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.

- Rigatoni
- Whole Wheat Penne
- Ziti
- Alfredo
- Marsala Cream
- Marinara
- Pomodoro
- Sun-Dried Tomatoes
- Roasted Peppers
- Roasted Mushrooms
- Fresh Basil
- Asparagus
- Fresh Spinach
- Italian Cheese Blend
- 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.**

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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 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 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

† 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."
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

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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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 & 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 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
- Sautéed Vegetables
- Roasted Garlic Broccoli
- Crispy Vesuvio Potatoes
- Fresh Grilled Asparagus
- Garlic Spinach

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
- (Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu, New York Style Cheesecake, Apple Crostada, Gigi’s Butter Cake and Assorted Cookies†)

† 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 | 025-256003
**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.

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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>Stuffed Mushrooms</td>
<td>Chopped</td>
</tr>
<tr>
<td>Classic Bruschetta</td>
<td>Maggiano’s</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>Chopped Apple/Walnut†</td>
</tr>
<tr>
<td>Crispy Pepperoni Risotto al Forno</td>
<td>Spinach†</td>
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<tr>
<td></td>
<td>Italian Tossed</td>
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</tbody>
</table>

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### SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

**PASTAS**

Whole Wheat Penne Pasta Available for Substitution

<table>
<thead>
<tr>
<th>PASTAS</th>
<th>ENTREES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti with Marinara Sauce</td>
<td>Chicken Florentine</td>
</tr>
<tr>
<td>Spaghetti, Meatball or Sausage</td>
<td>Eggplant Parmesan</td>
</tr>
<tr>
<td>Mediterranean Ziti</td>
<td>Oven-Roasted Pork Loin, Balsamic Cream Sauce</td>
</tr>
<tr>
<td>Fettuccine Alfred</td>
<td>Parmesan-Crusted Tilapia</td>
</tr>
<tr>
<td>Four-Cheese Ravioli, Pesto Alfredo Sauce†</td>
<td>Tilapia, Lemon &amp; Herb</td>
</tr>
<tr>
<td>Mushroom Ravioli al Forno</td>
<td>Salmon, Lemon &amp; Herb</td>
</tr>
<tr>
<td>Rigatoni &amp; Vegetables with Tomato Pesto Broth†</td>
<td></td>
</tr>
</tbody>
</table>

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### SIDES

Choose Any Side for an Additional $2 Per Person

- Garlic Mashed Potatoes
- Sautéed Vegetables
- Roasted Garlic Broccoli
- Crispy Vesuvio Potatoes
- Fresh Grilled Asparagus
- Garlic Spinach

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### THIRD COURSE – DESSERTS: CHOOSE TWO

or Substitute the Maggiano’s Signature Sweet Table for $6 Per Person

<table>
<thead>
<tr>
<th>DESSERTS</th>
<th><strong>NOTICE:</strong> CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.</th>
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<tbody>
<tr>
<td>Gigi’s Butter Cake</td>
<td>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.</td>
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<tr>
<td>Profiteroles, Vanilla Bean Ice Cream, Hot Fudge</td>
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<tr>
<td>Double Chocolate Brownie</td>
<td></td>
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<tr>
<td>Spumoni†</td>
<td></td>
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<tr>
<td>Fresh Fruit Plate</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Chocolate Zuccotto Cake</td>
<td></td>
</tr>
<tr>
<td>Vera’s Lemon Cookies</td>
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<td>Apple Crostada</td>
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<tr>
<td>New York Style Cheesecake</td>
<td></td>
</tr>
<tr>
<td>Tiramisu</td>
<td></td>
</tr>
<tr>
<td>Maggiano’s Signature Sweet Table, + $6</td>
<td></td>
</tr>
<tr>
<td>{Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu, New York Style Cheesecake, Apple Crostada, Gigi’s Butter Cake and Assorted Cookies†)</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.

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PT 0220 | 025-257003
ALL-DAY MEETING PACKAGE
$41.95 PER PERSON | AVAILABLE 7 A.M. TO 4 P.M. DAILY

CONTINENTAL BREAKFAST
Assortment of Pastries  Fresh Baked Zucchini Muffins  Assorted Fruit Juices
Sliced Seasonal Fresh Fruit

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  Spinach†  Tomato Caprese
Maggiano’s  Chopped Apple & Walnut†  Italian Tossed

PASTAS ~ CHOOSE TWO
Spaghetti with Marinara Sauce  Rigatoni “D”
Chicken, Mushrooms, Marsala
Spaghetti, Meatball or Sausage  Baked Rigatoni & Meatballs
with Smoked Italian Cheese
Mediterranean Ziti  Rigatoni Arrabbiata
Fettuccine Alfredo  Orecchiette Chicken Pesto†
Four-Cheese Ravioli†  Baked Ziti & Sausage
with Pesto, Alfredo Sauce  Six-Cheese Cannelloni
Mushroom Ravioli al Forno  with Roasted Tomato Sauce
Rigatoni & Vegetables†  Gnocchi & Italian Sausage
with Tomato Pesto Broth

DESSERTS ~ CHOOSE TWO
Chocolate Zuccotto Cake  Profiteroles
Vera’s Lemon Cookies  With Vanilla Bean Ice Cream & Hot Fudge
Apple Crostada  New York Style Cheesecake

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  Assorted Chips
Vera’s Lemon Cookies  Seasonal Whole Fruit

† 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 | 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 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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<tr>
<th>APPETIZERS</th>
<th>STEAKHOUSE MENU</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>STUFFED MUSHROOMS</strong></td>
<td>Mushroom caps filled with aglio spinach, Italian cheeses and seasoned panko bread crumbs</td>
</tr>
<tr>
<td><strong>CALAMARI FRITTE</strong></td>
<td>Crispy calamari served with our signature marinara sauce</td>
</tr>
<tr>
<td><strong>BRUSCHETTA</strong></td>
<td>Seasoned bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, roasted garlic and balsamic glaze</td>
</tr>
<tr>
<td><strong>SALAD COURSE</strong></td>
<td>Warm ciabatta rolls</td>
</tr>
<tr>
<td><strong>CAESAR SALAD</strong></td>
<td>Romaine lettuce, oven-roasted croutons, grated parmesan cheese tossed in caesar dressing</td>
</tr>
<tr>
<td><strong>ENTRÉE CHOICE</strong></td>
<td>Choice of entrée for each guest</td>
</tr>
<tr>
<td><strong>FILET MIGNON</strong></td>
<td>Served with tableside red wine demi glaze</td>
</tr>
<tr>
<td><strong>ATLANTIC SALMON</strong></td>
<td>Grilled Atlantic salmon served with tableside lemon butter sauce</td>
</tr>
<tr>
<td><strong>CHICKEN FRANCESE</strong></td>
<td>Parmesan-crusted chicken scallopine served with tableside lemon butter sauce</td>
</tr>
<tr>
<td><strong>EGGPLANT PARMESAN</strong></td>
<td>Sliced eggplant breaded, baked &amp; layered with provolone cheese and marinara sauce</td>
</tr>
<tr>
<td><strong>ACCOMPANIMENTS</strong></td>
<td>For the table</td>
</tr>
<tr>
<td><strong>TRUFFLE MAC &amp; CHEESE</strong></td>
<td>Topped with fresh berries and whipped cream</td>
</tr>
<tr>
<td><strong>GARLIC MASHED POTATOES</strong></td>
<td><strong>VERA’S LEMON COOKIES</strong></td>
</tr>
<tr>
<td><strong>Sautéed Seasonal Vegetables</strong></td>
<td><strong>DESSERTS</strong></td>
</tr>
<tr>
<td><strong>NEW YORK STYLE CHEESECAKE</strong></td>
<td>Topped with fresh berries and whipped cream</td>
</tr>
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<td><strong>$ Vegetarian</strong></td>
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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

### APPETIZERS

**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

**ENRÉE CHOICE**
Choice of entrée for each guest

**ENTRÉE CHOICE**

**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

### ACCOMPANIMENTS

**TRUFFLE MAC & CHEESE**

**SAUTÉED SEASONAL VEGETABLES**

**GARLIC MASHED POTATOES**

### DESSERTS

**NEW YORK STYLE CHEESECAKE**
Topped with fresh berries and whipped cream

**VERA’S LEMON COOKIES**
For the table

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**$ Vegetable**

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