# STEAKHOUSE MENU

**PRICE: $59.95 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

**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

**TRUFFLE MAC & CHEESE**

**GARLIC MASHED POTATOES**

**SAUTÉED SEASONAL VEGETABLES**

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

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**STOCKHOUSE MENU**

**PRICE:** $69.95 PER PERSON*

SERVED WITH REGULAR & DECAFFEINATED COFFEE, HOT TEA, ICED TEA & AN ASSORTMENT OF SODAS

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**APPETIZERS**

For the table

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>STUFFED MUSHROOMS</strong></td>
<td>Mushroom caps filled with aglio spinach, Italian cheeses and seasoned panko bread crumbs</td>
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<tr>
<td><strong>CALAMARI FRITTE</strong></td>
<td>Crispy calamari served with our signature marinara sauce</td>
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<tr>
<td><strong>BRUSCHETTA</strong></td>
<td>Seasoned bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, roasted garlic and balsamic glaze</td>
</tr>
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**SALAD COURSE**

Warm ciabatta rolls

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<tbody>
<tr>
<td><strong>CAESAR SALAD</strong></td>
<td>Romaine lettuce, oven-roasted croutons, grated parmesan cheese tossed in caesar dressing</td>
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</table>

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**ENTRÉE CHOICE**

Choice of entrée for each guest

<table>
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<th>Item</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>FILET MIGNON</strong></td>
<td>Served with tableside red wine demi glaze</td>
</tr>
<tr>
<td><strong>BONE-IN RIBEYE</strong></td>
<td>Served with tableside red wine demi glaze</td>
</tr>
<tr>
<td><strong>CHICKEN FRANCESE</strong></td>
<td>Parmesan-crusted chicken scallopine served with tableside lemon butter sauce</td>
</tr>
<tr>
<td><strong>ATLANTIC SALMON</strong></td>
<td>Grilled Atlantic salmon served with tableside lemon butter sauce</td>
</tr>
<tr>
<td><strong>EGGPLANT PARMESAN</strong> §</td>
<td>Sliced eggplant breaded, baked &amp; layered with provolone cheese and marinara sauce</td>
</tr>
<tr>
<td><strong>ATLANTIC SALMON</strong></td>
<td>Grilled Atlantic salmon served with tableside lemon butter sauce</td>
</tr>
</tbody>
</table>

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**ACCOMPANIMENTS**

For the table

<table>
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<tr>
<td><strong>TRUFFLE MAC &amp; CHEESE</strong> §</td>
<td></td>
</tr>
<tr>
<td><strong>GARLIC MASHED POTATOES</strong>§</td>
<td></td>
</tr>
<tr>
<td><strong>SAUTÉED SEASONAL VEGETABLES</strong> §</td>
<td></td>
</tr>
</tbody>
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**DESSERTS**

<table>
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<tr>
<th>Item</th>
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<tr>
<td><strong>NEW YORK STYLE CHEESECAKE</strong></td>
<td>Topped with fresh berries and whipped cream</td>
</tr>
<tr>
<td><strong>VERA'S LEMON COOKIES</strong></td>
<td>For the table</td>
</tr>
</tbody>
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**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**
- Mozzarella Marinara
- Stuffed Mushrooms
- Classic Bruschetta
- Spinach & Artichoke al Forno
- Crispy Pepperoni Risotto al Forno
- Crispy Zucchini Fritié
- Calamari Fritié
- Sausage & Peppers
- Tomato Caprese
- Four-Cheese Ravioli Fritié

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

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**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 Arrabbiata
  - Rigatoni “D”, Chicken, Mushrooms, Marsala
  - Orecchiette Chicken Pesto†
  - Baked Rigatoni & Meatballs with Smoked Italian Cheese
  - Baked Ziti & Sausage
  - Six-Cheese Cannelloni, Roasted Tomato Sauce
  - Gnocchi & Italian Sausage

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

- 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†)

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

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

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**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

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

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

**PASTAS**
- Whole Wheat Penne Pasta Available for Substitution
- Spaghetti with Marinara Sauce
- Spaghetti, Meatball or Sausage
- Mediterranean Ziti
- Fettucine 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
- 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**

**SPECIAL FEATURED PASTA**
- Rigatoni Arrabbiata
- Rigatoni “D”, Chicken, Mushrooms, Marsala
- Orecchiette Chicken Pesto
- Baked Rigatoni & Meatballs with Smoked Italian Cheese
- Baked Ziti & Sausage
- Six-Cheese Cannelloni, Roasted Tomato Sauce
- Gnocchi & Italian Sausage

**Chocolate Zuccotto Cake**

**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.

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GD 0220 | 025-258302
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.

BENEFITING

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.

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
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
Baked Ziti & Sausage
Gnocchi & Italian Sausage
Mushroom Ravioli al Forno

ENTRÉES

Chicken Florentine
Eggplant Parmesan
Oven-Roasted Pork Loin, Balsamic Cream Sauce
Rigatoni & Vegetables with Tomato Pesto Broth
Linguine & Clams, White or Red Sauce, + $2

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

Gigi’s Butter Cake
Double Chocolate Brownie
Profiteroles, Vanilla Bean Ice Cream, Hot Fudge
Chocolate Zuccotto Cake

Fresh Fruit Plate
Spumoni*
Vera’s Lemon Cookies
Tiramisu

Apple Crostada
New York Style Cheesecake

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 | 025-148002
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
- Italian Tossed

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

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 & 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

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

- 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

OF SUBSTITUTE THE MAGGIANO’S SIGNATURE TABLE FOR $6 PER PERSON

- 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.

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GD 0220 | 029-153002
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.

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 Fondue, + $4
Shrimp Oreganata, + $4
Jumbo Lump Crab Cakes, + $5

SALADS

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

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
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

ENTRÉES

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

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

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

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: 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.
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GD 0220 026-153002
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**

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**PREMIUM BAR PACKAGE**


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**BUFFET SELECTIONS**

*Choose any Combination of Three*

- 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, Soprasatta, Salami, Pepperoni, Imported Prosciutto)
  - Seasonal Fruit

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**COLD PLATTERS**

- 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

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**HOT DISHES**

- 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

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**PASSED HORS D’ŒUVRES**

*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

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† Dish contains nuts.

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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, Rumescu 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**

- 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

**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* ………………… $ 20.00
- 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’Oeuvres to any Family Style Lunch or Dinner package for $6 per person. Choose any three from the selection above.

**HORS D’OEUVRES 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 crêpe 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 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 doll 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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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.

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**CARVING STATION**

One station is recommended for 40 Guests. A $75 attendant fee will apply for each station.

- Sicilian-Glazed Baked Ham, $12.95
- Roast Turkey Breast, $11.95
- Char-Crusted Roasted Pork Loin, $12.95
- 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.

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**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

**SICILIAN-GLAZED BAKED HAM**
- Fresh Spinach
- Italian Cheese Blend
- Pesto†
- Thiny Sliced Prosciutto

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**PERUGA SWEET TABLE | $11.95 PER PERSON**

- Double Chocolate Brownies
- Assorted Cookies†
- Chocolate Zuccotto Bites
- Miniature Cheesecakes
- Pecan Bars†
- Vera’s Lemon Cookies
- Gigi’s Butter Cake
- Hazelnut Cannoli†
- Miniature Apple Crostadas
- Tiramisu Cups

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**LORENZA’S SUNDAE BAR | $9.95 PER PERSON**

- Double Chocolate Brownies
- Strawberry Sauce
- Bananas
- Whipped Cream
- Chocolate Chunk Cookies
- Caramel Sauce
- Chocolate Chips
- Maraschino Cherries
- Vera’s Lemon Cookies
- Hot Fudge Sauce
- White Chocolate Chips
- Sprinkles
- Vanilla Bean Ice Cream
- Strawberries

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**MAGGIANO’S SIGNATURE SWEET TABLE | $8.00 PER PERSON**

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

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GD 0518 | 025-152002