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.

Assortment of Pastries
Fresh Baked Zucchini Muffins
Crème Brûlée French Toast†
Sliced Seasonal Fresh Fruit
Fran’s Potatoes with Roasted Peppers & Onions

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
Fresh Spinach
Italian Cheese Blend
Thinly Sliced Prosciutto
Italian Sausage
Herb Chicken
Garlic Shrimp, + $2
Crab Meat, + $3

† 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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GD 0220 | 025-154002
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 FRANCESC

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.

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0718  |  025-581001
PRANZO BUFFET

$23.95 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

Chef's Featured Soups

SALADS: CHOOSE THREE

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

SANDWICHES: CHOOSE THREE

Served on freshly baked bread.

Johnny's Ham & Provolone
Fazio's Italian Hero
Roast Beef, Blue Cheese, Mixed Greens

Shaved Chicken, Arugula, Tomato, Pesto†
Tomato Mozzarella Caprese with Spicy Basil Mayo
Grilled Vegetables with Lemon & Spicy Basil Mayo

DESSERTS: CHOOSE THREE

Double Chocolate Brownies
Chocolate Chunk Cookies
White Chocolate Macadamia Nut Cookies†
Triple Chocolate Cookies
Vera's Lemon Cookies
Sugar Cookies
Pecan Bars†
Seasonal Whole Fruit

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

Rigatoni "D‘", Chicken, Mushrooms, Marsala
Four-Cheese Ravioli, Pesto Alfredo Sauce†
Mushroom Ravioli al Forno
Baked Ziti & Sausage

† Dish contains nuts.

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GD 0220 | 025-256002
FAMILY STYLE LUNCH

$27.95 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

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

SALADS
- Caesar
- Maggiano’s Chopped
- 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
- Spaghetti, Meatball or Sausage
- Mediterranean Ziti
- Fettuccine Alfredo
- Four-Cheese Ravioli, Pesto Alfredo Sauce†
- Mushroom Ravioli al Forno
- 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
- Chicken & Spinach Manicotti
- Mom’s Lasagna
- Linguine & Clams, White or Red Sauce, +$2
- Shrimp Fra Diavolo, +$2
- Special Featured Pasta

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

SIDES
- Choose Any Side for an Additional $2 Per Person
- Roasted Garlic Broccoli
- Crispy Vesuvio Potatoes
- Fresh Grilled Asparagus
- Garlic Spinach
- Garlic Mashed Potatoes
- Sautéed Vegetables

THIRD COURSE – DESSERTS: CHOOSE TWO

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

- 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 Crostata
- New York Style Cheesecake
- Tiramisu
- Maggiano’s Signature Sweet Table, + $6
  (Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu, New York Style Cheesecake, Apple Crostata, 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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GD 0220 | 025-256002
FAMILY STYLE DINNER
$40.95 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

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>SALADS</th>
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<tbody>
<tr>
<td>Mozzarella Marinara</td>
<td>Caesar</td>
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<tr>
<td>Stuffed Mushrooms</td>
<td>Chopped</td>
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<tr>
<td>Classic Bruschetta</td>
<td>Maggiano’s</td>
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<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>Chopped Apple &amp; Walnut*</td>
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<td>Crispy Zucchini Fritté</td>
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<tr>
<td>Four-Cheese Ravioli Fritté</td>
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</tbody>
</table>

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

PASTAS
Whole Wheat Penne Pasta Available for Substitution
- Rigatoni Arrabbiata
- Rigatoni “D”, Chicken, Mushrooms, Marsala
- Orecchiette Chicken Pesto†
- Baked Rigatoni & Meatballs with Smoked Italian Cheese
- Six-Cheese Cannelloni, Roasted Tomato Sauce
- Gnocchi & Italian Sausage
- Chicken & Spinach Manicotti
- Mom’s Lasagna
- Linguine & Clams, White or Red Sauce, + $2
- Shrimp Fra Diavolo, + $2
- Special Featured Pasta

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

SIDES
Choose Any Side for an Additional $2 Per Person
- Garlic Mashed Potatoes
- Sautéed Vegetables
- Roasted Garlic Broccoli
- Crispy Vesuvio Potatoes
- Fresh Grilled Asparagus
- Garlic Spinach

THIRD COURSE – DESSERTS: CHOOSE TWO

or Substitute the Maggiano’s Signature Sweet Table for $6 Per Person
- 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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GD 0220 | 025-257002
ALL-DAY MEETING PACKAGE

$40.95 PER PERSON | AVAILABLE 7 A.M. TO 4 P.M. DAILY

CONTINENTAL BREAKFAST

Assortment of Pastries
Sliced Seasonal Fresh Fruit

Fresh Baked Zucchini Muffins

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
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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GD 0220 | 025-255002
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.

$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 · Baked 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

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

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

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 FRANCÉSE
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

ENTRÉE CHOICE

Choice of entrée for each guest

FILET MIGNON**
Served with tableside red wine demi glaze

CHICKEN FRANCÉSE
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

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

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STEAKHOUSE MENU

PRICE: $69.95 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

BONE-IN RIBEYE**
Served with tableside red wine demi glaze

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

ATLANTIC SALMON
Grilled Atlantic salmon served with tableside lemon butter sauce

ENTRÉE CHOICE

Choice of entrée for each guest

BONE-IN RIBEYE**
Served with tableside red wine demi glaze

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

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