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

**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

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

ENRICHED SALMON
Grilled Atlantic salmon served with tableside lemon butter 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.
FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

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

SALADS
- 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
- Spaghetti, Meatball or Sausage
- Mediterranean Ziti
- Fettuccine Alfredo
- Four-Cheese Ravioli, Pesto Alfredo Sauce†
- Mushroom Ravioli al Forno
- Rigatoni & Vegetables with Tomato Pesto Broth†
- 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
- 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

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

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
**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 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.

## First Course: Choose 2 Appetizers & 2 Salads

<table>
<thead>
<tr>
<th>Appetizers **</th>
<th>Salad **</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mozzarella Marinara</td>
<td>Caesar</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>Chopped</td>
</tr>
<tr>
<td>Crispy Zucchini Fritté</td>
<td>Maggiano’s Ornellaia</td>
</tr>
<tr>
<td>Calamari Fritté</td>
<td>Chopped Apple &amp; Walnut ♦</td>
</tr>
<tr>
<td>Sausage &amp; Peppers</td>
<td>Spinach ♦</td>
</tr>
<tr>
<td>Tomato Caprese</td>
<td>Italian Tossed</td>
</tr>
<tr>
<td>Classic Bruschetta</td>
<td></td>
</tr>
</tbody>
</table>

## Second Course: Choose 2 Pastas, 2 Entrees and 2 Sides

<table>
<thead>
<tr>
<th>Pasta **</th>
<th>Entree **</th>
<th>Side **</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti with Marinara Sauce</td>
<td>Rigatoni Arrabiata</td>
<td>Roasted Garlic Broccoli</td>
</tr>
<tr>
<td>Spaghetti, Meatball or Sausage</td>
<td>Rigatoni &quot;D”, Chicken, Mushrooms, Marsala</td>
<td>Sautéed Vegetables</td>
</tr>
<tr>
<td>Mediterranean Ziti</td>
<td>Orecchiette Chicken Pesto ♦</td>
<td>Garlic Mashed Potatoes</td>
</tr>
<tr>
<td>Fettuccine Alfredo</td>
<td>Baked Rigatoni &amp; Meatballs with Smoked Italian Cheese</td>
<td>Fresh Grilled Asparagus</td>
</tr>
<tr>
<td>Four-Cheese Ravioli, Pesto Alfredo Sauce ♦</td>
<td>Six-Cheese Cannelloni, Roasted Tomato Sauce</td>
<td>Linguine &amp; Clams, White or Red Sauce</td>
</tr>
<tr>
<td>Mushroom Ravioli al Forno</td>
<td>Gnocchi &amp; Italian Sausage</td>
<td>Shrimp Fra Diavolo</td>
</tr>
<tr>
<td>Rigatoni &amp; Vegetables with Tomato Pesto Broth ♦</td>
<td></td>
<td>Special Featured Pasta</td>
</tr>
</tbody>
</table>

## Third Course - Desserts: Choose Two

<table>
<thead>
<tr>
<th>Dessert **</th>
<th>Dessert Options **</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gigi’s Butter Cake</td>
<td>Chocolate Zuccotto Cake</td>
</tr>
<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>
</tbody>
</table>

**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 0220 | 025-258302**

---

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

** NOTICE:** If you have certain dietary restrictions or medical conditions, please notify your Banquet Manager in advance.
$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.

TUSCAN

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

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTREES

<table>
<thead>
<tr>
<th>PASTAS</th>
<th>ENTREES</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>Grilled Chicken, Tomatoes &amp; Basil</td>
</tr>
<tr>
<td>Spaghetti, Meatball or Sausage</td>
<td>Chicken Florentine</td>
</tr>
<tr>
<td>Mediterranean Ziti</td>
<td>Fried Oreganata</td>
</tr>
<tr>
<td>Fettuccine Alfredo</td>
<td>Tomato Caprese</td>
</tr>
<tr>
<td>Baked Ziti &amp; Sausage</td>
<td>Baked Ziti &amp; Sausage</td>
</tr>
<tr>
<td>Gnocchi &amp; Italian Sausage</td>
<td>Tomato Caprese</td>
</tr>
<tr>
<td>Mushroom Ravioli al Forno</td>
<td>Tomato Caprese</td>
</tr>
<tr>
<td></td>
<td>Jumbo Lump Crab Cakes, + $5</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

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
- New York Style Cheesecake
- Tiramisu
- Maggiano’s Signature Sweet Table, + $6

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

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

- Maggiano’s Signature Sweet Table, + $6

† 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, DEER, FISH, 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 0220 | 025-148002

BENEFITING

Make-A-Wish®

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

**ASIANO-CRUSTED SHRIMP, +$4**  
**CRAB & SHRIMP FONDUE, +$4**  
**SHRIMP OREGANATA, +$4**  
**JUMBO LUMP CRAB CAGES, +$5**

---

**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

- 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**

- Chicken Florentine  
- Eggplant Parmesan  
- Oven-Roasted Pork Loin, Balsamic Cream Sauce  
- 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  
- Roasted Garlic Broccoli  
- Sautéed Vegetables  
- Fresh Grilled Asparagus  
- Crispy Vesuvio Potatoes  
- Garlic Spinach

---

**THIRD COURSE – DESSERTS: CHOOSE TWO**

**OFTEN 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.  
†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.  
**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 0220 I 025-13302
**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®

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

<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>Maggiano’s</td>
</tr>
<tr>
<td>Classic Bruschetta</td>
<td>Spinach†</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>Chopped</td>
</tr>
<tr>
<td>Four-Cheese Ravioli Fritté</td>
<td>Chopped Apple &amp; Walnut†</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>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>
<td></td>
</tr>
<tr>
<td>Jumbo Lump Crab Cakes, + $5</td>
<td></td>
</tr>
<tr>
<td>Crispy Pepperoni Risotto Bites</td>
<td></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
- Whole Wheat Penne Pasta

**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 LT Available
- Veal Marsala, + $4 LT Available
- Veal Parmesan
- 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

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

---

† 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.

**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 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

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, Rumesco 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, Romesco 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, Sopprasatta, 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

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

---

**PASSED HORS D’OEUVRES**

Prices per dozen—three dozen minimum per item.

**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 CRÈPE**
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 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.

---

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

**FINISHING TOUCHES**

- *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.**
- **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.**

---

**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.

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*
- 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 Crostatas

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
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.

**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 | 025-152002