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

CALAMARI FRITTE
Crispy calamari served with our signature marinara sauce

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

SALAD COURSE
Warm ciabatta rolls

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

APPETIZERS

For the table

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

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Warm ciabatta rolls

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

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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

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

ENTRÉE CHOICE

Choice of entrée for each guest

FILET MIGNON**
Served with tableside red wine demi glaze

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Parmesan-crusted chicken scallopine served with tableside lemon butter sauce

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

ACCOMPANIMENTS

For the table

TRUFFLE MAC & CHEESE §

GARLIC MASHED POTATOES §

SAUTÉED SEASONAL VEGETABLES §

ACCOMPANIMENTS

For the table

TRUFFLE MAC & CHEESE §

GARLIC MASHED POTATOES §

SAUTÉED SEASONAL VEGETABLES §

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Topped with fresh berries and whipped cream

VERA’S LEMON COOKIES
For the table

$ Vegetarian

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## First Course: Choose 2 Appetizers & 2 Salads

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<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</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>
</tr>
<tr>
<td>Sausage &amp; Peppers</td>
<td></td>
</tr>
<tr>
<td>Tomato Caprese</td>
<td></td>
</tr>
<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td></td>
</tr>
<tr>
<td>Asiago-Crusted Shrimp, +$4</td>
<td></td>
</tr>
<tr>
<td>Crab &amp; Shrimp Fondue, +$4</td>
<td></td>
</tr>
<tr>
<td>Shrimp Oreganata, +$4</td>
<td></td>
</tr>
<tr>
<td>Jumbo Lump Crab Cakes, +$5</td>
<td></td>
</tr>
</tbody>
</table>

## Second Course: Choose 2 Pastas & 2 Entrees

### Pastas
- Whole Wheat Penne Pasta Available for Substitution

<table>
<thead>
<tr>
<th>Pastas</th>
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<tbody>
<tr>
<td>Spaghetti with Marinara Sauce</td>
</tr>
<tr>
<td>Spaghetti, Meatball or Sausage</td>
</tr>
<tr>
<td>Mediterranean Ziti</td>
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<tr>
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<tr>
<td>Four-Cheese Ravioli, Pesto Alfredo Sauce†</td>
</tr>
<tr>
<td>Mushroom Ravioli al Forno</td>
</tr>
<tr>
<td>Rigatoni &amp; Vegetables with Tomato Pesto Broth†</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Entrees</th>
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<tbody>
<tr>
<td>Chicken Florentine</td>
</tr>
<tr>
<td>Eggplant Parmesan</td>
</tr>
<tr>
<td>Oven-Roasted Pork Loin, Balsamic Cream Sauce</td>
</tr>
<tr>
<td>Parmesan-Crusted Tilapia</td>
</tr>
<tr>
<td>Tilapia, Lemon &amp; Herb</td>
</tr>
<tr>
<td>Salmon, Lemon &amp; Herb</td>
</tr>
<tr>
<td>Beef Medallions, Balsamic Cream Sauce**, +$10</td>
</tr>
<tr>
<td>Veal Piccata, + $4 LT Available</td>
</tr>
<tr>
<td>Veal Parmesan, + $4</td>
</tr>
<tr>
<td>Veal Marsala, + $4 LT Available</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

- 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†)

- Gigi’s Butter Cake
- Profiteroles, Vanilla Bean Ice Cream, Hot Fudge
- Double Chocolate Brownie
- Spumoni†
- Fresh Fruit Plate

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

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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

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>SALADS</th>
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<tbody>
<tr>
<td>Mozzarella Marinara</td>
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<td>Stuffed Mushrooms</td>
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<tr>
<td>Crispy Pepperoni Risotto Bites</td>
<td>Chopped Apple &amp; Walnut†</td>
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<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>Italian Tossed</td>
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<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td></td>
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<tr>
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<td></td>
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<td>Calamari Fritté</td>
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<td>Sausage &amp; Peppers</td>
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<tr>
<td>Tomato Caprese</td>
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<td>Classic Bruschetta</td>
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<td>Shrimp Oreganata</td>
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</tr>
<tr>
<td>Jumbo Lump Crab Cakes</td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>PASTAS</th>
<th>ENTRÉES</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>Roasted Garlic Broccoli</td>
</tr>
<tr>
<td>Mediterranean Ziti</td>
<td>Oven-Roasted Pork Loin, Balsamic Cream Sauce</td>
<td>Sautéed Vegetables</td>
</tr>
<tr>
<td>Fettuccine Alfred</td>
<td>Parmesan-Crusted Tilapia</td>
<td></td>
</tr>
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<td>Four-Cheese Ravioli, Pesto Alfredo Sauce†</td>
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<tr>
<td>Mushroom Ravioli al Forno</td>
<td>Salmon, Lemon &amp; Herb</td>
<td></td>
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<td>Rigatoni &amp; Vegetables with Tomato Pesto Broth†</td>
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<td></td>
</tr>
<tr>
<td>Whole Wheat Penne Pasta Available for Substitution</td>
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<td></td>
</tr>
<tr>
<td>Rigatoni Arrabbiata</td>
<td>Beef Medallions, Balsamic Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>Rigatoni “D”, Chicken, Mushrooms, Marsala</td>
<td>Veal Piccata LT Available</td>
<td></td>
</tr>
<tr>
<td>Orecchiette Chicken Pesto†</td>
<td>Veal Parmesan</td>
<td></td>
</tr>
<tr>
<td>Baked Rigatoni &amp; Meatballs with Smoked Italian Cheese</td>
<td>Veal Marsala LT Available</td>
<td></td>
</tr>
<tr>
<td>Baked Ziti &amp; Sausage</td>
<td></td>
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</tr>
<tr>
<td>Six-Cheese Cannelloni, Roasted Tomato Sauce</td>
<td></td>
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<td>Gnocchi &amp; Italian Sausage</td>
<td></td>
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<td></td>
<td></td>
<td>Fresh Grilled Asparagus</td>
</tr>
</tbody>
</table>

THIRD COURSE - DESSERTS: CHOOSE TWO

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

<table>
<thead>
<tr>
<th>Gigi’s Butter Cake</th>
<th>Chocolate Zuccotto Cake</th>
<th>Maggiano’s Signature Sweet Table, + $6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Profiteroles, Vanilla Bean Ice Cream, Hot Fudge</td>
<td>Vera’s Lemon Cookies, Apple Crostada, New York Style Cheesecake, Tiramisu</td>
<td>(Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu, New York Style Cheesecake, Apple Crostada, Gigi’s Butter Cake and Assorted Cookies†)</td>
</tr>
<tr>
<td>Double Chocolate Brownie</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spumoni†</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Plate</td>
<td></td>
<td></td>
</tr>
</tbody>
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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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GD 0220 | 605-2580002
# 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.

## 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

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

## 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

### Entrees

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

## Third Course - Desserts: Choose Two

- 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
- New York Style Cheesecake
- Tiramisu
- New York Style Cheesecake, Apple Crostada
- Gigi’s Butter Cake and Assorted Cookies

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**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.

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GD 0220 | 025-148002
$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

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

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

Double Chocolate Brownie
Gigi’s Butter Cake
Profirotolo, 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.
LT Lighter Take…A lighter preparation of our classic dish is available for this menu item.
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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.

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**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.

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**WINE WITH DINNER**

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

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

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<tr>
<td>Mozzarella Marinara</td>
<td>Caesar</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>Maggiano’s</td>
</tr>
<tr>
<td>Classic Bruschetta</td>
<td>Spinach†</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>Chopped</td>
</tr>
<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td>Chopped Apple &amp; Walnut†</td>
</tr>
<tr>
<td>Crispy Zucchini Fritté</td>
<td>Italian Tossed</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>Crispy Pepperoni Risotto Bites</td>
<td></td>
</tr>
<tr>
<td>Asiago-Crustped Shrimp, +$4</td>
<td></td>
</tr>
<tr>
<td>Crab &amp; Shrimp Fondue, +$4</td>
<td></td>
</tr>
<tr>
<td>Shrimp Oreganata, +$4</td>
<td></td>
</tr>
<tr>
<td>Jumbo Lump Crab Cakes, +$5</td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>PASTAS</th>
<th>ENTRÉES</th>
<th>SIDES</th>
<th>THIRD COURSE: MAGGIANO’S SIGNATURE SWEET TABLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti with Marinara Sauce</td>
<td>Rigatoni “D”, Chicken, Mushrooms, Marsala</td>
<td>Linguine &amp; Clams, White or Red Sauce, +$2</td>
<td>Assorted Cookies†</td>
</tr>
<tr>
<td>Spaghetti, Meatball or Sausage</td>
<td>Baked Rigatoni &amp; Meatballs with Smoked Italian Cheese</td>
<td></td>
<td>Tiramisu</td>
</tr>
<tr>
<td>Mediterranean Ziti</td>
<td>Rigatoni Arrabbiata</td>
<td></td>
<td>Gigi’s Butter Cake</td>
</tr>
<tr>
<td>Fettuccine Alfredo</td>
<td>Six-Cheese Cannelloni, Roasted Tomato Sauce</td>
<td></td>
<td>New York Style Cheesecake</td>
</tr>
<tr>
<td>Baked Ziti &amp; Sausage</td>
<td>Four-Cheese Ravioli, Pesto Alfredo Sauce†</td>
<td></td>
<td>Chocolate Zucchini Bites</td>
</tr>
<tr>
<td>Gnocchi &amp; Italian Sausage</td>
<td>Rigatoni &amp; Vegetables with Tomato Pesto Broth†</td>
<td></td>
<td>Crème Brûlée</td>
</tr>
<tr>
<td>Mushroom Ravioli al Forno</td>
<td>Lingue &amp; Clams, White or Red Sauce, +$2</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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. Availabe 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

| Item                                                                 | Price |
|                                                                     |       |
| 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

| Item                                                                 | Price |
|                                                                     |       |
| 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

| Item                                                                 | Price |
|                                                                     |       |
| 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

| Item                                                                 | Price |
|                                                                     |       |
| Mozzarella Marinara                                                 | $20.00|
| Miniature Stuffed Mushrooms                                         | $20.00|
| 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

| Item                                                                 | Description                                                                 |
|                                                                     |                                                                            |
| 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 roasted 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. |

**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.

Single platters and dishes serve approximately 25 guests each.

**NUT** Dish contains nuts.

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

Prices for Banquets are subject to change 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.

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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†
- Thinsliced 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

**LORENZA’S SUNDAE BAR | $9.95 PER PERSON**

Double Chocolate Brownies
- Chocolate Chunk Cookies
- Vera’s Lemon Cookies
- Vanilla Bean Ice Cream

**MAGGIANO’S SIGNATURE SWEET TABLE | $8.00 PER PERSON**

Chocolate Zuccotto Bites
- Apples Crostada
- Tiramisu

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* Dish contains nuts.

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GD 0518 | 025-1152002
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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