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

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

CICALAMARI 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

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

ATLANTIC SALMON
Grilled Atlantic salmon served with tableside lemon butter sauce

EGGPLANT PARMESAN §
Sliced eggplant breaded, baked & layered with provolone cheese and marinara sauce

ENTRÉE CHOICE

Choice of entrée for each guest

TRUFFLE MAC & CHEESE §

GARLIC MASHED POTATOES §

SAUTÉED SEASONAL VEGETABLES §

ACCOMPANIMENTS

For the table

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

$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**

<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 &amp; Walnut†</td>
</tr>
<tr>
<td>Crispy Pepperoni Risotto al Forno</td>
<td>Spinach†</td>
</tr>
<tr>
<td>Crispy Zucchini Fritté</td>
<td>Italian Tossed</td>
</tr>
<tr>
<td>Calamari Fritté</td>
<td></td>
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<tr>
<td>Sausage &amp; Peppers</td>
<td></td>
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<tr>
<td>Tomato Caprese</td>
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<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td></td>
</tr>
<tr>
<td>Asiago-Crust Shrimp, +$4</td>
<td></td>
</tr>
<tr>
<td>Crab &amp; Shrimp Fondue, +$4</td>
<td></td>
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<tr>
<td>Shrimp Oreganata, +$4</td>
<td></td>
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<tr>
<td>Jumbo Lump Crab Cakes, +$5</td>
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</tr>
</tbody>
</table>

**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>Chicken &amp; Spinach Manicotti</td>
</tr>
<tr>
<td>Spaghetti, Meatball or Sausage</td>
<td>Mom’s Lasagna</td>
</tr>
<tr>
<td>Mediterranean Ziti</td>
<td>Linguine &amp; Clams, White or Red Sauce, + $2</td>
</tr>
<tr>
<td>Fettuccine Alfredo</td>
<td>Shrimp Fra Diavolo, + $2</td>
</tr>
<tr>
<td>Four-Cheese Ravioli, Pesto Alfredo Sauce†</td>
<td>Special Featured Pasta</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>
<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 Alfredo</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>

**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 Crostata
- New York Style Cheesecake
- Tiramisu
- Maggiano’s Signature Sweet Table, + $6
  (Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu,
  New York Style Cheesecake, Apple Crostata,
  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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G.0220 | 025-257002
PREMIUM FAMILY STYLE

$53.95 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.

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

**APPETIZERS**
Mozzarella Marinara
Stuffed Mushrooms
Crispy Pepperoni Risotto Bites
Spinach & Artichoke al Forno
Four-Cheese Ravioli Fritté

**SALADS**
Crispy Zucchini Fritté
Calamari Fritté
Sausage & Peppers
Tomato Caprese
Classic Bruschetta

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

**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 & Vegetables with Tomato Pesto Broth†
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**
Grilled Chicken, Tomatoes & Basil
Chicken Piccata LT Available
Chicken Parmesan LT Available
Chicken Marsala LT Available

**SIDES**
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 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†)

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GD 0220 | 025-258002
TUSCAN

$68.95 PER PERSON | Ages 5-11 $18.95 PER PERSON | Ages 12-20 $38.95 PER PERSON

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

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

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

PASTAS
Spaghetti with Marinara Sauce
Spaghetti, Meatball or Sausage
Mediterranean Ziti
Fettuccine Alfredo
Baked Ziti & Sausage
Gnocchi & Italian Sausage
Mushroom Ravioli al Forno
Whole Wheat Penne Pasta Available for Substitution
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 Florentine
Eggplant Parmesan
Oven-Roasted Pork Loin, Balsamic Cream Sauce
Chicken Piccata
Eggplant Parmesan
Oven-Roasted Pork Loin, Balsamic Cream Sauce
Spaghetti with Marinara Sauce
Stuffed Mushrooms
Classic Bruschetta
Spinach & Artichoke al Forno
Four-Cheese Ravioli Fritté

ENTRÉES
Grilled Chicken, Tomatoes & Basil
Chicken Piccata LT Available
Chicken Parmesan LT Available
Chicken Marsala LT Available
Chicken & Spinach Manicotti
Mom’s Lasagna
Orecchiette Chicken Pesto†
Shrimp Fra Diavolo, + $2
Special Featured Pasta

SIDES
Choose any side for an additional $2 per person
Garlic Mashed Potatoes
Roasted Garlic Broccoli
Sautéed Vegetables
Fresh Grilled Asparagus
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
Double Chocolate Brownie
Profiteroles, Vanilla Bean Ice Cream, Hot Fudge
Chocolate Zuccotto Cake

Fresh Fruit Plate
Apple Crostada
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†)

Fresh Fruit Plate
Apple Crostada
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.
‡Between 10/1/2019–10/6/2020 Maggiano’s Little Italy will donate $10 to Make-A-Wish for every Venetian/Tuscan/Milano event sold with a minimum guarantee of $500,000 for all in restaurant promotions. For more information, visit wish.org.
**NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. Always wash your hands thoroughly and use a thermometer to ensure safe food preparation. 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 | 025-148002
MILANO

$73.95 PER PERSON | Ages 5-11 $18.95 PER PERSON | Ages 12-20 $39.95 PER PERSON
Served family style with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea and Iced Tea.
As the host, you will receive a magnum bottle of Bottega Venetian Gold Prosecco and champagne saber.

FOUR-HOUR BAR PACKAGE
Featuring Mon Frère California Chardonnay, Pinot Noir and Cabernet Sauvignon wines, a selection of liquors from our Premium Bar Package, Imported and Domestic beers, sodas and juices.

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

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

- Crispy Zucchini Fritté
- Calamari Fritté
- Sausage & Peppers
- Tomato Caprese
- Crispy Pepperoni Risotto Bites

- Asiago-Crusted Shrimp, + $4
- Crab & Shrimp Fondue, + $4
- Shrimp Oreganata, + $4
- Jumbo Lump Crab Cakes, + $5

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

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
- Orecchiette Chicken Pesto†
- 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
- 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

- 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
- Tiramisu
- 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
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GD 0220 | 025-153002
VENETIAN

$80.95 PER PERSON | Ages 5-11 | $23.95 PER PERSON | Ages 12-20 | $43.95 PER PERSON
Served family style with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea and Iced Tea.

As the host, you will receive a magnum bottle of Bottega Venetian Gold Prosecco and champagne saber.

FOUR-HOUR BAR PACKAGE
Featuring Mon Frère California Chardonnay, Pinot Noir and Cabernet Sauvignon Wines, a selection of liquors from our Premium Bar Package, Imported and Domestic beers, sodas and juices.

WINE WITH DINNER
Mon Frère California Chardonnay, Pinot Noir and Cabernet poured throughout dinner.

SPARKLING WINE TOAST
Bottega Prosecco, DOC

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

APPETIZERS
Mozzarella Marinara
Stuffed Mushrooms
Classic Bruschetta
Spinach & Artichoke al Forno
Four-Cheese Ravioli Fritté
Crispy Zucchini Fritté
Calamari Fritté
Sausage & Peppers
Tomato Caprese
Crispy Pepperoni Risotto Bites

SALADS
Caesar
Maggiano’s Spinach†
Chopped
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
Baked Ziti & Sausage
Gnocchi & Italian Sausage
Mushroom Ravioli al Forno

Whole Wheat Penne Pasta Available for Substitution

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

Chicken Fiorentine
Eggplant Parmesan
Oven-Roasted Pork Loin, Balsamic Cream Sauce
Parmesan-Crusted Tilapia

Veal Piccata, + $4 LT Available
Veal Parmesan, + $4 LT Available
Veal Marsala, + $4 LT Available

Tilapia, Lemon & Herb
Salmon, Lemon & Herb
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: MAGGIANO’S SIGNATURE SWEET TABLE

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

† Dish contains nuts.
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GD 0220 025-153002
Cocktail Reception

The Cocktail Reception Package is available for parties of 25 Guests or more.

Two-Hour Reception $46.95 Per Person
Additional Hours Available for $9.95 Per Person, Per Hour

Premium Bar Package

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

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, Rumesco 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

† Dish contains nuts.

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GD 0518 | 025-285002
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 $60.00
(Blue Cheese, Pesto, Tomato & Lemon Aioli, Rumesco Sauce)

Imported Italian & Domestic Cheeses, Freshly Baked Breads & Crackers $110.00
(Mozzarella, Aged Cheddar, Smoked Gouda, Provolone, Fontina, Blue Cheese & Parmesan)

Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Breads $110.00
(Hot Coppa, Soprasatta, Salami, Pepperoni, Imported Prosciutto)

Prosciutto & Melon $110.00

Seasonal Fruit $85.00

Iced Jumbo Shrimp Cocktail $140.00

HOT DISHES

Asiago-Crusted Shrimp $110.00

Spinach & Artichoke al Forno $85.00

Crab & Shrimp Fondue $110.00

Jumbo Lump Crab Cakes $110.00

Four-Cheese Ravioli, Pesto Alfredo Sauce† $85.00

Mushroom Ravioli al Forno $85.00

Four-Cheese Ravioli Fritté $85.00

Sausage & Peppers $85.00

Italian Meatballs $85.00

Stuffed Mushrooms $85.00

Calamari Fritté, Marinara $85.00

Crispy Zucchini Fritté $85.00

PASSED HORS D’OEUVRES

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 $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.

HORS D’OEUVRES DESCRIPTIONS

ASIAGO-CRUSTED SHRIMP

Shrimp fried golden brown and served with a Calabrian pepper aioli.

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 CRÊPE

Savory crêpe pinwheels filled with mascarpone, asparagus, spinach, lemon and roasted garlic.

MINIATURE CRAB CAKES

Our signature crab cakes topped with a dollop of Calabrian pepper aioli.

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 bread crumb.

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.

*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 setup 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.

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

**SICILIAN-GLAZED BAKED HAM**
- Marinated and slow roasted to perfection.
- Served with a side of our homemade Herb Butter.
- Available for parties of 25 Guests or more.

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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

* 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 0518 | 025-152002
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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