



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

Sun-Dried Tomatoes
Roasted Peppers
Roasted Mushrooms
Fresh Basil
Asparagus

Fresh Spinach
Italian Cheese Blend
Pesto[†]
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.**
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.

**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 | 025-256002



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 [†]	Chopped Apple & Walnut [†]
	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 [†]	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, + \$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 [†]	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.

****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 | 025-256002



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 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**

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.

**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.





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

Rigatoni "D"^{**}
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[†]

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

Four-Cheese Ravioli[†]
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[†]
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[†]

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

Triple Chocolate Cookies

Sugar Cookies

White Chocolate Macadamia
Nut Cookies[†]

Chocolate Chunk Cookies
Vera's Lemon Cookies

Assorted Chips
Seasonal Whole Fruit

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

**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 | 025-255002



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

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

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.

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-crusted 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

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

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-crusting 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

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

**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.*