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.
*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.
STEAKHOUSE MENU

PRICE: $69.95 PER PERSON*
SERVED WITH REGULAR & DECAFFEINATED COFFEE, HOT TEA, ICED TEA & ANASSORTMENT OF SODAS

APPETIZERS
For the table

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

CALAMARI FRITTE
Crispy calamari served with our signature marinara sauce

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

SALAD COURSE
Warm ciabatta rolls

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

ENTRÉE CHOICE
Choice of entrée for each guest

FILET MIGNON**
Served with tableside red wine demi glaze

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

ATLANTIC SALMON
Grilled Atlantic salmon served with tableside lemon butter sauce

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

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

ENTRÉE CHOICE
Choice of entrée for each guest

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

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
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§ Vegetarian
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
- Stuffed Mushrooms
- Classic Bruschetta
- Spinach & Artichoke al Forno
- Crispy Pepperoni Risotto al Forno

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

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
- Four-Cheese Ravioli, Pesto Alfredo Sauce
- Mushroom Ravioli al Forno
- Rigatoni & Vegetables with Tomato Pesto Broth

ENTRÉES
- 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**, + $10
- Veal Piccata, + $4 LT Available
- Veal Parmesan, + $4
- Veal Marsala, + $4 LT Available

SIDES
- 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 Crostada,
Gigi’s Butter Cake and Assorted Cookies†)

† 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 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

<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>Maggiano's</td>
</tr>
<tr>
<td>Crispy Zucchini Fritté</td>
<td>Spinach*</td>
</tr>
<tr>
<td>Calamari Fritté</td>
<td>Chopped</td>
</tr>
<tr>
<td>Sausage &amp; Peppers</td>
<td>Chopped Apple &amp; Walnut†</td>
</tr>
<tr>
<td>Tomato Caprese</td>
<td>Italian Tossed</td>
</tr>
<tr>
<td>Classic Bruschetta</td>
<td></td>
</tr>
</tbody>
</table>

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
- Fettucine Alfredo
- Four-Cheese Ravioli, Pesto Alfredo Sauce†
- Mushroom Ravioli al Forno
- Rigatoni & Vegetables with Tomato Pesto Broth†

ENTRÉES

- 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
- Roasted Garlic Broccoli
- Sautéed Vegetables
- 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 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.

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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.

**BENEFITING**

MakeAWish®

**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**

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<tr>
<td>Stuffed Mushrooms</td>
<td>Chopped</td>
</tr>
<tr>
<td>Classic Bruschetta</td>
<td>Chopped Apple &amp; Walnut†</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>Spinach†</td>
</tr>
<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td>Italian Tossed</td>
</tr>
</tbody>
</table>

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

**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

**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
- 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

**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

<table>
<thead>
<tr>
<th>DESSERTS</th>
<th>MAGGIANO’S SIGNATURE SWEET TABLE, + $6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gigi’s Butter Cake</td>
<td>Chocolate Zuccotto Bites, Créme Brûlée, Tiramisu, Spumoni†</td>
</tr>
<tr>
<td>Double Chocolate Brownie</td>
<td>Fresh Fruit Plate, Vera’s Lemon Cookies, New York Style Cheesecake</td>
</tr>
<tr>
<td>Profiteroles, Vanilla Bean Ice Cream, Hot Fudge</td>
<td>Apple Crostada, New York Style Cheesecake, Apple Crostada, Gigi’s Butter Cake and Assorted Cookies†</td>
</tr>
<tr>
<td>Chocolate Zuccotto Cake</td>
<td>Lievre Piccata, + $4 LT Available</td>
</tr>
</tbody>
</table>

* Dish contains nuts.

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GD 0220 | 025-148002
Fragola 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
- Asiago-Crusted Shrimp, + $4
- Crab & Shrimp Fondue, + $4
- Shrimp Oreganata, + $4
- Jumbo Lump Crab Cakes, + $5
- Crispy Pepperoni Risotto Bites

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

SECOND COURSE: CHOOSE 2 PASTAS & 2 ÉNTRÉES

PASTAS
- 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

ÉNTRÉES
- 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
- 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
- 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)”

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

ENTRÉES
- 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**, + $10
- Veal Piccata, + $4 LT Available
- Veal Parmesan, + $4
- Veal Marsala, + $4 LT Available

SIDES
Choose any side for an additional $2 per person
- Garlic Mashed Potatoes
- Fresh Grilled Asparagus
- Roasted Garlic Broccoli
- Crispy Vescovio Potatoes
- Sautéed Vegetables
- Garlic Spinach

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

† Dish contains nuts.
LT Lighter Take...A lighter preparation of our classic dish is available for this menu item.
*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 025-153002
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
# RECEIPT 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, (Hot Coppa, Soprasatta, Salami, Pepperoni, Imported Prosciutto) $110.00
- 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
- Asago-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 herbated goat cheese, oven-dried grape tomatoes and black olives 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.

### MOZARELLA 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.

Single platters and dishes serve approximately 25 guests each.

**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.

Prices per dozen—three dozen minimum per item.

**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.**

**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.
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.

- Choose two Pastas
  - Rigatoni
  - Whole Wheat Penne
  - Ziti
- Choose two Sauces
  - Alfredo
  - Marinara
  - Marsala Cream
  - Pomodoro
- Fresh Spinach
- Sun-Dried Tomatoes
- Roasted Peppers
- Roasted Mushrooms
- Fresh Basil
- Asparagus
- Italian Sausage
- Herb Chicken
- Garlic Shrimp, + $2
- Crab Meat, + $3

- Choose two Garnishes
  - Sun-Dried Tomatoes
  - Roasted Peppers
  - Roasted Mushrooms
  - Fresh Basil
  - Asparagus
  - Italian Cheese Blend
  - Pesto†
  - Thinly Sliced Prosciutto

- Choose two 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

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
- Créme 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
$60 Menu

**CIABATTA ROLLS**

**CHOOSE A SALAD**
- Italian Tossed
- Maggiano’s
- Caesar

**CHOOSE A PASTA**
- Spaghetti, Marinara Sauce
- Spaghetti & Meatballs
- Fettuccine Alfredo
- Mom’s Meat Lasagna
- Four-Cheese Ravioli
- Pesto Alfredo Sauce
- Mushroom Ravioli al Forno, Alfredo Sauce

**CHOOSE AN ENTRÉE**
- Chicken Parmesan
- Chicken Piccata
- Chicken Marsala
- Eggplant Parmesan

**DESSERT**
- A Dozen Vera’s Lemon Cookies

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$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

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**Tight On Time? Host Your Meeting In Our Beautiful Banquet Space And Send Your Guests Home With A Delicious Meal For Four To-Go.**

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

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**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.**

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