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
For the table

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

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-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

ENTRÉE CHOICE

Choice of entrée for each guest

ENTRÉE CHOICE

Choice of entrée for each guest

NEW YORK STYLE CHEESECAKE
Topped with fresh berries and whipped cream

VERA'S LEMON COOKIES
For the table

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

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§ Vegetarian
## FAMILY STYLE DINNER

$_44.95$ 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

- Caesar  
- Maggiano's Chopped  
- 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  
- Spaghetti, Meatball or Sausage  
- Mediterranean Ziti  
- Fettuccine Alfredo  
- Four-Cheese Ravioli, Pesto Alfredo Sauce†  
- Mushroom Ravioli al Forno  
- Rigatoni & Vegetables with Tomato Pesto Broth†  
- Aslago-Crusted Shrimp, +$4  
- Calamari Fritté  
- Sausage & Peppers  
- Tomato Caprese  
- Four-Cheese Ravioli Fritté  
- Crispy Zucchini Fritté  
- 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, + $2  
- Shrimp Fra Diavolo, + $2  
- Special Featured Pasta

#### ENTREES

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

#### SIDES

- Garlic Mashed Potatoes  
- Crispy Pepperoni Risotto Bites  
- Crispy Zucchini Fritté  
- Jumbo Lump Crab Cakes, +$5  
- Crispy Zucchini Fritté  
- Aslago-Crusted Shrimp, +$4  
- Calamari Fritté  
- Sausage & Peppers  
- Tomato Caprese  
- Four-Cheese Ravioli Fritté  
- 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, + $2  
- Shrimp Fra Diavolo, + $2  
- Special Featured Pasta

### 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,  
- Four-Cheese Ravioli Fritté  
- Apple Crostada  
- New York Style Cheesecake  
- Tiramisu  
- Fresh Fruit Plate  
- Spumoni†  
- Vera’s Lemon Cookies  
- New York Style Cheesecake  
- Tiramisu

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

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PT 0220 | 025-257003

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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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# Premium Family Style

$57.95 per person | Ages 5-11 $21.95 per person

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

## First Course: Choose 2 Appetizers & 2 Salads

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

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

## Second Course: Choose 2 Pastas, 2 Entrees and 2 Sides

### Pastas
- 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

### Entrees
- Chicken Florentine
- Eggplant Parmesan
- Oven-Roasted Pork Loin, Balsamic Cream Sauce
- Parmesan-Crusted Titalapia
- Titalapia, Lemon & Herb
- Salmon, Lemon & Herb

### 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)

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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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PT 0220 | 025-258003
**TUSCAN**

$74.95 PER PERSON | Ages 5-11 $18.95 PER PERSON | Ages 12-20 $42.95 PER PERSON

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

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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.

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

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

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

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**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.
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PT 0220 | 025-148003
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**SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES**

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<td>Vera’s Lemon Cookies</td>
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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.

**$78.95 PER PERSON | Ages 5-11 $18.95 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 sabèr.

**BENEFITING Make-A-Wish**

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PT 0220 | 025-153003
$86.95 PER PERSON | Ages 5-11 $23.95 PER PERSON | Ages 12-20 $47.95 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

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

### APPETIZERS

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

### SALADS

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

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

#### APPETIZERS

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

#### SALADS

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

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

### PASTAS

- Spaghetti with Marinara Sauce
- Spaghetti, Meatball or Sausage
- Mediterranean Ziti
- Fettuccine Alfredo
- Baked Ziti & Sausage
- Gnocchi & Italian Sausage
- Mushroom Ravioli al Forno
- Whole Wheat Penne Pasta Available for Substitution

### ENTREES

- 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

- Roasted Garlic Broccoli
- Crispy Vesuvio Potatoes
- Sautéed Vegetables
- 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

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

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PT 0220 | 025-153003
COCKTAIL RECEPTION

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

TWO-HOUR RECEPTION $48.95 PER PERSON
ADDITIONAL HOURS AVAILABLE FOR $9.95 PER PERSON, PER HOUR

PREMIUM BAR PACKAGE


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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PT 0518 | 025-285003
## Reception Selections

### Buffet Selections

Single platters and dishes serve approximately 25 Guests each.

### Cold Platters

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Vegetable Crudité or Grilled Vegetables with Choice of Dip</td>
<td>$6.00</td>
</tr>
<tr>
<td>(Blue Cheese, Pesto†, Tomato &amp; Lemon Aioli, Rumesco Sauce)</td>
<td></td>
</tr>
<tr>
<td>Imported Italian &amp; Domestic Cheeses, Freshly Baked Breads &amp; Crackers</td>
<td>$11.00</td>
</tr>
<tr>
<td>(Mozzarella, Aged Cheddar, Smoked Gouda, Provolone, Fontina, Blue Cheese &amp; Parmesan)</td>
<td></td>
</tr>
<tr>
<td>Sliced Italian Meats &amp; Sausages, Pepperoncinis, Olives &amp; Freshly Baked Breads</td>
<td>$11.00</td>
</tr>
<tr>
<td>(Hot Coppa, Soprasatta, Salami, Pepperoni, Imported Prosciutto)</td>
<td></td>
</tr>
<tr>
<td>Prosciutto &amp; Melon</td>
<td>$11.00</td>
</tr>
<tr>
<td>Seasonal Fruit</td>
<td>$8.50</td>
</tr>
<tr>
<td>Iced Jumbo Shrimp Cocktail</td>
<td>$14.00</td>
</tr>
</tbody>
</table>

### Hot Dishes

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asiago-Crusted Shrimp</td>
<td>$11.00</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>$8.50</td>
</tr>
<tr>
<td>Crab &amp; Shrimp Fondue</td>
<td>$11.00</td>
</tr>
<tr>
<td>Jumbo Lump Crab Cakes</td>
<td>$11.00</td>
</tr>
<tr>
<td>Four-Cheese Ravioli, Pesto Alfredo Sauce†</td>
<td>$8.50</td>
</tr>
<tr>
<td>Mushroom Ravioli al Forno</td>
<td>$8.50</td>
</tr>
<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td>$8.50</td>
</tr>
<tr>
<td>Sausage &amp; Peppers</td>
<td>$8.50</td>
</tr>
<tr>
<td>Italian Meatballs</td>
<td>$8.50</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>$8.50</td>
</tr>
<tr>
<td>Calamari Fritté, Marinara</td>
<td>$8.50</td>
</tr>
<tr>
<td>Crispy Zucchini Fritté</td>
<td>$8.50</td>
</tr>
</tbody>
</table>

### Passed Hors d’Oeuvres

Prices per dozen—three dozen minimum per item.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Bruschetta</td>
<td>$20.00</td>
</tr>
<tr>
<td>Tomato, Fresh Mozzarella Crostini†</td>
<td>$30.00</td>
</tr>
<tr>
<td>Goat Cheese, Tomato &amp; Black Olive Tapenade Crostini</td>
<td>$27.00</td>
</tr>
<tr>
<td>Spinach Blue Cheese Crostini</td>
<td>$20.00</td>
</tr>
<tr>
<td>Smoked Salmon Napoleon</td>
<td>$30.00</td>
</tr>
<tr>
<td>Roast Beef Roulade**</td>
<td>$35.00</td>
</tr>
<tr>
<td>Grilled Shrimp &amp; Asparagus Crêpe</td>
<td>$20.00</td>
</tr>
</tbody>
</table>

### Hors d’Oeuvres Descriptions

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### 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 crépe pinwheels filled with mascarpone, asparagus, spinach, lemon and roasted garlic.

### 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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0518 | 025-152
RECEPTION STATIONS & SWEET TABLES

Available for parties of 25 Guests or more. Reception Stations and Sweet Tables are served and replenished for up to two hours.

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  
Alfredo  
Marinara  
Marsala Cream  
Pomodoro  
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  
Bananacs  
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

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PT 0518 | 025-152003
MEET & TREAT MENU

TIGHT ON TIME? HOST YOUR MEETING IN OUR BEAUTIFUL BANQUET SPACE AND SEND YOUR GUESTS HOME WITH A DELICIOUS MEAL FOR FOUR TO-GO.

HOST TO PRE-SELECT UP TO 2 MENU COMBINATIONS FOR GUESTS TO SELECT FROM.

$60 MENU*  

CIABATTA ROLLS

CHOOSE A SALAD  
Italian Tossed $ · Maggiano’s · Caesar

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

CHOOSE AN ENTRÉE  
Chicken Parmesan · Chicken Piccata · Chicken Marsala · Baked Eggplant Parmesan $

DESSERT  
A Dozen Vera’s Lemon Cookies

$50 MENU*  

CIABATTA ROLLS

CHOOSE A SALAD  
Italian Tossed $ · Maggiano’s · Caesar

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

DESSERT  
A Dozen Vera’s Lemon Cookies

† Dish contains nuts  §Vegetarian

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