**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
- Pesto†
- Freshly 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†

CEASAR

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-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 PARMESEAN

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

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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

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

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

### 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
- 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

- 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

- 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

<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 Crostata, Gigi’s Butter Cake and Assorted Cookies†)</td>
</tr>
<tr>
<td>Double Chocolate Brownie</td>
<td>Apple Crostata</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>
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</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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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>Aslago-Crusted Shrimp, +$4</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>Crab &amp; Shrimp Fondue, +$4</td>
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<td>Shrimp Oreganata, +$4</td>
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<td>Crispy Pepperoni Risotto Forni</td>
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SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

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<td>Beef Medallions, Balsamic Cream Sauce**, + $10</td>
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<td>Spaghetti, Meatball or Sausage</td>
<td>Veal Piccata, + $4 LT Available</td>
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<td>Mediterranean Ziti</td>
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<td>Veal Marsala, + $4 LT Available</td>
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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
Assorted 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

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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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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

ENTRÉE CHOICE

Choice of entrée for each guest

**FILET MIGNON**
Served with tableside red wine demi glaze

**CHICKEN FRANCAISE**
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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<th>STEAKHOUSE MENU</th>
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</tr>
<tr>
<td>SERVED WITH REGULAR &amp; DECAFFEINATED COFFEE, HOT TEA, ICED TEA &amp; AN ASSORTMENT OF SODAS</td>
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**APPETIZERS**

- **STUFFED MUSHROOMS**
  Mushroom caps filled with aglio spinach, Italian cheeses and seasoned panko bread crumbs

- **CALAMARER 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**

- **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

**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

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