

# Family Style Dinner

\$38.95 per person | Ages 5-11 \$18.95 per person

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

## FIRST COURSE ~ Choose Two Appetizers & Two Salads

### Appetizers ~ Served Family Style or Buffet

Mozzarella Marinara	Four-Cheese Ravioli Fritté	Asiago-Crusted Shrimp, + \$4
Stuffed Mushrooms	Calamari Fritté	Crab & Shrimp Fondue, + \$4
Bruschetta	Sausage & Peppers	Shrimp Oreganata, + \$4
Spinach & Artichoke al Forno	Tomato Caprese	Jumbo Lump Crab Cakes, + \$5
Crispy Zucchini Fritté		

### Salads

Caesar	Chopped
Maggiانو's	Chopped Apple & Walnut†
Spinach†	Italian Tossed

## SECOND COURSE ~ Choose Two Pastas & Two Entrées

### Pastas ~ Whole Wheat Penne Pasta available for substitution.

Spaghetti with Marinara Sauce	Rigatoni "D"®, Chicken, Mushrooms, Marsala	Chicken & Spinach Manicotti
Spaghetti, Meatball or Sausage	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Mom's Lasagna with Marinara Sauce
Fettuccine Alfredo <b>LT Available</b>	Whole Wheat Penne with Roasted Eggplant Marinara	Linguine & Clams, White or Red Sauce, + \$2
Chef Mann's Country-Style Pasta	Ziti, Pomodoro or Marinara Sauce	Shrimp Fra Diavolo, + \$2
Four-Cheese Ravioli, Pesto Alfredo Sauce†	Baked Ziti & Sausage <b>LT Available</b>	Lobster Cannelloni al Forno, + \$5
Mushroom Ravioli al Forno	Gnocchi & Italian Sausage	Special Featured Pasta
Rigatoni & Vegetables with Tomato Pesto Broth†	Six-Cheese Cannelloni, Roasted Tomato Sauce	

### Entrées

Grilled Chicken, Tomatoes & Basil	Baked Eggplant Parmesan	Beef Medallions, Balsamic Cream Sauce**, + \$10
Chicken Piccata <b>LT Available</b>	Oven-Roasted Pork Loin, Balsamic Cream Sauce	Grilled Lamb Loin**, + \$10
Chicken Saltimbocca <b>LT Available</b>	Parmesan-Crusted Tilapia	Veal Piccata, + \$4 <b>LT Available</b>
Chicken Parmesan <b>LT Available</b>	Tilapia, Lemon & Herb	Veal Parmesan, + \$4 <b>LT Available</b>
Chicken Marsala <b>LT Available</b>	Salmon, Lemon & Herb	Veal Marsala, + \$4 <b>LT Available</b>
Chicken Florentine	Balsamic-Glazed Salmon	
Eggplant Rollatini	Beef Medallions Pizzaiola**, + \$10	

### Sides ~ Choose any side for an additional \$2 per person

Italian Style Vegetables	Green Beans with Bacon	Fresh Grilled Asparagus
Garlic Mashed Potatoes	Crispy Vesuvio Potatoes	Sautéed Spinach

## THIRD COURSE Desserts ~ Choose Two or substitute the Maggiano's Signature Sweet Table for \$6 per person

Chocolate Zuccotto Cake	Gigi's Butter Cake	Maggiano's Signature Sweet Table, + \$6
Vera's Lemon Cookies	Profiteroles, Vanilla Bean Ice Cream, Hot Fudge	(Chocolate Zuccotto Bites, Crème Brûlée, Tiramisu, New York Style Cheesecake, Apple Crostada, Gigi's Butter Cake and Assorted Cookies)
Apple Crostada	Double Chocolate Brownie	
New York Style Cheesecake	Spumoni†	
Tiramisu	Fresh Fruit Plate	

Available for Banquets only. †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.

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.

### MENU ENHANCEMENT

**Substitute** any Menu Enhancement item for your Family Style selections. Prices are per person in addition to the price of the Family Style menu or package you have selected.

# Premium Family Style

\$50.95 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 Two Appetizers & Two Salads

### Appetizers ~ Served Family Style or Buffet

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

### Salads

Caesar	Chopped
Maggiano's	Chopped Apple & Walnut <sup>†</sup>
Spinach <sup>†</sup>	Italian Tossed

## SECOND COURSE ~ Choose Two Pastas & Two Entrées

### Pastas ~ Whole Wheat Penne Pasta available for substitution.

Spaghetti with Marinara Sauce	Rigatoni "D" <sup>®</sup> , Chicken, Mushrooms, Marsala	Chicken & Spinach Manicotti
Spaghetti, Meatball or Sausage	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Mom's Lasagna with Marinara Sauce
Fettuccine Alfredo <b>LT Available</b>	Whole Wheat Penne with Roasted Eggplant Marinara	Linguine & Clams, White or Red Sauce
Chef Mann's Country-Style Pasta	Ziti, Pomodoro or Marinara Sauce	Shrimp Fra Diavolo
Four-Cheese Ravioli, Pesto Alfredo Sauce <sup>†</sup>	Baked Ziti & Sausage <b>LT Available</b>	Lobster Cannelloni al Forno
Mushroom Ravioli al Forno	Gnocchi & Italian Sausage	Special Featured Pasta
Rigatoni & Vegetables with Tomato Pesto Broth <sup>†</sup>	Six-Cheese Cannelloni, Roasted Tomato Sauce	

### Entrées

Grilled Chicken, Tomatoes & Basil	Baked Eggplant Parmesan	Beef Medallions, Balsamic Cream Sauce**
Chicken Piccata <b>LT Available</b>	Oven-Roasted Pork Loin, Balsamic Cream Sauce	Grilled Lamb Loin**
Chicken Saltimbocca <b>LT Available</b>	Parmesan-Crusted Tilapia	Veal Piccata <b>LT Available</b>
Chicken Parmesan <b>LT Available</b>	Tilapia, Lemon & Herb	Veal Parmesan <b>LT Available</b>
Chicken Marsala <b>LT Available</b>	Salmon, Lemon & Herb	Veal Marsala <b>LT Available</b>
Chicken Florentine	Balsamic-Glazed Salmon	
Eggplant Rollatini	Beef Medallions Pizzaiola**	

### Sides ~ Choose Two

Italian Style Vegetables	Green Beans with Bacon	Fresh Grilled Asparagus
Garlic Mashed Potatoes	Crispy Vesuvio Potatoes	Sautéed Spinach

## THIRD COURSE Desserts ~ Choose Two or substitute the Maggiano's Signature Sweet Table for \$6 per person

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

Available for Banquets only. <sup>†</sup>Dish contains nuts. LT LIGHTER TAKE... A lighter preparation of our classic dish is available for this menu item.

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# Tuscan

**\$67.95 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 Chateau St. Jean Sonoma Chardonnay,  
California Merlot and California Cabernet Sauvignon,  
Imported and Domestic Beers, Sodas and Juices.

### FIRST COURSE ~ Choose Two Appetizers & Two Salads

#### Appetizers ~ Served Family Style or Buffet

Mozzarella Marinara	Four-Cheese Ravioli Fritté	<i>Asiago-Crusted Shrimp, + \$4</i>
Stuffed Mushrooms	Calamari Fritté	<i>Crab &amp; Shrimp Fondue, + \$4</i>
Bruschetta	Sausage & Peppers	<i>Shrimp Oreganata, + \$4</i>
Spinach & Artichoke al Forno	Tomato Caprese	<i>Jumbo Lump Crab Cakes, + \$5</i>
Crispy Zucchini Fritté		

#### Salads

Caesar	Chopped
Maggiانو's	Chopped Apple & Walnut <sup>†</sup>
Spinach <sup>†</sup>	Italian Tossed

### SECOND COURSE ~ Choose Two Pastas & Two Entrées

#### Pastas ~ Whole Wheat Penne Pasta available for substitution.

Spaghetti with Marinara Sauce	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Six-Cheese Cannelloni, Roasted Tomato Sauce
Spaghetti, Meatball or Sausage	Whole Wheat Penne with Roasted Eggplant Marinara	Mom's Lasagna with Marinara Sauce
Fettuccine Alfredo <b>LT Available</b>	Four-Cheese Ravioli, Pesto Alfredo Sauce <sup>†</sup>	<i>Linguine &amp; Clams, White or Red Sauce, + \$2</i>
Chef Mann's Country-Style Pasta	Mushroom Ravioli al Forno	<i>Shrimp Fra Diavolo, + \$2</i>
Rigatoni & Vegetables with Tomato Pesto Broth <sup>†</sup>	Ziti, Pomodoro or Marinara Sauce	<i>Lobster Cannelloni al Forno, + \$5</i>
Chicken & Spinach Manicotti	Baked Ziti & Sausage <b>LT Available</b>	Special Featured Pasta
Rigatoni "D" <sup>®</sup> , Chicken, Mushrooms, Marsala	Gnocchi & Italian Sausage	

#### Entrées

Grilled Chicken, Tomatoes & Basil	Baked Eggplant Parmesan	<i>Beef Medallions, Balsamic Cream Sauce**, + \$10</i>
Chicken Piccata <b>LT Available</b>	Oven-Roasted Pork Loin, Balsamic Cream Sauce	<i>Grilled Lamb Loin**, + \$10</i>
Chicken Saltimbocca <b>LT Available</b>	Parmesan-Crusted Tilapia	<i>Veal Piccata, + \$4 LT Available</i>
Chicken Parmesan <b>LT Available</b>	Tilapia, Lemon & Herb	<i>Veal Parmesan, + \$4 LT Available</i>
Chicken Marsala <b>LT Available</b>	Salmon, Lemon & Herb	<i>Veal Marsala, + \$4 LT Available</i>
Chicken Florentine	Balsamic-Glazed Salmon	
Eggplant Rollatini	<i>Beef Medallions Pizzaiola**, + \$10</i>	

### Sides ~ Choose any side for an additional \$2 per person

Italian Style Vegetables	Green Beans with Bacon	Fresh Grilled Asparagus
Garlic Mashed Potatoes	Crispy Vesuvio Potatoes	Sautéed Spinach

### THIRD COURSE Desserts ~ Choose Two or substitute the Maggiano's Signature Sweet Table for \$6 per person

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

Available for Banquets only.

<sup>†</sup>Dish contains nuts. LT LIGHTER TAKE... A lighter preparation of our classic dish is available for this menu item.

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#### MENU ENHANCEMENT

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# Milano

**\$71.95 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.

As the host, you will receive a keepsake three-liter bottle of Chateau St. Jean wine.

## FOUR-HOUR BAR PACKAGE

Featuring Chateau St. Jean Sonoma Chardonnay, California Merlot and California Cabernet Sauvignon, a selection of liquors from our Premium Bar Package, Imported and Domestic Beers, Sodas and Juices.

### FIRST COURSE ~ Choose Two Appetizers & Two Salads

#### Appetizers ~ Served Family Style or Buffet

Mozzarella Marinara	Four-Cheese Ravioli Fritté	<i>Asiago-Crusted Shrimp</i> , + \$4
Stuffed Mushrooms	Calamari Fritté	<i>Crab &amp; Shrimp Fondue</i> , + \$4
Bruschetta	Sausage & Peppers	<i>Shrimp Oreganata</i> , + \$4
Spinach & Artichoke al Forno	Tomato Caprese	<i>Jumbo Lump Crab Cakes</i> , + \$5
Crispy Zucchini Fritté		

#### Salads

Caesar	Chopped
Maggiانو's	Chopped Apple & Walnut <sup>†</sup>
Spinach <sup>†</sup>	Italian Tossed

### SECOND COURSE ~ Choose Two Pastas & Two Entrées

#### Pastas ~ Whole Wheat Penne Pasta available for substitution.

Spaghetti with Marinara Sauce	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Six-Cheese Cannelloni, Roasted Tomato Sauce
Spaghetti, Meatball or Sausage	Whole Wheat Penne with Roasted Eggplant Marinara	Mom's Lasagna with Marinara Sauce
Fettuccine Alfredo <b>LT Available</b>	Four-Cheese Ravioli, Pesto Alfredo Sauce <sup>†</sup>	<i>Linguine &amp; Clams, White or Red Sauce</i> , + \$2
Chef Mann's Country-Style Pasta	Mushroom Ravioli al Forno	<i>Shrimp Fra Diavolo</i> , + \$2
Rigatoni & Vegetables with Tomato Pesto Broth <sup>†</sup>	Ziti, Pomodoro or Marinara Sauce	<i>Lobster Cannelloni al Forno</i> , + \$5
Chicken & Spinach Manicotti	Baked Ziti & Sausage <b>LT Available</b>	Special Featured Pasta
Rigatoni "D" <sup>®</sup> , Chicken, Mushrooms, Marsala	Gnocchi & Italian Sausage	

#### Entrées

Grilled Chicken, Tomatoes & Basil	Baked Eggplant Parmesan	<i>Beef Medallions, Balsamic Cream Sauce**</i> , + \$10
Chicken Piccata <b>LT Available</b>	Oven-Roasted Pork Loin, Balsamic Cream Sauce	<i>Grilled Lamb Loin**</i> , + \$10
Chicken Saltimbocca <b>LT Available</b>	Parmesan-Crusted Tilapia	<i>Veal Piccata</i> , + \$4 <b>LT Available</b>
Chicken Parmesan <b>LT Available</b>	Tilapia, Lemon & Herb	<i>Veal Parmesan</i> , + \$4 <b>LT Available</b>
Chicken Marsala <b>LT Available</b>	Salmon, Lemon & Herb	<i>Veal Marsala</i> , + \$4 <b>LT Available</b>
Chicken Florentine	Balsamic-Glazed Salmon	
Eggplant Rollatini	<i>Beef Medallions Pizzaiola**</i> , + \$10	

### Sides ~ Choose any side for an additional \$2 per person

Italian Style Vegetables	Green Beans with Bacon	Fresh Grilled Asparagus
Garlic Mashed Potatoes	Crispy Vesuvio Potatoes	Sautéed Spinach

### THIRD COURSE Desserts ~ Choose Two or substitute the Maggiano's Signature Sweet Table for \$6 per person

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

Available for Banquets only.

<sup>†</sup>Dish contains nuts.

LT LIGHTER TAKE... A lighter preparation of our classic dish is available for this menu item.

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#### MENU ENHANCEMENT

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# Venetian

\$78.95 per person | Ages 5-11 \$22.95 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.

As the host, you will receive a keepsake three-liter bottle of Chateau St. Jean wine.

## SPARKLING WINE TOAST

Premium Champagne is available for an additional charge.

## FOUR-HOUR BAR PACKAGE

Featuring Chateau St. Jean Sonoma Chardonnay, California Merlot and California Cabernet Sauvignon, a selection of liquors from our Premium Bar Package, Imported and Domestic Beers, Sodas and Juices.

## WINE WITH DINNER

Chateau St. Jean wines poured throughout dinner.

## FIRST COURSE ~ Choose Two Appetizers & Two Salads

### Appetizers ~ Served Family Style or Buffet

Mozzarella Marinara	Four-Cheese Ravioli Fritté	<i>Asiago-Crusted Shrimp, + \$4</i>
Stuffed Mushrooms	Calamari Fritté	<i>Crab &amp; Shrimp Fondue, + \$4</i>
Bruschetta	Sausage & Peppers	<i>Shrimp Oreganata, + \$4</i>
Spinach & Artichoke al Forno	Tomato Caprese	<i>Jumbo Lump Crab Cakes, + \$5</i>
Crispy Zucchini Fritté		

### Salads

Caesar	Chopped
Maggiano's	Chopped Apple & Walnut <sup>†</sup>
Spinach <sup>†</sup>	Italian Tossed

## SECOND COURSE ~ Choose Two Pastas & Two Entrées

### Pastas ~ Whole Wheat Penne Pasta available for substitution.

Spaghetti with Marinara Sauce	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Six-Cheese Cannelloni, Roasted Tomato Sauce
Spaghetti, Meatball or Sausage	Whole Wheat Penne with Roasted Eggplant Marinara	Mom's Lasagna with Marinara Sauce
Fettuccine Alfredo <b>LT Available</b>	Four-Cheese Ravioli, Pesto Alfredo Sauce <sup>†</sup>	<i>Linguine &amp; Clams, White or Red Sauce, + \$2</i>
Chef Mann's Country-Style Pasta	Mushroom Ravioli al Forno	<i>Shrimp Fra Diavolo, + \$2</i>
Rigatoni & Vegetables with Tomato Pesto Broth <sup>†</sup>	Ziti, Pomodoro or Marinara Sauce	<i>Lobster Cannelloni al Forno, + \$5</i>
Chicken & Spinach Manicotti	Baked Ziti & Sausage <b>LT Available</b>	Special Featured Pasta
Rigatoni "D" <sup>®</sup> , Chicken, Mushrooms, Marsala	Gnocchi & Italian Sausage	

### Entrées

Grilled Chicken, Tomatoes & Basil	Baked Eggplant Parmesan	<i>Beef Medallions, Balsamic Cream Sauce**, + \$10</i>
Chicken Piccata <b>LT Available</b>	Oven-Roasted Pork Loin, Balsamic Cream Sauce	<i>Grilled Lamb Loin**, + \$10</i>
Chicken Saltimbocca <b>LT Available</b>	Parmesan-Crusted Tilapia	<i>Veal Piccata, + \$4 LT Available</i>
Chicken Parmesan <b>LT Available</b>	Tilapia, Lemon & Herb	<i>Veal Parmesan, + \$4 LT Available</i>
Chicken Marsala <b>LT Available</b>	Salmon, Lemon & Herb	<i>Veal Marsala, + \$4 LT Available</i>
Chicken Florentine	Balsamic-Glazed Salmon	
Eggplant Rollatini	<i>Beef Medallions Pizzaiola**, + \$10</i>	

### Sides ~ Choose any side for an additional \$2 per person

Italian Style Vegetables	Green Beans with Bacon	Fresh Grilled Asparagus
Garlic Mashed Potatoes	Crispy Vesuvio Potatoes	Sautéed Spinach

## THIRD COURSE

### Maggiano's Signature Sweet Table

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

Available for Banquets only.

<sup>†</sup>Dish contains nuts.

LT LIGHTER TAKE... A lighter preparation of our classic dish is available for this menu item.

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### MENU ENHANCEMENT

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# Cocktail Reception Package

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

Two-Hour Reception | **\$44.95 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 Crudit  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, Sopprasatta, Salami, Pepperoni, Imported Prosciutto)

Seasonal Fruit

### Hot Dishes

Spinach & Artichoke al Forno

Four-Cheese Ravioli, Pesto Alfredo Sauce†

Crispy Zucchini Fritt 

Mushroom Ravioli al Forno

Sausage & Peppers

Italian Meatballs

Stuffed Mushrooms

Calamari Fritt , Marinara

## PASSED HORS D'OEUVRES ~ Choose four

Spinach Blue Cheese Crostini

Goat Cheese, Tomato & Black Olive Tapenade Crostini

Tomato, Fresh Mozzarella Crostini†

Spinach Phyllo Turnover

Chicken Saltimbocca Roulade

Grilled Shrimp & Asparagus Cr pe

Miniature Double-Baked Potatoes

Miniature Stuffed Mushrooms

Bruschetta

Mozzarella Marinara

Smoked Salmon Napoleon

Available for Banquets only.

†Dish contains nuts.

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# Reception Selections

## Buffet Selections

Single platters and dishes serve approximately 25 Guests each.

### Cold Platters

	Per Platter/Dish
Fresh Vegetable Crudité or Grilled Vegetables with Choice of Dip <i>(Blue Cheese, Pesto, Tomato &amp; Lemon Aioli, Rumesco Sauce)</i>	\$55.00
Imported Italian & Domestic Cheeses, Freshly Baked Breads & Crackers. <i>(Mozzarella, Aged Cheddar, Smoked Gouda, Provolone, Fontina, Blue Cheese &amp; Parmesan)</i>	\$100.00
Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Breads <i>(Hot Coppa, Sopprasatta, Salami, Pepperoni, Imported Prosciutto)</i>	\$100.00
Prosciutto & Melon	\$100.00
Seasonal Fruit	\$80.00
Iced Jumbo Shrimp Cocktail	\$135.00

### Hot Dishes

	Per Platter/Dish
Asiago-Crusted Shrimp	\$100.00
Spinach & Artichoke al Forno	\$80.00
Crab & Shrimp Fondue	\$100.00
Crab Cakes	\$100.00
Four-Cheese Ravioli, Pesto Alfredo Sauce <sup>†</sup>	\$75.00
Mushroom Ravioli al Forno	\$75.00
Four-Cheese Ravioli Fritté	\$75.00
Sausage & Peppers	\$75.00
Italian Meatballs	\$75.00
Stuffed Mushrooms	\$80.00
Calamari Fritté, Marinara	\$80.00
Crispy Zucchini Fritté	\$75.00

## Passed Hors d'Oeuvres

(Prices per dozen – three dozen minimum per item)

### Cold

Classic Bruschetta	\$18.00
Tomato, Fresh Mozzarella Crostini <sup>†</sup>	\$25.00
Goat Cheese, Tomato & Black Olive Tapenade Crostini	\$26.00
Spinach Blue Cheese Crostini	\$18.00
Smoked Salmon Napoleon	\$27.00
New York Strip Roulade**	\$34.00
Grilled Shrimp & Asparagus Crêpe	\$18.00

### Hot

Mozzarella Marinara	\$18.00
Miniature Stuffed Mushrooms	\$21.00
Spinach Phyllo Turnover	\$26.00
Miniature Double-Baked Potatoes	\$18.00
Chicken Saltimbocca Roulade	\$24.00
Miniature Italian Meatballs	\$24.00
Miniature Crab Cakes, Red Pepper Mayonnaise	\$30.00
Asiago-Crusted Shrimp	\$30.00

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.

**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.

**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 roast garlic.

**Miniature Crab Cakes, Red Pepper Mayonnaise** ~ 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.

**New York Strip Roulade\*\*** ~ New York strip (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<sup>†</sup>** ~ Crispy bread topped with pesto, marinated fresh mozzarella, sliced tomato and balsamic glaze.

Available for Banquets only.

<sup>†</sup>Dish contains nuts.

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

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.

# 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, \$11.95

Roast Turkey Breast, \$10.95

Char-Crusted Roasted Pork Loin, \$11.95

Peppercorn-Crusted Tenderloin of Beef\*\*, \$16.95

Each Carving Station is accompanied by freshly baked Ciabatta Rolls and your choice of two spreads:  
 Mustard-Mayo, Pesto Dip<sup>†</sup>, Horseradish Cream, Apricot & Balsamic Chutney or Giardiniera.

## PASTA STATION | \$12.95 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  
 Pomodoro  
 Marsala Cream

### Garnish

Sun-Dried Tomatoes	Fresh Spinach	Herb Chicken
Roasted Peppers	House Cheese Blend	Garlic Shrimp, + \$2
Roasted Mushrooms	Pesto <sup>†</sup>	Crab Meat, + \$3
Fresh Basil	Thinly Sliced Prosciutto	
Asparagus	Italian Sausage	

## PERUGA SWEET TABLE | \$10.95 per person

Double Chocolate Brownies  
 Pecan Bars<sup>†</sup>  
 Miniature Apple Crostadas

Assorted Cookies<sup>†</sup>  
 Vera's Lemon Cookies  
 Chocolate Zuccotto Bites  
 Gigi's Butter Cake

Miniature Cheesecakes  
 Hazelnut Cannoli<sup>†</sup>  
 Tiramisu Cups

## LORENZA'S SUNDAE BAR | \$8.95 per person

Nonna's Toasted Pound Cake  
 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  
 Gigi's Butter Cake

Apple Crostada  
 Tiramisu

Crème Brûlée  
 Assorted Cookies<sup>†</sup>

Available for Banquets only.

<sup>†</sup>Dish contains nuts.

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### MENU ENHANCEMENT

**Substitute** any Menu Enhancement item for your Family Style selections. Prices are per person in addition to the price of the Family Style menu or package you have selected.