



# 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<sup>†</sup>  
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,<sup>†</sup> + \$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  
Roasted Peppers  
Roasted Mushrooms  
Fresh Basil  
Asparagus

Fresh Spinach  
Italian Cheese Blend  
Pesto<sup>†</sup>  
Thinly Sliced Prosciutto

Italian Sausage  
Herb Chicken  
Garlic Shrimp, + \$2  
Crab Meat, + \$3

<sup>†</sup> 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.

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 FRANCESE**

*Parmesan-crust 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  
ZUCCHOTTO 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

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

### SALADS

Caesar	Chopped
Maggiano's Spinach <sup>†</sup>	Chopped Apple & Walnut <sup>†</sup>
	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 Lasagna
Mediterranean Ziti	Orecchiette Chicken Pesto <sup>†</sup>	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 <sup>†</sup>	Baked Ziti & Sausage	Special Featured Pasta
Mushroom Ravioli al Forno	Six-Cheese Cannelloni, Roasted Tomato Sauce	
Rigatoni & Vegetables with Tomato Pesto Broth <sup>†</sup>	Gnocchi & Italian Sausage	

### ENTRÉES

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

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

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

<sup>†</sup> 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** .....

**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 <b>LT Available</b>  | Eggplant Parmesan                            | Veal Piccata, + \$4 <b>LT Available</b>         |
| Chicken Parmesan <b>LT Available</b> | Oven-Roasted Pork Loin, Balsamic Cream Sauce | Veal Parmesan, + \$4                            |
| Chicken Marsala <b>LT Available</b>  | Parmesan-Crusted Tilapia                     | Veal Marsala, + \$4 <b>LT Available</b>         |
|                                      | 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**

- |                                                 |                           |                                                    |
|-------------------------------------------------|---------------------------|----------------------------------------------------|
| Gigi's Butter Cake                              | Chocolate Zuccotto Cake   | Maggiano's Signature Sweet Table, + \$6            |
| Profiteroles, Vanilla Bean Ice Cream, Hot Fudge | Vera's Lemon Cookies      | (Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu, |
| Double Chocolate Brownie                        | Apple Crostada            | New York Style Cheesecake, Apple Crostada,         |
| Spumoni†                                        | New York Style Cheesecake | Gigi's Butter Cake and Assorted Cookies†)          |
| 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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# 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<sup>†</sup>  
Chopped Apple & Walnut<sup>†</sup>  
Chopped

Tomato Caprese  
Italian Tossed

## PASTAS ~ CHOOSE TWO

Spaghetti with Marinara Sauce

Rigatoni "D"<sup>\*\*</sup>

*Chicken, Mushrooms, Marsala*

Gnocchi & Italian Sausage

Spaghetti, Meatball or Sausage

Baked Rigatoni & Meatballs  
*with Smoked Italian Cheese*

Chicken & Spinach Manicotti

Mediterranean Ziti

Rigatoni Arrabbiata

Mom's Lasagna

Fettuccine Alfredo

Orecchiette Chicken Pesto<sup>†</sup>

Linguine & Clams, +\$2  
*White Or Red Sauce*

Four-Cheese Ravioli<sup>†</sup>  
*with Pesto, Alfredo Sauce*

Baked Ziti & Sausage

Shrimp Fra Diavolo, +\$2

Mushroom Ravioli al Forno

Six-Cheese Cannelloni  
*with Roasted Tomato Sauce*

Special Featured Pasta

Rigatoni & Vegetables<sup>†</sup>  
*with Tomato Pesto Broth*

## DESSERTS ~ CHOOSE TWO

Chocolate Zuccotto Cake

Profiteroles

*With Vanilla Bean Ice Cream & Hot Fudge*

Gigi's Butter Cake

Vera's Lemon Cookies

New York Style Cheesecake

Spumoni<sup>†</sup>

Apple Crostada

Tiramisu

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<sup>†</sup>

Triple Chocolate Cookies  
Chocolate Chunk Cookies  
Vera's Lemon Cookies

Sugar Cookies  
Assorted Chips  
Seasonal Whole Fruit

<sup>†</sup> 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 | 025-255002



# 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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**MAGGIANO'S**  
LITTLE ITALY

**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

**ATLANTIC SALMON**

Grilled Atlantic salmon served with tableside lemon butter sauce

**CHICKEN FRANCESE**

Parmesan-crusting chicken scallopine 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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**MAGGIANO'S**  
LITTLE ITALY

**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

**BONE-IN RIBEYE\*\***

Served with tableside red wine demi glaze

**CHICKEN FRANCESE**

Parmesan-cruste 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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