE

GARLIC MASHED POTATOES

ROASTED GARLIC BROCCOLI

DESSERTS

MINI NEW YORK STYLE CHEESECAKE

Topped with fresh berries and whipped cream

VERA'S LEMON COOKIES

For the table

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

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ALTERNATIVE MENU
OPTIONS



MEET & TREAT MENU



**TIGHT ON TIME? HOST YOUR MEETING IN OUR BEAUTIFUL BANQUET SPACE AND
SEND YOUR GUESTS HOME WITH A DELICIOUS MEAL FOR FOUR TO-GO.**

Host to preselect up to 2 menu combinations for guests to choose from.

\$60.00 PER PERSON *

Ciabatta Rolls

..... **CHOOSE A SALAD**

Italian Tossed Maggiano's Caesar Chopped

..... **CHOOSE A PASTA**

Spaghetti, Marinara Sauce Spaghetti & Meatball Fettuccine Alfredo
Mom's Meat Lasagna Four-Cheese Ravioli, Pesto Alfredo Sauce Mushroom Ravioli

..... **CHOOSE AN ENTRÉE**

Additional \$10 per person

Chicken Parmesan Chicken Piccata Chicken Marsala Eggplant Parmesan

..... **DESSERT**

A dozen Vera's Lemon Cookies



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



\$32.95 PER PERSON | Ages 5-11 \$14.95 PER PERSON

Served Buffet Style with regular and decaffeinated Coffee, Hot Tea, Iced Tea, and assorted Sodas.

Available until 4:00 p.m. daily.

STARTERS

Host to preselect 2

Caesar Salad

Italian Tossed Salad

Maggiano's Salad

Chopped Salad

Soup of the Day

SANDWICHES

Host to preselect 3

Tomato Mozzarella Caprese

Italian Mediterranean Chicken Salad

Chicken Pesto

Ham & Provolone

Turkey BLT

Roasted Beef, Horseradish Cream

DESSERT

Host to preselect 1

Mini Cheesecake

Chocolate Chip Cookie

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

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PLATED LUNCH



AVAILABLE FOR GROUPS UP TO 40 PEOPLE

*Served with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Iced Coffee, Iced Tea, and assorted Sodas.
Available until 2:00 PM daily.*

SILVER

\$36.95 PER PERSON*

SALAD

HOST TO PRESELECT 1
Served individually to each guest

Caesar
Italian Tossed
Maggiano's
Chopped

ENTRÉE

HOST TO PRESELECT 2 ENTRÉES FOR GUESTS TO SELECT

Spaghetti, Marinara, Mini Meatball
Mom's Meat Lasagna, Marinara
Fettuccine Alfredo
Four-Cheese Ravioli, Pesto Alfredo Sauce
Rigatoni Arrabbiata with Chicken
Eggplant Parmesan, Spaghetti Aglio Olio

DESSERT

Served individually to each guest

Vera's Lemon Cookies

GOLD

\$40.95 PER PERSON*

STARTER

Served individually to each guest

Balsamic Tomato Bruschetta

SALAD

HOST TO PRESELECT 1
Served individually to each guest

Caesar Italian Tossed Maggiano's Chopped

ENTRÉE

HOST TO PRESELECT 2 ENTRÉES FOR GUESTS TO SELECT 1

CHICKEN

Chicken Piccata, Spinach, Spaghetti Aglio Olio
Chicken Parmesan, Spaghetti Marinara
Chicken Marsala, Spaghetti Aglio Olio

SEAFOOD

Shrimp Fra Diavolo
Parmesan-Crusted Cod, Broccoli with Crispy Vesuvio Potatoes
Salmon Lemon & Herb, Broccoli with Crispy Vesuvio Potatoes

PASTAS

Spaghetti, Marinara, Mini Meatball
Fettuccine Alfredo
Four-Cheese Ravioli, Pesto Alfredo Sauce
Mom's Meat Lasagna, Marinara
Eggplant Parmesan, Spaghetti Aglio Olio
Taylor Street Baked Ziti

DESSERT

HOST TO PRESELECT 1
Served individually to each guest

Mini Tiramisu
Mini Cheesecake

Mini Gigi's Butter Cake
Vera's Lemon Cookies



*Above prices do not include taxes or event fee. The 20% event fee is an administrative fee retained entirely by Maggiano's for the setup and administration expenses related to hosting your Function. The event fee is not a tip and is not distributed to servers, bartenders or other service employees working your Function. The employees working your Function are non-tipped employees, and are compensated at a higher hourly wage. Tipping is not required and is at your discretion.

GLD 10.23



RESTAURANT LOCATIONS

ARIZONA

SCOTTSDALE
16405 N. Scottsdale Rd.
Scottsdale, AZ 85254
480.333.4100

CALIFORNIA

SAN JOSE
3055 Olin Ave., Suite 1000
San Jose, CA 95128
408.423.8973

SOUTH COAST PLAZA
3333 Bristol St.
Costa Mesa, CA 92626
714.546.9550

WOODLAND HILLS
6100 Topanga Canyon Blvd.
Woodland Hills, CA 91367
818.887.3777

COLORADO

DENVER PAVILIONS
500 16th St.
Denver, CO 80202
303.260.7707

DENVER SOUTH
7401 South Clinton St.
Englewood, CO 80112
303.858.1405

FLORIDA

BOCA RATON
21090 St. Andrews Blvd.
Boca Raton, FL 33433
561.361.8244

JACKSONVILLE
10367 Midtown Pkwy.
St. Johns Town Center
Jacksonville, FL 32246
904.380.4360

POINTE ORLANDO
9101 International Dr.
Building #5, Suite 2400
Orlando, FL 32819
407.241.8650

TAMPA
203 Westshore Plaza
Tampa, FL 33609
813.288.9000

GEORGIA

BUCKHEAD
3368 Peachtree Road NE
Atlanta, GA 30326
404.816.9650

CUMBERLAND
1601 Cumberland Mall SE, Ste. 200
Atlanta, GA 30339
770.799.1580

PERIMETER
4400 Ashford Dunwoody Rd. # 3035
Dunwoody, GA 30346
770.804.3313

ILLINOIS

GRAND
516 N Clark St.
Chicago, IL 60654
312.644.7700

NAPERVILLE
1847 Freedom Drive
Naperville, IL 60563
630.536.2270

OAK BROOK
240 Oakbrook Ctr.
Oak Brook, IL 60523
630.368.0300

OLD ORCHARD
4999 Old Orchard Shopping Ctr.
Space #A28
Skokie, IL 60077
847.933.9555

SCHAUMBURG
1901 E. Woodfield Rd.
Schaumburg, IL 60173
847.240.5600

VERNON HILLS
307 Hawthorn Center
Vernon Hills, IL 60061
847.918.0380

INDIANA

INDIANAPOLIS
3550 East 86th Street
Indianapolis, IN 46240
317.814.0700

KANSAS

KANSAS CITY
7026 West 135th Street
Overland Park, KS 66223
913.897.8298

MARYLAND

ANNAPOLIS
Westfield Annapolis
2100 Annapolis Mall, Suite 1200
Annapolis, MD 21401
410.266.3584

COLUMBIA*
10300 Little Patuxent Pkwy., #3160
Columbia, MD 21044
410.730.3706

MASSACHUSETTS

BOSTON
4 Columbus Avenue
Boston, MA 02116
617.542.3456

MICHIGAN

TROY
2089 W. Big Beaver Rd.
Troy, MI 48084
248.205.1060

MISSOURI

ST. LOUIS
#2 The Boulevard Saint Louis
Richmond Heights, MO 63117
314.824.2402

NEVADA

LAS VEGAS
Fashion Show Mall
3200 Las Vegas Blvd., South #2144
Las Vegas, NV 89109
702.732.2550

SUMMERLIN
10940 Rosemary Park Dr.
Las Vegas, NV 89135
702.254.6025

NEW JERSEY

BRIDGEWATER
600 Commons Way, Bldg. E
Bridgewater, NJ 08807
908.547.6045

CHERRY HILL
2000 Route 38, Suite 1180
Cherry Hill, NJ 08002
856.792.4470

HACKENSACK
70 Riverside Square
Hackensack, NJ 07601
201.221.2030

NEW YORK

ROOSEVELT FIELD
600 Garden City Plaza
Garden City, NY 11530
516.877.9640

NORTH CAROLINA

CHARLOTTE
4400 Sharon Rd.
Charlotte, NC 28211
704.919.2300

DURHAM
8030 Renaissance Parkway
Suite 890
Durham, NC 27713
919.572.0070

OHIO

CINCINNATI
7875 Montgomery Road
Cincinnati, OH 45236
513.794.0670

PENNSYLVANIA

12TH & FILBERT
1201 Filbert St.
Philadelphia, PA 19107
215.567.2020

KING OF PRUSSIA
205 Mall Boulevard
King of Prussia, PA 19406
610.992.3333

TENNESSEE

NASHVILLE
3106 West End Avenue
Nashville, TN 37203
615.514.0270

TEXAS

AT THE DOMAIN
10910 Domain Drive
Suite 100
Austin, TX 78758
512.501.7870

HOUSTON
2019 Post Oak Boulevard
Houston, TX 77056
713.961.2700

NORTHPARK
205 NorthPark Center
Dallas, TX 75225
214.360.0707

SAN ANTONIO
17603 IH 10W
San Antonio, TX 78257
210.451.6000

WILLOW BEND
6001 West Park Boulevard
Plano, TX 75093
972.781.0776

BAYBROOK*
700 Baybrook Mall Drive – G120
Friendswood, TX 77546
281.282.9729

MEMORIAL
602 Memorial City Mall
Houston, TX 77024
713.461.0692

VIRGINIA

RICHMOND
11800 West Broad Ste. 2204
Richmond, VA 23233
804.253.0900

SPRINGFIELD
6500 Springfield Mall, Suite 6805
Springfield, VA 22150
703.923.9309

TYSONS CORNER
2001 International Drive
McLean, VA 22102
703.356.9000

WASHINGTON, D.C.

CHEVY CHASE
5333 Wisconsin Ave. NW
Washington, DC 20015
202.966.5500

WISCONSIN

MILWAUKEE
2500 N. Mayfair Road
Wauwatosa, WI 53226
414.978.1000