



**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.





# 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 5% event fee. The 5% 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 because it is NOT distributed to servers, bartenders or other service employees working your Function. It is customary to provide a gratuity to the service staff, but is not required. The amount of any gratuity is the sole discretion of the Client and NOT included in this Contract. The service staff will appreciate your recognition of their work.

## 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

**\$23.95 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.

Fruit & Yogurt Parfait† +\$4

### ..... OMELET STATION | \$16.95 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 | \$16.95 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

Roasted Peppers

Roasted Mushrooms

Fresh Basil

Fresh Spinach

Asparagus

Broccoli

Italian Cheese Blend

Crumbled Italian Sausage

†DISH CONTAINS NUTS

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

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# ALL-DAY MEETING



**\$48.95 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 1

Caesar

Maggiano's

Italian Tossed

Chopped

### PASTAS | CHOOSE 2

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

Taylor Street Baked Ziti

Rigatoni "D", Chicken,  
Mushrooms, Marsala

Four-Cheese Ravioli, Pesto Alfredo Sauce

Shrimp Fra Diavolo +\$2

Mushroom Ravioli

Shrimp Fettuccine Alfredo +\$2

### DESSERTS | CHOOSE 2

Vera's Lemon Cookies

New York Style Cheesecake

Gigi's Butter Cake

Apple Crostada

Tiramisu

Fresh Fruit Plate

## 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



**\$32.95 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. This menu available only for parties starting no later than 2:00 p.m.*

## FIRST COURSE: CHOOSE ANY COMBINATION OF 3

Mozzarella Marinara  
Stuffed Mushrooms  
Crispy Zucchini Fritté  
Calamari Fritté

Balsamic Tomato Bruschetta  
Spinach & Artichoke al Forno  
Crab Cakes +\$13  
Asiago-Crusted Shrimp +\$4  
Shrimp Oreganata +\$4

Italian Tossed Salad  
Caesar Salad  
Maggiano's Salad  
Chopped Salad

## SECOND COURSE: CHOOSE ANY COMBINATION OF 3

*Gluten-free pasta or whole wheat penne available for substitution.  
All of our sauces are hand-crafted without gluten-containing ingredients.*

Spaghetti with Marinara Sauce  
Spaghetti with Meatball  
Fettuccine Alfredo  
Four-Cheese Ravioli,  
Pesto Alfredo Sauce  
Mushroom Ravioli  
Chicken & Spinach Manicotti  
Mom's Meat Lasagna, Marinara  
Taylor Street Baked Ziti

Rigatoni Arrabbiata with Chicken  
Rigatoni "D",  
Chicken, Mushrooms, Marsala  
Chicken Piccata  
Chicken Parmesan  
Chicken Marsala  
Chicken Florentine  
Eggplant Parmesan  
Oven-Roasted Pork Loin,  
Balsamic Cream Sauce

Parmesan-Crusted Cod  
Shrimp Fettuccine Alfredo +\$2  
Shrimp Scampi +\$2  
Shrimp Fra Diavolo +\$2  
Linguine & Clams,  
White or Red Sauce +\$2  
Salmon, Lemon & Herb +\$2  
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

Fresh Grilled Asparagus

## THIRD COURSE - DESSERTS: CHOOSE 2

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

Gigi's Butter Cake  
Fresh Fruit Plate

Chocolate Layered Cake  
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



**\$47.95 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  
Calamari Fritté

Crispy Zucchini Fritté  
Balsamic Tomato Bruschetta  
Spinach & Artichoke al Forno

Crab Cakes +\$13  
Asiago-Crusted Shrimp +\$4  
Shrimp Oreganata +\$4

### SALADS

Italian Tossed  
Caesar  
Maggiano's  
Chopped

## SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

### PASTAS

*Gluten-free pasta or whole wheat penne available for substitution.  
All of our sauces are hand-crafted without gluten-containing ingredients.*

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

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

Shrimp Fettuccine Alfredo +\$2  
Linguine & Clams,  
White or Red Sauce +\$2  
Rigatoni Arrabbiata with Chicken  
Rigatoni "D", Chicken,  
Mushrooms, Marsala

### ENTRÉES

Chicken Piccata  
Chicken Parmesan  
Chicken Marsala  
Chicken Florentine

Eggplant Parmesan  
Oven-Roasted Pork Loin,  
Balsamic Cream Sauce

Parmesan-Crusted Cod  
Salmon, Lemon & Herb  
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

Fresh Grilled Asparagus

## THIRD COURSE - DESSERTS: CHOOSE 2

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

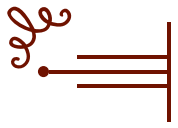
Gigi's Butter Cake  
Fresh Fruit Plate

Chocolate Layered Cake  
Vera's Lemon Cookies  
Apple Crostada

New York Style Cheesecake  
Tiramisu

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# PREMIUM FAMILY STYLE DINNER



**\$62.95 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  
Calamari Fritté

Crispy Zucchini Fritté  
Spinach & Artichoke al Forno  
Balsamic Tomato Bruschetta

Asiago-Crusted Shrimp  
Shrimp Oreganata  
Crab Cakes

### SALADS

Italian Tossed  
Caesar  
Maggiano's  
Chopped

## SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES & 2 SIDES

### PASTAS

*Gluten-free pasta or whole wheat penne available for substitution.  
All of our sauces are hand-crafted without gluten-containing ingredients.*

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

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

Shrimp Fettuccine Alfredo +\$2  
Linguine & Clams, White or Red Sauce  
Rigatoni Arrabbiata with Chicken  
Rigatoni "D", Chicken,  
Mushrooms, Marsala

### ENTRÉES

Chicken Piccata  
Chicken Parmesan  
Chicken Marsala  
Chicken Florentine

Eggplant Parmesan  
Oven-Roasted Pork Loin,  
Balsamic Cream Sauce

Parmesan-Crusted Cod  
Salmon, Lemon & Herb  
Beef Medallions, Balsamic  
Cream Sauce\*

### SIDES

Garlic Mashed Potatoes

Roasted Garlic Broccoli  
Crispy Vesuvio Potatoes

Fresh Grilled Asparagus

## THIRD COURSE - DESSERTS: CHOOSE 2

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

Gigi's Butter Cake  
Fresh Fruit Plate

Chocolate Layered Cake  
Vera's Lemon Cookies  
Apple Crostada

New York Style Cheesecake  
Tiramisu

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# TUSCAN

**\$82.95 PER PERSON** | Ages 5-11 **\$21.95 PER PERSON** | Ages 12-20 **\$42.95 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.

## 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 +\$10 or our Super Premium Bar Package +\$20

## FIRST COURSE: CHOOSE 2 APPETIZERS & 2 SALADS

### STARTERS

Mozzarella Marinara  
Stuffed Mushrooms  
Calamari Fritté

Crispy Zucchini Fritté  
Spinach & Artichoke al Forno  
Balsamic Tomato Bruschetta

Asiago-Crusted Shrimp +\$4  
Shrimp Oreganata +\$4  
Crab Cakes +\$13

### SALADS

Italian Tossed  
Caesar  
Maggianno's  
Chopped

## SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

### PASTAS

Gluten-free pasta or whole wheat penne available for substitution.  
All of our sauces are hand-crafted without gluten-containing ingredients.

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

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

Shrimp Fettuccine Alfredo +\$2  
Linguine & Clams,  
White or Red Sauce +\$2  
Rigatoni Arrabbiata with Chicken  
Rigatoni "D", Chicken,  
Mushrooms, Marsala

### ENTRÉES

Chicken Piccata  
Chicken Parmesan  
Chicken Marsala  
Chicken Florentine

Eggplant Parmesan  
Oven-Roasted Pork Loin,  
Balsamic Cream Sauce

Parmesan-Crusted Cod  
Salmon, Lemon & Herb  
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

Fresh Grilled Asparagus

## MAGGIANO'S SIGNATURE DESSERT BUFFET

Assorted Cookies<sup>†</sup>  
Apple Crostada

New York Style Cheesecake

Tiramisu  
Gigi's Butter Cake

<sup>†</sup>DISH CONTAINS NUTS

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# COCKTAIL RECEPTION



Available for parties of 25 guests or more.

**TWO-HOUR RECEPTION | \$54.95 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 or Creamy Buttermilk Dressing)*

Assorted Imported Italian & Domestic Cheeses & Freshly Baked Crostini

Imported Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Crostini

Seasonal Fruit

### HOT DISHES

Italian Meatballs

Calamari Fritté

Stuffed Mushrooms

Mushroom Ravioli

Four-Cheese Ravioli, Pesto Alfredo Sauce

Crispy Zucchini Fritté

Spinach & Artichoke al Forno

## PASSED HORS D'OEUVRES

Choose four

Mozzarella Marinara

Filet & Blue Cheese Crostini

Mushroom Arancini

Stuffed Mushrooms

Salmon Croquettes

Eggplant Fritté with Roasted Tomato

Balsamic Tomato Bruschetta

Goat Cheese Fritters

Shrimp Oreganta

Lobster & Shrimp Bite

Chicken Pesto Croquettes

Smoked Salmon Crostini

Miniature Crab Cakes

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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, Creamy Buttermilk Dressing</i> ).....	70.00
Assorted Imported Italian & Domestic Cheeses & Freshly Baked Crostini.....	110.00
Imported Sliced Italian Meats & Sausages, Pepperoncini, Olives & Freshly Baked Crostini.....	110.00
Seasonal Fruit.....	95.00
Iced Jumbo Shrimp Cocktail .....	140.00

### HOT DISHES

Asiago-Crusted Shrimp .....	110.00
Calamari Fritté .....	95.00
Four-Cheese Ravioli, Pesto Alfredo Sauce.....	95.00
Mushroom Ravioli .....	95.00
Four-Cheese Ravioli Fritté .....	95.00
Italian Meatballs .....	95.00
Stuffed Mushrooms.....	95.00
Crispy Zucchini Fritté .....	95.00
Spinach & Artichoke al Forno .....	95.00
Crab Cakes .....	130.00

## PASSED HORS D'OEUVRES

Prices per dozen—three dozen minimum per item.

Asiago-Crusted Shrimp.....	33.00
Balsamic Tomato Bruschetta.....	22.00
Chicken Pesto Croquettes.....	28.00
Eggplant Fritté with Roasted Tomato.....	22.00
Filet & Blue Cheese Crostini.....	55.00
Goat Cheese Fritters.....	22.00
Lobster & Shrimp Bite.....	33.00
Miniature Crab Cakes .....	40.00
Miniature Italian Meatballs.....	27.00
Miniature Stuffed Mushrooms .....	26.00
Mozzarella Marinara .....	22.00
Mushroom Arancini .....	26.00
Salmon Croquettes.....	33.00
Shrimp Oreganata .....	33.00
Smoked Salmon Crostini.....	33.00

**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 tomato aioli.

### BALSAMIC TOMATO BRUSCHETTA

Tomatoes, basil, balsamic glaze, roasted garlic and pesto.

### CHICKEN PESTO CROQUETTES

Herb pulled chicken, pesto, sun dried tomatoes, ricotta cheese double breaded in Italian breadcrumbs and deep fried.

### EGGPLANT FRITTÉ WITH ROASTED TOMATO

Panko crusted eggplant deep fried and served with tomato aioli.

### FILET & BLUE CHEESE CROSTINI

Shaved center cut filet mignon, served on a blue cheese and honey baked crostini, garnished with pickled red onion.

### GOAT CHEESE FRITTERS

Herbed goat cheese doubled breaded in Italian breadcrumbs, fried and drizzled with honey. Served with our pomodoro sauce.

### LOBSTER & SHRIMP BITE

Cold water lobster and marinated gulf shrimp mixed with fresh lemon, mascarpone & cream cheese. Served on a fresh cucumber and garnished with dill and a piquant pepper.

### MINIATURE ITALIAN MEATBALLS

Miniature version of our classic Italian Meatball served with our marinara sauce.

### MOZZARELLA MARINARA

Breaded mozzarella fried and served with our marinara sauce.

### MUSHROOM ARANCINI

Deep fried Arborio rice cakes stuffed with sautéed mushrooms and mozzarella cheese tossed in truffle oil and parmesan cheese.

### SALMON CROQUETTES

Lump salmon meat mixed with red pepper mayonnaise, green onions, and herb bread-crumbs. Seared and served with a lemon dill aioli and finely diced roasted red peppers.

### SHRIMP OREGANATA

Gulf shrimp baked with a spinach and herb gratin butter, lightly dusted with paprika.

### SMOKED SALMON CROSTINI

"In house" smoked salmon mixed with a lemon dill aioli and served on a garlic crostini garnished with fresh dill and finely diced roasted red pepper.

### STUFFED MUSHROOMS

Our signature stuffed mushrooms filled with aglio spinach, Italian cheeses and seasoned breadcrumbs.

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# MENU DESCRIPTIONS



## APPETIZERS

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

**BALSAMIC TOMATO BRUSCHETTA** Tomatoes, basil, balsamic glaze, roasted garlic and pesto.

**CALAMARI FRITTÉ** Crispy calamari served with our marinara sauce.

**CRAB CAKES** Lump crab meat coated in Japanese breadcrumbs and sautéed; served with a lemon aioli.

**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 crostini.

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

## SALADS

**CAESAR** Grated Parmesan and garlic croutons.

**CHOPPED** Smoked bacon lardons, tomatoes, blue cheese, avocado, house dressing.

**ITALIAN TOSSED** Heritage lettuce blend, Kalamata olives, red onions, tomatoes, pepperoncini and garlic croutons; served with Italian vinaigrette.

**MAGGIANO'S** Heritage lettuce blend, crumbled blue cheese, Smoked bacon lardons 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

**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.

**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 seasoned beef, Italian sausage, ricotta and marinara.

**MUSHROOM RAVIOLI** Balsamic mushrooms, and garlic breadcrumbs with marsala 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 FETTUCCINE ALFREDO** Sautéed shrimp & fettuccine tossed with an asiago garlic 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 OR MEATBALL** Spaghetti served with our classic blend of tomatoes, basil, oregano and olive oil. May also be served with meatballs or Italian sausage.

**TAYLOR STREET BAKED ZITI** Italian sausage, pomodoro sauce and ziti topped with a layer of melted mozzarella cheese.





# 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.

**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 COD** 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.

## 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.

**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



**\$65.95 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 breadcrumbs

### BRUSCHETTA

Tomatoes, basil, balsamic glaze, roasted garlic and pesto

### CALAMARI FRITTÉ

Crispy calamari served with marinara sauce

## SALAD COURSE

*Individually plated, served with warm ciabatta rolls*

### CAESAR SALAD

Grated Parmesan and garlic croutons

## ENTRÉE CHOICE

*Host to preselect four entrée choices for guests to select one. Served individually plated.*

### CENTER-CUT FILET\*

Served with asparagus and tableside roasted garlic jus

### BRANZINO CRAB IMPERIAL

Garlic mashed potatoes, grilled asparagus, lobster cream sauce

### ATLANTIC SALMON

Grilled Atlantic salmon served with asparagus and tableside lemon butter sauce

### CHICKEN FRANCESE

Parmesan-crust chicken scallopine served with asparagus and tableside lemon butter sauce

### MOM'S LASAGNA

Seasoned beef & Italian sausage, ricotta, marinara sauce

### EGGPLANT PARMESAN

Provolone, tomato ragù with spaghetti aglio olio

## ACCOMPANIMENTS

*For the table*

### TRUFFLE MAC & CHEESE

### GARLIC MASHED POTATOES

### ROASTED GARLIC BROCCOLI

## DESSERTS

### MINI NEW YORK STYLE CHEESECAKE

Topped with fresh berries and whipped cream

### VERA'S LEMON COOKIES

For the table

\*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



**\$76.95 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 breadcrumbs

### BRUSCHETTA

Tomatoes, basil, balsamic glaze, roasted garlic and pesto

### CALAMARI FRITTÉ

Crispy calamari served with marinara sauce

## SALAD COURSE

*Individually plated, served with warm ciabatta rolls*

### CAESAR SALAD

Grated Parmesan and garlic croutons

## ENTRÉE CHOICE

*Host to preselect four entrée choices for guests to select one. Served individually plated.*

### CENTER-CUT FILET\*

Served with asparagus and tableside roasted garlic jus

### BRANZINO CRAB IMPERIAL

Garlic mashed potatoes, grilled asparagus, lobster cream sauce

### ATLANTIC SALMON

Grilled Atlantic salmon served with asparagus and tableside lemon butter sauce

### CHICKEN FRANCESE

Parmesan-crust chicken scallopine served with asparagus and tableside lemon butter sauce

### MOM'S LASAGNA

Seasoned beef & Italian sausage, ricotta, marinara sauce

### EGGPLANT PARMESAN

Provolone, tomato ragù with spaghetti aglio olio

### 16 OZ. BONE-IN RIBEYE\*

Served with asparagus and tableside roasted garlic jus

## ACCOMPANIMENTS

*For the table*

### TRUFFLE MAC & CHEESE

### GARLIC MASHED POTATOES

### ROASTED GARLIC BROCCOLI

## DESSERTS

### MINI NEW YORK STYLE CHEESECAKE

Topped with fresh berries and whipped cream

### VERA'S LEMON COOKIES

For the table

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

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ALTERNATIVE 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.

**\$60.00 PER PERSON \***

Ciabatta Rolls

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

Italian Tossed      Maggiano's      Caesar      Chopped

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

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

..... **CHOOSE AN ENTRÉE** .....

**Additional \$10 per person**

Chicken Parmesan      Chicken Piccata      Chicken Marsala      Eggplant Parmesan

..... **DESSERT** .....

A dozen Vera's Lemon Cookies

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# PRANZO BUFFET

**\$32.95 PER PERSON** | Ages 5-11 **\$14.95 PER PERSON**

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

*Available until 4:00 p.m. daily.*

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

**Host to preselect 2**

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

..... **SANDWICHES** .....

**Host to preselect 3**

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

..... **DESSERT** .....

**Host to preselect 1**

Mini Cheesecake      Chocolate Chip Cookie

**\*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.





# PLATED LUNCH



**AVAILABLE FOR GROUPS UP TO 40 PEOPLE**

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

## SILVER

**\$36.95 PER PERSON\***

### SALAD

**HOST TO PRESELECT 1**  
*Served individually to each guest*

- Caesar
- Italian Tossed
- Maggiano's
- Chopped

### ENTRÉE

**HOST TO PRESELECT 2 ENTRÉES FOR GUESTS TO SELECT**

- Spaghetti, Marinara, Mini Meatball
- Mom's Meat Lasagna, Marinara
- Fettuccine Alfredo
- Four-Cheese Ravioli, Pesto Alfredo Sauce
- Rigatoni Arrabbiata with Chicken
- Eggplant Parmesan, Spaghetti Aglio Olio

### DESSERT

*Served individually to each guest*

- Vera's Lemon Cookies

## GOLD

**\$40.95 PER PERSON\***

### STARTER

*Served individually to each guest*

- Balsamic Tomato Bruschetta

### SALAD

**HOST TO PRESELECT 1**  
*Served individually to each guest*

- Caesar
- Italian Tossed
- Maggiano's
- Chopped

### ENTRÉE

**HOST TO PRESELECT 2 ENTRÉES FOR GUESTS TO SELECT 1**

#### CHICKEN

- Chicken Piccata, Spinach, Spaghetti Aglio Olio
- Chicken Parmesan, Spaghetti Marinara
- Chicken Marsala, Spaghetti Aglio Olio

#### SEAFOOD

- Shrimp Fra Diavolo
- Parmesan-Crusted Cod, Broccoli with Crispy Vesuvio Potatoes
- Salmon Lemon & Herb, Broccoli with Crispy Vesuvio Potatoes

#### PASTAS

- Spaghetti, Marinara, Mini Meatball
- Fettuccine Alfredo
- Four-Cheese Ravioli, Pesto Alfredo Sauce
- Mom's Meat Lasagna, Marinara
- Eggplant Parmesan, Spaghetti Aglio Olio
- Taylor Street Baked Ziti

### DESSERT

**HOST TO PRESELECT 1**  
*Served individually to each guest*

- Mini Tiramisu
- Mini Cheesecake
- Mini Gigi's Butter Cake
- Vera's Lemon Cookies



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# RESTAURANT LOCATIONS

## ARIZONA

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

## CALIFORNIA

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

**SOUTH 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  
**704.919.2300**

**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**

## VIRGINIA

**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, 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**