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.

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.

- Rigatoni
- Alfredo
- Sun-Dried Tomatoes
- Fresh Spinach
- Whole Wheat Penne
- Marsala Cream
- Roasted Peppers
- Italian Sausage
- Ziti
- Marinara
- Fresh Mushroom
- Herb Chicken
- Pomodoro
- Fresh Basil
- Garlic Shrimp, + $2
- Asparagus
- 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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PT 0220 | 025-154003
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 FRANÇESE

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

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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

**$24.95 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

<table>
<thead>
<tr>
<th>Salad</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Caesar</td>
<td>Orzo Pasta</td>
<td>Seven Vegetable Slaw</td>
</tr>
<tr>
<td>Maggiano’s</td>
<td>Pesto Potato†</td>
<td>Italian Tossed</td>
</tr>
</tbody>
</table>

### SANDWICHES: CHOOSE THREE

Served on freshly baked bread.

<table>
<thead>
<tr>
<th>Sandwich</th>
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</thead>
<tbody>
<tr>
<td>Johnny’s Ham &amp; Provolone</td>
<td>Shaved Chicken, Arugula, Tomato, Pesto†</td>
<td></td>
</tr>
<tr>
<td>Fazio’s Italian Hero</td>
<td>Tomato Mozzarella Caprese with Spicy Basil Mayo</td>
<td></td>
</tr>
<tr>
<td>Roast Beef, Blue Cheese, Mixed Greens</td>
<td>Grilled Vegetables with Lemon &amp; Spicy Basil Mayo</td>
<td></td>
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</tbody>
</table>

### DESSERTS: CHOOSE THREE

<table>
<thead>
<tr>
<th>Dessert</th>
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</thead>
<tbody>
<tr>
<td>Double Chocolate Brownies</td>
<td>White Chocolate Macadamia Nut Cookies†</td>
<td>Vera’s Lemon Cookies</td>
</tr>
<tr>
<td>Chocolate Chunk Cookies</td>
<td>Triple Chocolate Cookies</td>
<td>Sugar Cookies</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pecan Bars†</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Pasta</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Rigatoni “D” , Chicken, Mushrooms, Marsala</td>
<td>Mushroom Ravioli al Forno</td>
<td></td>
</tr>
<tr>
<td>Four-Cheese Ravioli, Pesto Alfredo Sauce†</td>
<td>Baked Ziti &amp; Sausage</td>
<td></td>
</tr>
</tbody>
</table>

† Dish contains nuts.

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PT 0220 | 025-256003
FAMILY STYLE LUNCH

$28.95 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 & ENTREES

PASTAS

- Whole Wheat Penne Pasta Available for Substitution

ENTREES

- 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
- Orechiette Chicken Pesto†
- Baked Rigatoni & Meatballs with Smoked Italian Cheese
- Baked Ziti & Sausage
- Six-Cheese Cannelloni, Roasted Tomato Sauce
- Gnocchi & Italian Sausage

SIDES

- 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

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

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

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PT 0220 | 005-256003
FAMILY STYLE DINNER

$44.95 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

**NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

APPETIZERS

Mozzarella Marinara  
Stuffed Mushrooms  
Classic Bruschetta  
Spinach & Artichoke al Forno  
Crispy Pepperoni Risotto Fritté

SALADS

Caesar  
Maggiano’s Chopped  
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

Spaghetti, Meatball or Sausage  
Mediterranean Ziti  
Fettuccine Alfredo  
Four-Cheese Ravioli, Pesto Alfredo Sauce  
Mushroom Ravioli al Forno

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

ENTRÉES

Chicken Florentine  
Eggplant Parmesan  
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

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

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* 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**

$41.95 per person | Available 7 a.m. to 4 p.m. daily

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**CONTINENTAL BREAKFAST**

- Assortment of Pastries
- Sliced Seasonal Fresh Fruit
- Fresh Baked Zucchini Muffins
- Assorted Fruit Juices
- Coffee, Regular & Decaffeinated
- Assorted Hot Teas

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**MID-MORNING REFRESHMENT**

- Assorted Sodas
- Coffee & Tea Station

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**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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PT 0220 | 025-255003
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 ENTÉE
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
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

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

CALAMARI FRITTE
Crispy calamari served with our signature marinara 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

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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