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.

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<table>
<thead>
<tr>
<th>STEAKHOUSE MENU</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PRICE</strong>: $69.95 PER PERSON*</td>
</tr>
</tbody>
</table>

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

**APPETIZERS** (For the table)
- **BRUSCHETTA**: Seasoned bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, roasted garlic and balsamic glaze
- **MUSHROOMS**: Mushroom caps filled with aglio spinach, Italian cheeses and seasoned panko bread crumbs
- **CALAMARI FRITTE**: Crispy calamari served with our signature marinara sauce

**ENTRÉE CHOICE**
- Choice of entrée for each guest
- **FILET MIGNON****: Served with tableside red wine demi glaze
- **BONE-IN RIBEYE****: 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**: Topped with fresh berries and whipped cream
- **GARLIC MASHED POTATOES**: Served with tableside red wine demi glaze
- **SAUTÉED SEASONAL VEGETABLES**: Served with tableside red wine demi glaze

**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.

## 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>Crispy Pepperoni Risotto al Forno</td>
<td>Spinach†</td>
</tr>
<tr>
<td>Crispy Zucchini Fritté</td>
<td>Italian Tossed</td>
</tr>
<tr>
<td>Calamari Fritté</td>
<td></td>
</tr>
<tr>
<td>Sausage &amp; Peppers</td>
<td></td>
</tr>
<tr>
<td>Tomato Caprese</td>
<td></td>
</tr>
<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td></td>
</tr>
<tr>
<td>Asiago-Crusted Shrimp, +$4</td>
<td></td>
</tr>
<tr>
<td>Crab &amp; Shrimp Fondue, +$4</td>
<td></td>
</tr>
<tr>
<td>Shrimp Oreganata, +$4</td>
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<tr>
<td>Jumbo Lump Crab Cakes, +$5</td>
<td></td>
</tr>
</tbody>
</table>

## SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

<table>
<thead>
<tr>
<th>PASTAS</th>
<th>ENTÉES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Wheat Penne Pasta Available for Substitution</td>
<td></td>
</tr>
<tr>
<td>Spaghetti with Marinara Sauce</td>
<td>Beef Medallions, Balsamic Cream Sauce**, + $10</td>
</tr>
<tr>
<td>Spaghetti, Meatball or Sausage</td>
<td>Veal Piccata, + $4 LT Available</td>
</tr>
<tr>
<td>Mediterranean Ziti</td>
<td>Veal Parmesan, + $4</td>
</tr>
<tr>
<td>Fettucine Alfredo</td>
<td>Veal Marsala, + $4 LT Available</td>
</tr>
<tr>
<td>Four-Cheese Ravioli, Pesto Alfredo Sauce†</td>
<td></td>
</tr>
<tr>
<td>Mushroom Ravioli al Forno</td>
<td></td>
</tr>
<tr>
<td>Rigatoni &amp; Vegetables with Tomato Pesto Broth†</td>
<td></td>
</tr>
<tr>
<td>Rigatoni Arrabbiata</td>
<td></td>
</tr>
<tr>
<td>Rigatoni “D”, Chicken, Mushrooms, Marsala</td>
<td></td>
</tr>
<tr>
<td>Orecchiette Chicken Pesto†</td>
<td></td>
</tr>
<tr>
<td>Baked Rigatoni &amp; Meatballs with Smoked Italian Cheese</td>
<td></td>
</tr>
<tr>
<td>Baked Ziti &amp; Sausage</td>
<td></td>
</tr>
<tr>
<td>Six-Cheese Cannelloni, Roasted Tomato Sauce</td>
<td></td>
</tr>
<tr>
<td>Gnocchi &amp; Italian Sausage</td>
<td></td>
</tr>
<tr>
<td>Chicken Florentine</td>
<td></td>
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<tr>
<td>Eggplant Parmesan</td>
<td></td>
</tr>
<tr>
<td>Oven-Roasted Pork Loin, Balsamic Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>Parmesan-Crustled Tilapia</td>
<td></td>
</tr>
<tr>
<td>Tilapia, Lemon &amp; Herb</td>
<td></td>
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<tr>
<td>Salmon, Lemon &amp; Herb</td>
<td></td>
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</tbody>
</table>

## 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

## 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†)

† 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.

<table>
<thead>
<tr>
<th>FIRST COURSE: CHOOSE 2 APPETIZERS &amp; 2 SALADS</th>
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<tbody>
<tr>
<td><strong>APPETIZERS</strong></td>
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<td>Crispy Zucchini Fritté</td>
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<tr>
<td>Tomato Caprese</td>
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<tr>
<td>Classic Bruschetta</td>
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<tr>
<td><strong>SALADS</strong></td>
</tr>
<tr>
<td>Caesar</td>
</tr>
<tr>
<td>Chopped</td>
</tr>
<tr>
<td>Maggiano's</td>
</tr>
<tr>
<td>Chopped</td>
</tr>
<tr>
<td>Spinach†</td>
</tr>
<tr>
<td>Italian Tossed</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>SECOND COURSE: CHOOSE 2 PASTAS, 2 ENTREES AND 2 SIDES</th>
</tr>
</thead>
<tbody>
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<tr>
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<tr>
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<td>Spaghetti, Meatball or Sausage</td>
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</tr>
<tr>
<td>Rigatoni &quot;D&quot;, Chicken, Mushrooms, Marsala</td>
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<tr>
<td>Gnocchi &amp; Italian Sausage</td>
</tr>
<tr>
<td><strong>ENTRÉES</strong></td>
</tr>
<tr>
<td>Grilled Chicken, Tomatoes &amp; Basil</td>
</tr>
<tr>
<td>Chicken Piccata LT Available</td>
</tr>
<tr>
<td>Chicken Parmesan LT Available</td>
</tr>
<tr>
<td>Chicken Marsala LT Available</td>
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<tr>
<td>Chicken Florentine</td>
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<tr>
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</tr>
<tr>
<td>Veal Marsala LT Available</td>
</tr>
<tr>
<td><strong>SIDES</strong></td>
</tr>
<tr>
<td>Garlic Mashed Potatoes</td>
</tr>
<tr>
<td>Fresh Grilled Asparagus</td>
</tr>
<tr>
<td>Roasted Garlic Broccoli</td>
</tr>
<tr>
<td>Crispy Vesuvio Potatoes</td>
</tr>
<tr>
<td>Sautéed Vegetables</td>
</tr>
<tr>
<td>Garlic Spinach</td>
</tr>
</tbody>
</table>

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

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GD 0220 | 605-2586002
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.

**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

<table>
<thead>
<tr>
<th>APPETIZERS</th>
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</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 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 & 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

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

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

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* 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.

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#### 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.**

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### 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
- Asiago-Crusted Shrimp, + $4
- Crab & Shrimp Fondue, + $4
- Shrimp Oreganata, + $4
- Jumbo Lump Crab Cakes, + $5
- Crispy Pepperoni Risotto Bites

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

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

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

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### THIRD COURSE – DESSERTS: CHOOSE TWO

**Or 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,
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   Gigi’s Butter Cake and Assorted Cookies†)

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*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
$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.

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

**APPETIZERS**
- Mozzarella Marinara
- Stuffed Mushrooms
- Classic Bruschetta
- Spinach & Artichoke al Forno
- Four-Cheese Ravioli Fritté
- Asiago-Crusted Shrimp, +$4
- Calamari Fritté
- Sausage & Peppers
- Tomato Caprese
- Crispy Pepperoni Risotto Bites

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

**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
- Rigatoni Amarrabita
- 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
- 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
- Fresh Grilled Asparagus
- Roasted Garlic Broccoli
- Crispy Vesuvio Potatoes
- Sautéed Vegetables
- Garlic Spinach

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

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

† 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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GD 0220 025-153002
**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**

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

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**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, Saprasatta, 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

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† Dish contains nuts.

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GD 0518 | 025-285002
### Reception Selections

#### Buffet Selections

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Vegetable Crudité or Grilled Vegetables with Choice of Dip</td>
<td>$60.00</td>
</tr>
<tr>
<td>Imported Italian &amp; Domestic Cheeses, Freshly Baked Breads &amp; Crackers</td>
<td>$110.00</td>
</tr>
<tr>
<td>Sliced Italian Meats &amp; Sausages, Pepperoncini, Olives &amp; Freshly Baked Breads</td>
<td>$110.00</td>
</tr>
<tr>
<td>Prosciutto &amp; Melon</td>
<td>$110.00</td>
</tr>
<tr>
<td>Seasonal Fruit</td>
<td>$85.00</td>
</tr>
<tr>
<td>Iced Jumbo Shrimp Cocktail</td>
<td>$140.00</td>
</tr>
</tbody>
</table>

#### Hot Dishes

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asiago-Crusted Shrimp</td>
<td>$110.00</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>$85.00</td>
</tr>
<tr>
<td>Crab &amp; Shrimp Fondue</td>
<td>$110.00</td>
</tr>
<tr>
<td>Jumbo Lump Crab Cakes</td>
<td>$110.00</td>
</tr>
<tr>
<td>Four-Cheese Ravioli, Pesto Alfredo Sauce*</td>
<td>$85.00</td>
</tr>
<tr>
<td>Mushroom Ravioli al Forno</td>
<td>$85.00</td>
</tr>
<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td>$85.00</td>
</tr>
<tr>
<td>Sausage &amp; Peppers</td>
<td>$85.00</td>
</tr>
<tr>
<td>Italian Meatballs</td>
<td>$85.00</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>$85.00</td>
</tr>
<tr>
<td>Calamari Fritté, Marinara</td>
<td>$85.00</td>
</tr>
<tr>
<td>Crispy Zucchini Fritté</td>
<td>$85.00</td>
</tr>
</tbody>
</table>

#### Passed Hors d’Oeuvres

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Bruschetta</td>
<td>$20.00</td>
</tr>
<tr>
<td>Tomato, Fresh Mozzarella Crostini*</td>
<td>$27.00</td>
</tr>
<tr>
<td>Goat Cheese, Tomato &amp; Black Olive Tapenade Crostini</td>
<td>$27.00</td>
</tr>
<tr>
<td>Spinach Blue Cheese Crostini</td>
<td>$20.00</td>
</tr>
<tr>
<td>Smoked Salmon Napoleon</td>
<td>$30.00</td>
</tr>
<tr>
<td>Roast Beef Roulade**</td>
<td>$35.00</td>
</tr>
<tr>
<td>Grilled Shrimp &amp; Asparagus Crépe</td>
<td>$20.00</td>
</tr>
</tbody>
</table>

### 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 Crépe
Savory crépe pinwheels filled with mascarpone, asparagus, spinach, lemon and roasted garlic.

#### Miniature Crab Cakes
Our signature crab cakes topped with a dip 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 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 Phyillo Turnover
Flaky phyillo 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.

* Dish contains nuts.

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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.

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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
- 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.

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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.

<table>
<thead>
<tr>
<th>PASTAS</th>
<th>Choose Two</th>
<th>SAUCES</th>
<th>Choose Two</th>
<th>GARNISH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rigatoni</td>
<td>Alfredo</td>
<td>Sun-Dried Tomatoes</td>
<td>Fresh Spinach</td>
<td></td>
</tr>
<tr>
<td>Whole Wheat Penne</td>
<td>Marinara</td>
<td>Roasted Peppers</td>
<td>Italian Cheese Blend</td>
<td></td>
</tr>
<tr>
<td>Ziti</td>
<td>Marsala Cream</td>
<td>Roasted Mushrooms</td>
<td>Pesto†</td>
<td></td>
</tr>
<tr>
<td>Assorted Breakfast Pastas</td>
<td>Pomodoro</td>
<td>Fresh Basil</td>
<td>Thinly Sliced Prosciutto</td>
<td></td>
</tr>
</tbody>
</table>

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**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

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**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

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**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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GD 0518 | 025-152002

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