

MAGGIANO'S
LITTLE ITALY

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

ATLANTIC SALMON

Grilled Atlantic salmon served with tableside lemon butter sauce

CHICKEN FRANCESE

Parmesan-crusted chicken scallopine 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.
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.

MAGGIANO'S
LITTLE ITALY

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

BONE-IN RIBEYE**

Served with tableside red wine demi glaze

CHICKEN FRANCESE

Parmesan-cruste 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.*

**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.*



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**

APPETIZERS

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

SALADS

- | | |
|------------|-------------------------|
| Caesar | Chopped |
| Maggiano'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 | Rigatoni Arrabbiata | Chicken & Spinach Manicotti |
| Spaghetti, Meatball or Sausage | Rigatoni "D", Chicken, Mushrooms, Marsala | Mom's Lasagna |
| Mediterranean Ziti | Orecchiette Chicken Pesto† | Linguine & Clams, White or Red Sauce, + \$2 |
| Fettuccine Alfredo | Baked Rigatoni & Meatballs with Smoked Italian Cheese | Shrimp Fra Diavolo, + \$2 |
| Four-Cheese Ravioli, Pesto Alfredo Sauce† | Baked Ziti & Sausage | Special Featured Pasta |
| Mushroom Ravioli al Forno | Six-Cheese Cannelloni, Roasted Tomato Sauce | |
| Rigatoni & Vegetables with Tomato Pesto Broth† | Gnocchi & Italian Sausage | |

ENTRÉES

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

SIDES

Choose Any Side for an Additional \$2 Per Person

- | | | |
|------------------------|-------------------------|-------------------------|
| Garlic Mashed Potatoes | Roasted Garlic Broccoli | Fresh Grilled Asparagus |
| Sautéed Vegetables | 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 | 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 | |

† 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.

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.





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
- Crispy Zucchini Fritté
- Calamari Fritté
- Sausage & Peppers
- Tomato Caprese
- Classic Bruschetta
- Asiago-Crusted Shrimp
- Crab & Shrimp Fondue
- Shrimp Oreganata
- Jumbo Lump Crab Cakes



SALADS

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

..... **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
- Chicken & Spinach Manicotti
- Mom's Lasagna
- Linguine & Clams, White or Red Sauce
- Shrimp Fra Diavolo
- 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
- Beef Medallions, Balsamic Cream Sauce**
- Veal Piccata **LT Available**
- Veal Parmesan
- Veal 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†)

† 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.
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.





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.

BENEFITING **Make-A-Wish***

..... **FOUR-HOUR BEER & WINE PACKAGE**

Featuring Mon Frère Cabernet Sauvignon, Chateau St. Jean Sonoma Chardonnay, California Merlot and California Cabernet Sauvignon, 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 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
- 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**

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
- Spumoni†
- Vera's Lemon Cookies
- Apple Crostada
- Tiramisu
- New York Style Cheesecake
- 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.

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.





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.

BENEFITING **Make-A-Wish***

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

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 | Rigatoni "D", Chicken, Mushrooms, Marsala | Chicken & Spinach Manicotti |
| Spaghetti, Meatball or Sausage | Baked Rigatoni & Meatballs with Smoked Italian Cheese | Mom's Lasagna |
| Mediterranean Ziti | Rigatoni Arrabbiata | Orecchiette Chicken Pesto [†] |
| Fettuccine Alfredo | Six-Cheese Cannelloni, Roasted Tomato Sauce | Shrimp Fra Diavolo, + \$2 |
| Baked Ziti & Sausage | Four-Cheese Ravioli, Pesto Alfredo Sauce [†] | Special Featured Pasta |
| Gnocchi & Italian Sausage | Rigatoni & Vegetables with Tomato Pesto Broth [†] | |
| Mushroom Ravioli al Forno | Linguine & Clams, White or Red Sauce, + \$2 | |

..... **ENTRÉES**

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

..... **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 Table for \$6 Per Person

- | | | | |
|---|-------------------------|----------------------|--|
| Double Chocolate Brownie | Spumoni [†] | Apple Crostada | Maggiano's Signature Sweet Table, + \$6 |
| Gigi's Butter Cake | Fresh Fruit Plate | Tiramisu | (Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu, |
| Profiteroles, Vanilla Bean Ice Cream, Hot Fudge | Chocolate Zuccotto Cake | Vera's Lemon Cookies | New York Style Cheesecake, Apple Crostada, |
| New York Style Cheesecake | | | 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.

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.





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.

BENEFITING **Make-A-Wish***

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

SALADS

Caesar
Maggianno's Spinach [†]
Chopped
Chopped Apple & Walnut [†]
Italian Tossed

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

PASTAS

Whole Wheat Penne Pasta Available for Substitution

Spaghetti with Marinara Sauce	Rigatoni "D", Chicken, Mushrooms, Marsala	Chicken & Spinach Manicotti
Spaghetti, Meatball or Sausage	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Mom's Lasagna
Mediterranean Ziti	Rigatoni Arrabbiata	Orecchiette Chicken Pesto [†]
Fettuccine Alfredo	Six-Cheese Cannelloni, Roasted Tomato Sauce	Shrimp Fra Diavolo, + \$2
Baked Ziti & Sausage	Four-Cheese Ravioli, Pesto Alfredo Sauce [†]	Special Featured Pasta
Gnocchi & Italian Sausage	Rigatoni & Vegetables with Tomato Pesto Broth [†]	
Mushroom Ravioli al Forno	Linguine & Clams, White or Red Sauce, + \$2	

ENTRÉES

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

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: MAGGIANO'S SIGNATURE SWEET TABLE

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

[†] 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 Maggianno'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.

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 Maggianno'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.





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 Crudit  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, Sopprasatta, Salami, Pepperoni, Imported Prosciutto)

Seasonal Fruit

HOT DISHES

Spinach & Artichoke al Forno

Four-Cheese Ravioli, Pesto Alfredo Sauce†

Crispy Zucchini Fritt 

Mushroom Ravioli al Forno

Sausage & Peppers

Italian Meatballs

Stuffed Mushrooms

Calamari Fritt 

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 Cr pe

Miniature Double-Baked Potatoes

Miniature Stuffed Mushrooms

Classic Bruschetta

† 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 | 025-285002





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, Sopprasatta, 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 Frittè \$ 85.00
Sausage & Peppers \$ 85.00
Italian Meatballs \$ 85.00
Stuffed Mushrooms..... \$ 85.00
Calamari Frittè, Marinara \$ 85.00
Crispy Zucchini Frittè \$ 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 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.

**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.





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.

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.

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[†]
Thinly Sliced Prosciutto

Italian Sausage
Herb Chicken
Garlic Shrimp, + \$2
Crab Meat, + \$3

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

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

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

**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.