



**MAGGIANO'S**  
LITTLE ITALY

PRIVATE EVENT MENU PACKAGES



.....  
BREAKFAST & LUNCH  
MENU SELECTIONS



# BREAKFAST

AVAILABLE 7AM TO 10AM DAILY

## CONTINENTAL BREAKFAST

**\$25 PER PERSON** | Ages 5-11 **\$15 PER PERSON**

Served with Freshly Brewed Regular, Decaffeinated Coffee, Hot Tea, Iced Tea, and Assorted Juices.

Classic Croissants, Butter & Jam - v

Seasonal Fresh Fruit - GF/V

Assorted Muffins - v

Oatmeal Packages - GF/V

Scrambled Eggs +\$5 - GF

Smoked Bacon +\$3 - GF

## MAGGIANO'S BREAKFAST BUFFET

**\$30 PER PERSON** | Ages 5-11 **\$15 PER PERSON**

Served with Freshly Brewed Regular, Decaffeinated Coffee, Hot Tea, Iced Tea, and Assorted Juices.

Family Style Options available for groups smaller than 25 guests.

Classic Croissants, Butter & Jam - v

Fran's Potatoes with Roasted Peppers & Onions - GF

French Toast

Assorted Muffins - v

Fruit & Yogurt Parfait - GF/V

Oatmeal Packages - GF/V

Seasonal Fresh Fruit - GF/V

Scrambled Eggs - GF

Smoked Bacon - GF

Italian Sausage Frittata +\$5

Vegetable Frittata +\$5

### SIGNATURE DRINKS

Add something special to your event by choosing a cocktail or package below to be served.

**MIMOSA** .....Glass \$9.00 Pitcher \$28.00

**CHAMPAGNE PUNCH**..... Per Gallon \$60.00

**SANGRIA** .....Per Pitcher \$24.50

### MIMOSA BAR

Mimosa Bar served with Ruffino Prosecco

**PRICE: \$20.00 PER PERSON | AVAILABLE FOR 2 HOURS**

**PRICE: \$24.00 PER PERSON | AVAILABLE FOR 3 HOURS**

Orange Juice, Pineapple Juice, Cranberry Juice,  
Peach and Raspberry Purée

TOPPED WITH SEASONAL FRUITS

### SANGRIA BAR

Served with our Signature Sangria

**PRICE: \$24.00 PER PERSON | AVAILABLE FOR 2 HOURS**

**PRICE: \$26.00 PER PERSON | AVAILABLE FOR 3 HOURS**

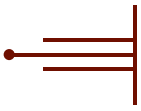
TOPPED WITH SEASONAL FRUITS

\*DISH CONTAINS NUTS

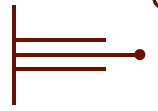
GF - Gluten Free V - Vegetarian

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# LIGHTER FAMILY STYLE LUNCH



**\$34 PER PERSON** | Ages 5-11 **\$15 PER PERSON**

*Served with Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas.*

*This menu is available for parties starting before 2:00 p.m.*

## FIRST COURSE

*Served with Freshly Baked Bread.*

Chef's Signature Caesar Salad

## SECOND COURSE

Fettuccine Alfredo

Mom's Lasagna

**Enhance your meal by adding one of the options below**

Four Cheese Ravioli, Pesto Alfredo Sauce +\$5

Salmon, Lemon & Herb +\$8 - GF

Our Famous Rigatoni "D"<sup>®</sup> +\$5

Beef Medallions, Balsamic Cream Sauce\* +\$10

Chicken Piccata, Parmesan or Marsala +\$7

## DESSERT

Vera's Lemon Cookies - v

**Substitute the Maggiano's Signature Dessert Buffet for \$6 per person**

Assorted Seasonal Cookies<sup>+</sup> - v

New York Style Cheesecake - v

Tiramisu

Warm Apple Crostada - v

Crème Brûlée - GF/V

Chocolate Brownie - v

<sup>+</sup>DISH CONTAINS NUTS

GF - Gluten Free V - Vegetarian

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

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T2 BQT 9.24



# SIGNATURE FAMILY STYLE LUNCH

**\$37 PER PERSON** | Ages 5-11 **\$17 PER PERSON**

*Served with Freshly Baked Bread, Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas.  
This menu is available for parties starting before 2:00 p.m.*

## FIRST COURSE: CHOOSE 3

- |                              |                                 |                                 |
|------------------------------|---------------------------------|---------------------------------|
| Crispy Mozzarella            | Calamari Fritté                 | Italian Tossed Salad            |
| Stuffed Mushrooms            | Balsamic Tomato Bruschetta - v  | Chef's Signature Caesar Salad   |
| Zucchini Fritté              | Maryland-Style Crab Cakes       | Chopped Salad - GF              |
| Spinach & Artichoke al Forno | Truffle & Honey Whipped Ricotta | Maggiano's Salad - GF           |
|                              |                                 | Mozzarella alla Caprese - GF/ V |

## SECOND COURSE: CHOOSE 3

*Gluten-free penne available for substitution.*

- |  |   |
|--|---|
| Spaghetti Marinara - v                   | Rigatoni alla Vodka                               |
| Rigatoni, Meat Sauce with Meatball       | Chicken & Spinach Manicotti                       |
| Shrimp Fettuccine Alfredo                | Chicken Piccata, Parmesan, Marsala or Saltimbocca |
| Four-Cheese Ravioli, Pesto Alfredo Sauce | Eggplant Parmesan                                 |
| Mom's Lasagna                            | Salmon, Lemon & Herb - GF                         |
| Taylor Street Baked Ziti                 | Blackened Salmon with Crispy Calabrian Shrimp     |
| Our Famous Rigatoni "D" <sup>®</sup>     | Beef Medallions, Balsamic Cream Sauce*            |

## SIDES

**Add any side for \$2 per person**

- |                             |                                |                                |
|-----------------------------|--------------------------------|--------------------------------|
| Garlic Mashed Potatoes - GF | Fresh Grilled Asparagus - GF/V | Roasted Garlic Broccoli - GF/V |
| Baked Truffle Mac & Cheese  |                                | Crispy Vesuvio Potatoes - GF   |

## DESSERT: CHOOSE 2

- |                               |                        |                             |
|-------------------------------|------------------------|-----------------------------|
| New York Style Cheesecake - v | Chocolate Brownie - v  | Vera's Lemon Cookies - v    |
| Tiramisu                      | Gigi's Butter Cake - v | Chocolate Layered Cake - v  |
| Warm Apple Crostada - v       |                        | Seasonal Fresh Fruit - GF/V |

**Substitute the Maggiano's Signature Dessert Buffet for \$6 per person**

- |  |                               |                       |
|--|-------------------------------|-----------------------|
| Assorted Seasonal Cookies <sup>†</sup> - v | New York Style Cheesecake - v | Tiramisu              |
| Warm Apple Crostada - v                    | Crème Brûlée - GF/V           | Chocolate Brownie - v |

<sup>†</sup>DISH CONTAINS NUTS      GF - Gluten Free      V - Vegetarian

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# LIGHTER PLATED LUNCH



**\$37 PER PERSON** | Ages 5-11 **\$17 PER PERSON**

*Served with Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas.*

*This menu is available for parties starting before 2:00 p.m.*

## FIRST COURSE

*Served with Freshly Baked Bread.*

Chef's Signature Caesar Salad

## SECOND COURSE

*Guests to select one.*

### PASTA

Four Cheese Ravioli, Pesto Alfredo

### CHICKEN

Chicken Piccata, Spaghetti Aglio

### PASTA

Mom's Lasagna

## DESSERT

*Shareable at the table*

Vera's Lemon Cookies - v

### Add-On the Maggiano's Signature Dessert Table for \$6 per person

Assorted Seasonal Cookies<sup>†</sup> - v

Warm Apple Crostada - v

New York Style Cheesecake - v

Crème Brûlée - GF/V

Tiramisu

Chocolate Brownie - v

<sup>†</sup>DISH CONTAINS NUTS

GF - Gluten Free V - Vegetarian

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# PLATED LUNCH

**\$42 PER PERSON** | Ages 5-11 **\$20 PER PERSON**

*Served with Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas.*

*This menu is available for parties starting before 2:00 p.m.*

## FIRST COURSE

*Served with Freshly Baked Bread.*

Soup of the Day & Chef's Signature Caesar Salad

## SECOND COURSE

*Guests to select one.*

### CHICKEN

Chicken Parmesan, Spaghetti Marinara

### SALAD

Chopped Salad, Grilled Chicken,  
Smoked Bacon, Tomato, Avocado,  
Blue Cheese, House Dressing

### PASTA

Mom's Lasagna

### SEAFOOD

Salmon Lemon & Herb, Broccoli,  
Garlic Mashed Potatoes - GF

### BEEF

Beef Tenderloin Medallions, Sautéed  
Portabella Mushrooms, Balsamic Cream,  
Garlic Mashed Potatoes, Crispy Onion  
Strings

## DESSERT

Tiramisu

Vera's Lemon Cookies - v

### Add-On the Maggiano's Signature Dessert Table for \$6 per person

Assorted Seasonal Cookies<sup>†</sup> - v  
Warm Apple Crostada - v

New York Style Cheesecake - v  
Crème Brûlée - GF/V

Tiramisu  
Chocolate Brownie - v

<sup>†</sup>DISH CONTAINS NUTS      GF - Gluten Free      V - Vegetarian

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# DINNER MENU SELECTIONS



# SIGNATURE FAMILY STYLE DINNER

**\$59 PER PERSON** | Ages 5-11 **\$25 PER PERSON**

*Served with Freshly Baked Bread, Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas.*

## APPETIZER BUFFET

**Choose any three**

- |                              |                                 |                           |
|------------------------------|---------------------------------|---------------------------|
| Calamari Fritté              | Balsamic Tomato Bruschetta - v  | Maryland-Style Crab Cakes |
| Zucchini Fritté              | Crispy Mozzarella               | Italian Meatballs         |
| Spinach & Artichoke al Forno | Truffle & Honey Whipped Ricotta | Stuffed Mushrooms         |
|                              | Antipasto Board                 |                           |

## FIRST COURSE: CHOOSE 1 SALAD

- |                      |                                |                       |
|----------------------|--------------------------------|-----------------------|
| Italian Tossed Salad | Chef's Signature Caesar Salad  | Maggiano's Salad - GF |
| Chopped Salad - GF   | Mozzarella alla Caprese - v/GF |                       |

## SECOND COURSE: CHOOSE 4

### PASTAS

*Gluten-free penne available for substitution.*

- |  |                             |
|--|-----------------------------|
| Spaghetti Marinara - v                   | Rigatoni alla Vodka         |
| Rigatoni, Meat Sauce & Meatball          | Mom's Lasagna               |
| Shrimp Fettuccine Alfredo                | Taylor Street Baked Ziti    |
| Four-Cheese Ravioli, Pesto Alfredo Sauce | Chicken & Spinach Manicotti |
| Mushroom Ravioli                         | Our Famous Rigatoni "D"®    |

### ENTRÉES

- |   |   |
|---|---|
| Chicken Piccata, Parmesan, Marsala or Saltimbocca | Salmon, Lemon & Herb - GF                     |
| Eggplant Parmesan                                 | Blackened Salmon with Crispy Calabrian Shrimp |
| Oven Roasted Pork Loin, Balsamic Cream Sauce      | Beef Medallions, Balsamic Cream Sauce*        |

### SIDES

**Add any sides for \$2 per person**

- |                             |                                |                                |
|-----------------------------|--------------------------------|--------------------------------|
| Garlic Mashed Potatoes - GF | Fresh Grilled Asparagus - GF/V | Roasted Garlic Broccoli - GF/V |
| Baked Truffle Mac & Cheese  |                                | Crispy Vesuvio Potatoes - GF   |

## DESSERT: CHOOSE 2

- |                               |                        |                             |
|-------------------------------|------------------------|-----------------------------|
| New York Style Cheesecake - v | Tiramisu               | Seasonal Fresh Fruit - GF/V |
| Chocolate Brownie - v         | Gigi's Butter Cake - v | Chocolate Layered Cake - v  |

**Substitute the Maggiano's Signature Dessert Buffet for \$6 per person**

- |  |                               |                       |
|--|-------------------------------|-----------------------|
| Assorted Seasonal Cookies <sup>†</sup> - v | New York Style Cheesecake - v | Tiramisu              |
| Warm Apple Crostada - v                    | Crème Brûlée - GF/V           | Chocolate Brownie - v |

<sup>†</sup>DISH CONTAINS NUTS      GF - Gluten Free      V - Vegetarian

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# TUSCAN FAMILY STYLE



**\$95 PER PERSON** | Ages 5-11 **\$25 PER PERSON** | Ages 12-20 **\$60 PER PERSON**

*Served with Freshly Baked Bread, Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas.*

## FOUR-HOUR BEER & WINE PACKAGE

*Featuring Mon Frère California Chardonnay, Pinot Noir and Cabernet Sauvignon wines, Imported and Domestic beers, sodas and juices.*

## FOUR-HOUR BAR PACKAGE

*A selection of liquors from our Premium Bar Package +\$10 or our Super Premium Bar Package +\$20*

## FIRST COURSE: CHOOSE 3 APPETIZERS & 1 SALAD

### APPETIZER BUFFET

Calamari Fritté  
Zucchini Fritté  
Crispy Mozzarella

Balsamic Tomato Bruschetta - v  
Spinach & Artichoke al Forno  
Truffle & Honey Whipped Ricotta  
Antipasto Board

Maryland-Style Crab Cakes  
Italian Meatballs  
Stuffed Mushrooms

### SALADS

Italian Tossed Salad  
Chef's Signature Caesar Salad  
Chopped Salad - GF  
Maggiانو's Salad - GF  
Mozzarella alla Caprese - GF

## SECOND COURSE: CHOOSE 4

### PASTAS

*Gluten-free penne available for substitution.*

Spaghetti Marinara - v  
Rigatoni, Meat Sauce with Meatball  
Shrimp Fettuccine Alfredo  
Four-Cheese Ravioli, Pesto Alfredo Sauce  
Mushroom Ravioli

Rigatoni alla Vodka  
Mom's Lasagna  
Taylor Street Baked Ziti  
Chicken & Spinach Manicotti  
Our Famous Rigatoni "D"™

### ENTRÉES

Chicken Piccata, Parmesan, Masala or Saltimbocca  
Eggplant Parmesan  
Oven Roasted Pork Loin, Balsamic Cream Sauce

Salmon, Lemon & Herb - GF  
Blackened Salmon with Crispy Calabrian Shrimp  
Beef Medallions, Balsamic Cream Sauce\*

## CHOOSE 2

### SIDES

Garlic Mashed Potatoes - GF  
Roasted Garlic Broccoli - GF/V

Crispy Vesuvio Potatoes - GF

Fresh Grilled Asparagus - GF/V  
Baked Truffle Mac & Cheese

## MAGGIANO'S SIGNATURE DESSERT TABLE

Assorted Seasonal Cookies\* - v  
Warm Apple Crostada - v

New York Style Cheesecake - v  
Crème Brûlée - GF/V

Tiramisu  
Chocolate Brownie - v

\*DISH CONTAINS NUTS      GF - Gluten Free      V - Vegetarian

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# STEAKHOUSE



**\$75 PER PERSON** | Ages 5-11 **\$25 PER PERSON**

*Served with Regular and Decaffeinated Coffee, Hot Tea, Iced Tea, and Assorted Sodas.*

## APPETIZER BUFFET

Calamari Fritté

Balsamic Tomato Bruschetta - v  
Truffle & Honey Whipped Ricotta

Italian Meatballs

## SALAD COURSE

*Individually plated, served with Freshly Baked Bread.*

### CHEF'S SIGNATURE CAESAR SALAD

Homemade Croutons, Our Caesar Dressing, Aged Parmesan

## ENTRÉE CHOICE

*Choice of one entrée.*

**Add Maryland-Style Crab Cakes to any entrée for an additional \$13 per person.**

### CENTER-CUT FILET\*

Served With Asparagus And  
Table Side Roasted Garlic Jus

### MOM'S LASAGNA

Seasoned Beef & Italian Sausage,  
Herb-Ricotta, Marinara Sauce

### ATLANTIC SALMON - GF

Grilled Atlantic Salmon Served  
With Asparagus And Tableside  
Lemon Butter Sauce

### CHICKEN PARMESAN

Breaded Chicken Breasts Baked With  
Provolone Cheese And Marinara Sauce

### OUR "RISERVA" VEAL PARMESAN

14 Oz. Center Cut Bone-In, Fresh  
Sliced Mozzarella, Crispy Basil,  
Arugula Salad, Aged Parmesan

### EGGPLANT PARMESAN

Provolone, Tomato Ragù With  
Spaghetti Aglio Olio

## ACCOMPANIMENTS

*Shareable at the table*

### BAKED TRUFFLE MAC & CHEESE

### GARLIC MASHED POTATOES - GF

### ROASTED GARLIC BROCCOLI - GF/V

## DESSERTS

### MINI NEW YORK STYLE CHEESECAKE - v

Topped With Fresh Berries And Whipped Cream  
Individually Plated

### VERA'S LEMON COOKIES - v

Shareable At The Table

## BAR ADDITIONS

### TWO-HOUR PREMIUM BEER & WINE PACKAGE

*Featuring our selection of Premium Wines and Imported and Domestic beers. +\$30 per person*

### TWO-HOUR PREMIUM BAR PACKAGE

*Featuring our selection of Premium Wines, Spirits and Imported and Domestic Beers. +\$38 per person*

\*DISH CONTAINS NUTS

GF - Gluten Free V - Vegetarian

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# MILANO

**\$125 PER PERSON** | Ages 5-11 **\$30 PER PERSON** | Ages 12-20 **\$70 PER PERSON**  
*Served with Regular and Decaffeinated Coffee, Hot Tea, Iced Tea, and Assorted Sodas.*

..... **FOUR-HOUR PREMIUM PACKAGE** .....

*Featuring our Sommelier selection of wines, selection of liquors from our Premium Bar Package, Imported and Domestic beers, sodas and juices.*

**SPARKLING WINE**

Ruffino Prosecco, DOC Welcome

**SOMMELIER WINES WITH DINNER**

Lamelle Chardonnay, Lingua Franca Avni Pinot Noir,  
Borrignano Toscana poured throughout dinner

..... **STARTERS** .....

**APPETIZER BUFFET**

Grilled Vegetables with Choice of Dip - v  
*(Blue Cheese, Pesto, or Creamy Buttermilk Dressing)*

Antipasto Board

Seasonal Fresh Fruit Platter - GF/V

**PASSED HORS D'OEUVRES**

Asiago-Crusted Shrimp

Italian Meatballs

..... **SALAD COURSE** .....

*Choice of Salad. Individually plated, served with Freshly Baked Bread.*

**CHEF'S SIGNATURE CAESAR SALAD**

Homemade croutons, our Caesar dressing, aged Parmesan

**MAGGIANO'S SALAD**

Crumbled blue cheese, smoked bacon lardons and red onions; served with our signature house dressing

..... **PASTA COURSE** .....

*Individually plated*

**OUR FAMOUS RIGATONI "D"®**

Rigatoni pasta, herb-roasted chicken, mushrooms and caramelized onions tossed in a marsala cream sauce

..... **ENTRÉE CHOICE** .....

*Choice of one entrée.*

**BEEF MEDALLIONS,  
BALSAMIC CREAM SAUCE\***

Sautéed tenderloin medallions in a balsamic cream sauce, served with garlic mashed potatoes and mushrooms

**CHICKEN PARMESAN**

Breaded chicken breasts baked with provolone cheese and marinara sauce

**MOM'S LASAGNA**

Seasoned beef & Italian sausage, ricotta, marinara sauce

**MARYLAND-STYLE CRAB CAKES**

Lump crab meat coated in panko breadcrumbs, served in a lobster cream sauce, arugula & tomatoes

**SALMON, LEMON & HERB**

Filet of salmon with white wine garlic herb sauce; served on a bed of sautéed spinach

..... **MAGGIANO'S SIGNATURE PLATED DESSERT** .....

*Individually plated*

New York Style Cheesecake - v

Tiramisu

\*DISH CONTAINS NUTS

GF - Gluten Free V - Vegetarian

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# COCKTAIL RECEPTION



Available for groups of 20 or more.

**TWO-HOUR RECEPTION | \$67 PER PERSON**  
**ADDITIONAL HOURS | \$14 PER PERSON, PER HOUR**

## TWO-HOUR PREMIUM BAR PACKAGE

### PREMIUM SPIRITS

Absolut  
 Bombay Sapphire  
 Captain Morgan  
 Jack Daniel's  
 Maker's Mark  
 Dewar's  
 Lunazul Silver  
 Baileys  
 Kahlúa

### IMPORTED & DOMESTIC BEERS

Miller Lite  
 Bud Light  
 Coors Light  
 Peroni  
 Corona  
 Blue Moon  
 Heineken 0.0 (NA)

### PREMIUM WINE

Ruffino Prosecco  
 Ecco Domani Pinot Grigio  
 Imagery Chardonnay  
 Rodney Strong Charlotte's Home  
 Dough Pinot Noir  
 J. Lohr Cabernet  
 Banfi Chianti Superiore

### NON-ALCOHOLIC BEVERAGES

Regular & Decaffeinated Coffee      Freshly Brewed Iced Teas      Assorted Sodas

## BUFFET SELECTIONS

Fresh Vegetable Crudité or Grilled Vegetables with Choice of Dip - v  
*(Blue Cheese, Pesto or Creamy Buttermilk Dressing)*

Antipasto Board

Seasonal Fresh Fruit Platter - GF/V

## PASSED HORS D'OEUVRES

Crispy Mozzarella  
 Maryland-Style Crab Cakes

Balsamic Tomato Bruschetta - v  
 Italian Meatballs

## MAGGIANO'S SIGNATURE DESSERT TABLE

Assorted Seasonal Cookies† - v  
 Warm Apple Crostada - v

New York Style Cheesecake - v  
 Crème Brûlée - GF/V

Tiramisu  
 Chocolate Brownie - v

†DISH CONTAINS NUTS      GF - Gluten Free      V - Vegetarian

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# GENERAL INFORMATION



## DEPOSITS/CANCELLATIONS

To secure your function, a deposit and signed contract are required. All deposits are non-refundable and an additional fee will apply for cancellations within seven days of the function.

## GUARANTEE

The final guaranteed number of guests must be received by Maggiano's via phone or email three (3) business days prior to your function; otherwise, the guest count listed on the signed contract will be considered your guarantee. You will be charged for the actual guest count in the case it exceeds your guaranteed number.

## SALES MINIMUM

The sales minimum represents the minimum dollars that must be spent to secure the function room(s). Only Maggiano's food, beverage and in-house audio-visual sales are applied toward the sales minimum; taxes, event fees and any other items do not apply. If the sales minimum is not met, then the difference between what is spent and the sales minimum will be charged as a room rental/unmet minimum fee.

## EVENT FEE

Food, beverages and other services provided by Maggiano's will be subject to state and local taxes along with a 20% 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.

## GRATUITY

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.

## CHEF REQUESTS

At Maggiano's, we believe every guest deserves to enjoy fresh, made-from-scratch food served in abundance. If you or any of your guests have an allergy or dietary restriction, please inform the staff and our chefs will be happy to accommodate your needs.

# AUDIO-VISUAL EQUIPMENT

Maggiano's is able to provide audio-visual support for most functions. Listed prices are for Maggiano's in-house audio-visual equipment only. Inventory varies by location and items are rented to the first guest to request them.

Any additional audio-visual needs can be accommodated through rental partners. Prices may vary.

**LCD PROJECTOR & SCREEN** .....\$300.00

**6' OR 8' SCREEN** ..... \$60.00

**WIRELESS HANDHELD MICROPHONE** .....\$150.00  
includes sound system

**65" TELEVISION** .....\$200.00

**WIRELESS LAVALIER MICROPHONE** .....\$150.00  
includes sound system

**PODIUM** .....complimentary

**WIRELESS INTERNET SERVICE** .....complimentary

# NATIONAL PROGRAM

With over 50 locations nationwide, Maggiano's elegant private dining spaces are designed to meet the needs of Meeting Planners & Business Professionals. Our experienced National Accounts Team will provide you with one point-of-contact for your nationwide programs along with booking incentives for every event.

For more information, please contact [Rebecca.Hinterlong@Brinker.com](mailto:Rebecca.Hinterlong@Brinker.com) or call us at 214-244-8576.

