



**MAGGIANO'S**  
LITTLE ITALY

PRIVATE EVENT MENU PACKAGES



*At Maggiano's our passion is making people feel special*



When you host your events at Maggiano's, we'll take care of every detail, so you can relax and enjoy the day. Your guests will love our elegant, well-appointed banquet rooms and craveable Italian-American dishes—and you'll love the feeling of knowing we have taken care of everything.

# *We'll take care of the details so you can enjoy your event*

Our Private Dining Event Managers and on-site Operation Managers attend to all the details so you can enjoy your event!

Our first class amenities include:

- Personalized event planning assistance
- Professional Service Team
- Audio/visual equipment
- Complimentary house centerpieces, piped-in music, linen tablecloths
- Customized printed menus with personalized messaging
- House music
- Flexible contract + Refund policy
- Worry-free booking
- Coat check
- Guest parking



ELEGANT · TASTEFUL · PERFECT



*Deliver perfectly executed events* ATTEND TO THE DETAILS OF EFFORTLESS HOSTING, AND ENSURE THAT EACH GUEST HAS A MEMORABLE EXPERIENCE.



We have the best in-class service that will cater to all your needs. We can accommodate a wide range of group sizes from 8-300 guests.

HERE'S TO GOOD FRIENDS AND FAMILY, GREAT FOOD  
AND A LIFETIME OF UNFORGETTABLE MEMORIES.

Our completely private banquet rooms are a perfect fit for a variety of social and corporate events.



# Staying healthy and safe together

We're glad to be together again, but from a safe distance.

## ..... PRECAUTIONS WE'RE TAKING .....



### Enhanced Cleaning

Using disinfectant shown to be effective against COVID-19



### Rigorous Handwashing

Every 30 minutes and when preparing, serving and packaging food



### Face Masks at All Times

Covering both nose and mouth



### Social Distancing

Proactively limiting seating based on local mandates



### Disposable Menus

Reducing touchpoints with single use menus



### Monitoring Teammates

Ensuring they are healthy and safe to work

## ..... PLEASE DO NOT ENTER IF: .....



### You're Showing Symptoms

of COVID-19 or have a fever

OR



### You've Tested Positive

for COVID-19 and have not self-quarantined for 14 days



# PLATED MEAL OPTIONS



# PLATED LUNCH



Served with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Iced Tea, and assorted Sodas.  
Available until 2:00 PM daily.

## SILVER

**\$27.95 PER PERSON\***

### SALAD

**HOST TO PRESELECT 1**  
Served individually to each guest

Caesar  
Italian Tossed  
Maggiano's

### ENTRÉE

**HOST TO PRESELECT 2 ENTRÉES FOR GUESTS TO SELECT**

Spaghetti, Marinara, Mini Meatball  
Mom's Meat Lasagna, Marinara  
Fettuccine Alfredo  
Four-Cheese Ravioli, Pesto Alfredo Sauce  
Rigatoni Arrabbiata with Chicken  
Eggplant Parmesan, Spaghetti Marinara

### DESSERT

Served individually to each guest

Vera's Lemon Cookies

## GOLD

**\$31.95 PER PERSON\***

### STARTER

Served individually to each guest

Classic Tomato Bruschetta

### SALAD

**HOST TO PRESELECT 1**  
Served individually to each guest

Chopped Caesar Italian Tossed Maggiano's

### ENTRÉE

**HOST TO PRESELECT 2 ENTRÉES FOR GUESTS TO SELECT 1**

#### CHICKEN

Chicken Piccata, Spinach, Spaghetti Aglio Olio  
Chicken Parmesan, Spaghetti Marinara  
Chicken Marsala, Spaghetti Aglio Olio  
Grilled Chicken, Tomato Basil with Crispy Vesuvio Potatoes

#### SEAFOOD

Shrimp Fra Diavolo  
Parmesan-Crusted Tilapia, Broccoli with Crispy Vesuvio Potatoes  
Salmon Lemon & Herb, Broccoli with Crispy Vesuvio Potatoes

#### PASTAS

Spaghetti, Marinara, Mini Meatball  
Fettuccine Alfredo  
Four-Cheese Ravioli, Pesto Alfredo Sauce  
Mom's Meat Lasagna, Marinara  
Eggplant Parmesan  
Baked Ziti with Sausage

### DESSERT

**HOST TO PRESELECT 1**  
Served individually to each guest

Mini Tiramisu Mini Gigi's Butter Cake  
Mini Cheesecake Vera's Lemon Cookies

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# SIGNATURE PLATED DINNER



**\$48.95 PER PERSON\***

*Served with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Iced Tea, and assorted Sodas.*

**HOST TO PRESELECT MENU FROM EACH COURSE**

## STARTER

*Served individually to each guest*

**HOST TO PRESELECT 1**

Classic Tomato Bruschetta  
Crispy Zucchini Fritté

Crab Cakes +\$6 per person  
Calamari Fritté

## SALAD

**HOST TO PRESELECT 1**

Chopped      Caesar      Italian Tossed      Maggiano's

## ENTRÉE

**HOST TO PRESELECT 3 ENTRÉE CHOICES FOR GUESTS TO SELECT FROM AT THE EVENT**

### CHICKEN

Chicken Piccata, Spinach, Spaghetti Aglio Olio  
Chicken Parmesan, Spaghetti Marinara  
Chicken Marsala, Spaghetti Aglio Olio  
Chicken Florentine, Crispy Vesuvio Potatoes

### CLASSIC PASTAS

Spaghetti, Marinara, Mini Meatball  
Mom's Meat Lasagna, Marinara  
Fettuccine Alfredo, add Chicken +\$3.50 per person

### SEAFOOD

Salmon Lemon & Herb, Broccoli, Crispy Vesuvio Potatoes  
Linguine & Clams, White Garlic Herb Sauce  
Shrimp Fra Diavolo  
Parmesan-Crusted Tilapia, Broccoli, Crispy Vesuvio Potatoes  
Tilapia Lemon & Herb, Broccoli, Crispy Vesuvio Potatoes

### BAKED & SPECIALTY PASTAS

Four-Cheese Ravioli, Pesto Alfredo Sauce  
Mushroom Ravioli al Forno  
Rigatoni "D", Chicken, Mushrooms,  
Marsala Cream Sauce  
Baked Ziti with Sausage

### STEAK

Beef Medallions, Broccoli, Crispy Vesuvio Potatoes +\$10 per person  
Veal Parmesan, Spaghetti Marinara

## DESSERT

*Served individually to each guest*

Mini Cheesecake      Vera's Lemon Cookies      Chocolate Truffles



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GLD 4.21







# STEAKHOUSE MENU



**\$59.95 PER PERSON\***

*Served with regular and decaffeinated Coffee, Hot Tea, Iced Tea, and assorted Sodas.*

*Items subject to availability.*

## STARTER

*For the table*

### STUFFED MUSHROOMS

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

### CALAMARI FRITTÉ

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 & balsamic glaze

## SALAD COURSE

*Individually plated, served with warm ciabatta rolls*

### CAESAR SALAD

Romaine lettuce, oven-roasted croutons, grated parmesan cheese tossed in Caesar dressing

## ENTRÉE CHOICE

*Choice of entrée served individually to each guest*

### FILET MIGNON\*\*

Served with tableside red wine demi glaze

### MOM'S LASAGNA

Crumbled Meatballs & Sausage, Ricotta, Marinara Sauce

### ATLANTIC SALMON

Grilled Atlantic salmon served with tableside lemon butter sauce

### CHICKEN FRANCESE

Parmesan-crusting chicken scallopine served with tableside lemon butter sauce

### EGGPLANT PARMESAN §

Provolone, Tomato Ragù with spaghetti aglio olio

## ACCOMPANIMENTS

*For the table*

**TRUFFLE MAC & CHEESE §**

**GARLIC MASHED POTATOES §**

**ROASTED GARLIC BROCCOLI §**

## 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. Available for Banquets only. Prices are subject to change. \*Above prices do not include taxes or event fee. The 20% event fee is an administrative fee retained entirely by Maggiano's for the setup 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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# STEAKHOUSE MENU



**\$69.95 PER PERSON\***

*Served with regular and decaffeinated Coffee, Hot Tea, Iced Tea, and assorted Sodas.*

*Items subject to availability.*

## STARTER

*For the table*

### STUFFED MUSHROOMS

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

### CALAMARI FRITTÉ

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 & balsamic glaze

## SALAD COURSE

*Individually plated, served with warm ciabatta rolls*

### CAESAR SALAD

Romaine lettuce, oven-roasted croutons, grated parmesan cheese tossed in Caesar dressing

## ENTRÉE CHOICE

*Choice of entrée served individually to each guest*

### FILET MIGNON\*\*

Served with tableside red wine demi glaze

### MOM'S LASAGNA

Crumbled Meatballs & Sausage, Ricotta, Marinara Sauce

### ATLANTIC SALMON

Grilled Atlantic salmon served with tableside lemon butter sauce

### CHICKEN FRANCESE

Parmesan-crusting chicken scallopine served with tableside lemon butter sauce

### BONE-IN RIBEYE\*\*

Served with tableside red wine demi glaze

### EGGPLANT PARMESAN §

Provolone, Tomato Ragù with spaghetti aglio olio

## ACCOMPANIMENTS

*For the table*

**TRUFFLE MAC & CHEESE §**

**GARLIC MASHED POTATOES §**

**ROASTED GARLIC BROCCOLI §**

## DESSERTS

### NEW YORK STYLE CHEESECAKE

Topped with fresh berries and whipped cream

### VERA'S LEMON COOKIES

For the table

§ Vegetarian

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# FAMILY STYLE OPTIONS



# BREAKFAST & BRUNCH



## MAGGIANO'S FAMILY STYLE BREAKFAST

**\$19.95 PER PERSON** | Ages 5-11 **\$12.95 PER PERSON**

Served with freshly brewed regular and decaffeinated Coffee and Orange Juice. Available for parties of 25 guests or more.

Assorted Muffins & Pastries

Fran's Potatoes with Roasted Peppers & Onions

Seasonal Fresh Fruit

Crème Brûlée French Toast\*

### HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

Scrambled Eggs

Italian Sausage Frittata

Vegetable Frittata

Smoked Bacon

## BRUNCH ADDITIONS

Enhance your Breakfast or Brunch with these additional items and stations. Available for parties of 25 or more. Brunch additions must be ordered with Maggiano's Family Style Breakfast.

Fruit & Yogurt Parfait+ +\$4

Smoked Salmon Platter +\$100 per platter (serves 25)

### OMELET STATION | \$13.95 PER PERSON

One station is recommended per 40 guests. A \$75 attendant fee will apply for each station, which will be served and replenished for up to two hours.

Asparagus  
Broccoli  
Roasted Peppers

Diced Tomatoes  
Roasted Mushrooms  
Fresh Spinach

Italian Cheese Blend  
Smoked Bacon  
Crumbled Italian Sausage

Crab Meat +\$3  
Lobster +\$3

### PASTA STATION | \$13.95 PER PERSON

One station is recommended per 40 guests. A \$75 attendant fee will apply for each station, which will be served and replenished for up to two hours.

**PASTAS**  
choose two

Rigatoni  
Ziti  
Pipette

**SAUCES**  
choose two

Alfredo  
Marsala Cream  
Marinara  
Tomato Ragù

**GARNISH**

Asparagus  
Broccoli  
Fresh Spinach  
Italian Cheese Blend

Pesto+  
Crumbled Italian Sausage  
Crab Meat +\$3  
Lobster +\$3

## MAGGIANO'S PLATED BREAKFAST

**\$19.95 PER PERSON\*** | **HOST TO PRESELECT MENU FOR GUESTS**

Served with freshly brewed regular and decaffeinated Coffee, Orange Juice and Seasonal Fresh Fruit. Served individually plated.

### CHOOSE ONE ITEM

Croissant

Poppy Seed Muffin

Blueberry Muffin

### CHOOSE ONE ITEM Served with Smoked Bacon

Crème Brûlée French Toast\*  
Italian Sausage Frittata with Fran's Potatoes

Vegetable Frittata with Fran's Potatoes  
Scrambled Eggs with Fran's Potatoes

\*Dish contains nuts.

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# ALL-DAY MEETING



**\$40.95 PER PERSON | AVAILABLE 7AM TO 4AM DAILY**

## CONTINENTAL BREAKFAST

Assortment of Muffins & Pastries

Assorted Fruit Juices

Coffee, Regular & Decaffeinated

Sliced Fresh Seasonal Fruit

Assortment of Hot Teas

## MID-MORNING REFRESHMENT

Assorted Sodas

Coffee & Tea Station

## FAMILY STYLE LUNCH

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

## SALADS | CHOOSE TWO

Caesar

Maggiano's

Chopped

Italian Tossed

## PASTAS | CHOOSE TWO

Spaghetti with Marinara Sauce

Chicken & Spinach Manicotti

Linguine & Clams,  
White or Red Sauce +\$2

Spaghetti, Meatball or Sausage

Mom's Meat Lasagna, Marinara

Rigatoni Arrabbiata with Chicken

Fettuccine Alfredo

Baked Ziti & Sausage

Rigatoni "D", Chicken, Mushrooms, Marsala

Four-Cheese Ravioli, Pesto Alfredo Sauce

Shrimp Fra Diavolo +\$2

Gnocchi with Tomato Vodka Cream Sauce

Mushroom Ravioli al Forno

## DESSERTS | CHOOSE TWO

Chocolate Truffles

New York Style Cheesecake

Gigi's Butter Cake

Vera's Lemon Cookies

Tiramisu

Spumoni

Apple Crostada

Fresh Fruit Plate

## AFTERNOON BREAK SNACKS

*Served with freshly brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas.*

Double Chocolate Brownies

Assortment of Cookies†

Assorted Chips

Whole Seasonal Fruit

†Dish contains nuts.

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# FAMILY STYLE LUNCH



**\$27.95 PER PERSON** | Ages 5-11 **\$16.95 PER PERSON**

Served with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas. Available until 2:00 PM daily.

## FIRST COURSE: CHOOSE ANY COMBINATION OF THREE

### STARTERS

Add one hour of passed hors d'oeuvres to any Family Style Lunch or Family Style Dinner package for \$6 per person. Please ask for details.

Mozzarella Marinara	Crispy Zucchini Fritté	Asiago-Crusted Shrimp +\$4
Stuffed Mushrooms	Calamari Fritté	Shrimp Oreganata +\$4
Spinach & Artichoke al Forno	Classic Bruschetta	Jumbo Lump Crab Cakes +\$5

### SALADS

Chopped  
Italian Tossed  
Caesar  
Maggiano's

## SECOND COURSE: CHOOSE ANY COMBINATION OF THREE FROM PASTAS & ENTRÉES

### PASTAS

Whole wheat and gluten-free penne pasta available for substitution

Spaghetti with Marinara Sauce	Chicken & Spinach Manicotti	Linguine & Clams, White or Red Sauce +\$2
Spaghetti with Meatball	Mom's Meat Lasagna, Marinara	Rigatoni Arrabbiata with Chicken
Fettuccine Alfredo	Baked Ziti & Sausage	Rigatoni "D", Chicken, Mushrooms, Marsala
Four-Cheese Ravioli, Pesto Alfredo Sauce	Shrimp Scampi +\$2	Gnocchi with Tomato Vodka Cream Sauce
Mushroom Ravioli al Forno	Shrimp Fra Diavolo +\$2	

### ENTRÉES

Grilled Chicken, Tomatoes & Basil	Eggplant Parmesan	Salmon, Lemon & Herb +\$2
Chicken Piccata	Oven-Roasted Pork Loin, Balsamic Cream Sauce	Veal Parmesan +\$4
Chicken Parmesan	Parmesan-Crusted Tilapia	Beef Medallions, Balsamic Cream Sauce** +\$10
Chicken Marsala	Tilapia, Lemon & Herb	
Chicken Florentine		

### SIDES

Choose any side for an additional \$2 per person

Garlic Mashed Potatoes	Crispy Vesuvio Potatoes	Freshed Grilled Asparagus
Roasted Garlic Broccoli		Garlic Spinach

## THIRD COURSE - DESSERTS: CHOOSE TWO

or substitute the Maggiano's Signature Dessert Sampler for \$6 per person

Gigi's Butter Cake	Chocolate Layered Cake	Apple Crostada
Spumoni	Chocolate Truffles	New York Style Cheesecake
Fresh Fruit Plate	Vera's Lemon Cookies	Tiramisu

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# FAMILY STYLE DINNER



**\$40.95 PER PERSON** | Ages 5-11 **\$19.95 PER PERSON**

*Served with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas. Items subject to availability.*

## FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

### STARTERS

**Add one hour of passed hors d'oeuvres to any Family Style Lunch or Family Style Dinner package for \$6 per person. Please ask for details.**

Mozzarella Marinara	Crispy Zucchini Fritté	Asiago-Crusted Shrimp +\$4
Stuffed Mushrooms	Calamari Fritté	Shrimp Oreganata +\$4
Spinach & Artichoke al Forno	Classic Bruschetta	Jumbo Lump Crab Cakes +\$5

### SALADS

Chopped  
Italian Tossed  
Caesar  
Maggiano's

## SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

### PASTAS

**Whole wheat and gluten-free penne pasta available for substitution**

Spaghetti with Marinara Sauce	Chicken & Spinach Manicotti	Linguine & Clams, White or Red Sauce +\$2
Spaghetti with Meatball	Mom's Meat Lasagna, Marinara	Rigatoni Arrabbiata with Chicken
Fettuccine Alfredo	Baked Ziti & Sausage	Rigatoni "D", Chicken, Mushrooms, Marsala
Four-Cheese Ravioli, Pesto Alfredo Sauce	Shrimp Scampi +\$2	Gnocchi with Tomato Vodka Cream Sauce
Mushroom Ravioli al Forno	Shrimp Fra Diavolo +\$2	

### ENTRÉES

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

### SIDES

**Choose any side for an additional \$2 per person**

Garlic Mashed Potatoes	Crispy Vesuvio Potatoes	Freshed Grilled Asparagus
Roasted Garlic Broccoli		Garlic Spinach

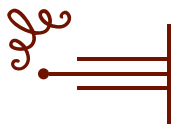
## THIRD COURSE - DESSERTS: CHOOSE TWO

**or substitute the Maggiano's Signature Dessert Sampler for \$6 per person**

Gigi's Butter Cake	Chocolate Layered Cake	Apple Crostada
Spumoni	Chocolate Truffles	New York Style Cheesecake
Fresh Fruit Plate	Vera's Lemon Cookies	Tiramisu

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# PREMIUM FAMILY STYLE DINNER



**\$53.95 PER PERSON** | Ages 5-11 **\$21.95 PER PERSON**

*Served with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas. Items subject to availability.*

## FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

### STARTERS

**Add one hour of passed hors d'oeuvres to any Family Style Lunch or Family Style Dinner package for \$6 per person. Please ask for details.**

Mozzarella Marinara	Crispy Zucchini Fritté	Asiago-Crusted Shrimp
Stuffed Mushrooms	Calamari Fritté	Shrimp Oreganata
Spinach & Artichoke al Forno	Classic Bruschetta	Jumbo Lump Crab Cakes

### SALADS

Chopped  
Italian Tossed  
Caesar  
Maggiano's

## SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

*Includes 2 sides*

### PASTAS

**Whole wheat and gluten-free penne pasta available for substitution**

Spaghetti with Marinara Sauce	Chicken & Spinach Manicotti	Linguine & Clams, White or Red Sauce
Spaghetti with Meatball	Mom's Meat Lasagna, Marinara	Rigatoni Arrabbiata with Chicken
Fettuccine Alfredo	Baked Ziti & Sausage	Rigatoni "D", Chicken, Mushrooms, Marsala
Four-Cheese Ravioli, Pesto Alfredo Sauce	Shrimp Scampi	Gnocchi with Tomato Vodka Cream Sauce
Mushroom Ravioli al Forno	Shrimp Fra Diavolo	

### ENTRÉES

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

### SIDES

Garlic Mashed Potatoes	Crispy Vesuvio Potatoes	Freshed Grilled Asparagus
Roasted Garlic Broccoli		Garlic Spinach

## THIRD COURSE - DESSERTS: CHOOSE TWO

**or substitute the Maggiano's Signature Dessert Sampler for \$6 per person**

Gigi's Butter Cake	Chocolate Layered Cake	Apple Crostada
Spumoni	Chocolate Truffles	New York Style Cheesecake
Fresh Fruit Plate	Vera's Lemon Cookies	Tiramisu

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# TUSCAN

**\$76.95 PER PERSON** | Ages 5-11 **\$21.95 PER PERSON** | Ages 12-20 **\$42.95 PER PERSON**

Served family style with freshly baked Ciabatta Rolls, 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 BEER & WINE PACKAGE

Featuring Mon Frère California Chardonnay, Pinot Noir and Cabernet Sauvignon wines,  
Imported and Domestic beers, sodas and juices.

## FOUR-HOUR PREMIUM BAR PACKAGE

A selection of liquors from our Premium Bar Package  
+\$6

## FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

### STARTERS

Mozzarella Marinara  
Stuffed Mushrooms  
Spinach & Artichoke al Forno

Crispy Zucchini Fritté  
Calamari Fritté  
Classic Bruschetta

Asiago-Crusted Shrimp +\$4  
Shrimp Oreganata +\$4  
Jumbo Lump Crab Cakes +\$5

### SALADS

Chopped  
Italian Tossed  
Caesar  
Maggiانو's

## SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

### PASTAS

Whole wheat and gluten-free penne pasta available for substitution

Spaghetti with Marinara Sauce  
Spaghetti with Meatball  
Fettuccine Alfredo  
Four-Cheese Ravioli, Pesto Alfredo Sauce  
Mushroom Ravioli al Forno

Chicken & Spinach Manicotti  
Mom's Meat Lasagna, Marinara  
Baked Ziti & Sausage  
Shrimp Scampi +\$2  
Shrimp Fra Diavolo +\$2

Linguine & Clams,  
White or Red Sauce +\$2  
Rigatoni Arrabbiata with Chicken  
Rigatoni "D", Chicken, Mushrooms, Marsala  
Gnocchi with Tomato Vodka Cream Sauce

### ENTRÉES

Grilled Chicken, Tomatoes & Basil  
Chicken Piccata  
Chicken Parmesan  
Chicken Marsala  
Chicken Florentine

Eggplant Parmesan  
Oven-Roasted Pork Loin,  
Balsamic Cream Sauce  
Parmesan-Crusted Tilapia  
Tilapia, Lemon & Herb

Salmon, Lemon & Herb  
Veal Parmesan +\$4  
Beef Medallions, Balsamic  
Cream Sauce\*\* +\$10

### SIDES

Choose any side for an additional \$2 per person

Garlic Mashed Potatoes  
Roasted Garlic Broccoli

Crispy Vesuvio Potatoes

Freshed Grilled Asparagus  
Garlic Spinach

## MAGGIANO'S SIGNATURE DESSERT SAMPLER

Assorted Cookies†  
Apple Crostada

New York Style Cheesecake  
Chocolate Truffles

Tiramisu  
Gigi's Butter Cake

†Dish contains nuts.

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Available for Banquets only. Prices are subject to change. \*Above prices do not include taxes or event fee. The 20% event fee is an administrative fee retained entirely  
by Maggiانو's for the setup and administration expenses related to hosting your Function. The event fee is not a tip and is not distributed to servers, bartenders or  
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GLD 4.21



# MENU DESCRIPTIONS



## APPETIZERS

**ASIAGO-CRUSTED SHRIMP** Shrimp fried golden brown and served with a zesty lemon aioli.

**CALAMARI FRITTÉ** Crispy calamari served with our marinara sauce.

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

**CRISPY ZUCCHINI FRITTÉ** Strips of zucchini hand-battered in Japanese breadcrumbs and fried to a golden brown; served with a zesty lemon aioli.

**JUMBO LUMP CRAB CAKES** Lump crab meat coated in Japanese breadcrumbs and sautéed; served with a lemon aioli.

**MOZZARELLA MARINARA** Breaded mozzarella fried and served with our marinara sauce.

**SHRIMP OREGANATA** Marinated shrimp baked with seasoned breadcrumbs and served with tomatoes, basil and white wine sauce.

**SPINACH & ARTICHOKE AL FORNO** Diced artichoke hearts, spinach, tomatoes and asiago cheese baked with alfredo sauce; served with garlic crostini.

**STUFFED MUSHROOMS** Mushroom caps stuffed with aglio spinach, Italian cheeses and seasoned breadcrumbs.

## SALADS

**CAESAR** A traditional Caesar salad of romaine lettuce, croutons and grated parmesan tossed in Caesar dressing.

**CHOPPED** Chopped iceberg lettuce, diced tomatoes, crumbled blue cheese, avocado and smoked bacon; served with our signature house dressing.

**ITALIAN TOSSED** Iceberg lettuce, arugula, Kalamata olives, red onions, pepperoncini and garlic croutons; served with Italian vinaigrette.

**MAGGIANO'S** Iceberg and romaine lettuce, crumbled blue cheese, smoked bacon and red onions; served with our signature house dressing.

**SIGNATURE HOUSE DRESSING** Mix of extra virgin olive oil, red wine vinegar and Italian spices.

## PASTAS

**BAKED ZITI & SAUSAGE** Italian sausage, pomodoro sauce and ziti topped with a layer of melted provolone and parmesan.

**CHICKEN & SPINACH MANICOTTI** Manicotti filled with spinach, chicken and ricotta cheese baked with alfredo sauce.

**FETTUCCINE ALFREDO** Fettuccine tossed with an asiago garlic cream sauce.

**FOUR-CHEESE RAVIOLI, PESTO ALFREDO SAUCE** Ravioli stuffed with ricotta, cream cheese, mozzarella and provolone; served in a pesto alfredo sauce with a touch of marinara.

**GNOCCHI & TOMATO VODKA CREAM SAUCE** Ricotta pasta simmered in a tomato cream sauce, finished with vodka, roasted garlic and Italian sausage.

**LINGUINE & CLAMS, WHITE OR RED SAUCE** Linguine tossed with fresh clams, basil and tomatoes; served in your choice of a red or white clam sauce.

**MOM'S LASAGNA** Pasta sheets layered with ricotta cheese, crumbled meatballs, Italian sausage and marinara sauce topped with provolone cheese.

**MUSHROOM RAVIOLI AL FORNO** Mushroom-stuffed ravioli baked in an asiago garlic cream sauce.

**RIGATONI ARRABBIATA** Grilled chicken with rigatoni and spinach sautéed in a spicy tomato cream sauce.

**RIGATONI "D"®, CHICKEN, MUSHROOMS, MARSALA** Rigatoni pasta, herb-roasted chicken, mushrooms and caramelized onions tossed in a marsala cream sauce.

**SHRIMP FRA DIAVOLO** A blend of tangy Diavolo sauce, sautéed shrimp, roasted garlic and crushed red pepper; served with orzo.

**SHRIMP SCAMPI** Garlic, Lemon Butter with Spaghetti.

**SPAGHETTI WITH MARINARA SAUCE, MEATBALL OR SAUSAGE** Spaghetti served with our classic blend of tomatoes, basil, oregano and olive oil. May also be served with meatballs or Italian sausage.





# MENU DESCRIPTIONS



## ENTRÉES

### **BEEF MEDALLIONS, BALSAMIC CREAM SAUCE\*\***

Sautéed tenderloin medallions in a portabella and balsamic cream sauce; served with garlic mashed potatoes and portabella mushrooms.

**CHICKEN FLORENTINE** Lightly breaded chicken breasts served over a bed of creamed spinach and sun-dried tomatoes.

**CHICKEN MARSALA** Chicken breasts lightly floured and sautéed with mushrooms, onions and marsala sauce.

**CHICKEN PARMESAN** Breaded chicken breasts baked with provolone cheese and marinara sauce.

**CHICKEN PICCATA** Chicken breasts sautéed with capers and lemon butter and served on a bed of sautéed spinach.

**EGGPLANT PARMESAN** Provolone, Tomato Ragù with spaghetti aglio olio.

**GRILLED CHICKEN, TOMATOES & BASIL** Grilled chicken breasts served over a bed of orzo pasta topped with a tomato relish and chopped Kalamata olives.

**OVEN-ROASTED PORK LOIN, BALSAMIC CREAM SAUCE** Pork tenderloin served in a portabella and balsamic cream sauce; served with garlic mashed potatoes and portabella mushrooms.

**PARMESAN-CRUSTED TILAPIA** Tender white fish sautéed with parmesan breadcrumbs, tomatoes, fresh sage and a lemon butter sauce; served on a bed of spinach.

**SALMON, LEMON & HERB** Fillets of salmon with garlic and a white wine sauce served on a bed of spinach.

**TILAPIA, LEMON & HERB** Tilapia with garlic and a white wine sauce served on a bed of spinach.

**VEAL PARMESAN** Breaded veal cutlets baked with provolone cheese and topped with marinara sauce.

## DESSERTS

**APPLE CROSTADA** Granny Smith apples baked in a pastry crust dipped in cream and crystallized sugar; served with caramel sauce and a scoop of vanilla bean ice cream.

**CHOCOLATE LAYERED CAKE** Layered with chocolate mousse.

**CHOCOLATE TRUFFLES** Maggiano's version of a Cake Ball.

**FRESH FRUIT PLATE** Fresh, seasonal variety of fruit.

**GIGI'S BUTTER CAKE** Brown butter vanilla glazed cake with whipped cream and strawberries.

**NEW YORK STYLE CHEESECAKE** New York style ricotta cheesecake topped with fresh berries and whipped cream.

**SPUMONI** A blend of pistachio, chocolate and cherry ice cream.

**TIRAMISU** Ladyfinger cookies soaked in espresso and coffee liqueur, layered with mascarpone, dusted with cocoa powder and served with chocolate shavings.

**VERA'S LEMON COOKIES** Crescent-shaped lemon cookies glazed with lemon frosting.

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MEET NOW, EAT LATER  
MENU OPTIONS



# 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 preselect up to 2 menu combinations for guests to choose from.

**\$50.00 PER PERSON \***

Ciabatta Rolls

..... **CHOOSE A SALAD** .....

Italian Tossed §      Maggiano's      Caesar

..... **CHOOSE A PASTA** .....

Spaghetti, Marinara Sauce §      Spaghetti & Meatball      Fettuccine Alfredo §      Mom's Meat Lasagna  
 Four-Cheese Ravioli, § Pesto Alfredo Sauce      Mushroom Ravioli al Forno, Alfredo Sauce §

..... **CHOOSE AN ENTRÉE** .....

**Additional \$10 per person**

Chicken Parmesan      Chicken Piccata      Chicken Marsala      Eggplant Parmesan §

..... **DESSERT** .....

A dozen Vera's Lemon Cookies

# PRANZO LUNCH

**\$27.95 PER PERSON \***

*Available until 4:00 PM*

..... **SIDES** .....

**Host to preselect 1**

Caesar Salad      Italian Tossed Salad      Maggiano's Salad      Soup of the Day

..... **SANDWICHES** .....

**Host to preselect 2 for guests to choose 1**

Tomato Mozzarella Caprese §      Italian Mediterranean Chicken Salad      Chicken Arugula Pesto  
 Ham & Provolone      Turkey BLT      Roasted Beef, Horseradish Cream

..... **DESSERT** .....

**Host to preselect 1**

Mini Cheesecake      Chocolate Chip Cookie      Chocolate Truffles

..... **DRINK** .....

Bottled Water

§ Vegetarian

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# RESTAURANT LOCATION LIST

## ARIZONA

**SCOTTSDALE**  
16405 N. Scottsdale Rd.  
Scottsdale, AZ 85254  
**480.333.4100**

## CALIFORNIA

**THE GROVE**  
189 The Grove Dr. Suite Z80  
Los Angeles, CA 90036  
**323.965.9665**

**SAN JOSE**  
3055 Olin Ave., Suite 1000  
San Jose, CA 95128  
**408.423.8973**

**OUTH COAST PLAZA**  
3333 Bristol St.  
Costa Mesa, CA 92626  
**714.546.9550**

**WOODLAND HILLS**  
6100 Topanga Canyon Blvd.  
Woodland Hills, CA 91367  
**818.887.3777**

## COLORADO

**DENVER PAVILIONS**  
500 16th St.  
Denver, CO 80202  
**303.260.7707**

**DENVER SOUTH**  
7401 South Clinton St.  
Englewood, CO 80112  
**303.858.1405**

## FLORIDA

**BOCA RATON**  
21090 St. Andrews Blvd.  
Boca Raton, FL 33433  
**561.361.8244**

**JACKSONVILLE**  
10367 Midtown Pkwy,  
St. Johns Town Center  
Jacksonville, FL 32246  
**904.380.4360**

**POINTE ORLANDO**  
9101 International Dr.  
Building #5, Suite 2400  
Orlando, FL 32819  
**407.241.8650**

**TAMPA**  
203 Westshore Plaza  
Tampa, FL 33609  
**813.288.9000**

## GEORGIA

**BUCKHEAD**  
3368 Peachtree Road NE  
Atlanta, GA 30326  
**404.816.9650**

**CUMBERLAND**  
1601 Cumberland Mall SE, Ste. 200  
Atlanta, GA 30339  
**770.799.1580**

**PERIMETER**  
4400 Ashford Dunwoody Rd.  
#3035 Dunwoody, GA 30346  
**770.804.3313**

## ILLINOIS

**GRAND**  
516 N Clark St. Chicago, IL 60654  
**312.644.7700**

**NAPERVILLE**  
1847 Freedom Drive  
Naperville, IL 60563  
**630.536.2270**

**OAK BROOK**  
240 Oakbrook Ctr.  
Oak Brook, IL 60523  
**630.368.0300**

**OLD ORCHARD**  
4999 Old Orchard Shopping Ctr  
Space #A28 Skokie, IL 60077  
**847.933.9555**

**SCHAUMBURG**  
1901 E. Woodfield Rd.  
Schaumburg, IL 60173  
**847.240.5600**

**VERNON HILLS**  
307 Hawthorn Center  
Vernon Hills, IL 60061  
**847.918.0380**

## INDIANA

**INDIANAPOLIS**  
3550 East 86th Street  
Indianapolis, IN 46240  
**317.814.0700**

## KANSAS

**KANSAS CITY**  
7026 West 135th Street  
Overland Park, KS 66223  
**913.897.8298**

## MARYLAND

**ANNAPOLIS**  
Westfield Annapolis  
2100 Annapolis Mall, Suite 1200  
Annapolis, MD 21401  
**410.266.3584**

**COLUMBIA\***  
10300 Little Patuxent Pkwy #3160  
Columbia, MD 21044  
**410.730.3706**

## MASSACHUSETTS

**BOSTON**  
4 Columbus Avenue  
Boston, MA 02116  
**617.542.3456**

## MICHIGAN

**TROY**  
2089 W. Big Beaver Rd.  
Troy, MI 48084  
**248.205.1060**

## MISSOURI

**ST. LOUIS**  
#2 The Boulevard Saint Louis  
Richmond Heights, MO 63117  
**314.824.2402**

## NEVADA

**LAS VEGAS**  
Fashion Show Mall  
3200 Las Vegas Blvd. South #2144  
Las Vegas, NV 89109  
**702.732.2550**

**SUMMERLIN**  
10940 Rosemary Park Dr.  
Las Vegas, NV 89135  
**702.254.6025**

## NEW JERSEY

**BRIDGEWATER**  
600 Commons Way, Bldg E  
Bridgewater, NJ 08807  
**908.547.6045**

**CHERRY HILL**  
2000 Route 38, Suite 1180  
Cherry Hill, NJ 08002  
**856.792.4470**

**HACKENSACK**  
70 Riverside Square  
Hackensack, NJ 07601  
**201.221.2030**

## NEW YORK

**ROOSEVELT FIELD**  
600 Garden City Plaza  
Garden City, NY 11530  
**516.877.9640**

## NORTH CAROLINA

**CHARLOTTE**  
4400 Sharon Rd.  
Charlotte, NC 28211  
**704.916.2300**

**DURHAM**  
8030 Renaissance Parkway  
Suite 890  
Durham, NC 27713  
**919.572.0070**

## OHIO

**CINCINNATI**  
7875 Montgomery Road  
Cincinnati, OH 45236  
**513.794.0670**

## PENNSYLVANIA

**12TH & FILBERT**  
1201 Filbert St.  
Philadelphia, PA 19107  
**215.567.2020**

**KING OF PRUSSIA**  
205 Mall Boulevard  
King of Prussia, PA 19406  
**610.992.3333**

## TENNESSEE

**NASHVILLE**  
3106 West End Avenue  
Nashville, TN 37203  
**615.514.0270**

## TEXAS

**AT THE DOMAIN**  
10910 Domain Drive, Suite 100  
Austin, TX 78758  
**512.501.7870**

**HOUSTON**  
2019 Post Oak Boulevard  
Houston, TX 77056  
**713.961.2700**

**NORTHPARK**  
205 NorthPark Center  
Dallas, TX 75225  
**214.360.0707**

**SAN ANTONIO**  
17603 IH 10W  
San Antonio, TX 78257  
**210.451.6000**

**WILLOW BEND**  
6001 West Park Boulevard  
Plano, TX 75093  
**972.781.0776**

**BAYBROOK\***  
700 Baybrook Mall Drive - G120  
Friendswood, TX 77546  
**281.282.9729**

**MEMORIAL**  
602 Memorial City Mall  
Houston, TX 77024  
**713.461.0692**

## VIRGINIA

**RICHMOND**  
11800 West Broad Ste. 2204  
Richmond, VA 23233  
**804.253.0900**

**SPRINGFIELD**  
6500 Springfield Mall, Suite 6805  
Springfield, VA 22150  
**703.923.9309**

**TYSONS CORNER**  
2001 International Drive  
McLean, VA 22102  
**703.356.9000**

## WASHINGTON

**BELLEVUE**  
10455 NE 8th Street  
Bellevue, WA 98004  
**425.519.6476**

## WASHINGTON, D.C.

**CHEVY CHASE**  
5333 Wisconsin Ave. NW  
Washington, DC 20015  
**202.966.5500**

## WISCONSIN

**MILWAUKEE**  
2500 N. Mayfair Road  
Wauwatosa, WI 53226  
**414.978.1000**