**STEAKHOUSE MENU**

**PRICE:** $59.95 PER PERSON*

**SERVED WITH REGULAR & DECAFFEINATED COFFEE, HOT TEA, ICED TEA & AN ASSORTMENT OF SODAS**

### APPETIZERS

- **STUFFED MUSHROOMS**
  Mushroom caps filled with aglio spinach, Italian cheeses and seasoned panko bread crumbs

- **CALAMARI FRITTE**
  Crispy calamari served with our signature marinara sauce

- **BRUSCHETTA**
  Seasoned bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, roasted garlic and balsamic glaze

### SALAD COURSE

- **SALAD COURSE**
  Warm ciabatta rolls

- **CAESAR SALAD**
  Romaine lettuce, oven-roasted croutons, grated parmesan cheese tossed in caesar dressing

### ENTRÉE CHOICE

- **FILET MIGNON**
  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

- **TRUFFLE MAC & CHEESE §**
- **GARLIC MASHED POTATOES §**
- **SAUTÉED SEASONAL VEGETABLES §**

### DESSERTS

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

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

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§ 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

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**APPETIZERS**

**STUFFED MUSHROOMS**
Mushroom caps filled with aglio spinach, Italian cheeses and seasoned panko bread crumbs

**CALAMARI FRITTE**
Crispy calamari served with our signature marinara sauce

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

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**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

**CALAMARI FRITTE**
Crispy calamari served with our signature marinara sauce

**CHICKEN FRANCESE**
Parmesan-crusted chicken scallopine served with tableside lemon butter sauce

**ATLANTIC SALMON**
Grilled Atlantic salmon served with tableside lemon butter sauce

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**ACCOMPANIMENTS**
For the table

**TRUFFLE MAC & CHEESE §**

**GARLIC MASHED POTATOES §**

**SAUTÉED SEASONAL VEGETABLES §**

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**DESSERTS**

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

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

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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>
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<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>Crispy Pepperoni Risotto Bites</td>
<td>Four-Cheese Ravioli Fritté</td>
</tr>
</tbody>
</table>

### Second Course: Choose 2 Pastas & 2 Entrees

**Pastas**

Whole Wheat Penne Pasta Available for Substitution

<table>
<thead>
<tr>
<th>Entrees</th>
<th>Sides</th>
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<tbody>
<tr>
<td>Spaghetti with Marinara Sauce</td>
<td>Chicken Florentine</td>
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<tr>
<td>Spaghetti, Meatball or Sausage</td>
<td>Eggplant Parmesan</td>
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<tr>
<td>Mediterranean Ziti</td>
<td>Oven-Roasted Pork Loin, Balsamic Cream Sauce</td>
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<tr>
<td>Fettuccine Alfredo</td>
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<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>Grilled Chicken, Tomatoes &amp; Basil</td>
</tr>
</tbody>
</table>

### Third Course - Desserts: Choose Two

- Chocolate Zuccotto Cake
- Vera’s Lemon Cookies
- Apple Crostada
- New York Style Cheesecake
- Tiramisu

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

**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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* 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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GD 022O | 005-257002
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
- Asiago-Crusted Shrimp
- Calamari Fritté
- 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

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

† Dish contains nuts.
LT Lighter Take. A lighter preparation of our classic dish is available for this menu item.
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GD 0220 | 602-2593002
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.

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

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GD 0220 | 025-153002
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## 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 Fettucine Alfredo
- Baked Ziti & Sausage
- Gnocchi & Italian Sausage
- Mushroom Ravioli al Forno
- Rigatoni “D”, Chicken, Mushrooms, Marsala
- Baked Rigatoni & Meatballs with Smoked Italian Cheese
- Rigatoni Amabbiata
- 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

### Entrees
- 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-Crustied Tilapia
- Tilapia, Lemon & Herb
- Salmon, Lemon & Herb
- 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
- Roasted Garlic Broccoli
- Fresh Grilled Asparagus
- Crispy Vesuvio Potatoes
- Sautéed Vegetables
- Garlic Spinach

## Third Course: Maggiano's Signature Sweet Table

- Assorted Cookies†
- Tiramisu
- Apple Crostada
- 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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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’ŒUVRES

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.

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

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GD 0518 | 025-285002
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, Romesco 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
Crisspy 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†...................................................... $20.00
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

ASIAO-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.

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**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.

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<td>Fresh Basil</td>
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<td>Asparagus</td>
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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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* Dish contains nuts.

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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.

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