



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

\$28.95 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

\$32.95 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



\$52.95 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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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.





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



\$41.95 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



\$28.95 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



\$44.95 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

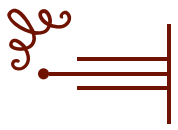
THIRD COURSE - DESSERTS: CHOOSE TWO

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



\$57.95 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

\$81.95 PER PERSON | Ages 5-11 **\$21.95 PER PERSON** | Ages 12-20 **\$46.95 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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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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PLT 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

\$28.95 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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16405 N. Scottsdale Rd.
Scottsdale, AZ 85254
480.333.4100

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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

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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

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

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203 Westshore Plaza
Tampa, FL 33609
813.288.9000

GEORGIA

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3368 Peachtree Road NE
Atlanta, GA 30326
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CUMBERLAND
1601 Cumberland Mall SE, Ste. 200
Atlanta, GA 30339
770.799.1580

PERIMETER
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#3035 Dunwoody, GA 30346
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516 N Clark St. Chicago, IL 60654
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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
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Vernon Hills, IL 60061
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NEVADA

LAS VEGAS
Fashion Show Mall
3200 Las Vegas Blvd. South #2144
Las Vegas, NV 89109
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600 Commons Way, Bldg E
Bridgewater, NJ 08807
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600 Garden City Plaza
Garden City, NY 11530
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Houston, TX 77056
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205 NorthPark Center
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