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
• 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
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.
We're glad to be together again, but from a safe distance.

PRECAUTIONS WE'RE TAKING

Enhanced Cleaning
Using disinfectant shown to be effective against COVID-19

Rigorous Handwashing
Every 30 minutes and when preparing, serving and packaging food

Face Masks at All Times
Covering both nose and mouth

Social Distancing
Proactively limiting seating based on local mandates

Disposable Menus
Reducing touchpoints with single use menus

Monitoring Teammates
Ensuring they are healthy and safe to work

PLEASE DO NOT ENTER IF:

You're Showing Symptoms
of COVID-19 or have a fever

OR

You've Tested Positive
for COVID-19 and have not self-quarantined for 14 days
PLATED MEAL OPTIONS
PLATED LUNCH

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

SILVER

SALAD

HOST TO PRESELECT 1
Served individually to each guest

Caesar
Italian Tossed
Maggiano’s

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 Marinara

DESSERT

Served individually to each guest
Vera’s Lemon Cookies

GOLD

STARTER

Served individually to each guest

Classic Tomato Bruschetta

SALAD

HOST TO PRESELECT 1
Served individually to each guest

Chopped Caesar Italian Tossed Maggiano’s

ENTRÉE

HOST TO PRESELECT 2 ENTRÉES FOR GUESTS TO SELECT

CHICKEN
Chicken Piccata, Spinach, Spaghetti Aglio Olio
Chicken Parmesan, Spaghetti Marinara
Chicken Marsala, Spaghetti Aglio Olio
Grilled Chicken, Tomato Basil with Crispy Vesuvio Potatoes

SEAFOOD
Shrimp Fra Diavolo
Parmesan-Crusted Tilapia, 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
Baked Ziti with Sausage

DESSERT

HOST TO PRESELECT 1
Served individually to each guest

Mini Tiramisu
Mini Gigi’s Butter Cake

Mini Cheesecake
Vera’s Lemon Cookies

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**SIGNATURE PLATED DINNER**

*Served with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Iced Tea, and assorted Sodas.*

**HOST TO PRESELECT MENU FROM EACH COURSE**

---

**STARTER**

*Served individually to each guest*

**HOST TO PRESELECT 1**

- Classic Tomato Bruschetta
- Crispy Zucchini Fritté
- Crab Cakes +$6 per person
- Calamari Fritté

---

**SALAD**

**HOST TO PRESELECT 1**

- Chopped
- Caesar
- Italian Tossed
- Maggiano’s

---

**ENTRÉE**

**HOST TO PRESELECT 3 ENTRÉE CHOICES FOR GUESTS TO SELECT FROM AT THE EVENT**

**CHICKEN**

- Chicken Piccata, Spinach, Spaghetti Aglio Olio
- Chicken Parmesan, Spaghetti Marinara
- Chicken Marsala, Spaghetti Aglio Olio
- Chicken Florentine, Crispy Vesuvio Potatoes

**SEAFOOD**

- Salmon Lemon & Herb, Broccoli, Crispy Vesuvio Potatoes
- Linguine & Clams, White Garlic Herb Sauce
- Shrimp Fra Diavolo
- Parmesan-Crusted Tilapia, Broccoli, Crispy Vesuvio Potatoes
- Tilapia Lemon & Herb, Broccoli, Crispy Vesuvio Potatoes

**CLASSIC PASTAS**

- Spaghetti, Marinara, Mini Meatball
- Mom’s Meat Lasagna, Marinara
- Fettuccine Alfredo, add Chicken +$3.50 per person

**BAKED & SPECIALTY PASTAS**

- Four-Cheese Ravioli, Pesto Alfredo Sauce
- Mushroom Ravioli al Forno
- Rigatoni “D”, Chicken, Mushrooms, Marsala Cream Sauce
- Baked Ziti with Sausage

**STEAK**

- Beef Medallions, Broccoli, Crispy Vesuvio Potatoes +$10 per person
- Veal Parmesan, Spaghetti Marinara

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**DESSERT**

*Served individually to each guest*

- Mini Cheesecake
- Vera’s Lemon Cookies
- Chocolate Truffles

---

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STEAKHOUSE MENU

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 bread crumbs

CALAMARI FRITTÉ
Crispy calamari served with our signature marinara sauce

BRUSCHETTA
Seasoned bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, roasted garlic & balsamic glaze

SALAD COURSE

Individually plated, served with warm ciabatta rolls

CAESAR SALAD
Romaine lettuce, oven-roasted croutons, grated parmesan cheese tossed in Caesar dressing

ENTRÉE CHOICE

Choice of entrée served individually to each guest

FILET MIGNON **
Served with tableside red wine demi glaze

MOM’S LASAGNA
Crumbled Meatballs & Sausage, Ricotta, Marinara Sauce

ATLANTIC SALMON
Grilled Atlantic salmon served with tableside lemon butter sauce

CHICKEN FRANCESE
Parmesan-crusted chicken scallopine served with tableside lemon butter sauce

EGGPLANT PARMESAN $
Provolone, Tomato Ragù with spaghetti aglio olio

ACCOMPANIMENTS

For the table

TRUFFLE MAC & CHEESE $

GARLIC MASHED POTATOES $

ROASTED GARLIC BROCCOLI $

DESSERTS

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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$ Vegetarian

GEN 4.21
# STEAKHOUSE MENU

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

*Items subject to availability.*

<table>
<thead>
<tr>
<th>STARTER</th>
<th>SALAD COURSE</th>
<th>ENTRÉE CHOICE</th>
<th>ACCOMPANIMENTS</th>
<th>DESSERTS</th>
</tr>
</thead>
</table>
| **FILET MIGNON**  
Served with tableside red wine demi glaze | **CAESAR SALAD**  
Romaine lettuce, oven-roasted croutons, grated parmesan cheese tossed in Caesar dressing | **MOM’S LASAGNA**  
Crumbled Meatballs & Sausage, Ricotta, Marinara Sauce  
**ATLANTIC SALMON**  
Grilled Atlantic salmon served with tableside lemon butter sauce  
**BONE-IN RIBEYE**  
Served with tableside red wine demi glaze | **STUFFED MUSHROOMS**  
Mushroom caps filled with aglio spinach, Italian cheeses and seasoned panko bread crumbs  
**CALAMARI FRITTÉ**  
Crispy calamari served with our signature marinara sauce  
**BRUSCHETTA**  
Seasoned bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, roasted garlic & balsamic glaze | **NEW YORK STYLE CHEESECAKE**  
Topped with fresh berries and whipped cream  
**VERA’S LEMON COOKIES**  
For the table  
**TRUFFLE MAC & CHEESE**  
**GARLIC MASHED POTATOES**  
**ROASTED GARLIC BROCCOLI** |

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

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GEN 4.21
FAMILY STYLE OPTIONS
BREAKFAST & BRUNCH

MAGGIANO’S FAMILY STYLE BREAKFAST

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

- Assorted Muffins & Pastries
- Seasonal Fresh Fruit
- Fran’s Potatoes with Roasted Peppers & Onions
- 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. Brunch additions must be ordered with Maggiano’s Family Style Breakfast.

- Fruit & Yogurt Parfait† +$4
- Smoked Salmon Platter +$100 per platter (serves 25)

OMELET STATION

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
- Broccoli
- Roasted Peppers
- Diced Tomatoes
- Roasted Mushrooms
- Fresh Spinach
- Italian Cheese Blend
- Crab Meat +$3
- Smoked Bacon
- Lobster +$3

PASTA STATION

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
- Sun-Dried Tomatoes
- Roasted Peppers
- Roasted Mushrooms
- Fresh Basil
- Asparagus
- Broccoli
- Fresh Spinach
- Italian Cheese Blend
- Pesto†
- Crab Meat +$3
- Smoked Italian Sausage
- Lobster +$3

GARNISH

- Sun-Dried Tomatoes
- Roasted Peppers
- Roasted Mushrooms
- Fresh Spinach
- Italian Cheese Blend
- Pesto†
- Crab Meat +$3
- Smoked Bacon
- Lobster +$3

MAGGIANO’S PLATED BREAKFAST

$19.95 PER PERSON† | HOST TO PRESELECT MENU FOR GUESTS

Served with freshly brewed regular and decaffeinated Coffee, Orange Juice and Seasonal Fresh Fruit. Served individually plated.

CHOOSE ONE ITEM

- Croissant
- Poppy Seed Muffin
- Blueberry Muffin

CHOOSE ONE ITEM Served with Smoked Bacon

- Crème Brûlée French Toast†
- Italian Sausage Frittata with Fran’s Potatoes
- Vegetable Frittata with Fran’s Potatoes
- Scrambled Eggs with Fran’s Potatoes

†Dish contains nuts.

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Tipping is not required and is at your discretion.
ALL-DAY MEETING

CONTINENTAL BREAKFAST
- Assortment of Muffins & Pastries
- Sliced Fresh Seasonal Fruit
- Assorted Fruit Juices
- Coffee, Regular & Decaffeinated 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 TWO
- Caesar
- Maggiano’s
- Chopped
- Italian Tossed

PASTAS | CHOOSE TWO
- Spaghetti with Marinara Sauce
- Spaghetti, Meatball or Sausage
- Fettuccine Alfredo
- Four-Cheese Ravioli, Pesto Alfredo Sauce
- Mushroom Ravioli al Forno
- Chicken & Spinach Manicotti
- Mom’s Meat Lasagna, Marinara
- Baked Ziti & Sausage
- Shrimp Fra Diavolo +$2
- Linguine & Clams, White or Red Sauce +$2
- Rigatoni Arrabbiata with Chicken
- Rigatoni “D”, Chicken, Mushrooms, Marsala
- Gnocchi with Tomato Vodka Cream Sauce

DESSERTS | CHOOSE TWO
- Chocolate Truffles
- Vera’s Lemon Cookies
- Apple Crostada
- New York Style Cheesecake
- Tiramisu
- Gigi’s Butter Cake
- Spumoni
- 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

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

Contact your local Banquet Sales Team for pricing and item availability.

FIRST COURSE: CHOOSE ANY COMBINATION OF THREE

STARTERS
Add one hour of passed hors d’oeuvres to any Family Style Lunch or Family Style Dinner package for $6 per person. Please ask for details.

- Mozzarella Marinara
- Stuffed Mushrooms
- Spinach & Artichoke al Forno
- Crispy Zucchini Fritté
- Calamari Fritté
- Classic Bruschetta
- Asiago-Crusted Shrimp +$4
- Shrimp Oreganata +$4
- Jumbo Lump Crab Cakes +$5

SALADS
- Chopped
- Italian Tossed
- Caesar
- Maggiano’s

SECOND COURSE: CHOOSE ANY COMBINATION OF THREE FROM PASTAS & ENTREES

PASTAS
Whole wheat and gluten-free penne pasta available for substitution

- Spaghetti with Marinara Sauce
- Spaghetti with Meatball
- Fettuccine Alfredo
- Four-Cheese Ravioli, Pesto Alfredo Sauce
- Mushroom Ravioli al Forno
- Chicken & Spinach Manicotti
- Mom’s Meat Lasagna, Marinara
- Baked Ziti & Sausage
- Shrimp Scampi +$2
- Shrimp Fra Diavolo +$2
- Linguine & Clams, White or Red Sauce +$2
- Rigatoni Arrabbiata with Chicken
- Rigatoni “D”, Chicken, Mushrooms, Marsala
- Gnocchi with Tomato Vodka Cream Sauce

ENTREES

- Grilled Chicken, Tomatoes & Basil
- Chicken Piccata
- Chicken Parmesan
- Chicken Marsala
- Chicken Florentine
- Eggplant Parmesan
- Oven-Roasted Pork Loin, Balsamic Cream Sauce
- Parmesan-Crusted Tilapia
- Tilapia, Lemon & Herb
- Salmon, Lemon & Herb +$2
- Veal Parmesan +$4
- 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
- Freshed Grilled Asparagus
- Garlic Spinach

THIRD COURSE – DESSERTS: CHOOSE TWO

or substitute the Maggiano’s Signature Dessert Sampler for $6 per person

- Gigi’s Butter Cake
- Spumoni
- Fresh Fruit Plate
- Chocolate Layered Cake
- Chocolate Truffles
- 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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GEN 4.21
FAMILY STYLE DINNER

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

Contact your local Banquet Sales Team for pricing and item availability.

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

STARTERS

Add one hour of passed hors d'oeuvres to any Family Style Lunch or Family Style Dinner package for $6 per person. Please ask for details.

Mozzarella Marinara
Stuffed Mushrooms
Spinach & Artichoke al Forno
Crispy Zucchini Fritté
Calamari Fritté
Classic Bruschetta
Asiago-Crusted Shrimp +$4
Shrimp Oreganata +$4
Jumbo Lump Crab Cakes +$5

SALADS

Chopped
Italian Tossed
Caesar
Maggiano's

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

Whole wheat and gluten-free penne pasta available for substitution

PASTAS

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

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

ENTRÉES

Grilled Chicken, Tomatoes & Basil
Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Florentine

Eggplant Parmesan
Oven-Roasted Pork Loin, Balsamic Cream Sauce
Parmesan-Crusted Tilapia
Tilapia, Lemon & Herb

ENRTEES

Salmon, Lemon & Herb
Veal Parmesan +$4
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
Garlic Spinach

THIRD COURSE – DESSERTS: CHOOSE TWO

or substitute the Maggiano’s Signature Dessert Sampler for $6 per person

Gigi’s Butter Cake
Spumoni
Fresh Fruit Plate
Chocolate Layered Cake
Chocolate Truffles
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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GEN 4.21
PREMIUM FAMILY STYLE DINNER

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

Contact your local Banquet Sales Team for pricing and item availability.

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

STARTERS
Add one hour of passed hors d’oeuvres to any Family Style Lunch or Family Style Dinner package for $6 per person. Please ask for details.

Mozzarella Marinara
Stuffed Mushrooms
Spinach & Artichoke al Forno
Crispy Zucchini Fritté
Calamari Fritté
Classic Bruschetta
Asiago-Crusted Shrimp
Shrimp Oreganata
Jumbo Lump Crab Cakes

SALADS
Chopped
Italian Tossed
Caesar
Maggiano’s

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

Includes 2 sides

PASTAS
Whole wheat and gluten-free penne pasta available for substitution

Spaghetti with Marinara Sauce
Spaghetti with Meatball
Fettuccine Alfredo
Four-Cheese Ravioli, Pesto Alfredo Sauce
Mushroom Ravioli al Forno
Chicken & Spinach Manicotti
Mom’s Meat Lasagna, Marinara
Baked Ziti & Sausage
Shrimp Scampi
Shrimp Fra Diavolo

ENTRÉES
Grilled Chicken, Tomatoes & Basil
Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Florentine
Eggplant Parmesan
Oven-Roasted Pork Loin, Balsamic Cream Sauce
Parmesan-Crusted Tilapia
Tilapia, Lemon & Herb

SIDES
Garlic Mashed Potatoes
Roasted Garlic Broccoli
Crispy Vesuvio Potatoes
Freshed Grilled Asparagus
Garlic Spinach

THIRD COURSE – DESSERTS: CHOOSE TWO

or substitute the Maggiano’s Signature Dessert Sampler for $6 per person

Gigi’s Butter Cake
Spumoni
Fresh Fruit Plate
Chocolate Layered Cake
Chocolate Truffles
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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GEN 4.21
## Tuscan

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 and champagne saber. Contact your local Banquet Sales Team for pricing and item availability.

### 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
  - $6

### First Course: Choose 2 Appetizers & 2 Salads

**Starters**
- Mozzarella Marinara
- Stuffed Mushrooms
- Spinach & Artichoke al Forno
- Crispy Zucchini Fritté
- Calamari Fritté
- Classic Bruschetta
- Asiago-Crusted Shrimp
- Shrimp Oreganata
- Jumbo Lump Crab Cakes

**Salads**
- Chopped
- Italian Tossed
- Caesar
- Maggiano’s

### Second Course: Choose 2 Pastas & 2 Entrées

**PASTAS**
- Whole wheat and gluten-free penne pasta available for substitution

- Spaghetti with Marinara Sauce
- Spaghetti with Meatball
- Fettuccine Alfredo
- Four-Cheese Ravioli, Pesto Alfredo Sauce
- Mushroom Ravioli al Forno
- Chicken & Spinach Manicotti
- Mom’s Meat Lasagna, Marinara
- Baked Ziti & Sausage
- Shrimp Scampi
- Shrimp Fra Diavolo

**Entrées**
- Grilled Chicken, Tomatoes & Basil
- Chicken Piccata
- Chicken Parmesan
- Chicken Marsala
- Chicken Florentine
- Eggplant Parmesan
- Oven-Roasted Pork Loin, Balsamic Cream Sauce
- Parmesan-Crusted Tilapia
- Tilapia, Lemon & Herb
- Salmon, Lemon & Herb
- Veal Parmesan
- Beef Medallions, Balsamic Cream Sauce

Choose any side for an additional $2 per person

- Garlic Mashed Potatoes
- Roasted Garlic Broccoli
- Crispy Vesuvio Potatoes
- Freshed Grilled Asparagus
- Garlic Spinach

**Maggiano’s Signature Dessert Sampler**

- Assorted Cookies†
- Apple Crostada
- New York Style Cheesecake
- Chocolate Truffles
- Tiramisu
- Gigi’s Butter Cake

*†Dish contains nuts.

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

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**APPETIZERS**

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<tbody>
<tr>
<td><strong>ASIAGO-CRUSTED SHRIMP</strong></td>
<td>Shrimp fried golden brown and served with a zesty lemon aioli.</td>
</tr>
<tr>
<td><strong>CALAMARI FRITTÉ</strong></td>
<td>Crispy calamari served with our marinara sauce.</td>
</tr>
<tr>
<td><strong>CLASSIC BRUSCHETTA</strong></td>
<td>Crispy bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, balsamic glaze and roasted garlic.</td>
</tr>
<tr>
<td><strong>CRISPY ZUCCHINI FRITTÉ</strong></td>
<td>Strips of zucchini hand-battered in Japanese breadcrumbs and fried to a golden brown; served with a zesty lemon aioli.</td>
</tr>
<tr>
<td><strong>JUMBO LUMP CRAB CAKES</strong></td>
<td>Lump crab meat coated in Japanese breadcrumbs and sautéed; served with a lemon aioli.</td>
</tr>
<tr>
<td><strong>MOZZARELLA MARINARA</strong></td>
<td>Breaded mozzarella fried and served with our marinara sauce.</td>
</tr>
<tr>
<td><strong>SHRIMP OREGANATA</strong></td>
<td>Marinated shrimp baked with seasoned breadcrumbs and served with tomatoes, basil and white wine sauce.</td>
</tr>
<tr>
<td><strong>SPINACH &amp; ARTICHOKE AL FORNO</strong></td>
<td>Diced artichoke hearts, spinach, tomatoes and asiago sauce baked with alfredo sauce; served with garlic crostini.</td>
</tr>
<tr>
<td><strong>STUFFED MUSHROOMS</strong></td>
<td>Mushroom caps stuffed with aglio spinach, Italian cheeses and seasoned breadcrumbs.</td>
</tr>
</tbody>
</table>

**SALADS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CAESAR</strong></td>
<td>A traditional Caesar salad of romaine lettuce, croutons and grated parmesan tossed in Caesar dressing.</td>
</tr>
<tr>
<td><strong>CHOPPED</strong></td>
<td>Chopped iceberg lettuce, diced tomatoes, crumbled blue cheese, avocado and smoked bacon; served with our signature house dressing.</td>
</tr>
<tr>
<td><strong>ITALIAN TOSSED</strong></td>
<td>Iceberg lettuce, arugula, Kalamata olives, red onions, pepperoncini and garlic croutons; served with Italian vinaigrette.</td>
</tr>
<tr>
<td><strong>MAGGIANO’S</strong></td>
<td>Iceberg and romaine lettuce, crumbled blue cheese, smoked bacon and red onions; served with our signature house dressing.</td>
</tr>
<tr>
<td><strong>SIGNATURE HOUSE DRESSING</strong></td>
<td>Mix of extra virgin olive oil, red wine vinegar and Italian spices.</td>
</tr>
</tbody>
</table>

**PASTAS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BAKED ZITI &amp; SAUSAGE</strong></td>
<td>Italian sausage, pomodoro sauce and ziti topped with a layer of melted provolone and parmesan.</td>
</tr>
<tr>
<td><strong>CHICKEN &amp; SPINACH MANICOTTI</strong></td>
<td>Manicotti filled with spinach, chicken and ricotta cheese baked with alfredo sauce.</td>
</tr>
<tr>
<td><strong>FETTUCCINE ALFREDO</strong></td>
<td>Fettuccine tossed with an asiago garlic cream sauce.</td>
</tr>
<tr>
<td><strong>FOUR-CHEESE RAVIOLI, PESTO ALFREDO SAUCE</strong></td>
<td>Ravioli stuffed with ricotta, cream cheese, mozzarella and provolone; served in a pesto alfredo sauce with a touch of marinara.</td>
</tr>
<tr>
<td><strong>GNOCCHI &amp; TOMATO VODKA CREAM SAUCE</strong></td>
<td>Ricotta pasta simmered in a tomato cream sauce, finished with vodka, roasted garlic and Italian sausage.</td>
</tr>
<tr>
<td><strong>LINGUINE &amp; CLAMS, WHITE OR RED SAUCE</strong></td>
<td>Linguine tossed with fresh clams, basil and tomatoes; served in your choice of a red or white clam sauce.</td>
</tr>
<tr>
<td><strong>MOM’S LASAGNA</strong></td>
<td>Pasta sheets layered with ricotta cheese, crumbled meatballs, Italian sausage and marinara sauce topped with provolone cheese.</td>
</tr>
<tr>
<td><strong>MUSHROOM RAVIOLI AL FORNO</strong></td>
<td>Mushroom-stuffed ravioli baked in an asiago garlic cream sauce.</td>
</tr>
<tr>
<td><strong>RIGATONI ARRABBBIATA</strong></td>
<td>Grilled chicken with rigatoni and spinach sautéed in a spicy tomato cream sauce.</td>
</tr>
<tr>
<td><strong>RIGATONI “D””, CHICKEN, MUSHROOMS, MARSALA</strong></td>
<td>Rigatoni pasta, herb-roasted chicken, mushrooms and caramelized onions tossed in a marsala cream sauce.</td>
</tr>
<tr>
<td><strong>SHRIMP FRA DIAVOLO</strong></td>
<td>A blend of tangy Diavolo sauce, sautéed shrimp, roasted garlic and crushed red pepper; served with orzo.</td>
</tr>
<tr>
<td><strong>SHRIMP SCAMPI</strong></td>
<td>Garlic, Lemon Butter with Spaghetti.</td>
</tr>
<tr>
<td><strong>SPAGHETTI WITH MARINARA SAUCE, MEATBALL OR SAUSAGE</strong></td>
<td>Spaghetti served with our classic blend of tomatoes, basil, oregano and olive oil. May also be served with meatballs or Italian sausage.</td>
</tr>
</tbody>
</table>


**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 MARSEAL**
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 with spaghetti aglio olio.

**GRILLED CHICKEN, TOMATOES & BASIL**
Grilled chicken breasts served over a bed of orzo pasta topped with a tomato relish and chopped Kalamata olives.

**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 TILAPIA**
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.

**TILAPIA, LEMON & HERB**
Tilapia with garlic and a white wine sauce served on a bed of spinach.

**VEAL PARMESAN**
Breaded veal cutlets baked with provolone cheese and topped with marinara sauce.

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**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 LAYRED CAKE**
Layered with chocolate mousse.

**CHOCOLATE TRUFFLES**
Maggiano’s version of a Cake Ball.

**FRESH FRUIT PLATE**
Fresh, seasonal variety of fruit.

**GIJL’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.

**SPUMONI**
A blend of pistachio, chocolate and cherry ice 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.

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**NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**
MEET NOW, EAT LATER
MENU OPTIONS
Ciabatta Rolls

**CHOOSE A SALAD**

- Italian Tossed $  
- Maggiano’s  
- Caesar

**CHOOSE A PASTA**

- Spaghetti, Marinara Sauce $  
- Spaghetti & Meatball  
- Fettuccine Alfredo $  
- Mom’s Meat Lasagna

- Four-Cheese Ravioli, $  
- Pesto Alfredo Sauce  
- Mushroom Ravioli al Forno, Alfredo Sauce $

**CHOOSE AN ENTRÉE**

- Additional $10 per person

- Chicken Parmesan  
- Chicken Piccata  
- Chicken Marsala  
- Eggplant Parmesan $

**DESSERT**

- A dozen Vera’s Lemon Cookies

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**PRANZO LUNCH**

**SIDES**

- Caesar Salad  
- Italian Tossed Salad  
- Maggiano’s Salad  
- Soup of the Day

**SANDWICHES**

- Host to preselect 2 for guests to choose 1

- Tomato Mozzarella Caprese $  
- Italian Mediterranean Chicken Salad  
- Chicken Arugula Pesto

- Ham & Provolone  
- Turkey BLT  
- Roasted Beef, Horseradish Cream

**DESSERT**

- Host to preselect 1

- Mini Cheesecake  
- Chocolate Chip Cookie  
- Chocolate Truffles

**DRINK**

- Bottled Water

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**Vegetarian**

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

Available for Banquets only. Prices subject to change. *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.*

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**GEN 4.21**
RESTAURANT LOCATION LIST

ARIZONA

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

CALIFORNIA

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189 The Grove Dr. Suite 280
Los Angeles, CA 90056
323.965.9665

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

OAKLAND
8051 Tropicana Canyon Blvd.
Woodland Hills, CA 91367
818.887.3777

COLORADO

DENVER PAVILIONS
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Denver, CO 80202
303.260.7707

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

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St. Johns Town Center
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Tampa, FL 33609
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630.536.2270

OAK BROOK
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Oak Brook, IL 60523
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OLD ORCHARD
4999 Old Orchard Shopping Ctr.
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847.933.9555

SCHAUMBURG
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Schaumburg, IL 60173
847.240.5600

VERNON HILLS
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Vernon Hills, IL 60061
847.918.0380

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Indianapolis, IN 46240
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2000 Annapolis Mall, Suite 1200
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Las Vegas, NV 89109
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SUMMERLIN
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SAN ANTONIO
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San Antonio, TX 78257
210.451.6000

WILLOW BEND
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Plano, TX 75093
972.781.0776

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

MEMORIAL
602 Memorial City Mall
Houston, TX 77024
713.461.0692

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11800 West Broad St. 2204
Richmond, VA 23225
804.253.0900

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

TYSORS CORNER
2001 International Drive
McLean, VA 22102
703.356.9000

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Bellevue, WA 98004
425.519.6476

WASHINGTON, D.C.

CHEVY CHASE
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Washington, DC 20005
202.966.5500

WISCONSIN

MILWAUKEE
2500 N. Mayfair Road
Wauwatosa, WI 53226
414.978.1000

*No private dining space available