



MAGGIANO'S
LITTLE ITALY

PRIVATE EVENT MENU PACKAGES



At Maggiano's our passion is making people feel special



When you host your events at Maggiano's, we'll take care of every detail, so you can relax and enjoy the day. Your guests will love our elegant, well-appointed banquet rooms and craveable Italian-American dishes—and you'll love the feeling of knowing we have taken care of everything.

We'll take care of the details so you can enjoy your event

Our Private Dining Event Managers and on-site Operation Managers attend to all the details so you can enjoy your event!

Our first class amenities include:

- Personalized event planning assistance
- Professional Service Team
- Audio/visual equipment (*rental charges may apply*)
- Complimentary house centerpieces, piped-in music, linen tablecloths
- Customized printed menus with personalized messaging
- House music
- Flexible contract + Refund policy
- Worry-free booking
- Coat check
- Guest parking (*subject to parking fee based on location*)



ELEGANT · TASTEFUL · PERFECT



Deliver perfectly executed events ATTEND TO THE DETAILS OF EFFORTLESS HOSTING, AND ENSURE THAT EACH GUEST HAS A MEMORABLE EXPERIENCE.



We have the best in-class service that will cater to all your needs. We can accommodate a wide range of group sizes from 8-300 guests.

HERE'S TO GOOD FRIENDS AND FAMILY, GREAT FOOD AND A LIFETIME OF UNFORGETTABLE MEMORIES.

Our completely private banquet rooms are a perfect fit for a variety of social and corporate events.



Staying healthy and safe together

We're glad to be together again, but from a safe distance.

..... PRECAUTIONS WE'RE TAKING



Enhanced Cleaning

Using disinfectant shown to be effective against COVID-19



Rigorous Handwashing

Every 30 minutes and when preparing, serving and packaging food



Face Masks at All Times

Covering both nose and mouth



Social Distancing

Proactively limiting seating based on local mandates



Disposable Menus

Reducing touchpoints with single use menus



Monitoring Teammates

Ensuring they are healthy and safe to work

..... PLEASE DO NOT ENTER IF:



You're Showing Symptoms

of COVID-19 or have a fever

OR



You've Tested Positive

for COVID-19 and have not self-quarantined for 14 days



GENERAL INFORMATION



DEPOSITS/CANCELLATIONS

In order to secure your function, a deposit and signed contract must be received. 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, fax or email three 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

Each function room is assigned a "Sales Minimum" based on the day of the week and the meal period. The sales minimum represents the minimum dollars that must be spent to secure the function room(s). If the sales minimum is not met, then a room rental charge will be added to the final bill. 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.

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. 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.....\$200.00

6', 8' OR DROPDOWN SCREEN..... \$60.00

WIRELESS HANDHELD MICROPHONE\$100.00
includes sound system

WIRELESS LAVALIER MICROPHONE\$150.00
includes sound system

PODIUM \$50.00

WIRELESS INTERNET SERVICE \$19.95





FAMILY STYLE OPTIONS



BREAKFAST & BRUNCH



AVAILABLE 7AM TO 10AM DAILY

MAGGIANO'S BREAKFAST

\$19.95 PER PERSON | Ages 5-11 **\$12.95 PER PERSON**

Served with freshly brewed regular and decaffeinated Coffee and Orange Juice. Available for parties of 25 guests or more.

Assorted Muffins & Pastries

Fran's Potatoes with Roasted Peppers & Onions

Seasonal Fresh Fruit

Crème Brûlée French Toast*

HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

Scrambled Eggs

Italian Sausage Frittata

Vegetable Frittata

Smoked Bacon

BRUNCH ADDITIONS

Enhance your Breakfast or Brunch with these additional items and stations. Available for parties of 25 or more. Brunch additions must be ordered with Maggiano's Family Style Breakfast.

Fruit & Yogurt Parfait+ +\$4

Smoked Salmon Platter +\$100 per platter (serves 25)

OMELET STATION | \$13.95 PER PERSON

One station is recommended per 40 guests. A \$75 attendant fee will apply for each station, which will be served and replenished for up to two hours.

Asparagus

Diced Tomatoes

Italian Cheese Blend

Broccoli

Roasted Mushrooms

Smoked Bacon

Roasted Peppers

Fresh Spinach

Crumbled Italian Sausage

PASTA STATION | \$13.95 PER PERSON

One station is recommended per 40 guests. A \$75 attendant fee will apply for each station, which will be served and replenished for up to two hours.

PASTAS

choose two

Rigatoni

Ziti

Pipette

SAUCES

choose two

Alfredo

Marsala Cream

Marinara

Tomato Ragù

GARNISH

Fresh Basil

Fresh Spinach

Asparagus

Broccoli

Italian Cheese Blend

Crumbled Italian Sausage

*Dish contains nuts.





ALL-DAY MEETING



\$41.95 PER PERSON | AVAILABLE 7AM TO 4PM DAILY

CONTINENTAL BREAKFAST

Assortment of Muffins & Pastries

Assorted Fruit Juices

Coffee, Regular & Decaffeinated

Sliced Fresh Seasonal Fruit

Assortment of Hot Teas

MID-MORNING REFRESHMENT

Assorted Sodas

Coffee & Tea Station

FAMILY STYLE LUNCH

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

SALADS | CHOOSE TWO

Caesar

Maggiano's

Chopped

Italian Tossed

PASTAS | CHOOSE TWO

Spaghetti with Marinara Sauce

Chicken & Spinach Manicotti

Linguine & Clams,
White or Red Sauce +\$2

Spaghetti, Meatball or Sausage

Mom's Meat Lasagna, Marinara

Rigatoni Arrabbiata with Chicken

Fettuccine Alfredo

Baked Ziti & Sausage

Rigatoni "D", Chicken, Mushrooms, Marsala

Four-Cheese Ravioli, Pesto Alfredo Sauce

Shrimp Fra Diavolo +\$2

Gnocchi with Tomato Vodka Cream Sauce

Mushroom Ravioli al Forno

DESSERTS | CHOOSE TWO

Chocolate Truffles

Apple Crostada

Gigi's Butter Cake

Vera's Lemon Cookies

New York Style Cheesecake

Fresh Fruit Plate

Tiramisu

AFTERNOON BREAK SNACKS

Served with freshly brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas.

Double Chocolate Brownies

Assortment of Cookies*

Assorted Chips

Whole Seasonal Fruit

*Dish contains nuts.

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FAMILY STYLE LUNCH



\$28.95 PER PERSON | Ages 5-11 **\$16.95 PER PERSON**

Served with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas. Available until 2:00 PM daily.

FIRST COURSE: CHOOSE ANY COMBINATION OF THREE

STARTERS

Mozzarella Marinara
Stuffed Mushrooms

Spinach & Artichoke al Forno
Crispy Zucchini Fritté
Classic Bruschetta

Asiago-Crusted Shrimp +\$4
Shrimp Oreganata +\$4

SALADS

Chopped
Italian Tossed
Caesar
Maggiano's

SECOND COURSE: CHOOSE ANY COMBINATION OF THREE FROM PASTAS & ENTRÉES

PASTAS

Whole wheat and gluten-free penne pasta available for substitution

Spaghetti with Marinara Sauce
Spaghetti with Meatball
Fettuccine Alfredo
Four-Cheese Ravioli, Pesto Alfredo Sauce
Mushroom Ravioli al Forno

Chicken & Spinach Manicotti
Mom's Meat Lasagna, Marinara
Baked Ziti & Sausage
Shrimp Scampi +\$2
Shrimp Fra Diavolo +\$2

Linguine & Clams,
White or Red Sauce +\$2
Rigatoni Arrabbiata with Chicken
Rigatoni "D", Chicken, Mushrooms, Marsala
Gnocchi with Tomato Vodka Cream Sauce

ENTRÉES

Grilled Chicken, Tomatoes & Basil
Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Florentine

Eggplant Parmesan
Oven-Roasted Pork Loin,
Balsamic Cream Sauce
Parmesan-Crusted Tilapia
Tilapia, Lemon & Herb

Salmon, Lemon & Herb +\$2
Veal Parmesan +\$4
Beef Medallions, Balsamic
Cream Sauce** +\$10

SIDES

Choose any side for an additional \$2 per person

Garlic Mashed Potatoes
Roasted Garlic Broccoli

Crispy Vesuvio Potatoes

Freshed Grilled Asparagus
Garlic Spinach

THIRD COURSE - DESSERTS: CHOOSE TWO

or substitute the Maggiano's Signature Dessert Sampler for \$6 per person

Gigi's Butter Cake
Fresh Fruit Plate
Chocolate Layered Cake

Chocolate Truffles
Vera's Lemon Cookies

Apple Crostada
New York Style Cheesecake
Tiramisu

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



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

Served with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas. Items subject to availability.

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

STARTERS

Mozzarella Marinara
Stuffed Mushrooms

Spinach & Artichoke al Forno
Crispy Zucchini Fritté
Classic Bruschetta

Asiago-Crusted Shrimp +\$4
Shrimp Oreganata +\$4

SALADS

Chopped
Italian Tossed
Caesar
Maggiano's

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

PASTAS

Whole wheat and gluten-free penne pasta available for substitution

Spaghetti with Marinara Sauce
Spaghetti with Meatball
Fettuccine Alfredo
Four-Cheese Ravioli, Pesto Alfredo Sauce
Mushroom Ravioli al Forno

Chicken & Spinach Manicotti
Mom's Meat Lasagna, Marinara
Baked Ziti & Sausage
Shrimp Scampi +\$2
Shrimp Fra Diavolo +\$2

Linguine & Clams,
White or Red Sauce +\$2
Rigatoni Arrabbiata with Chicken
Rigatoni "D", Chicken, Mushrooms, Marsala
Gnocchi with Tomato Vodka Cream Sauce

ENTRÉES

Grilled Chicken, Tomatoes & Basil
Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Florentine

Eggplant Parmesan
Oven-Roasted Pork Loin,
Balsamic Cream Sauce
Parmesan-Crusted Tilapia
Tilapia, Lemon & Herb

Salmon, Lemon & Herb
Veal Parmesan +\$4
Beef Medallions, Balsamic
Cream Sauce** +\$10

SIDES

Choose any side for an additional \$2 per person

Garlic Mashed Potatoes
Roasted Garlic Broccoli

Crispy Vesuvio Potatoes

Freshed Grilled Asparagus
Garlic Spinach

THIRD COURSE - DESSERTS: CHOOSE TWO

or substitute the Maggiano's Signature Dessert Sampler for \$6 per person

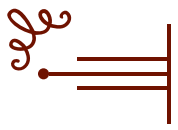
Gigi's Butter Cake
Fresh Fruit Plate
Chocolate Layered Cake

Chocolate Truffles
Vera's Lemon Cookies

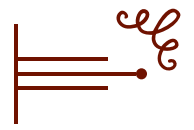
Apple Crostada
New York Style Cheesecake
Tiramisu

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PREMIUM FAMILY STYLE DINNER



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

Served with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas. Items subject to availability.

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

STARTERS

Mozzarella Marinara
Stuffed Mushrooms

Spinach & Artichoke al Forno
Crispy Zucchini Frittè
Classic Bruschetta

Asiago-Crusted Shrimp
Shrimp Oreganata

SALADS

Chopped
Italian Tossed
Caesar
Maggiano's

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

Includes 2 sides

PASTAS

Whole wheat and gluten-free penne pasta available for substitution

Spaghetti with Marinara Sauce
Spaghetti with Meatball
Fettuccine Alfredo
Four-Cheese Ravioli, Pesto Alfredo Sauce
Mushroom Ravioli al Forno

Chicken & Spinach Manicotti
Mom's Meat Lasagna, Marinara
Baked Ziti & Sausage
Shrimp Scampi
Shrimp Fra Diavolo

Linguine & Clams,
White or Red Sauce
Rigatoni Arrabbiata with Chicken
Rigatoni "D", Chicken, Mushrooms, Marsala
Gnocchi with Tomato Vodka Cream Sauce

ENTRÉES

Grilled Chicken, Tomatoes & Basil
Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Florentine

Eggplant Parmesan
Oven-Roasted Pork Loin,
Balsamic Cream Sauce
Parmesan-Crusted Tilapia
Tilapia, Lemon & Herb

Salmon, Lemon & Herb
Veal Parmesan
Beef Medallions, Balsamic
Cream Sauce**

SIDES

Garlic Mashed Potatoes
Roasted Garlic Broccoli

Crispy Vesuvio Potatoes

Freshed Grilled Asparagus
Garlic Spinach

THIRD COURSE - DESSERTS: CHOOSE TWO

or substitute the Maggiano's Signature Dessert Sampler for \$6 per person

Gigi's Butter Cake
Fresh Fruit Plate
Chocolate Layered Cake

Chocolate Truffles
Vera's Lemon Cookies

Apple Crostada
New York Style Cheesecake
Tiramisu

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

\$81.95 PER PERSON | Ages 5-11 **\$21.95 PER PERSON** | Ages 12-20 **\$46.95 PER PERSON**

Served family style with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Hot Tea and Iced Tea.
As the host, you will receive a magnum bottle of Bottega Venetian Gold Prosecco and champagne saber.

FOUR-HOUR BEER & WINE PACKAGE

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

FOUR-HOUR PREMIUM BAR PACKAGE

A selection of liquors from our Premium Bar Package
+\$6

FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

STARTERS

Mozzarella Marinara
Stuffed Mushrooms

Spinach & Artichoke al Forno
Crispy Zucchini Fritté
Classic Bruschetta

Asiago-Crusted Shrimp +\$4
Shrimp Oreganata +\$4

SALADS

Chopped
Italian Tossed
Caesar
Maggiانو's

SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

PASTAS

Whole wheat and gluten-free penne pasta available for substitution

Spaghetti with Marinara Sauce
Spaghetti with Meatball
Fettuccine Alfredo
Four-Cheese Ravioli, Pesto Alfredo Sauce
Mushroom Ravioli al Forno

Chicken & Spinach Manicotti
Mom's Meat Lasagna, Marinara
Baked Ziti & Sausage
Shrimp Scampi +\$2
Shrimp Fra Diavolo +\$2

Linguine & Clams,
White or Red Sauce +\$2
Rigatoni Arrabbiata with Chicken
Rigatoni "D", Chicken, Mushrooms, Marsala
Gnocchi with Tomato Vodka Cream Sauce

ENTRÉES

Grilled Chicken, Tomatoes & Basil
Chicken Piccata
Chicken Parmesan
Chicken Marsala
Chicken Florentine

Eggplant Parmesan
Oven-Roasted Pork Loin,
Balsamic Cream Sauce
Parmesan-Crusted Tilapia
Tilapia, Lemon & Herb

Salmon, Lemon & Herb
Veal Parmesan +\$4
Beef Medallions, Balsamic
Cream Sauce** +\$10

SIDES

Choose any side for an additional \$2 per person

Garlic Mashed Potatoes
Roasted Garlic Broccoli

Crispy Vesuvio Potatoes

Freshed Grilled Asparagus
Garlic Spinach

MAGGIANO'S SIGNATURE DESSERT SAMPLER

Assorted Cookies†
Apple Crostada

New York Style Cheesecake
Chocolate Truffles

Tiramisu
Gigi's Butter Cake

†Dish contains nuts.

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COCKTAIL RECEPTION



Available for parties of 25 guests or more.

TWO-HOUR RECEPTION | \$48.95 PER PERSON
ADDITIONAL HOURS | \$9.95 PER PERSON, PER HOUR

PREMIUM BAR PACKAGE

Premium & Standard Spirits Imported & Domestic Beers Premium Wine Selection Sodas

BUFFET SELECTIONS

Choose any combination of three

COLD PLATTERS

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

Imported Italian & Domestic Cheeses Freshly Baked Breads & Crackers
(Mozzarella, Aged Cheddar, Smoked Gouda, Provolone, Fontina, Blue Cheese & Parmesan)

Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Breads
(Hot Coppa, Sopprasatta, Salami, Pepperoni, Imported Prosciutto)

Seasonal Fruit

HOT DISHES

Spinach & Artichoke al Forno	Mushroom Ravioli al Forno	Stuffed Mushrooms
Four-Cheese Ravioli, Pesto Alfredo Sauce	Italian Meatballs	Crispy Zucchini Fritté

PASSED HORS D'OEUVRES

Choose four

Spinach Blue Cheese Crostini	Mozzarella Marinara	Grilled Shrimp & Asparagus Crêpe
Tomato, Fresh Mozzarella Crostini	Smoked Salmon Napoleon	Miniature Double-Baked Potatoes
Spinach Phyllo Turnover	Goat Cheese, Tomato & Black Olive Tapenade Crostini	Miniature Stuffed Mushrooms
Chicken Saltimbocca Roulade		Classic Bruschetta

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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 (<i>Blue Cheese, Pesto, Tomato & Lemon Aioli, Rumesco Sauce</i>).....	60.00
Imported Italian & Domestic Cheeses, Freshly Baked Breads & Crackers (<i>Mozzarella, Aged Cheddar, Smoked Gouda, Provolone, Fontina, Blue Cheese & Parmesan</i>).....	110.00
Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Breads (<i>Hot Coppa, Sopprasatta, Salami, Pepperoni, Imported Prosciutto</i>).....	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
Four-Cheese Ravioli, Pesto Alfredo Sauce.....	85.00
Mushroom Ravioli al Forno	85.00
Four-Cheese Ravioli Fritté	85.00
Italian Meatballs	85.00
Stuffed Mushrooms.....	85.00
Crispy Zucchini Fritté	85.00

PASSED HORS D'OEUVRES

Prices per dozen—three dozen minimum per item.

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
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
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.

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.

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 roasted garlic.

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.

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MENU DESCRIPTIONS



APPETIZERS

ASIAGO-CRUSTED SHRIMP Shrimp fried golden brown and served with a zesty lemon aioli.

CLASSIC BRUSCHETTA Crispy bread topped with a mixture of fresh diced tomatoes, extra virgin olive oil, balsamic glaze and roasted garlic.

CRISPY ZUCCHINI FRITTÉ Strips of zucchini hand-battered in Japanese breadcrumbs and fried to a golden brown; served with a zesty lemon aioli.

MOZZARELLA MARINARA Breaded mozzarella fried and served with our marinara sauce.

SHRIMP OREGANATA Marinated shrimp baked with seasoned breadcrumbs and served with tomatoes, basil and white wine sauce.

SPINACH & ARTICHOKE AL FORNO Diced artichoke hearts, spinach, tomatoes and asiago cheese baked with alfredo sauce; served with garlic crostini.

STUFFED MUSHROOMS Mushroom caps stuffed with aglio spinach, Italian cheeses and seasoned breadcrumbs.

SALADS

CAESAR A traditional Caesar salad of romaine lettuce, croutons and grated parmesan tossed in Caesar dressing.

CHOPPED Chopped iceberg lettuce, diced tomatoes, crumbled blue cheese, avocado and smoked bacon; served with our signature house dressing.

ITALIAN TOSSED Iceberg lettuce, arugula, Kalamata olives, red onions, pepperoncini and garlic croutons; served with Italian vinaigrette.

MAGGIANO'S Iceberg and romaine lettuce, crumbled blue cheese, smoked bacon and red onions; served with our signature house dressing.

SIGNATURE HOUSE DRESSING Mix of extra virgin olive oil, red wine vinegar and Italian spices.

PASTAS

BAKED ZITI & SAUSAGE Italian sausage, pomodoro sauce and ziti topped with a layer of melted provolone and parmesan.

CHICKEN & SPINACH MANICOTTI Manicotti filled with spinach, chicken and ricotta cheese baked with alfredo sauce.

FETTUCCINE ALFREDO Fettuccine tossed with an asiago garlic cream sauce.

FOUR-CHEESE RAVIOLI, PESTO ALFREDO SAUCE Ravioli stuffed with ricotta, cream cheese, mozzarella and provolone; served in a pesto alfredo sauce with a touch of marinara.

GNOCCHI & TOMATO VODKA CREAM SAUCE Ricotta pasta simmered in a tomato cream sauce, finished with vodka and roasted garlic.

LINGUINE & CLAMS, WHITE OR RED SAUCE Linguine tossed with fresh clams, basil and tomatoes; served in your choice of a red or white clam sauce.

MOM'S LASAGNA Pasta sheets layered with ricotta cheese, crumbled meatballs, Italian sausage and marinara sauce topped with provolone cheese.

MUSHROOM RAVIOLI AL FORNO Mushroom-stuffed ravioli baked in an asiago garlic cream sauce.

RIGATONI ARRABBIATA Grilled chicken with rigatoni and spinach sautéed in a spicy tomato cream sauce.

RIGATONI "D"®, CHICKEN, MUSHROOMS, MARSALA Rigatoni pasta, herb-roasted chicken, mushrooms and caramelized onions tossed in a marsala cream sauce.

SHRIMP FRA DIAVOLO A blend of tangy Diavolo sauce, sautéed shrimp, roasted garlic and crushed red pepper; served with linguine pasta.

SHRIMP SCAMPI Garlic, lemon butter with spaghetti.

SPAGHETTI WITH MARINARA SAUCE, MEATBALL OR SAUSAGE Spaghetti served with our classic blend of tomatoes, basil, oregano and olive oil. May also be served with meatballs or Italian sausage.





MENU DESCRIPTIONS



ENTRÉES

BEEF MEDALLIONS, BALSAMIC CREAM SAUCE**

Sautéed tenderloin medallions in a portabella and balsamic cream sauce; served with garlic mashed potatoes and portabella mushrooms.

CHICKEN FLORENTINE Lightly breaded chicken breasts served over a bed of creamed spinach and sun-dried tomatoes.

CHICKEN MARSALA Chicken breasts lightly floured and sautéed with mushrooms, onions and marsala sauce.

CHICKEN PARMESAN Breaded chicken breasts baked with provolone cheese and marinara sauce.

CHICKEN PICCATA Chicken breasts sautéed with capers and lemon butter and served on a bed of sautéed spinach.

EGGPLANT PARMESAN Provolone, Tomato Ragù with spaghetti aglio olio.

GRILLED CHICKEN, TOMATOES & BASIL

Grilled chicken breasts served over a bed of garlic sautéed spinach and topped with a tomato relish and grated parmesan cheese.

OVEN-ROASTED PORK LOIN, BALSAMIC CREAM SAUCE Pork tenderloin served in a portabella and balsamic cream sauce; served with garlic mashed potatoes and portabella mushrooms.

PARMESAN-CRUSTED TILAPIA Tender white fish sautéed with parmesan breadcrumbs, tomatoes, fresh sage and a lemon butter sauce; served on a bed of spinach.

SALMON, LEMON & HERB Fillets of salmon with garlic and a white wine sauce served on a bed of spinach.

TILAPIA, LEMON & HERB Tilapia with garlic and a white wine sauce served on a bed of spinach.

VEAL PARMESAN Breaded veal cutlets baked with provolone cheese and topped with marinara sauce.

DESSERTS

APPLE CROSTADA Granny Smith apples baked in a pastry crust dipped in cream and crystallized sugar; served with caramel sauce and a scoop of vanilla bean ice cream.

CHOCOLATE LAYERED CAKE Layered with chocolate mousse.

CHOCOLATE TRUFFLES Maggiano's version of a Cake Ball.

FRESH FRUIT PLATE Fresh, seasonal variety of fruit.

GIGI'S BUTTER CAKE Brown butter vanilla glazed cake with whipped cream and strawberries.

NEW YORK STYLE CHEESECAKE New York style ricotta cheesecake topped with fresh berries and whipped cream.

TIRAMISU Ladyfinger cookies soaked in espresso and coffee liqueur, layered with mascarpone, dusted with cocoa powder and served with chocolate shavings.

VERA'S LEMON COOKIES Crescent-shaped lemon cookies glazed with lemon frosting.





PLATED MEAL OPTIONS



STEAKHOUSE MENU



\$59.95 PER PERSON* | AVAILABLE FOR GROUPS UP TO 40 PEOPLE

Served with regular and decaffeinated Coffee, Hot Tea, Iced Tea, and assorted Sodas.

Items subject to availability.

STARTER

For the table

STUFFED MUSHROOMS

Mushroom caps filled with aglio spinach,
Italian cheeses and seasoned
panko bread crumbs

BRUSCHETTA

Seasoned bread topped with a mixture of
fresh diced tomatoes, extra virgin olive oil,
roasted garlic & balsamic glaze

SALAD COURSE

Individually plated, served with warm ciabatta rolls

CAESAR SALAD

Romaine lettuce, oven-roasted croutons,
grated parmesan cheese tossed in Caesar dressing

ENTRÉE CHOICE

Choice of entrée served individually to each guest

FILET MIGNON**

Served with tableside
red wine demi glaze

MOM'S LASAGNA

Crumbled Meatballs & Sausage,
Ricotta, Marinara Sauce

ATLANTIC SALMON

Grilled Atlantic salmon served
with tableside lemon butter sauce

CHICKEN FRANCESE

Parmesan-crusting chicken scallopine
served with tableside lemon butter sauce

EGGPLANT PARMESAN §

Provolone, Tomato Ragù with
spaghetti aglio olio

ACCOMPANIMENTS

For the table

TRUFFLE MAC & CHEESE §

GARLIC MASHED POTATOES §

ROASTED GARLIC BROCCOLI §

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.

Above prices do not include taxes and event fees. For more information, please refer to the General Information sheet in this packet.





STEAKHOUSE MENU



\$69.95 PER PERSON* | AVAILABLE FOR GROUPS UP TO 40 PEOPLE

Served with regular and decaffeinated Coffee, Hot Tea, Iced Tea, and assorted Sodas.

Items subject to availability.

STARTER

For the table

STUFFED MUSHROOMS

Mushroom caps filled with aglio spinach,
Italian cheeses and seasoned
panko bread crumbs

BRUSCHETTA

Seasoned bread topped with a mixture of
fresh diced tomatoes, extra virgin olive oil,
roasted garlic & balsamic glaze

SALAD COURSE

Individually plated, served with warm ciabatta rolls

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Romaine lettuce, oven-roasted croutons,
grated parmesan cheese tossed in Caesar dressing

ENTRÉE CHOICE

Choice of entrée served individually to each guest

FILET MIGNON**

Served with tableside
red wine demi glaze

MOM'S LASAGNA

Crumbled Meatballs & Sausage,
Ricotta, Marinara Sauce

ATLANTIC SALMON

Grilled Atlantic salmon served
with tableside lemon butter sauce

CHICKEN FRANCESE

Parmesan-crusted chicken scallopine
served with tableside lemon butter sauce

BONE-IN RIBEYE**

Served with tableside
red wine demi glaze

EGGPLANT PARMESAN §

Provolone, Tomato Ragù with
spaghetti aglio olio

ACCOMPANIMENTS

For the table

TRUFFLE MAC & CHEESE §

GARLIC MASHED POTATOES §

ROASTED GARLIC BROCCOLI §

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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MEET NOW, EAT LATER
MENU OPTIONS



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.

Host to preselect up to 2 menu combinations for guests to choose from.

\$50.00 PER PERSON *

Ciabatta Rolls

..... **CHOOSE A SALAD**

Italian Tossed § Maggiano's Caesar

..... **CHOOSE A PASTA**

Spaghetti, Marinara Sauce § Spaghetti & Meatball Fettuccine Alfredo § Mom's Meat Lasagna
 Four-Cheese Ravioli, § Pesto Alfredo Sauce Mushroom Ravioli al Forno, Alfredo Sauce §

..... **CHOOSE AN ENTRÉE**

Additional \$10 per person

Chicken Parmesan Chicken Piccata Chicken Marsala Eggplant Parmesan §

..... **DESSERT**

A dozen Vera's Lemon Cookies

PRANZO LUNCH

\$28.95 PER PERSON *

Available until 4:00 PM

..... **SIDES**

Host to preselect 1

Caesar Salad Italian Tossed Salad Maggiano's Salad Soup of the Day

..... **SANDWICHES**

Host to preselect 2 for guests to choose 1

Tomato Mozzarella Caprese § Italian Mediterranean Chicken Salad Chicken Arugula Pesto
 Ham & Provolone Turkey BLT Roasted Beef, Horseradish Cream

..... **DESSERT**

Host to preselect 1

Mini Cheesecake Chocolate Chip Cookie Chocolate Truffles

..... **DRINK**

Bottled Water

§Vegetarian

**NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
 Above prices do not include taxes and event fees. For more information, please refer to the General Information sheet in this packet.



RESTAURANT LOCATION LIST

ARIZONA

SCOTTSDALE
16405 N. Scottsdale Rd.
Scottsdale, AZ 85254
480.333.4100

CALIFORNIA

THE GROVE
189 The Grove Dr. Suite Z80
Los Angeles, CA 90036
323.965.9665

SAN JOSE
3055 Olin Ave., Suite 1000
San Jose, CA 95128
408.423.8973

OUTH COAST PLAZA
3333 Bristol St.
Costa Mesa, CA 92626
714.546.9550

WOODLAND HILLS
6100 Topanga Canyon Blvd.
Woodland Hills, CA 91367
818.887.3777

COLORADO

DENVER PAVILIONS
500 16th St.
Denver, CO 80202
303.260.7707

DENVER SOUTH
7401 South Clinton St.
Englewood, CO 80112
303.858.1405

FLORIDA

BOCA RATON
21090 St. Andrews Blvd.
Boca Raton, FL 33433
561.361.8244

JACKSONVILLE
10367 Midtown Pkwy,
St. Johns Town Center
Jacksonville, FL 32246
904.380.4360

POINTE ORLANDO
9101 International Dr.
Building #5, Suite 2400
Orlando, FL 32819
407.241.8650

TAMPA
203 Westshore Plaza
Tampa, FL 33609
813.288.9000

GEORGIA

BUCKHEAD
3368 Peachtree Road NE
Atlanta, GA 30326
404.816.9650

CUMBERLAND
1601 Cumberland Mall SE, Ste. 200
Atlanta, GA 30339
770.799.1580

PERIMETER
4400 Ashford Dunwoody Rd.
#3035 Dunwoody, GA 30346
770.804.3313

ILLINOIS

GRAND
516 N Clark St. Chicago, IL 60654
312.644.7700

NAPERVILLE
1847 Freedom Drive
Naperville, IL 60563
630.536.2270

OAK BROOK
240 Oakbrook Ctr.
Oak Brook, IL 60523
630.368.0300

OLD ORCHARD
4999 Old Orchard Shopping Ctr
Space #A28 Skokie, IL 60077
847.933.9555

SCHAUMBURG
1901 E. Woodfield Rd.
Schaumburg, IL 60173
847.240.5600

VERNON HILLS
307 Hawthorn Center
Vernon Hills, IL 60061
847.918.0380

INDIANA

INDIANAPOLIS
3550 East 86th Street
Indianapolis, IN 46240
317.814.0700

KANSAS

KANSAS CITY
7026 West 135th Street
Overland Park, KS 66223
913.897.8298

MARYLAND

ANNAPOLIS
Westfield Annapolis
2100 Annapolis Mall, Suite 1200
Annapolis, MD 21401
410.266.3584

COLUMBIA*
10300 Little Patuxent Pkwy #3160
Columbia, MD 21044
410.730.3706

MASSACHUSETTS

BOSTON
4 Columbus Avenue
Boston, MA 02116
617.542.3456

MICHIGAN

TROY
2089 W. Big Beaver Rd.
Troy, MI 48084
248.205.1060

MISSOURI

ST. LOUIS
#2 The Boulevard Saint Louis
Richmond Heights, MO 63117
314.824.2402

NEVADA

LAS VEGAS
Fashion Show Mall
3200 Las Vegas Blvd. South #2144
Las Vegas, NV 89109
702.732.2550

SUMMERLIN
10940 Rosemary Park Dr.
Las Vegas, NV 89135
702.254.6025

NEW JERSEY

BRIDGEWATER
600 Commons Way, Bldg E
Bridgewater, NJ 08807
908.547.6045

CHERRY HILL
2000 Route 38, Suite 1180
Cherry Hill, NJ 08002
856.792.4470

HACKENSACK
70 Riverside Square
Hackensack, NJ 07601
201.221.2030

NEW YORK

ROOSEVELT FIELD
600 Garden City Plaza
Garden City, NY 11530
516.877.9640

NORTH CAROLINA

CHARLOTTE
4400 Sharon Rd.
Charlotte, NC 28211
704.916.2300

DURHAM
8030 Renaissance Parkway
Suite 890
Durham, NC 27713
919.572.0070

OHIO

CINCINNATI
7875 Montgomery Road
Cincinnati, OH 45236
513.794.0670

PENNSYLVANIA

12TH & FILBERT
1201 Filbert St.
Philadelphia, PA 19107
215.567.2020

KING OF PRUSSIA
205 Mall Boulevard
King of Prussia, PA 19406
610.992.3333

TENNESSEE

NASHVILLE
3106 West End Avenue
Nashville, TN 37203
615.514.0270

TEXAS

AT THE DOMAIN
10910 Domain Drive, Suite 100
Austin, TX 78758
512.501.7870

HOUSTON
2019 Post Oak Boulevard
Houston, TX 77056
713.961.2700

NORTHPARK
205 NorthPark Center
Dallas, TX 75225
214.360.0707

SAN ANTONIO
17603 IH 10W
San Antonio, TX 78257
210.451.6000

WILLOW BEND
6001 West Park Boulevard
Plano, TX 75093
972.781.0776

BAYBROOK*
700 Baybrook Mall Drive - G120
Friendswood, TX 77546
281.282.9729

MEMORIAL
602 Memorial City Mall
Houston, TX 77024
713.461.0692

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RICHMOND
11800 West Broad Ste. 2204
Richmond, VA 23233
804.253.0900

SPRINGFIELD
6500 Springfield Mall, Suite 6805
Springfield, VA 22150
703.923.9309

TYSONS CORNER
2001 International Drive
McLean, VA 22102
703.356.9000

WASHINGTON

BELLEVUE
10455 NE 8th Street
Bellevue, WA 98004
425.519.6476

WASHINGTON, D.C.

CHEVY CHASE
5333 Wisconsin Ave. NW
Washington, DC 20015
202.966.5500

WISCONSIN

MILWAUKEE
2500 N. Mayfair Road
Wauwatosa, WI 53226
414.978.1000