STEAKHOUSE MENU

PRICE: $59.95 PER PERSON*

Served with regular & decaffeinated coffee, hot tea, iced tea & an assortment of sodas

APPETIZERS

For the table

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

CALAMARI FRITTE
Crispy calamari served with our signature marinara sauce

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

SALAD COURSE

Warm ciabatta rolls

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

ENTRÉE CHOICE

Choice of entrée for each guest

FILET MIGNON **
Served with tableside red wine demi glaze

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

ATLANTIC SALMON
Grilled Atlantic salmon served with tableside lemon butter sauce

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

ACCOMPANIMENTS

For the table

TRUFFLE MAC & CHEESE §

GARLIC MASHED POTATOES §

SAUTÉED SEASONAL VEGETABLES §

DESSERTS

NEW YORK STYLE CHEESECAKE
Topped with fresh berries and whipped cream

VERA’S LEMON COOKIES
For the table

§ Vegetarian

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

*Prices are subject to change. Above prices do not include tax or event fee. The 20% event fee is an administrative fee retained entirely by Maggiano’s for the set up and administration expenses related to hosting your Function. The event fee is not a tip and is not distributed to servers, bartenders or other service employees working your Function. The employees working your Function are non-tipped employees, and are compensated at a higher hourly wage. Tipping is not required and is at your discretion.
STEAKHOUSE MENU

PRICE: $69.95 PER PERSON*

SERVED WITH REGULAR & DECAFFEINATED COFFEE, HOT TEA, ICED TEA & 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

ENTRÉE CHOICE

Choice of entrée for each guest

FILET MIGNON**
Served with tableside red wine demi glaze

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

ATLANTIC SALMON
Grilled Atlantic salmon served with tableside lemon butter sauce

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

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

ATLANTIC SALMON
Grilled Atlantic salmon served with tableside lemon butter sauce

ENTRÉE CHOICE

Choice of entrée for each guest

FILET MIGNON**
Served with tableside red wine demi glaze

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

ATLANTIC SALMON
Grilled Atlantic salmon served with tableside lemon butter sauce

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

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

ACCOMPANIMENTS

For the table

TRUFFLE MAC & CHEESE §
GARLIC MASHED POTATOES §
SAUTÉED SEASONAL VEGETABLES §

DESSERTS

NEW YORK STYLE CHEESECAKE
Topped with fresh berries and whipped cream

VERA'S LEMON COOKIES
For the table

§ Vegetarian

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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.

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

**APPETIZERS**
- Mozzarella Marinara
- Stuffed Mushrooms
- Classic Bruschetta
- Spinach & Artichoke al Forno
- Crispy Pepperoni Risotto Bites
- Asiago-Crusted Shrimp, +$4
- Crab & Shrimp Fondue, +$4
- Shrimp Oreganata, +$4
- Jumbo Lump Crab Cakes, +$5

**SALADS**
- Caesar
- Maggiano’s Chopped Apple & Walnut†
- Chopped
- 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†

**ENTRÉES**
- Chicken Florentine
- Eggplant Parmesan
- Oven-Roasted Pork Loin, Balsamic Cream Sauce
- Parmesan-Crusted Tilapia
- Tilapia, Lemon & Herb
- Salmon, Lemon & Herb
- Braised Beef Contadina
- Beef Medallions, Balsamic Cream Sauce**, + $10
- Braised Beef al Forno
- Linguine & Clams, White or Red Sauce, + $2
- Shrimp Fra Diavolo, + $2
- Special Featured Pasta

**SIDES**
- Roasted Garlic Broccoli
- Crispy Vesuvio Potatoes
- Fresh Grilled Asparagus
- 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
- 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.

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

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PT 1018 | 025-257003
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

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

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SECOND COURSE: CHOOSE 2 PASTAS, 2 ENTREES AND 2 SIDES

PT 1018 | 025-258003

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

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FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

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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

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TUSCAN

$76.95 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.

FOUR-HOUR BEER & WINE PACKAGE

Featuring Chateau St. Jean Sonoma Chardonnay, California Merlot and California Cabernet Sauvignon, Imported and Domestic Beers, Sodas and Juices.

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

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

SALADS
- Asiago-Crusted Shrimp, + $4
- Calamari Fritté
- Sausage & Peppers
- Tomato Caprese
- Crispy Pepperoni Risotto Bites

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 & Meatsballs 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 Saltimbocca
- 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
- Braised Beef Contadina
- Parmesan-Crusted Tilapia

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

THIRD COURSE – DESSERTS: CHOOSE TWO

- Gigi’s Butters Cake
- Double Chocolate Brownie
- Profiteroles, Vanilla Bean Ice Cream, Hot Fudge
- Chocolate Zuccotto Cake
- Fresh Fruit Plate
- Spumoni†
- Vera’s Lemon Cookies
- New York Style Cheesecake
- Apple Crostada
- Tiramisu
- Maggiano’s Signature Sweet Table, + $6

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

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PP 1018 | 025-393087
# MILANO

**$82.95 PER PERSON | Ages 5-11 $20.95 PER PERSON | Ages 12-20 $45.95 PER PERSON**

Served family style with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea, and Sodas. As the host, you will receive a keepsake three-liter bottle of Chateau St. Jean wine.

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**FOUR-HOUR BAR PACKAGE**

Featuring Chateau St. Jean Sonoma Chardonnay, California Merlot and California Cabernet Sauvignon, a selection of liquors from our Premium Bar Package, Imported and Domestic Beers, Sodas and Juices.

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## FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

**APPETIZERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mozzarella Marinara</td>
<td></td>
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<tr>
<td>Stuffed Mushrooms</td>
<td></td>
</tr>
<tr>
<td>Classic Bruschetta</td>
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<tr>
<td>Spinach &amp; Artichoke al Forno</td>
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<tr>
<td>Four-Cheese Ravioli Fritté</td>
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</tbody>
</table>

**SALADS**

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Caesar</td>
<td></td>
</tr>
<tr>
<td>Chopped</td>
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<tr>
<td>Maggiano’s Chopped</td>
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<tr>
<td>Chopped Apple &amp; Walnut†</td>
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<tr>
<td>Spinach†</td>
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<tr>
<td>Italian Tossed</td>
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</tbody>
</table>

## SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

**PASTAS**

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Spaghetti with Marinara Sauce</td>
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<tr>
<td>Spaghetti, Meatball or Sausage</td>
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<tr>
<td>Mediterranean Ziti</td>
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<tr>
<td>Fettuccine Alfred</td>
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<tr>
<td>Baked Ziti &amp; Sausage</td>
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<tr>
<td>Gnocchi &amp; Italian Sausage</td>
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<tr>
<td>Mushroom Ravioli al Forno</td>
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</table>

**ENTRÉES**

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Grilled Chicken, Tomatoes &amp; Basil</td>
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<tr>
<td>Chicken Piccata LT Available</td>
<td></td>
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<tr>
<td>Chicken Saltimbocca</td>
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<tr>
<td>Chicken Parmesan LT Available</td>
<td></td>
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<tr>
<td>Chicken Marsala LT Available</td>
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**SIDES**

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Garlic Mashed Potatoes</td>
<td></td>
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<tr>
<td>Fresh Grilled Asparagus</td>
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<tr>
<td>Roasted Garlic Broccoli</td>
<td></td>
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<tr>
<td>Crispy Vesuvio Potatoes</td>
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<tr>
<td>Sautéed Vegetables</td>
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<tr>
<td>Garlic Spinach</td>
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</tbody>
</table>

## THIRD COURSE: DESSERTS: CHOOSE TWO

**or Substitute the Maggiano’s Signature Table for $6 Per Person**

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Double Chocolate Brownie</td>
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<tr>
<td>Gigi’s Butter Cake</td>
<td></td>
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<tr>
<td>Profiteroles, Vanilla Bean Ice Cream, Hot Fudge</td>
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<tr>
<td>New York Style Cheesecake</td>
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</tbody>
</table>

**Spumoni†**

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit Plate</td>
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<tr>
<td>Chocolate Zuccotto Cake</td>
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</table>

**Apple Crostada**

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Vera’s Lemon Cookies</td>
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</table>

**Maggiano’s Signature Sweet Table, + $6**

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu, New York Style Cheesecake, Apple Crostada, Gigi’s Butter Cake and Assorted Cookies†</td>
<td></td>
</tr>
</tbody>
</table>

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PP 1018 | 025-153007
**FOUR-HOUR BAR PACKAGE**
Featuring Chateau St. Jean Sonoma Chardonnay, California Merlot and California Cabernet Sauvignon, a selection of liquors from our Premium Bar Package, Imported and Domestic Beers, Sodas and Juices.

**WINE WITH DINNER**
Chateau St. Jean wines poured throughout dinner.

**SPARKLING WINE TOAST**
Premium Champagne is available for an additional charge.

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

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>SALADS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mozzarella Marinara</td>
<td>Caesar</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>Chopped</td>
</tr>
<tr>
<td>Classic Bruschetta</td>
<td>Maggiano’s</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>Chopped Apple &amp; Walnut†</td>
</tr>
<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td>Spinach†</td>
</tr>
<tr>
<td>Crispy Zucchini Fritté</td>
<td>Italian Tossed</td>
</tr>
<tr>
<td>Asiago-Crusted Shrimp, + $4</td>
<td></td>
</tr>
<tr>
<td>Calamari Fritté</td>
<td></td>
</tr>
<tr>
<td>Crab &amp; Shrimp Fondue, + $4</td>
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</tr>
<tr>
<td>Sausage &amp; Peppers</td>
<td></td>
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<tr>
<td>Shrimp Oreganata, + $4</td>
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<tr>
<td>Tomato Caprese</td>
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<tr>
<td>Jumbo Lump Crab Cakes, + $5</td>
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<tr>
<td>Crispy Pepperoni Risotto Bites</td>
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</tr>
</tbody>
</table>

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

**PASTAS**
Whole Wheat Penne Pasta Available for Substitution

| Spaghetti with Marinara Sauce | Rigatoni "D"**, Chicken, Mushrooms, Marsala |
| Spaghetti, Meatball or Sausage | Baked Rigatoni & Meatballs with Smoked Italian Cheese |
| Mediterranean Ziti             | Rigatoni Arrabbiata                      |
| Fettuccine Alfred              | Six-Cheese Cannelloni, Roasted Tomato Sauce |
| Baked Ziti & Sausage           | Four-Cheese Ravioli, Pesto Alfredo Sauce† |
| Gnocchi & Italian Sausage      | Rigatoni & Vegetables with Tomato Pesto Broth† |
| Mushroom Ravioli al Forno      | Linguine & Clams, White or Red Sauce, + $2 |

**ENTRÉES**

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

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

| Garlic Mashed Potatoes            | Roasted Garlic Broccoli         |
| Fresh Grilled Asparagus           | Sautéed Vegetables              |

**THIRD COURSE: MAGGIANO’S SIGNATURE SWEET TABLE**

| Assorted Cookies†                | Tiramisu                        |
| Apple Crostada                   | Gigi’s Butter Cake              |
|                                  | New York Style Cheesecake       |
|                                  | Chocolate Zuccotto Bites        |
|                                  | Crème Brûlée                    |

† Dish contains nuts.

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PP 1018 | 025-153007

$89.95 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 keepsake three-liter bottle of Chateau St. Jean wine.
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, Sopprasatta, 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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PP 0518 | 025-285007
RECEPTION SELECTIONS

BUFFET SELECTIONS

Single platters and dishes serve approximately 25 guests each.

COLD PLATTERS

Fresh Vegetable Crudité or Grilled Vegetables with Choice of Dip .................. $ 60.00
(Blue Cheese, Pesto†, Tomato & Lemon Aioli, Rumesco Sauce)

Imported Italian & Domestic Cheeses, Freshly Baked Breads & Crackers .......... $ 110.00
(Mozzarella, Aged Cheddar, Smoked Gouda, Provolone, Fontina, Blue Cheese & Parmesan)

Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Breads,  $ 110.00
(Prosciutto, Speck, Salami, Pepperoni, Imported Prosciutto)

Prosciutto & Melon ................................................................. $ 110.00
Seasonal Fruit ........................................................................... $ 85.00
Iced Jumbo Shrimp Cocktail ..................................................... $ 140.00

HOT DISHES

Asiago-Crusted Shrimp .......................................................... $ 110.00
Spinach & Artichoke al Forno .................................................. $ 85.00
Crab & Shrimp Fondue ............................................................... $ 110.00
Jumbo Lump Crab Cakes ............................................................ $ 110.00
Four-Cheese Ravioli, Pesto Alfredo Sauce† ..................................... $ 85.00
Mushroom Ravioli al Forno ........................................................ $ 85.00
Four-Cheese Ravioli Fritté .......................................................... $ 85.00
Sausage & Peppers ..................................................................... $ 85.00
Italian Meatballs ...................................................................... $ 85.00
Stuffed Mushrooms ................................................................... $ 85.00
Calamari Fritté, Marinara ........................................................... $ 85.00
Crispy Zucchini Fritté ............................................................... $ 85.00

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 bread crumbs.

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 flatbreads.

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.

HORS D’ŒUVRES DESCRIPTIONS

ASIAGO-CRUSTED SHRIMP

Shrimp fried golden brown and served with a Calabrian pepper aioli.

CLASSIC BRUSCHETTA

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

CHICKEN SALTIMBOCCA ROULADE

Crispy medallions of rolled chicken, sage and provolone cheese.

CRISPY PEPPERONI RISOTTO BITES

Pepperoni, risotto and cheese rolled in breadcrumbs and lightly fried.

GOAT CHEESE, TOMATO & BLACK OLIVE TAPENADE CROSTINI

Crispy bread topped with 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 CRAB CAKES

Our signature crab cakes topped with a dollop of Calabrian pepper aioli.

MINIATURE DOUBLE-BAKED POTATOES

Small white potatoes, roasted and stuffed with garlic mashed potatoes, Italian cheeses and smoked bacon.

MINIATURE STUFFED MUSHROOMS

A bite-size version of our signature stuffed mushrooms filled with aglio spinach, Italian cheeses and seasoned bread crumbs.

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.

PASSED HORS D’ŒUVRES

Prices per dozen-three dozen minimum per item.

COLD

Classic Bruschetta ................................................................. $ 20.00
Tomato, Fresh Mozzarella Crostini† ........................................... $ 27.00
Goat Cheese, Tomato & Black Olive Tapenade Crostini ................. $ 27.00
Spinach Blue Cheese Crostini ................................................... $ 20.00
Smoked Salmon Napoleon ........................................................ $ 30.00
Roast Beef Roulade** ............................................................... $ 35.00
Grilled Shrimp & Asparagus Crêpe ............................................. $ 20.00

HOT

Mozzarella Marinara ................................................................ $ 20.00
Miniature Stuffed Mushrooms .................................................... $ 23.00
Spinach Phyllo Turnover ........................................................... $ 27.00
Miniature Double-Baked Potatoes ............................................. $ 20.00
Chicken Saltimbocca Roulade ..................................................... $ 25.00
Miniature Italian Meatballs ....................................................... $ 24.00
Miniature Crab Cakes ............................................................... $ 30.00
Asiago-Crusted Shrimp ............................................................ $ 30.00
Crispy Pepperoni Risotto Bites .................................................. $ 22.00

Add one hour of passed Hors d’Œuvres to any Family Style Lunch or Dinner package for $6 per person. Choose any three from the selection above.

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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  

**Sauces** Choose Two  
- Alfredo  
- Marinara  
- Marsala Cream  
- Pomodoro  

**Garnish**  
- Sun-Dried Tomatoes  
- Roasted Peppers  
- Roasted Mushrooms  
- Fresh Basil  
- Asparagus  
- Fresh Spinach  
- Italian Cheese Blend  
- Pesto†  
- Freshly 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  
- Bananas  
- Chocolate Chips  
- White Chocolate Chips  
- Whipped Cream  
- Marsachino 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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† Dish contains nuts.

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PT 0518 | 02-152003