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

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

ENTRÉE CHOICE

Choice of entrée for each guest

FILET MIGNON**
Served with tableside red wine demi glaze

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.

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STEAKHOUSE MENU

PRICE: $69.95 PER PERSON*
SERVED WITH REGULAR & DECAFFEINATED COFFEE, HOT TEA, ICED TEA & AN ASSORTMENT OF SODAS

APPETIZERS
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

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

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

ENCOMPANMENTS
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**

$40.95 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**

<table>
<thead>
<tr>
<th>Mozzarella Marinara</th>
<th>Crispy Zucchini Fritté</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed Mushrooms</td>
<td>Calamari Fritté</td>
</tr>
<tr>
<td>Classic Bruschetta</td>
<td>Sausage &amp; Peppers</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>Tomato Caprese</td>
</tr>
<tr>
<td>Crispy Pepperoni Risotto Bites</td>
<td>Four-Cheese Ravioli Fritté</td>
</tr>
</tbody>
</table>

**SALADS**

| Asiago-Crusted Shrimp, +$4 |
| Crab & Shrimp Fondue, +$4 |
| Shrimp Oreganata, +$4 |
| Jumbo Lump Crab Cakes, +$5 |
| Caesar                  |
| Chopped                 |
| Maggiano’s              |
| Chopped Apple & Walnut†|
| Spinach†                |
| Italian Tossed          |

---

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

**PASTAS**

Whole Wheat Penne Pasta Available for Substitution

| Spaghetti with Marinara Sauce | Rigatoni Arrabbiata |
| Spaghetti, Meatball or Sausage | Rigatoni “D”, Chicken, Mushrooms, Marsala |
| Mediterranean Ziti            | Orecchiette Chicken Pesto† |
| Fettuccine Alfredo            | Baked Rigatoni & Meatballs with Smoked Italian Cheese |
| Four-Cheese Ravioli, Pesto Alfredo Sauce† | Baked Ziti & Sausage |
| Mushroom Ravioli al Forno     | Six-Cheese Cannelloni, Roasted Tomato Sauce |
| Rigatoni & Vegetables with Tomato Pesto Broth† | Gnocchi & Italian Sausage |

**ENTRÉES**

| Grilled Chicken, Tomatoes & Basil | Chicken Florentine |
| Chicken Piccata LT Available      | Eggplant Parmesan |
| Chicken Parmesan LT Available     | Oven-Roasted Pork Loin, Balsamic Cream Sauce |
| Chicken Marsala LT Available      | Parmesan-Crusted Tilapia |
|                                  | Tilapia, Lemon & Herb |
|                                  | Salmon, Lemon & Herb |
|                                  | 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
- Sautéed Vegetables
- 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

<table>
<thead>
<tr>
<th>Gigi’s Butter Cake</th>
<th>Chocolate Zuccotto Cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>Profiteroles, Vanilla Bean Ice Cream, Hot Fudge</td>
<td>Vera’s Lemon Cookies</td>
</tr>
<tr>
<td>Double Chocolate Brownie</td>
<td>Apple Crostada</td>
</tr>
<tr>
<td>Spumoni†</td>
<td>New York Style Cheesecake</td>
</tr>
<tr>
<td>Fresh Fruit Plate</td>
<td>Tiramisu</td>
</tr>
<tr>
<td></td>
<td>Maggiano’s Signature Sweet Table, + $6</td>
</tr>
<tr>
<td></td>
<td>(Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu,</td>
</tr>
<tr>
<td></td>
<td>New York Style Cheesecake, Apple Crostada,</td>
</tr>
<tr>
<td></td>
<td>Gigi’s Butter Cake and Assorted Cookies†)</td>
</tr>
</tbody>
</table>

* Dish contains nuts

**LT Lighter Take:** A lighter preparation of our classic dish is available for this menu item.

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GD 0220 | 025-257002
**PREMIUM FAMILY STYLE**

$53.95 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.*

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

### APPETIZERS
- Mozzarella Marinara
- Stuffed Mushrooms
- Crispy Pepperoni Risotto Bites
- Spinach & Artichoke al Forno
- Four-Cheese Ravioli Fritté
- Asiago-Crusted Shrimp
- Calamari Fritté
- Crab & Shrimp Fondue
- Sausage & Peppers
- Shrimp Oreganata
- Tomato Caprese
- Jumbo Lump Crab Cakes
- Classic Bruschetta

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

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

### PASTAS
- Spaghetti with Marinara Sauce
- Spaghetti, Meatball or Sausage
- Mediterranean Ziti
- Fettuccine Alfredo
- Four-Cheese Ravioli, Pesto Alfredo Sauce†
- Mushroom Ravioli al Forno
- Rigatoni & Vegetables with Tomato Pesto Broth†
- Whole Wheat Penne Pasta Available for Substitution
- Rigatoni Arrabbiata
- Rigatoni “D”, Chicken, Mushrooms, Marsala
- Orecchiette Chicken Pesto†
- Baked Rigatoni & Meatballs with Smoked Italian Cheese
- Baked Ziti & Sauce
- Six-Cheese Cannelloni, Roasted Tomato Sauce
- Gnocchi & Italian Sausage
- Chicken & Spinach Manicotti
- Mom’s Lasagna
- Linguine & Clams, White or Red Sauce
- Shrimp Fra Diavolo
- Special Featured Pasta

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

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

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**THIRD COURSE - DESSERTS: CHOOSE TWO**

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

- Gigi’s Butter Cake
- 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, Créme Brûlée, Tiramisu, New York Style Cheesecake, Apple Crostada, Gigi’s Butter Cake and Assorted Cookies†

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GD 0220 | 605-258002

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

$68.95 PER PERSON | Ages 5-11 $18.95 PER PERSON | Ages 12-20 $38.95 PER PERSON

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

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

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

<table>
<thead>
<tr>
<th>PASTAS</th>
<th>ENTRÉES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti with Marinara Sauce</td>
<td>Grilled Chicken, Tomatoes &amp; Basil</td>
</tr>
<tr>
<td>Spaghetti, Meatball or Sausage</td>
<td>Chicken Piccata LT Available</td>
</tr>
<tr>
<td>Mediterranean Ziti</td>
<td>Chicken Parmesan LT Available</td>
</tr>
<tr>
<td>Fettuccine Alfredo</td>
<td>Chicken Marsala LT Available</td>
</tr>
<tr>
<td>Baked Ziti &amp; Sausage</td>
<td>Rigatoni “D”, + Chicken, Mushrooms, Marsala</td>
</tr>
<tr>
<td>Gnocchi &amp; Italian Sausage</td>
<td>Baked Rigatoni &amp; Meatballs with Smoked Italian Cheese</td>
</tr>
<tr>
<td>Mushroom Ravioli al Forno</td>
<td>Rigatoni Arrabbiata</td>
</tr>
<tr>
<td>Whole Wheat Penne Pasta Available for Substitution</td>
<td>Six-Cheese Cannelloni, Roasted Tomato Sauce</td>
</tr>
<tr>
<td></td>
<td>Four-Cheese Ravioli, Pesto Alfredo Sauce†</td>
</tr>
<tr>
<td></td>
<td>Rigatoni &amp; Vegetables with Tomato Pesto Broth†</td>
</tr>
<tr>
<td></td>
<td>Linguine &amp; Clams, White or Red Sauce, + $2</td>
</tr>
</tbody>
</table>

**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**

<table>
<thead>
<tr>
<th>DESSERTS</th>
<th>OR SUBSTITUTE THE MAGGIANO'S SIGNATURE SWEET TABLE FOR $6 PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gigi’s Butter Cake</td>
<td>Maggiano’s Signature Sweet Table, + $6</td>
</tr>
<tr>
<td>Double Chocolate Brownie</td>
<td>(Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu,</td>
</tr>
<tr>
<td>Profiteroles, Vanilla Bean Ice Cream, Hot Fudge</td>
<td>New York Style Cheesecake, Apple Crostada,</td>
</tr>
<tr>
<td>Chocolate Zuccotto Cake</td>
<td>Gigi’s Butter Cake and Assorted Cookies†)</td>
</tr>
<tr>
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</tr>
</tbody>
</table>

**FOUR-HOUR BEER & WINE PACKAGE**

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

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GD 0220 | 025-148002
MILANO

$73.95 PER PERSON | Ages 5-11 $18.95 PER PERSON | Ages 12-20 $39.95 PER PERSON

Served family style with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea and Iced Tea.
As the host, you will receive a magnum bottle of Bottega Venetian Gold Prosecco and champagne saber.

FOUR-HOUR BAR PACKAGE

Featuring Mon Frère California Chardonnay, Pinot Noir and Cabernet Sauvignon wines, a selection of liquors from our Premium Bar Package, Imported and Domestic beers, sodas and juices.

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

APPETIZERS

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

Crispy Zucchini Fritté
Calamari Fritté
Sausage & Peppers
Tomato Caprese
Crispy Pepperoni Risotto Bites

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

SALADS

Caesar
Maggiano's Spinach
Chopped
Chopped Apple & Walnut

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

PASTAS

Spaghetti with Marinara Sauce
Spaghetti, Meatball or Sausage
Mediterranean Ziti
Fettuccine Alfredo
Baked Ziti & Sausage
Gnocchi & Italian Sausage
Mushroom Ravioli al Forno

Whole Wheat Penne Pasta Available for Substitution

Rigatoni “D”, Chicken, Mushrooms, Marsala
Baked Rigatoni & Meatballs with Smoked Italian Cheese
Rigatoni Arrabbiata
Six-Cheese Cannelloni, Roasted Tomato Sauce
Four-Cheese Ravioli, Pesto Alfredo Sauce
Rigatoni & Vegetables with Tomato Pesto Broth
Linguine & Clams, White or Red Sauce, + $2

ENTREES

Grilled Chicken, Tomatoes & Basil
Chicken Piccata LT Available
Chicken Parmesan LT Available
Chicken Marsala LT Available

Chicken Florentine
Eggplant Parmesan
Oven-Roasted Pork Loin, Balsamic Cream Sauce

Tilapia, Lemon & Herb
Salmon, Lemon & Herb
Parmesan-Crusted Tilapia

Veal Piccata, + $4 LT Available
Veal Parmesan, + $4
Veal Marsala, + $4 LT Available
Beef Medallions, Balsamic Cream Sauce**, + $10

SIDES

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

Double Chocolate Brownie
Gigi’s Butter Cake
Profiteroles, Vanilla Bean Ice Cream, Hot Fudge
New York Style Cheesecake

Spumoni
Fresh Fruit Plate
Chocolate Zuccotto Cake

Apple Crostada
Tiramisu
Vera’s Lemon Cookies

Maggiano’s Signature Sweet Table, + $6
(Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu, New York Style Cheesecake, Apple Crostada, Gigi’s Butter Cake and Assorted Cookies†)

† Dish contains nuts

LT Lighter Take: A lighter preparation of our classic dish is available for this menu item.
*Between 10/1/2019–10/6/2020 Maggiano's Little Italy will donate $10 to Make-A-Wish for every Venetian/Tuscan/Milano event sold with a minimum guarantee of $500,000 for all in restaurant promotions. For more information, visit wish.org.

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GD 0220 | 025-153002
VENETIAN

$80.95 PER PERSON | Ages 5-11 $23.95 PER PERSON | Ages 12-20 $43.95 PER PERSON
Served family style with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea and Iced Tea.
As the host, you will receive a magnum bottle of Bottega Venetian Gold Prosecco and champagne saber.

BENEFITING Make-A-Wish®

FOUR-HOUR BAR PACKAGE

Featuring Mon Frère California Chardonnay, Pinot Noir and Cabernet Sauvignon Wines, a selection of liquors from our Premium Bar Package, Imported and Domestic beers, sodas and juices.

WINE WITH DINNER
Mon Frère California Chardonnay, Pinot Noir and Cabernet poured throughout dinner.

SPARKLING WINE TOAST
Bottega Prosecco, DOC

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

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

Crispy Zucchini Fritté
Calamari Fritté
Sausage & Peppers
Tomato Caprese
Crispy Pepperoni Risotto Bites

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

CAESAR
Maggiano’s Spinach†
Chopped Apple & Walnut†
Italian Tossed

SALADS

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

PASTAS
Spaghetti with Marinara Sauce
Spaghetti, Meatball or Sausage
Mediterranean Ziti
Fettuccine Alfredo
Baked Ziti & Sausage
Gnocchi & Italian Sausage
Mushroom Ravioli al Forno

Whole Wheat Penne Pasta Available for Substitution

Rigatoni “D”, Chicken, Mushrooms, Marsala
Rigatoni “D”, Meatballs with Smoked Italian Cheese
Rigatoni Arrabbiata
Six-Cheese Cannelloni, Roasted Tomato Sauce
Four-Cheese Ravioli, Pesto Alfredo Sauce†

Chicken & Spinach Manicotti
Mom’s Lasagna
Orecchiette Chicken Pesto†
Shrimp Fra Diavolo, + $2
Special Featured Pasta

Rigatoni & Vegetables with Tomato Pesto Broth†
Linguine & Clams, White or Red Sauce, + $2

ENTRÉES
Grilled Chicken, Tomatoes & Basil
Chicken Piccata LT Available
Chicken Parmesan LT Available
Chicken Marsala LT Available

Chicken Florentine
Eggplant Parmesan
Oven-Roasted Pork Loin,
Balsamic Cream Sauce
Parmesan-Crusted Tilapia

Salmon, Lemon & Herb
Beef Medallions, Balsamic
Cream Sauce**, + $10

Veal Piccata, + $4 LT Available
Veal Parmesan, + $4
Veal Marsala, + $4 LT Available

Tilapia, Lemon & Herb

Sides
Choose any side for an additional $2 per person

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

THIRD COURSE: MAGGIANO’S SIGNATURE SWEET TABLE

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

Crème Brûlée

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

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GD 0220 025-163002
COCKTAIL RECEPTION

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

TWO-HOUR RECEPTION $46.95 PER PERSON
ADDITIONAL HOURS AVAILABLE FOR $9.95 PER PERSON, PER HOUR

PREMIUM BAR PACKAGE
Featuring Premium and Standard Spirits,
Imported and Domestic Beers,
Premium Wine Selections and Sodas.

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, Romesco Sauce)
Imported Italian & Domestic Cheeses

Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Breads
(Hot Coppa, Soprasatta, Salami, Pepperoni, Imported Prosciutto)
Seasonal Fruit

HOT DISHES

Spinach & Artichoke al Forno
Four-Cheese Ravioli, Pesto Alfredo Sauce
Crispy Zucchini Fritté
Mushroom Ravioli al Forno

Sausage & Peppers
Italian Meatballs
Stuffed Mushrooms
Calamari Fritté

PASSED HORS D’OEUVRES
Choose Four

Spinach Blue Cheese Crostini
Tomato, Fresh Mozzarella Crostini
Spinach Phyllo Turnover
Chicken Saltimbocca Roulade

Mozzarella Marinara
Smoked Salmon Napoleon
Goat Cheese, Tomato & Black Olive Tapenade Crostini

Grilled Shrimp & Asparagus Crêpe
Miniature Double-Baked Potatoes
Miniature Stuffed Mushrooms
Classic Bruschetta

† Dish contains nuts.

**NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
Available for Banquets only. Buffet setup will affect the capacity of each function room. Consult your Banquet Manager to ensure there is adequate space available. 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.

GD 0518 | 025-285002
## 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
  (Hot Coppa, Soprasatta, Salami, Pepperoni, Imported Prosciutto)
- Prosciutto & Melon ............................................................................................................. $ 110.00
- Seasonal Fruit .................................................................................................................... $ 85.00
- Iced Jumbo Shrimp Cocktail .............................................................................................. $ 140.00

#### Hot Dishes

- Asaggio-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

### Passed Hors d’Oeuvres

Prices per dozen—three dozen minimum per item.

#### Cold

- Classic Bruschetta ............................................................................................................. $ 20.00
- Tomato, Fresh Mozzarella Crostini† .............................................................................. $ 20.00
- 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
- Asaggio-Crusted Shrimp ................................................................................................ $ 30.00
- Crispy Pepperoni Risotto Bites ....................................................................................... $ 22.00

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

### Hors d’Oeuvres Descriptions

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

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**Notice:**

- **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 crêpe pinwheels filled with mascarpone, asparagus, spinach, lemon and roasted garlic.

- **Miniature Italian Meatballs**
  - Miniature version of our classic Italian Meatball served with our marinara sauce.

- **Miniature Stuffed Mushrooms**
  - A bite-size version of our signature stuffed mushrooms filled with aglio spinach, Italian cheeses and seasoned breadcrumbs.

- **Mozzarella Marinara**
  - Breaded mozzarella fried and served with our marinara sauce.

- **Roast Beef Roulade**
  - Roast Beef (served medium rare) rolled with crispy onions, horseradish cream and chives.

- **Smoked Salmon Napoleon**
  - Smoked salmon served with dill cream cheese, onions and lemon, layered between seasoned pieces of our flatbread.

- **Spinach Blue Cheese Crostini**
  - Crispy bread topped with creamy blue cheese, spinach and roasted red pepper.

- **Spinach Phyllo Turnover**
  - Flaky phyllo triangles stuffed with aglio spinach and Alfredo sauce.

- **Tomato, Fresh Mozzarella Crostini†**
  - Crispy bread topped with pesto, marinated fresh mozzarella, sliced tomato and balsamic glaze.

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*† Dish contains nuts.*
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†
Thinly Sliced Prosciutto
Italian Sausage
Herb Chicken
Garlic Shrimp, + $2
Crab Meat, + $3

PERUGA SWEET TABLE | $11.95 PER PERSON

Double Chocolate Brownies
Pecan Bars†
Miniature Apple Crostadas

LORENZA’S SUNDAE BAR | $9.95 PER PERSON

Double Chocolate Brownies
Chocolate Chunk Cookies
Vera’s Lemon Cookies
Vanilla Bean Ice Cream

CHOCOLATE CHOCOLATE Bites
Gigi’s Butter Cake
Miniature Cheesecakes
Hazelnut Cannoli†
Tiramisu Cups

STRAWBERRY SAUCE
Caramel Sauce
Hot Fudge Sauce
Strawberries

BANANAS
Chocolate Chips
White Chocolate Chips
Whipped Cream
Maraschino Cherries
Sprinkles

MAGGIANO’S SIGNATURE SWEET TABLE | $8.00 PER PERSON

Chocolate Zuccotto Bites
New York Style Cheesecake
Apple Crostada
Tiramisu

Crème Brûlée
Assorted Cookies†
Gigi’s Butter Cake

† Dish contains nuts.

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GD 0518 | 02S-15S002