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
Herb Chicken
Sun-Dried Tomatoes
Roasted Peppers
Roasted Mushrooms
Italian Sausage
Crab Meat, + $2
Pesto†
Thinly Sliced Prosciutto
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.

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SALAD

Choose one salad to be served Individually

CHOPPED

CHOPPED APPLE

& WALNUT†

CAESAR

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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”

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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 PARMESEAN

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

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DESSERT TRIO

To be served individually

MINIATURE CHEESECAKE

VERA’S LEMON COOKIES

CHOCOLATE ZUCCOTTO BITE

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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**

<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>Calamari Fritté</td>
</tr>
<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td>Sausage &amp; Peppers</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>Tomato Caprese</td>
</tr>
<tr>
<td>Crispy Pepperoni Risotto Bites</td>
<td>Classic Bruschetta</td>
</tr>
</tbody>
</table>

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

**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
- Baked Ziti & Sausage
- Six-Cheese Cannelloni, Roasted Tomato Sauce
- Gnocchi & Italian Sausage

**ENTRÉES**

- Chicken & Spinach Manicotti
- Mom’s Lasagna
- Linguine & Clams, White or Red Sauce, + $2
- Shrimp Fra Diavolo, + $2
- Special Featured Pasta

**SIDES**

- 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*

- Grilled Chicken, Tomatoes & Basil
- Chicken Piccata LT Available
- Chicken Parmesan LT Available
- Chicken Marsala LT Available

**THIRD COURSE – DESSERTS: CHOOSE TWO**

- Beef Medallions, Balsamic Cream Sauce**, + $10
- Chicken Florentine
- Eggplant Parmesan
- Oven-Roasted Pork Loin, Balsamic Cream Sauce
- Parmesan-Crusted Tilapia
- Tilapia, Lemon & Herb
- Salmon, Lemon & Herb, + $2

**FRESH OFFERINGS**

- Spumoni†
- Fresh Fruit Plate

- Chocolate Zuccotto Cake
- Vera’s Lemon Cookies
- Apple Crostata
- New York Style Cheesecake
- Tiramisu

**SPECIAL FEATURES**

- Gigi’s Butter Cake
- Profiteroles, Vanilla Bean Ice Cream, Hot Fudge
- Double Chocolate Brownie
- Spumoni†
- Fresh Fruit Plate

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GD 0220 | 025-256002

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

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# Family Style Dinner

**$40.95 Per Person** | **$19.95 Per Person**

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

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### First Course: Choose 2 Appetizers & 2 Salads

<table>
<thead>
<tr>
<th>Appetizers</th>
<th>Salads</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mozzarella Marinara</td>
<td>Caesar</td>
</tr>
<tr>
<td>Crispy Zucchini Fritté</td>
<td>Chopped</td>
</tr>
<tr>
<td>Calamari Fritté</td>
<td>Maggiano’s</td>
</tr>
<tr>
<td>Sausage &amp; Peppers</td>
<td>Chopped Apple &amp; Walnut†</td>
</tr>
<tr>
<td>Tomato Caprese</td>
<td>Spinach†</td>
</tr>
<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td>Italian Tossed</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td></td>
</tr>
<tr>
<td>Classic Bruschetta</td>
<td></td>
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<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td></td>
</tr>
<tr>
<td>Crispy Pepperoni Risotto Bites</td>
<td></td>
</tr>
<tr>
<td>Whole Wheat Penne Pasta Available for Substitution</td>
<td></td>
</tr>
</tbody>
</table>

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### Second Course: Choose 2 Pastas & 2 Entrees

<table>
<thead>
<tr>
<th>Pastas</th>
<th>Entrees</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Wheat Penne Pasta Available for Substitution</td>
<td>Beef Medallions, Balsamic Cream Sauce**, + $10</td>
</tr>
<tr>
<td>Spaghetti with Marinara Sauce</td>
<td>Veal Piccata, + $4 LT Available</td>
</tr>
<tr>
<td>Spaghetti, Meatball or Sausage</td>
<td>Veal Parmesan, + $4</td>
</tr>
<tr>
<td>Mediterranean Ziti</td>
<td>Veal Marsala, + $4 LT Available</td>
</tr>
<tr>
<td>Fettuccine Alfredo</td>
<td></td>
</tr>
<tr>
<td>Four-Cheese Ravioli, Pesto Alfredo Sauce†</td>
<td></td>
</tr>
<tr>
<td>Mushroom Ravioli al Forno</td>
<td></td>
</tr>
<tr>
<td>Rigatoni &amp; Vegetables with Tomato Pesto Broth†</td>
<td></td>
</tr>
</tbody>
</table>

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### Third Course – Desserts: Choose Two

- **$40.95 Per Person**
- **$19.95 Per Person**
- **$6 Per Person**

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

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* Dish contains nuts

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

GD 0220 | 055-257002
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 Italian Caprese
- Tomatoes 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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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

- **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

## 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

## 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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**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

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

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

ENTRÉE CHOICE

Choice of entrée for each guest

ENTRÉE CHOICE

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

§ Vegetarian

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