



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 of 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



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.



Staying healthy and safe together

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

..... PRECAUTIONS WE'RE MAKING



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



BREAKFAST

MAGGIANO'S PLATED BREAKFAST

\$19.95 PER PERSON* | HOST TO PRESELECT MENU FOR GUESTS

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

Choose One:

Croissant, Blueberry or
Poppyseed Muffin

CHOOSE ONE ITEM FROM EACH OF THE FOLLOWING CATEGORIES

Choose One:

Crème Brûlée French Toast[†]
Italian Sausage Frittata with Fran's Potatoes
Vegetable Frittata with Fran's Potatoes
Scrambled Eggs with Fran's Potatoes

Choose One:

Italian Sausage
Smoked Bacon

MAGGIANO'S FAMILY STYLE BREAKFAST

\$19.95 PER PERSON*

Served with freshly brewed regular and decaffeinated Coffee and Orange Juice.

Assorted Muffins & Croissants
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

Italian Sausage
Smoked Bacon

[†] Dish contains nuts.

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

Available for Banquets only. Prices are subject to change. *Above prices do not include tax or 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.

GD 0220 | 025-154002





PLATED LUNCH

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

SILVER

\$21.95 PER PERSON*

SALAD

HOST TO PRESELECT 1

salad to be served individually to each guest

- Caesar
- Italian
- Maggiano's

ENTRÉE

HOST TO PRESELECT 2 ENTRÉES FOR GUESTS TO SELECT 1

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

DESSERT

- Vera's Lemon Cookies

GOLD

\$27.95 PER PERSON*

STARTER

- Classic Tomato Bruschetta

SALAD

HOST TO PRESELECT 1

salad to be served individually to each guest

- Chopped Italian
- Caesar Maggiano's

ENTRÉE

HOST TO PRESELECT 2 ENTRÉES FOR GUESTS TO SELECT 1

- | CHICKEN | PASTAS |
|---|--|
| Chicken Piccata, Spinach, Spaghetti Aglio Olio | Spaghetti, Marinara, Mini Meatballs Fettuccine Alfredo |
| Chicken Parmesan, Spaghetti Marinara | Rigatoni & Vegetables, Tomato Pesto Broth† |
| Chicken Marsala, Spaghetti Aglio Olio | Four-Cheese Ravioli Pesto Alfredo Sauce† |
| Grilled Chicken, Tomato, Basil with Crispy Vesuvio Potatoes | Mom's Meat Lasagna, Marinara Sauce |
| | Eggplant Parmesan, Spaghetti Marinara |
| | Rigatoni Arrabbiata with Chicken |
| | Baked Ziti with Sausage |
| SEAFOOD | |
| Shrimp Fra Diavolo | |
| Parmesan-Crusted Tilapia, Broccoli with Crispy Vesuvio Potatoes | |
| Salmon, Lemon & Herb Broccoli with Crispy Vesuvio Potatoes | |

DESSERT

HOST TO PRESELECT 1

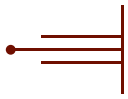
- Mini Tiramisu
- Mini Gigi's Butter Cake
- Mini Cheesecake
- Vera's Lemon Cookies

* Dish contains nuts ▼ Vegan

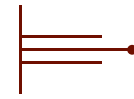
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GD 1018 | 025-257002





SIGNATURE PLATED DINNER



\$42.95 PER PERSON*

Served with Ciabatta Rolls, Regular & Decaf Coffee, Iced Tea, Assorted Sodas

HOST TO PRESELECT MENU FROM EACH COURSE

..... STARTER

HOST TO PRESELECT 1

Classic Tomato Bruschetta Tomato Caprese
Crispy Zucchini Fritte Crab Cakes +\$5 per person
Calamari Fritte

..... SALAD

HOST TO PRESELECT 1

Chopped Italian
Caesar Maggiano's

..... ENTRÉE

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

CHICKEN

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

CLASSIC PASTAS

Spaghetti, Marinara, Mini Meatball
Mom's Meat Lasagna, Marinara
V Mediterranean Ziti
Fettuccine Alfredo, add Chicken +\$3.5 per person
Rigatoni & Vegetables, Tomato Pesto Broth[†]

SEAFOOD

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

BAKED & SPECIALTY PASTAS

Four-Cheese Ravioli Pesto Alfredo Sauce[†]
Mushroom Ravioli al Forno
Rigatoni Arrabbiata with Chicken
Rigatoni "D", Chicken, Mushrooms, Marsala Cream Sauce
Baked Ziti with Sausage

STEAK

Beef Medallions, Broccoli with Crispy Vesuvio Potatoes +\$10 per person
Veal Parmesan, Spaghetti Marinara
NY Strip Steak, Broccoli with Crispy Vesuvio Potatoes +\$10 per person

.... DESSERT

DESSERT TRIO FOR EACH GUEST

Mini Cheesecake Vera's Lemon Cookies Zuccotto Bite

[†] Dish contains nuts V Vegan

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GD 1018 | 025-257002





STEAKHOUSE MENU

PRICE: \$59.95 PER PERSON*

Items subject to availability.

SERVED WITH REGULAR & DECAFFEINATED COFFEE, HOT TEA, ICED TEA & AN ASSORTMENT OF SODAS

APPETIZERS

For the table

STUFFED MUSHROOMS

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

CALAMARI FRITTE

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 and 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 for each guest

FILET MIGNON**

Served with tableside red wine demi glaze

ATLANTIC SALMON

Grilled Atlantic salmon served with tableside lemon butter sauce

CHICKEN FRANCESE

Parmesan-crusted chicken scallopine served with tableside lemon butter sauce

BAKED EGGPLANT PARMESAN §

Sliced eggplant breaded, baked & layered with provolone cheese and marinara sauce

ACCOMPANIMENTS

For the table

TRUFFLE MAC & CHEESE §

GARLIC MASHED POTATOES §

SAUTÉED SEASONAL VEGETABLES §

DESSERTS

NEW YORK STYLE CHEESECAKE

Topped with fresh berries and whipped cream

VERA'S LEMON COOKIES

For the table

§ Vegetarian

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

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STEAKHOUSE MENU

PRICE: \$69.95 PER PERSON*

Items subject to availability.

SERVED WITH REGULAR & DECAFFEINATED COFFEE, HOT TEA, ICED TEA & AN ASSORTMENT OF SODAS

APPETIZERS

For the table

STUFFED MUSHROOMS

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

CALAMARI FRITTE

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 and 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 for each guest

FILET MIGNON**

Served with tableside red wine demi glaze

BONE-IN RIBEYE**

Served with tableside red wine demi glaze

CHICKEN FRANCESE

Parmesan-crust chicken scallopine served with tableside lemon butter sauce

ATLANTIC SALMON

Grilled Atlantic salmon served with tableside lemon butter sauce

BAKED EGGPLANT PARMESAN §

Sliced eggplant breaded, baked & layered with provolone cheese and marinara sauce

ACCOMPANIMENTS

For the table

TRUFFLE MAC & CHEESE §

GARLIC MASHED POTATOES §

SAUTÉED SEASONAL VEGETABLES §

DESSERTS

NEW YORK STYLE CHEESECAKE

Topped with fresh berries and whipped cream

VERA'S LEMON COOKIES

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..... FAMILY STYLE OPTIONS



BREAKFAST

MAGGIANO'S FAMILY STYLE BREAKFAST

\$19.95 PER PERSON*

Served with freshly brewed regular and decaffeinated Coffee and Orange Juice.

Assorted Muffins & Croissants
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

Italian Sausage
Smoked Bacon

MAGGIANO'S PLATED BREAKFAST

\$19.95 PER PERSON* | HOST TO PRESELECT MENU FOR GUESTS

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

Choose One:

Croissant, Blueberry or
Poppyseed Muffin

CHOOSE ONE ITEM FROM EACH OF THE FOLLOWING CATEGORIES

Choose One:

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

Choose One:

Italian Sausage
Smoked Bacon

† Dish contains nuts.

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GD 0220 | 025-154002





FAMILY STYLE LUNCH

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

Available until 2:00 p. m. daily.

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

FIRST COURSE: CHOOSE ANY COMBINATION OF THREE

APPETIZERS

Mozzarella Marinara
 Stuffed Mushrooms
 Four-Cheese Ravioli Fritté
 Spinach & Artichoke al Forno
 Crispy Pepperoni Risotto Bites

Crispy Zucchini Fritté
 Calamari Fritté
 Sausage & Peppers
 Tomato Caprese
 Classic Bruschetta



SALADS

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

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

PASTAS

Whole Wheat Penne Pasta Available for Substitution

Spaghetti with Marinara Sauce	Rigatoni Arrabbiata	Chicken & Spinach Manicotti
Spaghetti, Meatball or Sausage	Rigatoni "D" [™] , Chicken, Mushrooms, Marsala	Mom's Meat Lasagna, Marinara
▼ Mediterranean Ziti	Orecchiette Chicken Pesto [†]	Linguine & Clams, White or Red Sauce, + \$2
Fettuccine Alfredo	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Shrimp Fra Diavolo, + \$2
Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	Baked Ziti & Sausage	
Mushroom Ravioli al Forno	Six-Cheese Cannelloni, Roasted Tomato Sauce	
Rigatoni & Vegetables with Tomato Pesto Broth [†]	Gnocchi & Italian Sausage	

ENTRÉES

Grilled Chicken, Tomatoes & Basil	Chicken Florentine	Beef Medallions, Balsamic Cream Sauce**, + \$10
Chicken Piccata LT Available	Eggplant Parmesan	Veal Piccata, + \$4 LT Available
Chicken Parmesan LT Available	Oven-Roasted Pork Loin, Balsamic Cream Sauce	Veal Parmesan, + \$4
Chicken Marsala LT Available	Parmesan-Crusted Tilapia	Veal Marsala, + \$4 LT Available
	Tilapia, Lemon & Herb	
	Salmon, Lemon & Herb, + \$2	

SIDES

Choose Any Side for an Additional \$2 Per Person

Garlic Mashed Potatoes	Roasted Garlic Broccoli	Fresh Grilled Asparagus
Sautéed Vegetables	Crispy Vesuvio Potatoes	Garlic Spinach

THIRD COURSE - DESSERTS: CHOOSE TWO

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

[†] Dish contains nuts. **LT** Lighter Take...A lighter preparation of our classic dish is available for this menu item. **▼** Vegan

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FAMILY STYLE DINNER



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

Items subject to availability.

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

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

APPETIZERS

Mozzarella Marinara	Crispy Zucchini Fritté	Asiago-Crusted Shrimp, +\$4
Stuffed Mushrooms	Calamari Fritté	Crab & Shrimp Fondue, +\$4
Classic Bruschetta	Sausage & Peppers	Shrimp Oreganata, +\$4
Spinach & Artichoke al Forno	Tomato Caprese	Jumbo Lump Crab Cakes, +\$5
Crispy Pepperoni Risotto Bites	Four-Cheese Ravioli Fritté	

SALADS

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

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

PASTAS

Whole Wheat Penne Pasta Available for Substitution

Spaghetti with Marinara Sauce	Rigatoni Arrabbiata	Chicken & Spinach Manicotti
Spaghetti, Meatball or Sausage	Rigatoni "D"®, Chicken, Mushrooms, Marsala	Mom's Lasagna
Mediterranean Ziti	Orecchiette Chicken Pesto†	Linguine & Clams, White or Red Sauce, + \$2
Fettuccine Alfredo	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Shrimp Fra Diavolo, + \$2
Four-Cheese Ravioli, Pesto Alfredo Sauce†	Baked Ziti & Sausage	Special Featured Pasta
Mushroom Ravioli al Forno	Six-Cheese Cannelloni, Roasted Tomato Sauce	
Rigatoni & Vegetables with Tomato Pesto Broth†	Gnocchi & Italian Sausage	

ENTRÉES

Grilled Chicken, Tomatoes & Basil	Chicken Florentine	Beef Medallions, Balsamic Cream Sauce**, + \$10
Chicken Piccata LT Available	Eggplant Parmesan	Veal Piccata, + \$4 LT Available
Chicken Parmesan LT Available	Oven-Roasted Pork Loin, Balsamic Cream Sauce	Veal Parmesan, + \$4
Chicken Marsala LT Available	Parmesan-Crusted Tilapia	Veal Marsala, + \$4 LT Available
	Tilapia, Lemon & Herb	
	Salmon, Lemon & Herb	

SIDES

Choose Any Side for an Additional \$2 Per Person

Garlic Mashed Potatoes	Roasted Garlic Broccoli	Fresh Grilled Asparagus
Sautéed Vegetables	Crispy Vesuvio Potatoes	Garlic Spinach

THIRD COURSE - DESSERTS: CHOOSE TWO

Gigi's Butter Cake	Chocolate Zuccotto Cake
Profiteroles, Vanilla Bean Ice Cream, Hot Fudge	Vera's Lemon Cookies
Double Chocolate Brownie	Apple Crostada
Spumoni†	New York Style Cheesecake
Fresh Fruit Plate	Tiramisu

† Dish contains nuts. **LT** Lighter Take...A lighter preparation of our classic dish is available for this menu item.

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PT 0220 | 025-257003





PREMIUM FAMILY STYLE DINNER

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

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

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

APPETIZERS

- | | | |
|--------------------------------|----------------------------|-----------------------|
| Mozzarella Marinara | Crispy Zucchini Fritté | Asiago-Crusted Shrimp |
| Stuffed Mushrooms | Calamari Fritté | Crab & Shrimp Fondue |
| Classic Bruschetta | Sausage & Peppers | Shrimp Oreganata |
| Spinach & Artichoke al Forno | Tomato Caprese | Jumbo Lump Crab Cakes |
| Crispy Pepperoni Risotto Bites | Four-Cheese Ravioli Fritté | |

SALADS

- | | |
|------------|-------------------------|
| Caesar | Chopped |
| Maggiano's | Chopped Apple & Walnut† |
| Spinach† | Italian Tossed |

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

Includes 2 sides

PASTAS

Whole Wheat Penne Pasta Available for Substitution

- | | | |
|--|---|--------------------------------------|
| Spaghetti with Marinara Sauce | Rigatoni Arrabbiata | Chicken & Spinach Manicotti |
| Spaghetti, Meatball or Sausage | Rigatoni "D"®, Chicken, Mushrooms, Marsala | Mom's Meat Lasagna, Marinara |
| ▼ Mediterranean Ziti | Orecchiette Chicken Pesto† | Linguine & Clams, White or Red Sauce |
| Fettuccine Alfredo | Baked Rigatoni & Meatballs with Smoked Italian Cheese | Shrimp Fra Diavolo |
| Four-Cheese Ravioli, Pesto Alfredo Sauce† | Baked Ziti & Sausage | |
| Mushroom Ravioli al Forno | Six-Cheese Cannelloni, Roasted Tomato Sauce | |
| Rigatoni & Vegetables with Tomato Pesto Broth† | Gnocchi & Italian Sausage | |

ENTRÉES

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

SIDES

- | | | |
|------------------------|-------------------------|-------------------------|
| Garlic Mashed Potatoes | Roasted Garlic Broccoli | Fresh Grilled Asparagus |
| Sautéed Vegetables | Crispy Vesuvio Potatoes | Garlic Spinach |

THIRD COURSE - DESSERTS: CHOOSE TWO

- | | |
|---|---------------------------|
| Gigi's Butter Cake | Chocolate Zuccotto Cake |
| Profiteroles, Vanilla Bean Ice Cream, Hot Fudge | Vera's Lemon Cookies |
| Double Chocolate Brownie | Apple Crostada |
| Spumoni† | New York Style Cheesecake |
| Fresh Fruit Plate | Tiramisu |

† Dish contains nuts. **LT** Lighter Take...A lighter preparation of our classic dish is available for this menu item. **▼** Vegan

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MILANO



Served family style with freshly baked Ciabatta Rolls, brewed 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.

BENEFITING **Make-A-Wish***

FOUR-HOUR BAR PACKAGE

Featuring Mon Frère California Chardonnay, Pinto Noir and Cabernet Sauvignon wines, a selection of liquors from our Premium Bar Package, Imported and Domestic beers, sodas and juices.

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

APPETIZERS

Mozzarella Marinara	Crispy Zucchini Fritté
Stuffed Mushrooms	Calamari Fritté
Classic Bruschetta	Sausage & Peppers
Spinach & Artichoke al Forno	Tomato Caprese
Four-Cheese Ravioli Fritté	Crispy Pepperoni Risotto Bites

Asiago-Crusted Shrimp, +\$4
Crab & Shrimp Fondue, +\$4
Shrimp Oreganata, +\$4
Jumbo Lump Crab Cakes, +\$5

SALADS

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

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

PASTAS

Whole Wheat Penne Pasta Available for Substitution

Spaghetti with Marinara Sauce	Rigatoni "D" [®] , Chicken, Mushrooms, Marsala	Chicken & Spinach Manicotti
Spaghetti, Meatball or Sausage	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Mom's Meat Lasagna, Marinara
▼ Mediterranean Ziti	Rigatoni Arrabbiata	Orecchiette Chicken Pesto [†]
Fettuccine Alfredo	Six-Cheese Cannelloni, Roasted Tomato Sauce	Shrimp Fra Diavolo, + \$2
Baked Ziti & Sausage	Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	
Gnocchi & Italian Sausage	Rigatoni & Vegetables with Tomato Pesto Broth [†]	
Mushroom Ravioli al Forno	Linguine & Clams, White or Red Sauce, + \$2	

ENTRÉES

Grilled Chicken, Tomatoes & Basil	Chicken Florentine	Tilapia, Lemon & Herb	Veal Piccata, + \$4 LT Available
Chicken Piccata LT Available	Eggplant Parmesan	Salmon, Lemon & Herb	Veal Parmesan, + \$4
Chicken Parmesan LT Available	Oven-Roasted Pork Loin, Balsamic Cream Sauce	Parmesan-Crusted Tilapia	Veal Marsala, + \$4 LT Available
Chicken Marsala LT Available			Beef Medallions, Balsamic Cream Sauce**, + \$10

SIDES

Choose Any Side for an Additional \$2 Per Person

Garlic Mashed Potatoes	Roasted Garlic Broccoli	Sautéed Vegetables
Fresh Grilled Asparagus	Crispy Vesuvio Potatoes	Garlic Spinach

THIRD COURSE - DESSERTS: CHOOSE TWO

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

[†] Dish contains nuts. **LT** Lighter Take...A lighter preparation of our classic dish is available for this menu item. **▼** Vegan

*Between 10/1/2019-10/6/2020 Maggiano's Little Italy will donate \$10 to Make-A-Wish for every Venetian/Tuscan/Milano event sold with a minimum guarantee of \$500,000 for all in restaurant promotions. For more information, visit wish.org.

**NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. Available for Banquets only. Prices are subject to change. Above prices do not include tax or 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.





VENETIAN



Served family style with freshly baked Ciabatta Rolls, brewed 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.

BENEFITING **Make-A-Wish***

FOUR-HOUR BAR PACKAGE

Featuring Mon Frère California Chardonnay, Pinto Noir and Cabernet Sauvignon wines, a selection of liquors from our Premium Bar Package, Imported and Domestic beers, sodas and juices.

WINE WITH DINNER

Mon Frère California Chardonnay, Pinot Noir and Cabernet poured throughout dinner.

SPARKLING WINE TOAST

Bottega Prosecco, DOC

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

APPETIZERS

Mozzarella Marinara	Crispy Zucchini Fritté	Asiago-Crusted Shrimp, +\$4
Stuffed Mushrooms	Calamari Fritté	Crab & Shrimp Fondue, +\$4
Classic Bruschetta	Sausage & Peppers	Shrimp Oreganata, +\$4
Spinach & Artichoke al Forno	Tomato Caprese	Jumbo Lump Crab Cakes, +\$5
Four-Cheese Ravioli Fritté	Crispy Pepperoni Risotto Bites	

SALADS

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

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

PASTAS

Whole Wheat Penne Pasta Available for Substitution

Spaghetti with Marinara Sauce	Rigatoni "D"®, Chicken, Mushrooms, Marsala	Chicken & Spinach Manicotti
Spaghetti, Meatball or Sausage	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Mom's Meat Lasagna, Marinara
▼ Mediterranean Ziti	Rigatoni Arrabbiata	Orecchiette Chicken Pesto [†]
Fettuccine Alfredo	Six-Cheese Cannelloni, Roasted Tomato Sauce	Shrimp Fra Diavolo, + \$2
Baked Ziti & Sausage	Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	
Gnocchi & Italian Sausage	Rigatoni & Vegetables with Tomato Pesto Broth [†]	
Mushroom Ravioli al Forno	Linguine & Clams, White or Red Sauce, + \$2	

ENTRÉES

Grilled Chicken, Tomatoes & Basil	Chicken Florentine	Tilapia, Lemon & Herb	Veal Piccata, + \$4 LT Available
Chicken Piccata LT Available	Eggplant Parmesan	Salmon, Lemon & Herb	Veal Parmesan, + \$4
Chicken Parmesan LT Available	Oven-Roasted Pork Loin, Balsamic Cream Sauce	Beef Medallions, Balsamic Cream Sauce**, + \$10	Veal Marsala, + \$4 LT Available
Chicken Marsala LT Available	Parmesan-Crusted Tilapia		

SIDES

Choose Any Side for an Additional \$2 Per Person

Garlic Mashed Potatoes	Roasted Garlic Broccoli	Sautéed Vegetables
Fresh Grilled Asparagus	Crispy Vesuvio Potatoes	Garlic Spinach

MAGGIANO'S SIGNATURE DESSERT SAMPLER

Assorted Cookies [†]	Tiramisu	New York Style Cheesecake
Apple Crostada	Gigi's Butter Cake	Chocolate Zuccotto Bites

[†] Dish contains nuts. **LT** Lighter Take...A lighter preparation of our classic dish is available for this menu item. **▼** Vegan

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TUSCAN



Served family style with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea and Iced Tea.

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

BENEFITING **Make-A-Wish***

..... **FOUR-HOUR BEER & WINE PACKAGE**

Featuring Mon Frère California Chardonnay, Pinto Noir and Cabernet Sauvignon wines, a selection of liquors from our Premium Bar Package, Imported and Domestic beers, sodas and juices.

..... **FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS**

APPETIZERS

- | | | |
|------------------------------|--------------------------------|-----------------------------|
| Mozzarella Marinara | Crispy Zucchini Fritté | Asiago-Crusted Shrimp, +\$4 |
| Stuffed Mushrooms | Calamari Fritté | Crab & Shrimp Fondue, +\$4 |
| Classic Bruschetta | Sausage & Peppers | Shrimp Oreganata, +\$4 |
| Spinach & Artichoke al Forno | Tomato Caprese | Jumbo Lump Crab Cakes, +\$5 |
| Four-Cheese Ravioli Fritté | Crispy Pepperoni Risotto Bites | |

SALADS

- | | |
|------------|-------------------------|
| Caesar | Chopped |
| Maggiano's | Chopped Apple & Walnut† |
| Spinach† | Italian Tossed |

..... **SECOND COURSE: CHOOSE 2 PSTS & 2 ENTREES**

PASTAS

Whole Wheat Penne Pasta Available for Substitution

- | | | |
|--------------------------------|---|-----------------------------|
| Spaghetti with Marinara Sauce | Rigatoni "D"®, Chicken, Mushrooms, Marsala | Chicken & Spinach Manicotti |
| Spaghetti, Meatball or Sausage | Baked Rigatoni & Meatballs with Smoked Italian Cheese | Mom's Lasagna |
| Mediterranean Ziti | Rigatoni Arrabbiata | Orecchiette Chicken Pesto† |
| Fettuccine Alfredo | Six-Cheese Cannelloni, Roasted Tomato Sauce | Shrimp Fra Diavolo, + \$2 |
| Baked Ziti & Sausage | Four-Cheese Ravioli, Pesto Alfredo Sauce† | |
| Gnocchi & Italian Sausage | Rigatoni & Vegetables with Tomato Pesto Broth† | |
| Mushroom Ravioli al Forno | Linguine & Clams, White or Red Sauce, + \$2 | |

ENTRÉES

- | | | | |
|--------------------------------------|-------------------------|--------------------------|---|
| Grilled Chicken, Tomatoes & Basil | Chicken Florentine | Tilapia, Lemon & Herb | Veal Piccata, + \$4 LT Available |
| Chicken Piccata LT Available | Eggplant Parmesan | Salmon, Lemon & Herb | Veal Parmesan, + \$4 |
| Chicken Parmesan LT Available | Oven-Roasted Pork Loin, | Parmesan-Crusted Tilapia | Veal Marsala, + \$4 LT Available |
| Chicken Marsala LT Available | Balsamic Cream Sauce | | Beef Medallions, Balsamic Cream Sauce**, + \$10 |

SIDES

Choose Any Side for an Additional \$2 Per Person

- | | | |
|-------------------------|-------------------------|--------------------|
| Garlic Mashed Potatoes | Roasted Garlic Broccoli | Sautéed Vegetables |
| Fresh Grilled Asparagus | Crispy Vesuvio Potatoes | Garlic Spinach |

..... **THIRD COURSE - DESSERTS: CHOOSE TWO**

- | | | |
|---|----------------------|---------------------------|
| Gigi's Butter Cake | Fresh Fruit Plate | Apple Crostada |
| Double Chocolate Brownie | Spumoni† | Tiramisu |
| Profiteroles, Vanilla Bean Ice Cream, Hot Fudge | Vera's Lemon Cookies | New York Style Cheesecake |
| Chocolate Zuccotto Cake | | |

† Dish contains nuts. **LT** Lighter Take...A lighter preparation of our classic dish is available for this menu item. **V** Vegan
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MEET NOW, EAT LATER
MENU OPTIONS



MEET & GO LUNCH MENU



All packages below available until 4:00 p.m.

LET YOUR PRESENTATION BE THE MAIN COURSE.
HOST YOUR MEETING IN OUR BEAUTIFUL BANQUET SPACE.

— \$19.95 —

PER PERSON*

2 Rolls with Butter

..... **SIDE SALAD**

HOST TO PRESELECT 1

Caesar

Italian

Maggiano's

..... **PASTAS**

HOST TO PRESELECT 2 PASTAS
FOR GUEST TO SELECT 1

PASTAS

Spaghetti, Marinara, Mini Meatball

Mom's Meat Lasagna, Marinara

† Mediterranean Ziti

Fettuccine Alfredo

Four-Cheese Ravioli, Pesto Alfredo*

Mushroom Ravioli al Forno

Baked Ziti with Sausage

.... **DRINK**

Bottled Water

— \$24.95 —

PER PERSON*

2 Rolls with Butter

..... **SIDE SALAD**

HOST TO PRESELECT 1

Caesar

Italian

Maggiano's

..... **ENTRÉES**

HOST TO PRESELECT 2 ENTRÉES
FOR GUEST TO SELECT 1

PASTAS

Spaghetti, Marinara, Mini Meatball

Mom's Meat Lasagna, Marinara

† Mediterranean Ziti

Fettuccine Alfredo

Four-Cheese Ravioli,
Pesto Alfredo*

ENTREES

Chicken Piccata

Chicken Parmesan

Chicken Marsala

Eggplant Parmesan,
Spaghetti Marinara

ENTREE SALAD

Salmon Salad

Chicken Caesar Salad

Shrimp Caesar Salad

Chopped Salad with Grilled Chicken

.... **DESSERT**

Vera's Lemon Cookies

.... **DRINK**

Bottled Water

† Dish contains nuts. † Vegan

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GD 1018 | 025-257002





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 PRE-SELECT UP TO 2 MENU COMBINATIONS FOR GUESTS TO SELECT FROM.

..... \$50 MENU*

CIABATTA ROLLS

..... CHOOSE A SALAD

Italian Tossed \$ · Maggiano's · Caesar

..... CHOOSE A PASTA

Spaghetti, Marinara Sauce \$ · Spaghetti & Meatballs · Fettuccine Alfredo \$ · Mom's Meat Lasagna
Four-Cheese Ravioli \$, Pesto Alfredo Sauce † · Mushroom Ravioli al Forno, Alfredo Sauce \$

..... DESSERT

A Dozen Vera's Lemon Cookies

..... CHOOSE AN ENTRÉE +\$10

Chicken Parmesan · Chicken Piccata · Chicken Marsala · Baked Eggplant Parmesan \$

BOARDROOM BAGGED LUNCHES

Available until 4:00 p.m.

\$23.95 PER PERSON*

..... SIDES

Host to preselect 1

Caesar Salad Maggiano's Salad
Italian Salad Soup of the Day

..... SANDWICHES

Host to preselect 2 for guest to choose 1

Tomato Mozzarella Caprese \$ Ham and Provolone	Italian Mediterranean Chicken Salad Turkey BLT	Chicken Arugula Pesto Roasted Beef, Horseradish Cream
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..... DESSERT

Host to preselect 1

Mini Cheesecake
Chocolate Chip Cookie
Zuccotto Bites

..... DRINK

Bottled Water

† Dish contains nuts \$Vegetarian

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

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RESTAURANT LOCATION LIST

ARIZONA

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

CALIFORNIA

THE GROVE
189 The Grove Dr. Suite Z80
Los Angeles, CA 90036
323.965.9665

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
704.916.2300

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
281.282.9279

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

BELLEVUE
10455 NE 8th Street
Bellevue, WA 98004
425.519.6476

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

*No private dining space available