BREAKFAST & BRUNCH BUFFETS

MAGGIANO’S STYLE BREAKFAST

$19.95 PER PERSON | Ages 5-11 $12.95 PER PERSON
Served with freshly brewed regular and decaffeinated Coffee and assorted Fruit Juices. Available for parties of 25 Guests or more.

Assorted Pastries  Fresh Baked Zucchini Muffins  Crème Brulée French Toast†
Sliced Seasonal Fresh Fruit  Fran’s Potatoes with Roasted Peppers & Onions  Orange Streusel Cake

CHOOSE ONE ITEM FROM EACH OF THE FOLLOWING CATEGORIES

FIRST CHOICE
Scrambled Eggs  Italian Sausage Frittata  Vegetable Frittata

SECOND CHOICE
Italian Sausage  Smoked Bacon

BRUNCH ADDITIONS

Enhance your Breakfast or Brunch with these additional items and stations. Available for parties of 25 Guests or more. Brunch additions must be ordered with the Maggiano’s Style Breakfast.

Fruit & Yogurt Parfaits,† + $4  Smoked Salmon Platter, + $100 per platter serves 25

OMELET STATION | $13.95 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  Italian Sausage
Chives  Roasted Mushrooms  Smoked Bacon  Garlic Shrimp, + $2
Roasted Peppers  Fresh Spinach  Ham  Crab Meat, + $3

PASTA STATION | $13.95 PER PERSON
One station is recommended for 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
Whole Wheat Penne
Ziti

SAUCES - Choose Two
Alfredo
Marsala Cream
Marinara
Pomodoro

GARNISH
Sun-Dried Tomatoes  Italian Cheese Blend  Fresh Spinach
Roasted Peppers  Pesto†  Thinvly Sliced Prosciutto
Roasted Mushrooms  Fresh Basil  Italian Sausage
Ziti  Asparagus  Herb Chicken

† 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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PT 1018 | 025-154003
PLATED LUNCH

$32.95 PER PERSON | AVAILABLE FOR GROUPS UP TO 40 PEOPLE

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

.................................................................

SALAD

Choose one salad to be served Individually

CHOPPED

CHOPPED APPLE & WALNUT†

CAESAR

.................................................................

OPTIONAL PASTAS

Select any pasta to be served Family Style for $5 per person per pasta

BAKED ZITI & SAUSAGE

FOUR-CHEESE RAVIOLI, PESTO ALFREDO SAUCE†

RIGATONI “D”

.................................................................

ENTRÉES

Guests will select one entrée to be served individually

CHICKEN FRANÇÈSE

Parmesan-crusted chicken scallopine served with tableside lemon butter sauce, sautéed vegetables and vesuvio potatoes

SALMON, LEMON & HERB

Grilled Atlantic salmon grilled and served with tableside lemon butter sauce, sautéed vegetables and vesuvio potatoes

EGGPLANT PARMESAN

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

.................................................................

DESSERT TRIO

To be served individually

MINIATURE CHEESECAKE

VERA’S LEMON COOKIES

CHOCOLATE ZUCCOTTO BITE

† 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. Buffet setup will affect the capacity of each function room. Consult your Banquet Manager to ensure there is adequate space available. 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.

0718 | 025-581001
PRANZO BUFFET

$24.95 PER PERSON  | Ages 5-11 $14.95 PER PERSON
Served with freshly brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea and Sodas. Available until 2:00 p.m. daily.

SOUPS: CHOOSE ONE

- Creamy Tomato Basil
- Corn Chowder
- Tuscan Chicken Sausage & Orzo

SALADS: CHOOSE THREE

- Caesar
- Orzo Pasta
- Seven Vegetable Slaw
- Maggiano’s
- Pesto Potato†
- Italian Tossed

SANDWICHES: CHOOSE THREE

Served on freshly baked bread.

- Johnny’s Ham & Provolone
- Shaved Chicken, Arugula, Tomato, Pesto†
- Tomato Mozzarella Caprese with Spicy Basil Mayo
- Fazio’s Italian Hero
- Grilled Vegetables with Lemon & Spicy Basil Mayo
- Roast Beef, Blue Cheese, Mixed Greens

DESSERTS: CHOOSE THREE

- Double Chocolate Brownies
- White Chocolate Macadamia Nut Cookies†
- Vera’s Lemon Cookies
- Chocolate Chunk Cookies
- Triple Chocolate Cookies
- Sugar Cookies
- Rigatoni “D”®, Chicken, Mushrooms, Marsala
- Mushroom Ravioli al Forno
- Four-Cheese Ravioli, Pesto Alfredo Sauce†
- Baked Ziti & Sausage
- Pecan Bars†
- Seasonal Whole Fruit

ADD A DISH OF PASTA TO ENHANCE YOUR EXPERIENCE.  ~ Add $4 per person

† Dish contains nuts.

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PT 0518 | 025-256003
### FAMILY STYLE LUNCH

**$28.95 PER PERSON | Ages 5-11 $16.95 PER PERSON**

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

*Available until 2:00 p.m. daily.*

---

### FIRST COURSE: CHOOSE ANY COMBINATION OF THREE

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>SALADS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mozzarella Marinara</td>
<td>Asiago-Crusted Shrimp, +$4</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>Crab &amp; Shrimp Fondue, +$4</td>
</tr>
<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td>Shrimp Oreganata, +$4</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>Jumbo Lump Crab Cakes, +$5</td>
</tr>
<tr>
<td>Crispy Pepperoni Risotto Bites</td>
<td>Calamari Fritté</td>
</tr>
<tr>
<td></td>
<td>Sausage &amp; Peppers</td>
</tr>
<tr>
<td></td>
<td>Tomato Caprese</td>
</tr>
<tr>
<td></td>
<td>Classic Bruschetta</td>
</tr>
<tr>
<td></td>
<td>Caesar</td>
</tr>
<tr>
<td></td>
<td>Chopped</td>
</tr>
<tr>
<td></td>
<td>Maggiano’s Chopped Apple &amp; Walnut†</td>
</tr>
<tr>
<td></td>
<td>Spinach†</td>
</tr>
<tr>
<td></td>
<td>Italian Tossed</td>
</tr>
</tbody>
</table>

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

#### PASTAS

<table>
<thead>
<tr>
<th>Whole Wheat Penne Pasta Available for Substitution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti with Marinara Sauce</td>
</tr>
<tr>
<td>Spaghetti, Meatball or Sausage</td>
</tr>
<tr>
<td>Mediterranean Ziti</td>
</tr>
<tr>
<td>Fettuccine Alfredo</td>
</tr>
<tr>
<td>Four-Cheese Ravioli, Pesto Alfredo Sauce†</td>
</tr>
<tr>
<td>Mushroom Ravioli al Forno</td>
</tr>
<tr>
<td>Rigatoni &amp; Vegetables with Tomato Pesto Broth†</td>
</tr>
</tbody>
</table>

#### ENTRÉES

| Grilled Chicken, Tomatoes & Basil |
| Chicken Florentine |
| Chicken Saltimbocca |
| Chicken Parmesan LT Available |
| Chicken Marsala LT Available |
| Rigatoni Arrabbiata |
| Rigatoni “D”**, Chicken, Mushrooms, Marsala |
| Orecchette Chicken Pesto† |
| Baked Rigatoni & Meatballs with Smoked Italian Cheese |
| Baked Ziti & Sausage |
| Six-Cheese Cannelloni, Roasted Tomato Sauce |
| Gnocchi & Italian Sausage |
| Chicken & Spinach Manicotti |
| Mom’s Lasagna |
| Braised Beef al Forno |
| Linguine & Clams, White or Red Sauce, + $2 |
| Shrimp Fra Diavolo, + $2 |
| Special Featured Pasta |

#### SIDES

<table>
<thead>
<tr>
<th>Choose Any Side for an Additional $2 Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic Mashed Potatoes</td>
</tr>
<tr>
<td>Roasted Garlic Broccoli</td>
</tr>
<tr>
<td>Fresh Grilled Asparagus</td>
</tr>
<tr>
<td>Sautéed Vegetables</td>
</tr>
<tr>
<td>Crispy Vesuvio Potatoes</td>
</tr>
</tbody>
</table>

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### THIRD COURSE – DESSERTS: CHOOSE TWO

or **Substitute the Maggiano’s Signature Sweet Table for $6 Per Person**

<table>
<thead>
<tr>
<th>Gigi’s Butter Cake</th>
<th>Chocolate Zuccotto Cake</th>
<th>Maggiano’s Signature Sweet Table, + $6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Profiteroles, Vanilla Bean Ice Cream, Hot Fudge</td>
<td>Vera’s Lemon Cookies</td>
<td>(Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu, New York Style Cheesecake, Apple Crostada, Gigi’s Butter Cake and Assorted Cookies†)</td>
</tr>
<tr>
<td>Double Chocolate Brownie</td>
<td>Apple Crostada</td>
<td></td>
</tr>
<tr>
<td>Spumoni†</td>
<td>New York Style Cheesecake</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Plate</td>
<td>Tiramisu</td>
<td></td>
</tr>
</tbody>
</table>

† Dish contains nuts.

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

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PT 103 | 025-256003
FAMILY STYLE DINNER

$44.95 PER PERSON | Ages 5-11 $19.95 PER PERSON
Served with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea, and Sodas.

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

**APPETIZERS**
- Mozzarella Marinara
- Stuffed Mushrooms
- Classic Bruschetta
- Spinach & Artichoke al Forno
- Crispy Pepperoni Risotto Bites
- Asiago-Crusted Shrimp, +$4
- Crisp Zucchini Fritté
- Calamari Fritté
- Sausage & Peppers
- Tomato Caprese
- Four-Cheese Ravioli Fritté
- Caesar
- Maggiano’s
- Chopped Apple & Walnut†
- Chopped
- Spinach†
- Italian Tossed

**SALADS**
- Crisp Zucchini Fritté
- Calamari Fritté
- Sausage & Peppers
- Tomato Caprese
- Four-Cheese Ravioli Fritté
- Asiago-Crusted Shrimp, +$4
- Crisp Zucchini Fritté
- Calamari Fritté
- Sausage & Peppers
- Tomato Caprese
- Four-Cheese Ravioli Fritté
- Caesar
- Maggiano’s
- Chopped Apple & Walnut†
- Chopped
- Spinach†
- Italian Tossed

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

**PASTAS**
- Whole Wheat Penne Pasta Available for Substitution
  - Spaghetti with Marinara Sauce
  - Spaghetti, Meatball or Sausage
  - Mediterranean Ziti
  - Fettuccine Alfredo
  - Four-Cheese Ravioli, Pesto Alfredo Sauce†
  - Mushroom Ravioli al Forno
  - Rigatoni & Vegetables with Tomato Pesto Broth†
  - Rigatoni Arrabbiata
  - Rigatoni “D”*, Chicken, Mushrooms, Marsala
  - Orecchiette Chicken Pesto‡
  - Baked Rigatoni & Meatballs with Smoked Italian Cheese
  - Baked Ziti & Sausage
  - Six-Cheese Cannelloni, Roasted Tomato Sauce
  - Gnocchi & Italian Sausage

**ENTRÉES**
- Braised Beef Contadina
- Beef Medallions, Balsamic Cream Sauce**, + $10
- Veal Piccata, + $4 LT Available
- Veal Parmesan, + $4 LT Available
- Chicken Florentine
- Eggplant Parmesan
- Oven-Roasted Pork Loin, Balsamic Cream Sauce
- Parmesan-Crusted Tilapia
- 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

or Substitute the Maggiano’s Signature Sweet Table for $6 Per Person

**DESSERTS**
- Gigi’s Butter Cake
- Profiteroles, Vanilla Bean Ice Cream, Hot Fudge
- Double Chocolate Brownie
- Spumoni†
- Fresh Fruit Plate
- Chocolate Zuccotto Cake
- Vera’s Lemon Cookies
- Apple Crostada
- New York Style Cheesecake
- Tiramisu
- Maggiano’s Signature Sweet Table, + $6
  (Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu, New York Style Cheesecake, Apple Crostada, Gigi’s Butter Cake and Assorted Cookies†)

* Dish contains nuts
  LT Lighter Take. A lighter preparation of our classic dish is available for this menu item.
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PT 1018 | 025-257003
ALL-DAY MEETING PACKAGE

$41.95 PER PERSON | AVAILABLE 7 A.M. TO 4 P.M. DAILY

CONTINENTAL BREAKFAST

Assortment of Pastries
Sliced Seasonal Fresh Fruit
Fresh Baked Zucchini Muffins
Orange Streusel Cake
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, brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea and Sodas.

SALADS ~ CHOOSE TWO

Caesar
Maggiano’s
Spinach†
Chopped Apple & Walnut†
Chopped
Tomato Caprese
Italian Tossed

PASTAS ~ CHOOSE TWO

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

DESSERTS ~ CHOOSE TWO

Chocolate Zuccotto Cake
Vera’s Lemon Cookies
Apple Crostada
Profiteroles
With Vanilla Bean Ice Cream & Hot Fudge
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 Sodas.

Double Chocolate Brownies
White Chocolate Macadamia Nut Cookies†
Triple Chocolate Cookies
Chocolate Chunk Cookies
Vera’s Lemon Cookies
Sugar Cookies
Assorted Chips
Seasonal Whole Fruit

† Dish contains nuts
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PT 1018 | 025-255003
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.

$60 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 §

CHOOSE AN ENTRÉE
Chicken Parmesan · Chicken Piccata · Chicken Marsala · Eggplant Parmesan §

DESSERT
A Dozen Vera’s Lemon Cookies

$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

† Dish contains nuts  § Vegetarian

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# STEAKHOUSE MENU

**PRICE:** $59.95 PER PERSON*

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

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

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

**ATLANTIC SALMON**
Grilled Atlantic salmon served with tableside lemon butter sauce

**EGGPLANT PARMESAN §**
Sliced eggplant breaded, baked & layered with provolone cheese and marinara sauce

**NEW YORK STYLE CHEESECAKE**
Topped with fresh berries and whipped cream

**VERA’S LEMON COOKIES**
For the table

**ACCOMPANIMENTS**

For the table

**TRUFFLE MAC & CHEESE §**

**GARLIC MASHED POTATOES §**

**SAUTÉED SEASONAL VEGETABLES §**

## DESSERTS

**SOPHIE’S MARRIAGE CAKE**

**GOURMET CHOCOLATE CUSTARD**

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§ Vegetarian
# STEAKHOUSE MENU

**PRICE:** $69.95 PER PERSON*

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

## APPETIZERS

<table>
<thead>
<tr>
<th>For the table</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>STUFFED MUSHROOMS</strong></td>
</tr>
<tr>
<td><strong>CALAMARI FRITTE</strong></td>
</tr>
<tr>
<td><strong>BRUSCHETTA</strong></td>
</tr>
</tbody>
</table>

## SALAD COURSE

<table>
<thead>
<tr>
<th>Warm ciabatta rolls</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CAESAR SALAD</strong></td>
</tr>
</tbody>
</table>

## ENTREE CHOICE

<table>
<thead>
<tr>
<th>Choice of entrée for each guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FILET MIGNON</strong> ****</td>
</tr>
<tr>
<td><strong>CHICKEN FRANCESE</strong></td>
</tr>
<tr>
<td><strong>ATLANTIC SALMON</strong></td>
</tr>
<tr>
<td><strong>BONE-IN RIBEYE</strong> ****</td>
</tr>
<tr>
<td>**EGGPLANT PARMESAN **§</td>
</tr>
<tr>
<td><strong>ATLANTIC SALMON</strong></td>
</tr>
<tr>
<td><strong>ENTRÉE CHOICE</strong></td>
</tr>
</tbody>
</table>

## ACCOMPANIMENTS

<table>
<thead>
<tr>
<th>For the table</th>
</tr>
</thead>
<tbody>
<tr>
<td>**TRUFFLE MAC &amp; CHEESE **§</td>
</tr>
<tr>
<td>**GARLIC MASHED POTATOES **§</td>
</tr>
<tr>
<td>**SAUTÉED SEASONAL VEGETABLES **§</td>
</tr>
</tbody>
</table>

## DESSERTS

<table>
<thead>
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<td><strong>NEW YORK STYLE CHEESECAKE</strong></td>
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<tr>
<td><strong>VERA’S LEMON COOKIES</strong></td>
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