**STEAKHOUSE MENU**

**Price:** $59.95 PER PERSON*

**Served with regular & decaffeinated coffee, hot tea, iced tea & an assortment of sodas**

### APPETIZERS

**For the table**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</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>
</tbody>
</table>

### SALAD COURSE

**Warm ciabatta rolls**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CAESAR SALAD</strong></td>
<td>Romaine lettuce, oven-roasted croutons, grated parmesan cheese tossed in caesar dressing</td>
</tr>
</tbody>
</table>

### ENTRÉE CHOICE

**Choice of entrée for each guest**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FILET MIGNON</strong> ****</td>
<td>Served with tableside red wine demi glaze</td>
</tr>
<tr>
<td><strong>CHICKEN FRANÇESE</strong></td>
<td>Parmesan-crusted chicken scallopine served with tableside lemon butter sauce</td>
</tr>
<tr>
<td><strong>ATLANTIC SALMON</strong></td>
<td>Grilled Atlantic salmon 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>
</tbody>
</table>

### ACCOMPANIMENTS

**For the table**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TRUFFLE MAC &amp; CHEESE §</strong></td>
<td></td>
</tr>
<tr>
<td><strong>GARLIC MASHED POTATOES §</strong></td>
<td></td>
</tr>
<tr>
<td><strong>SAUTÉED SEASONAL VEGETABLES §</strong></td>
<td></td>
</tr>
</tbody>
</table>

### DESSERTS

**For the table**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>NEW YORK STYLE CHEESECAKE</strong></td>
<td>Topped with fresh berries and whipped cream</td>
</tr>
<tr>
<td><strong>VERA’S LEMON COOKIES</strong></td>
<td></td>
</tr>
</tbody>
</table>

---

*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.

§ Vegetarian
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

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

BONE-IN RIBEYE**
Served with tableside red wine demi glaze

ATLANTIC SALMON
Grilled Atlantic salmon served with tableside lemon butter sauce

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

BONE-IN RIBEYE**
Served with tableside red wine demi glaze

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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# FAMILY STYLE DINNER

**FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS**

**APPETIZERS**
- Mozzarella Marinara
- Stuffed Mushrooms
- Classic Bruschetta
- Spinach & Artichoke al Forno
- Crispy Pepperoni Risotto Bites
- Crispy Zucchini Fritté
- Calamari Fritté
- Sausage & Peppers
- Tomato Caprese
- Asiago-Crusted Shrimp, +$4
- Crab & Shrimp Fondue, +$4
- Shrimp Oreganata, +$4
- Jumbo Lump Crab Cakes, +$5

**SALADS**
- Caesar
- Maggiano's Chopped
- Spinach†
- Chopped Apple & Walnut†
- Italian Tossed

## SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

### PASTAS

- 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†

- 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

### ENTREES

- Grilled Chicken, Tomatoes & Basil
- Chicken Piccata LT Available
- Chicken Saltimbocca
- 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
- Braised Beef Contadina
- 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

- 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†)

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* Denotes dishes containing 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.

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PT 1018 | 025-257003
### PREMIUM FAMILY STYLE

$57.95 PER PERSON | Ages 5-11 $21.95 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>Crispy Pepperoni Risotto Bites</td>
<td>Maggiano’s Chopped Apple &amp; Walnut†</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>Spinach†</td>
</tr>
<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td>Italian Tossed</td>
</tr>
<tr>
<td>Crispy Zucchini Fritté</td>
<td></td>
</tr>
<tr>
<td>Calamari Fritté</td>
<td></td>
</tr>
<tr>
<td>Sausage &amp; Peppers</td>
<td></td>
</tr>
<tr>
<td>Tomato Caprese</td>
<td></td>
</tr>
<tr>
<td>Classic Bruschetta</td>
<td></td>
</tr>
<tr>
<td>Asiago-Crusted Shrimp</td>
<td></td>
</tr>
<tr>
<td>Crab &amp; Shrimp Fondue</td>
<td></td>
</tr>
<tr>
<td>Shrimp Oreganata</td>
<td></td>
</tr>
<tr>
<td>Jumbo Lump Crab Cakes</td>
<td></td>
</tr>
</tbody>
</table>

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**SECOND COURSE: **CHOOSE **2 PASTAS, 2 ENTREES AND 2 SIDES**

<table>
<thead>
<tr>
<th>PASTAS</th>
<th>ENTREES</th>
<th>SIDES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti with Marinara Sauce</td>
<td>Chicken Florentine</td>
<td>Garlic Mashed Potatoes</td>
</tr>
<tr>
<td>Spaghetti, Meatball or Sausage</td>
<td>Eggplant Parmesan</td>
<td>Fresh Grilled Asparagus</td>
</tr>
<tr>
<td>Mediterranean Ziti</td>
<td>Oven-Roasted Pork Loin, Balsamic Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>Fettuccine Alfredo</td>
<td>Parmesan-Crusted Tilapia</td>
<td></td>
</tr>
<tr>
<td>Four-Cheese Ravioli, Pesto Alfredo Sauce†</td>
<td>Baked Ziti &amp; Sausage</td>
<td></td>
</tr>
<tr>
<td>Mushroom Ravioli al Forno</td>
<td>Six-Cheese Cannelloni, Roasted Tomato Sauce</td>
<td></td>
</tr>
<tr>
<td>Rigatoni &amp; Vegetables with Tomato Pesto Broth†</td>
<td>Gnocchi &amp; Italian Sausage</td>
<td></td>
</tr>
<tr>
<td>Rigatoni Arrabbiata</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rigatoni “D”**, Chicken, Mushrooms, Marsala</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Orecchiette Chicken Pesto†</td>
<td>Baked Rigatoni &amp; Meatballs with Smoked Italian Cheese</td>
<td></td>
</tr>
<tr>
<td>Baked Rigatoni &amp; Meatballs with Smoked Italian Cheese</td>
<td>Baked Ziti &amp; Sausage</td>
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<td>Six-Cheese Cannelloni, Roasted Tomato Sauce</td>
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<td></td>
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<tr>
<td>Gnocchi &amp; Italian Sausage</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken &amp; Spinach Manicotti</td>
<td></td>
<td></td>
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<tr>
<td>Mom’s Lasagna</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Braised Beef al Forno</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Linguine &amp; Clams, White or Red Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shrimp Fra Diavolo</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Special Featured Pasta</td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken, Tomatoes &amp; Basil</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Piccata LT Available</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Saltimbocca</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Parmesan LT Available</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Marsala LT Available</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sautéed Vegetables</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Garlic Spinach</td>
</tr>
</tbody>
</table>

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**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 | | |

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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 1018 | 025-258003
**TUSCAN**

**FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS**

<table>
<thead>
<tr>
<th>APPETIZERS</th>
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</tr>
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<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 Chopped Apple &amp; Walnut†</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>Spinach†</td>
</tr>
<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td>Italian Tossed</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>PASTAS</th>
<th>ENTREES</th>
<th>SIDES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti with Marinara Sauce</td>
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<td>Garlic Mashed Potatoes</td>
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<tr>
<td>Spaghetti, Meatball or Sausage</td>
<td>Eggplant Parmesan</td>
<td>Fresh Grilled Asparagus</td>
</tr>
<tr>
<td>Mediterranean Ziti</td>
<td>Oven-Roasted Pork Loin, Balsamic Cream Sauce</td>
<td>Roasted Garlic Broccoli</td>
</tr>
<tr>
<td>Fettuccine Alfredo</td>
<td>Rigatoni “D”™, Chicken, Mushrooms, Marsala</td>
<td>Crispy Vesuvio Potatoes</td>
</tr>
<tr>
<td>Baked Ziti &amp; Sausage</td>
<td>Baked Rigatoni &amp; Meatballs with Smoked Italian Cheese</td>
<td>Sautéed Vegetables</td>
</tr>
<tr>
<td>Gnocchi &amp; Italian Sausage</td>
<td>Rigatoni Arrabiata</td>
<td>Roasted Garlic Broccoli</td>
</tr>
<tr>
<td>Mushroom Ravioli al Forno</td>
<td>Six-Cheese Cannelloni, Roasted Tomato Sauce</td>
<td>Crispy Vesuvio Potatoes</td>
</tr>
</tbody>
</table>

**FOUR-HOUR BEER & WINE PACKAGE**

Featuring Chateau St. Jean Sonoma Chardonnay, California Merlot and California Cabernet Sauvignon, Imported and Domestic Beers, Sodas and Juices.

**THIRD COURSE – DESSERTS: CHOOSE TWO**

<table>
<thead>
<tr>
<th>Gigi’s Butter Cake</th>
<th>Fresh Fruit Plate</th>
<th>Apple Crostada</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double Chocolate Brownie</td>
<td>Spumoni†</td>
<td>Tiramisu</td>
</tr>
<tr>
<td>Profiteroles, Vanilla Bean Ice Cream, Hot Fudge</td>
<td>Vera’s Lemon Cookies</td>
<td>New York Style Cheesecake</td>
</tr>
<tr>
<td>Chocolate Zuccotto Cake</td>
<td></td>
<td>Maggiano’s Signature Sweet Table, + $6</td>
</tr>
</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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PP 1018 | 025-148007
**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.

**MILANO**

$82.95 PER PERSON | Ages 5-11 $20.95 PER PERSON | Ages 12-20 $45.95 PER PERSON
Served family style with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea, and Sodas. As the host, you will receive a keepsake three-liter bottle of Chateau St. Jean wine.

**FOUR-HOUR BAR PACKAGE**
Featuring Chateau St. Jean Sonoma Chardonnay, California Merlot and California Cabernet Sauvignon, a selection of liquors from our Premium Bar Package, Imported and Domestic Beers, Sodas and Juices.

**FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS**

<table>
<thead>
<tr>
<th>APPETIZERS</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Mozzarella Marinara</td>
<td>Asiago-Crusted Shrimp, + $4</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>Crab &amp; Shrimp Fondue, + $4</td>
</tr>
<tr>
<td>Classic Bruschetta</td>
<td>Shrimp Oreganata, + $4</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>Jumbo Lump Crab Cakes, + $5</td>
</tr>
<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td>Crispy Pepperoni Risotto Bites</td>
</tr>
</tbody>
</table>

**SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES**

**PASTAS**
Whole Wheat Penne Pasta Available for Substitution

- Spaghetti with Marinara Sauce
- Spaghetti, Meatball or Sausage
- Mediterranean Ziti
- Fettuccine Alfredo
- Baked Ziti & Sausage
- Gnocchi & Italian Sausage
- Mushroom Ravioli al Forno

- Rigatoni "D"*, Chicken, Mushrooms, Marsala
- Baked Rigatoni & Meatballs with Smoked Italian Cheese
- Rigatoni Arrabbiata
- Six-Cheese Cannelloni, Roasted Tomato Sauce
- Four-Cheese Ravioli, Pesto Alfredo Sauce†
- Rigatoni & Vegetables with Tomato Pesto Broth†
- Linguine & Clams, White or Red Sauce, + $2

- Chicken & Spinach Manicotti
- Mom's Lasagna
- Braised Beef al Forno
- Orecchiette Chicken Pesto†
- Shrimp Fra Diavolo, + $2
- Special Featured Pasta

**ENTRÉES**

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

- Chicken Florentine
- Eggplant Parmesan
- Braised Beef Contadina
- Oven-Roasted Pork Loin, Balsamic Cream Sauce
- Tilapia, Lemon & Herb
- Salmon, Lemon & Herb
- Parmesan-Crusted Tilapia
- Veal Piccata, + $4 LT Available
- Veal Parmesan, + $4
- Veal Marsala, + $4 LT Available
- Beef Medallions, Balsamic Cream Sauce**, + $10

**SIDES**
Choose any side for an additional $2 per person

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

**THIRD COURSE – DESSERTS: CHOOSE TWO**

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

- Double Chocolate Brownie
- Gigi’s Butter Cake
- Profiteroles, Vanilla Bean Ice Cream, Hot Fudge
- New York Style Cheesecake

- Spumoni†
- Fresh Fruit Plate
- Chocolate Zuccotto Cake
- Apple Crostada
- Vera’s Lemon Cookies

- 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.

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

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PP 1018 | 025-153007
**FOUR-HOUR BAR PACKAGE**
Featuring Chateau St. Jean Sonoma Chardonnay, California Merlot and California Cabernet Sauvignon, a selection of liquors from our Premium Bar Package, Imported and Domestic Beers, Sodas and Juices.

**WINE WITH DINNER**
Chateau St. Jean wines poured throughout dinner.

**SPARKLING WINE TOAST**
Premium Champagne is available for an additional charge.

**FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS**

**APPETIZERS**
- Mozzarella Marinara
- Stuffed Mushrooms
- Classic Bruschetta
- Spinach & Artichoke al Forno
- Four-Cheese Ravioli Fritté

**SALADS**
- Caesar
- Chopped
- Magniano'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
- Spaghetti, Meatball or Sausage
- Mediterranean Ziti
- Fettuccine Alfredo
- Baked Ziti & Sausage
- Gnocchi & Italian Sausage
- Mushroom Ravioli al Forno
- Rigatoni "D"®, Chicken, Mushrooms, Marsala
- Baked Rigatoni & Meatballs with Smoked Italian Cheese
- Rigatoni Arrabbiata
- Six-Cheese Cannelloni, Roasted Tomato Sauce
- Four-Cheese Ravioli, Pesto Alfredo Sauce
- Rigatoni & Vegetables with Tomato Pesto Broth
- Linguine & Clams, White or Red Sauce, + $2

**ENTRÉES**
- Grilled Chicken, Tomatoes & Basil
- Chicken Piccata LT Available
- Chicken Saltimbocca
- 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
- Braised Beef Contadina
- 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
  - Fresh Grilled Asparagus
  - Roasted Garlic Broccoli
  - Crispy Vesuvio Potatoes
  - Sautéed Vegetables
  - Garlic Spinach

**THIRD COURSE: MAGGIANO'S SIGNATURE SWEET TABLE**
- Assorted Cookies
- Tiramisu
- Apple Crostata
- Gigi's Butter Cake
- New York Style Cheesecake
- Chocolate Zuccotto Bites
- Crème Brûlée

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

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PP 1018 | 025-153007
The Cocktail Reception Package is available for parties of 25 Guests or more.

**TWO-HOUR RECEPTION $48.95 PER PERSON**
**ADDITIONAL HOURS AVAILABLE FOR $9.95 PER PERSON, PER HOUR**

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**PREMIUM BAR PACKAGE**

Featuring Premium and Standard Spirits,
Imported and Domestic Beers,
Premium Wine Selections and Sodas.

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**BUFFET SELECTIONS**

*Choose any Combination of Three*

**COLD PLATTERS**

- Fresh Vegetable Crudité or Grilled Vegetables with Choice of Dip
  *(Blue Cheese, Pesto†, Tomato & Lemon Aioli, Romesco Sauce)*
- Imported Italian & Domestic Cheeses
- Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Breads
  *(Hot Coppa, Soprasatta, Salami, Pepperoni, Imported Prosciutto)*
- Seasonal Fruit

**HOT DISHES**

- Spinach & Artichoke al Forno
- Four-Cheese Ravioli, Pesto Alfredo Sauce†
- Crispy Zucchini Fritté
- Mushroom Ravioli al Forno
- Sausage & Peppers
- Italian Meatballs
- Stuffed Mushrooms
- Calamari Fritté

**PASSED HORS D’OEUVRES**

*Choose Four*

- Spinach Blue Cheese Crostini
- Tomato, Fresh Mozzarella Crostini†
- Spinach Phyllo Turnover
- Chicken Saltimbocca Roulade
- Mozzarella Marinara
- Smoked Salmon Napoleon
- Goat Cheese, Tomato & Black Olive Tapenade Crostini
- Grilled Shrimp & Asparagus Crêpe
- Miniature Double-Baked Potatoes
- Miniature Stuffed Mushrooms
- Classic Bruschetta

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† Dish contains nuts.

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PP 0518 | 025-285007
RECEPTION SELECTIONS

BUFFET SELECTIONS

Single platters and dishes serve approximately 25 Guests each.

COLD PLATTERS

Fresh Vegetable Crudité or Grilled Vegetables with Choice of Dip $6.00
(Blue Cheese, Pesto†, Tomato & Lemon Aïoli, Romesco Sauce)
Imported Italian & Domestic Cheeses, Freshly Baked Breads & Crackers $11.00
(Mozzarella, Aged Cheddar, Smoked Gouda, Provolone, Fontina, Blue Cheese & Parmesan)
Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Breads $11.00
(Hot Coppa, Soprasatta, Salami, Pepperoni, Imported Prosciutto)
Prosciutto & Melon $11.00
Seasonal Fruit $8.50
Iced Jumbo Shrimp Cocktail $140.00

HOT DISHES

Asiago-Crusted Shrimp $11.00
Spinach & Artichoke al Forno $8.50
Crab & Shrimp Fondue $11.00
Jumbo Lump Crab Cakes $11.00
Four-Cheese Ravioli, Pesto Alfredo Sauce $8.50
Mushroom Ravioli al Forno $8.50
Four-Cheese Ravioli Fritté $8.50
Sausage & Peppers $8.50
Italian Meatballs $8.50
Stuffed Mushrooms $8.50
Calamari Fritté, Marinara $8.50
Crispy Zucchini Fritté $8.50

HORS D’ŒUVRES DESCRIPTIONS

ASIAGO-CRUSTED SHRIMP
Shrimp fried golden brown and served with a Calabrian pepper aïoli.

CLASSIC BRUSCHETTA
Crispy bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, balsamic glaze and roasted garlic.

CHICKEN SALTIMBOCCA ROULADE
Crispy medallions of rolled chicken, sage and provolone cheese.

CRISPY PEPPERONI RISOTTO BITES
Pepperoni, risotto and cheese rolled in breadcrumbs and lightly fried.

GOAT CHEESE, TOMATO & BLACK OLIVE TAPENADE CROSTINI
Crispy bread topped with herbed goat cheese, oven-dried grape tomatoes and black olive tapenade.

GRILLED SHRIMP & ASPARAGUS CRÈPE
Savory crépe pinwheels filled with mascarpone, asparagus, spinach, lemon and roasted garlic.

MINIATURE CRAB CAKES
Our signature crab cakes topped with a dollop of Calabrian pepper aïoli.

MINIATURE DOUBLE-BAKED POTATOES
Small white potatoes, roasted and stuffed with garlic mashed potatoes, Italian cheeses and smoked bacon.

MINIATURE ITALIAN MEATBALLS
Miniature version of our classic Italian Meatball served with our marinara sauce.

MINIATURE STUFFED MUSHROOMS
A bite-size version of our signature stuffed mushrooms filled with aglio spinach, Italian cheeses and seasoned breadcrumbs.

MOZZARELLA MARINARA
Breaded mozzarella fried and served with our marinara sauce.

ROAST BEEF ROULADE**
Roast Beef (served medium rare) rolled with crispy onions, horseradish cream and chives.

SMOKED SALMON NAPOLEON
Smoked salmon served with dill cream cheese, onions and lemon, layered between seasoned pieces of our flatbread.

SPINACH BLUE CHEESE CROSTINI
Crispy bread topped with creamy blue cheese, spinach and roasted red pepper.

SPINACH PHYLLO TURNOVER
Flaky phyllo triangles stuffed with aglio spinach and Alfredo sauce.

TOMATO, FRESH MOZZARELLA CROSTINI†
Crispy bread topped with pesto, marinated fresh mozzarella, sliced tomato and balsamic glaze.

HOT

Mozzarella Marinara $20.00
Miniature Stuffed Mushrooms $23.00
Spinach Phyllo Turnover $27.00
Miniature Double-Baked Potatoes $20.00
Chicken Saltimbocca Roulade $25.00
Miniature Italian Meatballs $24.00
Miniature Crab Cakes $30.00
Asiago-Crusted Shrimp $30.00
Crispy Pepperoni Risotto Bites $22.00

Add one hour of passed Hors d’Oeuvres to any Family Style Lunch or Dinner package for $6 per person. Choose any three from the selection above.

PASSED HORS D’ŒUVRES

Prices per dozen—three dozen minimum per item.

COLD

Classic Bruschetta $20.00
Tomato, Fresh Mozzarella Crostini† $27.00
Goat Cheese, Tomato & Black Olive Tapenade Crostini $27.00
Spinach Blue Cheese Crostini $20.00
Smoked Salmon Napoleon $30.00
Roast Beef Roulade** $35.00
Grilled Shrimp & Asparagus Crêpe $20.00

HOT

MOZZARELLA MARINARA
Breaded mozzarella fried and served with our marinara sauce.

MINIATURE ITALIAN MEATBALLS
Miniature version of our classic Italian Meatball served with our marinara sauce.

MINIATURE STUFFED MUSHROOMS
A bite-size version of our signature stuffed mushrooms filled with aglio spinach, Italian cheeses and seasoned breadcrumbs.

MOZZARELLA MARINARA
Breaded mozzarella fried and served with our marinara sauce.

ROAST BEEF ROULADE**
Roast Beef (served medium rare) rolled with crispy onions, horseradish cream and chives.

SMOKED SALMON NAPOLEON
Smoked salmon served with dill cream cheese, onions and lemon, layered between seasoned pieces of our flatbread.

SPINACH BLUE CHEESE CROSTINI
Crispy bread topped with creamy blue cheese, spinach and roasted red pepper.

SPINACH PHYLLO TURNOVER
Flaky phyllo triangles stuffed with aglio spinach and Alfredo sauce.

TOMATO, FRESH MOZZARELLA CROSTINI†
Crispy bread topped with pesto, marinated fresh mozzarella, sliced tomato and balsamic glaze.

† Dish contains nuts.

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0518 | 025-152
RECEPTION STATIONS & SWEET TABLES

Available for parties of 25 Guests or more. Reception Stations and Sweet Tables are served and replenished for up to two hours.

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CARVING STATION

One station is recommended for 40 Guests. A $75 attendant fee will apply for each station.

- Sicilian-Glazed Baked Ham, $12.95
- Char-Crusted Roasted Pork Loin, $12.95
- Roast Turkey Breast, $11.95
- Peppercorn-Crusted Tenderloin of Beef, $17.95

Each Carving Station is accompanied by freshly baked Ciabatta Rolls and your choice of two spreads: Mustard-Mayo, Pesto Dip†, Horseradish Cream, Apricot & Balsamic Chutney or Giardiniera.

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PASTA STATION | $13.95 PER PERSON

One station is recommended for 40 Guests. A $75 attendant fee will apply for each station.

**PASTAS** Choose Two
- Rigatoni
- Whole Wheat Penne
- Ziti

**SAUCES** Choose Two
- Alfredo
- Marinara
- Marsala Cream
- Pomodoro

**GARNISH**
- Sun-Dried Tomatoes
- Roasted Peppers
- Roasted Mushrooms
- Fresh Basil
- Asparagus
- Fresh Spinach
- Italian Cheese Blend
- Pesto†
- Thiny Sliced Prosciutto
- Italian Sausage
- Herb Chicken
- Garlic Shrimp, + $2
- Crab Meat, + $3

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PERUGA SWEET TABLE | $11.95 PER PERSON

Double Chocolate Brownies
Pecan Bars†
Miniature Apple Crostadas
Assorted Cookies†
Vera’s Lemon Cookies
Chocolate Zuccotto Bites
Gigi’s Butter Cake
Miniature Cheesecakes
Hazelnut Cannoli†
Tiramisu Cups

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LORENZA’S SUNDAE BAR | $9.95 PER PERSON

Double Chocolate Brownies
Chocolate Chunk Cookies
Vera’s Lemon Cookies
Vanilla Bean Ice Cream
Strawberry Sauce
Caramel Sauce
Hot Fudge Sauce
Strawberries
Bananas
Chocolate Chips
White Chocolate Chips
Whipped Cream
Maraschino Cherries
Sprinkles

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MAGGIANO’S SIGNATURE SWEET TABLE | $8.00 PER PERSON

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

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PT 0518 | 025-152003
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.

$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 · 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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