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 FRANCAISE
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

**ATLANTIC 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

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## FAMILY STYLE DINNER

**$44.95 PER PERSON** | Ages 5-11 **$19.95 PER PERSON**

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

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

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>SALADS</th>
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</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>
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<tr>
<td>Spinach &amp; Artichoke al Forno</td>
<td>Jumbo Lump Crab Cakes, +$5</td>
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<tr>
<td>Crispy Pepperoni Risotto Bites</td>
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<td>Crispy Zucchini Fritté</td>
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<tr>
<td>Calamari Fritté</td>
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<tr>
<td>Sausage &amp; Peppers</td>
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<tr>
<td>Tomato Caprese</td>
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<tr>
<td>Four-Cheese Ravioli Fritté</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
- 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

### ENTREÉS

- 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
- 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†)

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* Dish contains nuts.  ** LT Lighter Take. A lighter preparation of our classic dish is available for this menu item. **NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 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.

PT 0220 | 025-257003
**PREMIUM FAMILY STYLE**

$57.95 PER PERSON | Ages 5-11 $21.95 PER PERSON

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

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

**APPETIZERS**
- Mozzarella Marinara
- Crispy Zucchini Frittié
- Asiago-Crusted Shrimp

**SALADS**
- Caesar
- Chopped

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

**PASTAS**
- Spaghetti with Marinara Sauce
- Rigatoni Arrabbiata
- Chicken & Spinach Manicotti

**ENTRÉES**
- Grilled Chicken, Tomatoes & Basil
- Chicken Florentine
- Beef Medallions, Balsamic Cream Sauce

**SIDES**
- Garlic Mashed Potatoes
- Roasted Garlic Broccoli
- Sautéed Vegetables

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**THIRD COURSE - DESSERTS: CHOOSE TWO**

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

**Desserts**
- Gigi's Butter Cake
- Chocolate Zuccotto Cake
- Maggiano's Signature Sweet Table, + $6

**Bars**
- Profigoles, Vanilla Bean Ice Cream, Hot Fudge
- Double Chocolate Brownie
- 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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PT 0220 | 025-258003
**TUSCAN**

$76.95 PER PERSON | Ages 5-11 $18.95 PER PERSON | Ages 12-20 $42.95 PER PERSON

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

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

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

**SALADS**
- Caesar
- Chopped
- Spinach
- 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

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

**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
- Vera's Lemon Cookies
- New York Style Cheesecake
- Chocolate Zuccotto Bites, Crème Brulée, Tiramisu, Spumoni

**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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**MILANO**

$81.95 PER PERSON | Ages 5-11 $20.95 PER PERSON | Ages 12-20 $45.95 PER PERSON

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

As the host, you will receive a magnum bottle of Bottega Venetian Gold Prosecco and champagne sabrer.

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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

**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

**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
- 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

**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 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*)

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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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PP 0220 | 025-153007
VENETIAN

$89.95 PER PERSON | Ages 5-11 $23.95 PER PERSON | Ages 12-20 $47.95 PER PERSON

Served family style with freshly baked Ciabatta Rolls, brewed regular and decaffeinated Coffee, Hot Tea and Iced Tea. As the host, you will receive a 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 Fondue, + $4
Shrimp Oreganata, + $4
Jumbo Lump Crab Cakes, + $5

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 Amabribiata
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 & 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
Crisp Vesuvio Potatoes
Sautéd Vegetables
Garlic Spinach

THIRD COURSE: MAGGIANO’S SIGNATURE SWEET TABLE

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

† Dish contains nuts.

LT Available

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

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PP 0220 | 02/20/2020
COCKTAIL RECEPTION

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

TWO-HOUR RECEPTION $48.95 PER PERSON
ADDITIONAL HOURS AVAILABLE FOR $9.95 PER PERSON, PER HOUR

PREMIUM BAR PACKAGE


BUFFET SELECTIONS

Choose any Combination of Three

COLD PLATTERS

Fresh Vegetable Crudité or Grilled Vegetables with Choice of Dip
(Blue Cheese, Pesto, Tomato & Lemon Aioli, Rumesco Sauce)
Imported Italian & Domestic Cheeses

Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Breads
(Hot Coppa, 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’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

† Dish contains nuts.

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PP 0518 | 025-285007
RECEPTION SELECTIONS

BUFFET SELECTIONS

**Single platters and dishes serve approximately 25 guests each.**

**COLD PLATTERS**

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

Crissy Zucchini Fritté ............................................................................... $85.00

PASSED HORS D’ŒUVRES

Prices per dozen—three dozen minimum per item.

**COLD**

Classic Bruschetta .................................................................................. $20.00

Tomato, Fresh Mozzarella Crostini† ....................................................... $27.00

Goat Cheese, Tomato & Black Olive Tapenade Crostini................................ $27.00

Spinach Blue Cheese Crostini ................................................................ $20.00

Smoked Salmon Napoleon ......................................................................... $30.00

Roast Beef Roulade** ............................................................................. $35.00

Grilled Shrimp & Asparagus Crêpe ......................................................... $20.00

**HOT**

Mozzarella Marinara ............................................................................... $20.00

Miniature Stuffed Mushrooms ............................................................... $23.00

Spinach Phyllo Turnover ........................................................................ $27.00

Miniature Double-Baked Potatoes ......................................................... $20.00

Chicken Saltimbocca Roulade ................................................................. $25.00

Miniature Italian Meatballs ................................................................... $24.00

Miniature Crab Cakes ............................................................................ $30.00

Asiago-Crusted Shrimp ........................................................................... $30.00

Crispy Pepperoni Risotto Bites ............................................................... $22.00

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

**HORS D’ŒUVRES DESCRIPTIONS**

**ASIAGO-CRUSTED SHRIMP**
Shrimp fried golden brown and served with a Calabrian pepper aioli.

**CLASSIC BRUSCHETTA**
Crusty 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**
Crusty bread topped with herbed goat cheese, oven-dried
grape tomatoes and black olive tapenade.

**GRILLED SHRIMP & ASPARAGUS CRÊPE**
Savory crépe pinwheels filled with mascarpone,
asparagus, spinach, lemon and roasted garlic.

**MINIATURE CRAB CAKES**
Our signature crab cakes topped with a dollop of Calabrian pepper aioli.

**MINIATURE DOUBLE-BAKED POTATOES**
Small white potatoes, roasted and stuffed with garlic mashed potatoes,
Italian cheeses and smoked bacon.

**MINIATURE 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†**
Crissy bread topped with pesto, marinated fresh
mozzarella, sliced tomato and balsamic glaze.

† 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.

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.

**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

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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
- Maraschino 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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* Dish contains nuts.

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PT 0518 | 025-152003