



MENU ITEM DESCRIPTIONS

Look for *LIGHTER TAKE*... throughout our menus and ask your sales associate for details on the lighter preparation of our classic dishes.

..... 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.

CRAB & SHRIMP FONDUE ~ Sweet garlic shrimp and crab meat baked with alfredo, chives, roasted peppers and Italian cheeses; served with focaccia crisps.

CRISPY PEPPERONI RISOTTO BITES ~ Pepperoni, risotto and cheese rolled in breadcrumbs and lightly fried.

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

FOUR-CHEESE RAVIOLI FRITTÉ ~ Ricotta, mozzarella, provolone and cream cheese ravioli breaded and fried to a golden brown; served with our marinara sauce.

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.

SAUSAGE & PEPPERS ~ Italian sausage, roasted peppers and caramelized onions.

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 crostinis.

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

TOMATO CAPRESE ~ Sliced tomatoes topped with fresh mozzarella, basil and a balsamic glaze.

..... 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 crispy prosciutto; served with our signature house dressing.

CHOPPED APPLE & WALNUT† ~ Iceberg lettuce, arugula, grapes, celery, chives, apples and spiced walnuts with a blue cheese vinaigrette.

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

MAGGIANO'S ~ Iceberg and romaine lettuce, crumbled blue cheese, crispy prosciutto and red onions; served with our signature house dressing.

SPINACH† ~ Tender leaf spinach tossed with roasted peppers, red onions and blue cheese topped with smoked bacon and toasted pine nuts; served with a white balsamic vinaigrette.

HOUSE DRESSING ~ Our signature mix of extra virgin olive oil, red wine vinegar and Italian spices.

..... PASTAS

BAKED RIGATONI & MEATBALLS WITH SMOKED ITALIAN CHEESE ~ Rigatoni and miniature meatballs in a slightly spicy tomato sauce with fresh spinach and smoked Italian cheeses.

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.

FETTUCCHINE 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 & ITALIAN SAUSAGE ~ 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.

MEDITERRANEAN ZITI ~ Ziti pasta tossed in a tomato ragu with roasted peppers, kalamata olives and capers.

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.

ORECCHIETTE CHICKEN PESTO† ~ Orecchiette pasta and chicken tossed in a lemon butter pesto sauce with broccoli and sun-dried tomatoes; topped with pine nuts and grated parmesan.

RIGATONI ARRABBIATA ~ Your choice of grilled chicken or Italian sausage with rigatoni and spinach sauteed 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.

† Dish contains nuts.

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





MENU ITEM DESCRIPTIONS

Look for *LIGHTER TAKE...* throughout our menus and ask your sales associate for details on the lighter preparation of our classic dishes.

RIGATONI & VEGETABLES WITH TOMATO PESTO BROTH† ~ Rigatoni pasta tossed with roasted vegetables in a pesto tomato broth.

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

SIX-CHEESE CANNELLONI, ROASTED TOMATO SAUCE ~ Six Italian cheeses rolled in a crepe shell and baked with a roasted tomato sauce and seasoned breadcrumbs.

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.

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 ~ Filets 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 MARSALA ~ Veal cutlets lightly floured and sautéed with mushrooms, onions and marsala sauce.
LIGHTER TAKE... Lightly breaded, pan-seared veal with mushrooms & marsala sauce.

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

VEAL PICCATA ~ Veal cutlets sautéed with capers and lemon butter served on a bed of sautéed spinach.
LIGHTER TAKE... Lightly breaded, pan-seared veal with capers, spinach & lemon butter.

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.
LIGHTER TAKE... Lightly breaded, pan-seared chicken with mushrooms & marsala sauce.

CHICKEN PARMESAN ~ Breaded chicken breasts baked with provolone cheese and marinara sauce.
LIGHTER TAKE... Lightly breaded, pan-seared chicken with provolone & pomodoro sauce.

CHICKEN PICCATA ~ Chicken breasts sautéed with capers and lemon butter and served on a bed of sautéed spinach.
LIGHTER TAKE... Lightly breaded, pan-seared chicken with capers, spinach & lemon butter.

EGGPLANT PARMESAN ~ Sliced eggplant breaded, layered with provolone cheese and marinara sauce.

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.

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 ZUCCOTTO CAKE ~ Chocolate cake layered with Sambuca chocolate mousse, iced with chocolate frosting and dusted with cocoa powder.

DOUBLE CHOCOLATE BROWNIE ~ Homemade double chocolate brownie with vanilla ice cream and hot fudge.

FRESH FRUIT PLATE ~ Fresh, seasonal variety of fruit.

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

PROFITEROLES ~ Pastry shells filled with vanilla bean ice cream and topped with hot fudge.

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.

† Dish contains nuts.

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

TEMP | 025-291

