

**MAGGIANO'S**  
LITTLE ITALY

**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

**ATLANTIC SALMON**

Grilled Atlantic salmon served with tableside lemon butter sauce

**CHICKEN FRANCESE**

Parmesan-crusted chicken scallopine 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.

**MAGGIANO'S**  
LITTLE ITALY

**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

**BONE-IN RIBEYE\*\***

Served with tableside red wine demi glaze

**CHICKEN FRANCESE**

Parmesan-crusted chicken scallopine served with tableside lemon butter sauce

**ATLANTIC SALMON**

Grilled Atlantic salmon served with tableside lemon butter sauce

**EGGPLANT PARMESAN \$**

Sliced eggplant breaded, baked & layered with provolone cheese and marinara sauce

**ACCOMPANIMENTS**

*For the table*

**TRUFFLE MAC & CHEESE \$**

**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*

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# FAMILY STYLE DINNER

**\$40.95 PER PERSON | Ages 5-11 \$19.95 PER PERSON**

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

## FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

### APPETIZERS

Mozzarella Marinara  
Stuffed Mushrooms  
Classic Bruschetta  
Spinach & Artichoke al Forno  
Crispy Pepperoni Risotto Bites

Crispy Zucchini Fritté  
Calamari Fritté  
Sausage & Peppers  
Tomato Caprese  
Four-Cheese Ravioli Fritté

Asiago-Crusted Shrimp, +\$4  
Crab & Shrimp Fondue, +\$4  
Shrimp Oreganata, +\$4  
Jumbo Lump Crab Cakes, +\$5

### SALADS

Caesar  
Maggiano's  
Spinach<sup>†</sup>  
Chopped  
Chopped Apple & Walnut<sup>†</sup>  
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<sup>†</sup>  
Mushroom Ravioli al Forno  
Rigatoni & Vegetables with Tomato Pesto Broth<sup>†</sup>

Rigatoni Arrabbiata  
Rigatoni "D"®, Chicken, Mushrooms, Marsala  
Orecchiette Chicken Pesto<sup>†</sup>  
Baked Rigatoni & Meatballs with Smoked Italian Cheese  
Baked Ziti & Sausage  
Six-Cheese Cannelloni, Roasted Tomato Sauce  
Gnocchi & Italian Sausage

Chicken & Spinach Manicotti  
Mom's Lasagna  
Braised Beef al Forno  
Linguine & Clams, White or Red Sauce, + \$2  
Shrimp Fra Diavolo, + \$2  
Special Featured Pasta

### ENTRÉES

Grilled Chicken, Tomatoes & Basil  
Chicken Piccata **LT Available**  
Chicken Saltimbocca  
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

Braised Beef Contadina  
Beef Medallions, Balsamic Cream Sauce<sup>\*\*</sup>, + \$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<sup>†</sup>  
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<sup>†</sup>)

<sup>†</sup> 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.**

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GD 1018 | 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

### APPETIZERS

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

### SALADS

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

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

### PASTAS

*Whole Wheat Penne Pasta Available for Substitution*

Spaghetti with Marinara Sauce	Rigatoni Arrabbiata	Chicken & Spinach Manicotti
Spaghetti, Meatball or Sausage	Rigatoni "D"®, Chicken, Mushrooms, Marsala	Mom's Lasagna
Mediterranean Ziti	Orecchiette Chicken Pesto†	Braised Beef al Forno
Fettuccine Alfredo	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Linguine & Clams, White or Red Sauce
Four-Cheese Ravioli, Pesto Alfredo Sauce†	Baked Ziti & Sausage	Shrimp Fra Diavolo
Mushroom Ravioli al Forno	Six-Cheese Cannelloni, Roasted Tomato Sauce	Special Featured Pasta
Rigatoni & Vegetables with Tomato Pesto Broth†	Gnocchi & Italian Sausage	

### ENTRÉES

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

### SIDES

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

## THIRD COURSE - DESSERTS: CHOOSE TWO

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

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

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

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# TUSCAN

**\$68.95 PER PERSON** | Ages 5-11 **\$18.95 PER PERSON** | Ages 12-20 **\$38.95 PER PERSON**

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

## FOUR-HOUR BEER & WINE PACKAGE

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

## FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

### APPETIZERS

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

### SALADS

Caesar	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	Rigatoni "D"®, Chicken, Mushrooms, Marsala	Chicken & Spinach Manicotti
Spaghetti, Meatball or Sausage	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Mom's Lasagna
Mediterranean Ziti	Rigatoni Arrabbiata	Braised Beef al Forno
Fettuccine Alfredo	Six-Cheese Cannelloni, Roasted Tomato Sauce	Orecchiette Chicken Pesto*
Baked Ziti & Sausage	Four-Cheese Ravioli, Pesto Alfredo Sauce*	Shrimp Fra Diavolo, + \$2
Gnocchi & Italian Sausage	Rigatoni & Vegetables with Tomato Pesto Broth*	Special Featured Pasta
Mushroom Ravioli al Forno	Linguine & Clams, White or Red Sauce, + \$2	

### ENTRÉES

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

### 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

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

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

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

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# 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, Iced Tea, and Sodas. 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 2 APPETIZERS & 2 SALADS

### APPETIZERS

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

### SALADS

Caesar	Chopped
Maggianno's	Chopped Apple & Walnut*
Spinach*	Italian Tossed

## SECOND COURSE: CHOOSE 2 PASTAS & 2 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
Mediterranean Ziti	Rigatoni Arrabbiata	Braised Beef al Forno
Fettuccine Alfredo	Six-Cheese Cannelloni, Roasted Tomato Sauce	Orecchiette Chicken Pesto*
Baked Ziti & Sausage	Four-Cheese Ravioli, Pesto Alfredo Sauce*	Shrimp Fra Diavolo, + \$2
Gnocchi & Italian Sausage	Rigatoni & Vegetables with Tomato Pesto Broth*	Special Featured Pasta
Mushroom Ravioli al Forno	Linguine & Clams, White or Red Sauce, + \$2	

### ENTRÉES

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

### 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

*or Substitute the Maggianno's Signature Table for \$6 Per Person*

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

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

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# 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 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.

## WINE WITH DINNER

Chateau St. Jean wines poured throughout dinner.

## SPARKLING WINE TOAST

Premium Champagne is available for an additional charge.

## FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

### APPETIZERS

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

### SALADS

Caesar	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	Rigatoni "D"®, Chicken, Mushrooms, Marsala	Chicken & Spinach Manicotti
Spaghetti, Meatball or Sausage	Baked Rigatoni & Meatballs with Smoked Italian Cheese	Mom's Lasagna
Mediterranean Ziti	Rigatoni Arrabbiata	Braised Beef al Forno
Fettuccine Alfredo	Six-Cheese Cannelloni, Roasted Tomato Sauce	Orecchiette Chicken Pesto*
Baked Ziti & Sausage	Four-Cheese Ravioli, Pesto Alfredo Sauce*	Shrimp Fra Diavolo, + \$2
Gnocchi & Italian Sausage	Rigatoni & Vegetables with Tomato Pesto Broth*	Special Featured Pasta
Mushroom Ravioli al Forno	Linguine & Clams, White or Red Sauce, + \$2	

### ENTRÉES

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

### 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: MAGGIANO'S SIGNATURE SWEET TABLE

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

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

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# 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 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 

## 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 Cr pe  
Miniature Double-Baked Potatoes  
Miniature Stuffed Mushrooms  
Classic Bruschetta

† Dish contains nuts.

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GD 0518 | 025-285002







# RECEPTION SELECTIONS

## BUFFET SELECTIONS

Single platters and dishes serve approximately 25 Guests each.

### COLD PLATTERS

Fresh Vegetable Crudit� or Grilled Vegetables with Choice of Dip .....	\$ 60.00
(Blue Cheese, Pesto*, Tomato & Lemon Aioli, Rumesco 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 Fritt� .....	\$ 85.00
Sausage & Peppers .....	\$ 85.00
Italian Meatballs .....	\$ 85.00
Stuffed Mushrooms.....	\$ 85.00
Calamari Fritt�, Marinara .....	\$ 85.00
Crispy Zucchini Fritt� .....	\$ 85.00

## PASSED HORS D'OEUVRES

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 Cr�pe .....	\$ 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'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 CR PE

Savory cr pe 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†

Crispy bread topped with pesto, marinated fresh mozzarella, sliced tomato and balsamic glaze.

\* Dish contains nuts.

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0518 | 025-152





# RECEPTION STATIONS & SWEET TABLES

Available for parties of 25 Guests or more. Reception Stations and Sweet Tables are served and replenished for up to two hours.

## 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 Crostadas

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

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GD 0518 | 025-152002





# MAGGIANO'S

# LITTLE ITALY #

## MEET & TREAT MENU

TIGHT ON TIME? HOST YOUR MEETING IN OUR BEAUTIFUL BANQUET SPACE  
AND SEND YOUR GUESTS HOME WITH A DELICIOUS MEAL FOR FOUR TO-GO.

### \$60 MENU\*

#### CIABATTA ROLLS

#### CHOOSE A SALAD

*Italian Tossed \$ · Maggiano's · Caesar*

#### CHOOSE A PASTA

*Spaghetti, Marinara Sauce \$ · Spaghetti & Meatballs · Fettuccine Alfredo \$ · Mom's Meat Lasagna  
Four-Cheese Ravioli \$, Pesto Alfredo Sauce † · Mushroom Ravioli al Forno, Alfredo Sauce \$*

#### CHOOSE AN ENTRÉE

*Chicken Parmesan · Chicken Piccata · Chicken Marsala · Eggplant Parmesan \$*

#### DESSERT

*A Dozen Vera's Lemon Cookies*

### \$50 MENU\*

#### CIABATTA ROLLS

#### CHOOSE A SALAD

*Italian Tossed \$ · Maggiano's · Caesar*

#### CHOOSE A PASTA

*Spaghetti, Marinara Sauce \$ · Spaghetti & Meatballs · Fettuccine Alfredo \$ · Mom's Meat Lasagna  
Four-Cheese Ravioli \$, Pesto Alfredo Sauce † · Mushroom Ravioli al Forno, Alfredo Sauce \$*

#### DESSERT

*A Dozen Vera's Lemon Cookies*

† Dish contains nuts    \$Vegetarian

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