



**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 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** .....complimentary

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





# BREAKFAST & BRUNCH



**AVAILABLE 7AM TO 10AM DAILY**

*Items subject to availability.*

## MAGGIANO'S BREAKFAST

**\$32.95 PER PERSON** | Ages 5-11 **\$22.95 PER PERSON**

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

Assorted Muffins & Pastries  
Seasonal Fresh Fruit

Fran's Potatoes with Roasted Peppers & Onions  
Fruit & Yogurt Parfait\*

Crème Brûlée French Toast†  
Oatmeal

### 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.*

### OMELET STATION | \$19.95 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 | \$19.95 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



**\$58.95 PER PERSON | AVAILABLE 7AM TO 4PM DAILY**

*Items subject to availability.*

## CONTINENTAL BREAKFAST

Assortment of Muffins & Pastries

Assorted Fruit Juices

Coffee, Regular & Decaffeinated

Sliced Fresh Seasonal Fruit

Assortment of Hot Teas

**Enhance your Breakfast with these additional items. Available for parties of 25 or more.**

Scrambled Eggs +\$3

Italian Sausage Frittata +\$6

Vegetable Frittata +\$6

Smoked Bacon +\$6

Fruit & Yogurt Parfait+ +\$6

## 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

Mushroom Ravioli

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

Spaghetti, Meatball or Sausage

Chicken & Spinach Manicotti

Rigatoni Arrabbiata  
with Chicken

Fettuccine Alfredo

Mom's Meat Lasagna, Marinara

Four-Cheese Ravioli,  
Pesto Alfredo Sauce

Taylor Street Baked Ziti

Rigatoni "D", Chicken,  
Mushrooms, Marsala

Shrimp Fra Diavolo +\$2

### ENTRÉES | CHOOSE 1

Chicken Piccata

Chicken Marsala

Oven-Roasted Pork Loin,  
Balsamic Cream Sauce

Chicken Parmesan

Chicken Florentine

Salmon, Lemon & Herb

Eggplant Parmesan

### DESSERT

Vera's Lemon Cookies for the table

## 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



**\$39.95 PER PERSON** | Ages 5-11 **\$22.95 PER PERSON**

*Served with freshly baked Ciabatta Rolls, regular and decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas. This menu is available for parties starting no later than 2:00 p.m. Items subject to availability.*

## FIRST COURSE: CHOOSE 3

- |                              |                              |                      |
|------------------------------|------------------------------|----------------------|
| Mozzarella Marinara          | Calamari Fritté              | Italian Tossed Salad |
| Stuffed Mushrooms            | Balsamic Tomato Bruschetta   | Caesar Salad         |
| Crispy Zucchini Fritté       | Asiago-Crusted Shrimp        | Maggiano's Salad     |
| Filet & Blue Cheese Crostini | Shrimp Oreganata             | Chopped Salad        |
| Crab Cakes                   | Spinach & Artichoke al Forno |                      |

## SECOND COURSE: CHOOSE 3

*Gluten-free pasta or whole wheat penne available for substitution.*

- |   |                                  |   |
|---|----------------------------------|---|
| Spaghetti with Meatball                   | Rigatoni Arrabbiata with Chicken | Shrimp Scampi                                 |
| Shrimp Fettuccine Alfredo                 | Chicken & Spinach Manicotti      | Shrimp Fra Diavolo                            |
| Four-Cheese Ravioli, Pesto Alfredo Sauce  | Chicken Piccata                  | Linguine & Clams, White or Red Sauce          |
| Mushroom Ravioli                          | Chicken Parmesan                 | Salmon, Lemon & Herb                          |
| Mom's Meat Lasagna, Marinara              | Chicken Marsala                  | Blackened Salmon with Crispy Calabrian Shrimp |
| Taylor Street Baked Ziti                  | Chicken Florentine               | Beef Medallions, Balsamic Cream Sauce*        |
| Rigatoni "D", Chicken, Mushrooms, Marsala | Eggplant Parmesan                |   |

## SIDES

Choose two

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

## THIRD COURSE - DESSERTS: CHOOSE 2

- |                    |                           |                      |
|--------------------|---------------------------|----------------------|
| Gigi's Butter Cake | New York Style Cheesecake | Vera's Lemon Cookies |
| Fresh Fruit Plate  | Chocolate Layered Cake    | Apple Crostada       |
|                    | Tiramisu                  |                      |

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

\*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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# FAMILY STYLE DINNER



**\$59.95 PER PERSON** | Ages 5-11 **\$24.95 PER PERSON**

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

## BUFFET SELECTIONS or PASSED HORS D'OEUVRES

Choose any combination of three

Calamari Fritté, Marinara  
Crispy Zucchini Fritté  
Mozzarella Marinara  
Stuffed Mushrooms  
Crab Cakes

Balsamic Tomato Bruschetta  
Spinach & Artichoke al Forno  
Filet & Blue Cheese Crostini  
Salmon Croquettes  
Goat Cheese Fritters

Italian Meatballs  
Mushroom Arancini  
Eggplant Fritté  
with Roasted Tomato  
Shrimp Oreganata

**Add an Italian Meats & Cheese Board for an additional \$14 per person.**

## FIRST COURSE: CHOOSE 2 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.*

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

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

Rigatoni Arrabbiata with Chicken  
Linguine & Clams, White or Red Sauce  
Rigatoni "D", Chicken,  
Mushrooms, Marsala  
Lobster Truffle Mac & Cheese +\$5

### ENTRÉES

Chicken Piccata  
Chicken Parmesan  
Chicken Marsala  
Chicken Florentine

Eggplant Parmesan  
Oven-Roasted Pork Loin,  
Balsamic Cream Sauce  
Branzino Crab Imperial

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

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

### SIDES

Garlic Mashed Potatoes  
Truffle Mac & Cheese

Fresh Grilled Asparagus

Roasted Garlic Broccoli  
Crispy Vesuvio Potatoes

## THIRD COURSE - DESSERTS: CHOOSE 2

Gigi's Butter Cake  
Fresh Fruit Plate

New York Style Cheesecake  
Chocolate Layered Cake  
Tiramisu

Vera's Lemon Cookies  
Apple Crostada

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

\*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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# STEAKHOUSE MENU



**\$80.95 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.*

## BUFFET SELECTIONS or PASSED HORS D'OEUVRES

Choose any combination of three

Calamari Fritté, Marinara

Crispy Zucchini Fritté

Mozzarella Marinara

Stuffed Mushrooms

Crab Cakes

Balsamic Tomato Bruschetta

Spinach & Artichoke al Forno

Filet & Blue Cheese Crostini

Salmon Croquettes

Goat Cheese Fritters

Italian Meatballs

Mushroom Arancini

Eggplant Fritté  
with Roasted Tomato

Shrimp Oreganata

Add an Italian Meats & Cheese Board for an additional \$14 per person.

## 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.*

Add Crab Cakes to any entrée for an additional \$13 per person.

### CENTER-CUT FILET\*

Served with asparagus and  
tableside roasted garlic jus

### CHICKEN FRANCESE

Parmesan-cruste chicken scaloppine  
served with asparagus and  
tableside lemon butter sauce

### BRANZINO CRAB IMPERIAL

Served with garlic mashed potatoes,  
grilled asparagus and lobster cream sauce

### MOM'S LASAGNA

Seasoned beef & Italian sausage,  
ricotta, marinara sauce

### 16 OZ. NEW YORK STRIP\*

Served with asparagus and  
tableside roasted garlic jus

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

Served with asparagus and  
tableside roasted garlic jus

### ATLANTIC SALMON

Grilled Atlantic salmon served  
with asparagus and tableside  
lemon butter sauce

### EGGPLANT PARMESAN

Provolone, tomato ragù  
with spaghetti aglio olio

(VEGETARIAN OPTION)

## 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: MAY BE COOKED ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. APPROXIMATE PRE-COOKED WEIGHTS. ACTUAL WEIGHT MAY VARY.

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# TUSCAN

**\$91.95 PER PERSON** | Ages 5-11 **\$24.95 PER PERSON** | Ages 12-20 **\$49.95 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.

Items subject to availability.

## 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  
Balsamic Tomato Bruschetta  
Asiago-Crusted Shrimp +\$4

Shrimp Oreganata +\$4  
Crab Cakes +\$13

### SALADS

Italian Tossed  
Caesar  
Maggiانو'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

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

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  
Truffle Mac & Cheese

## 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

\*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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# COCKTAIL RECEPTION



Available for parties of 25 guests or more.

**TWO-HOUR RECEPTION | \$59.95 PER PERSON**  
**ADDITIONAL HOURS | \$15.95 PER PERSON, PER HOUR**

*Items subject to availability.*

## PREMIUM BAR PACKAGE

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

## BUFFET SELECTIONS

**Choose any combination of four**

### 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	Four-Cheese Ravioli, Pesto Alfredo Sauce	Stuffed Mushrooms
Mushroom Ravioli	Crab Cakes	Crispy Zucchini Fritté
Calamari Fritté		Truffle Mac & Cheese

## 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

\*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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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
Crab Cakes .....	130.00
Crispy Zucchini Fritté .....	95.00
Four-Cheese Ravioli Fritté .....	95.00
Four-Cheese Ravioli, Pesto Alfredo Sauce.....	95.00
Italian Meatballs .....	95.00
Mushroom Ravioli .....	95.00
Stuffed Mushrooms.....	95.00

## ..... 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 CRAB CAKES

Miniature version of our crab cakes topped with a dollop of Calabrian pepper aioli.

### 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-crums. 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

Salmon smoked in house and mixed with a lemon dill aioli; 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 garlic crostini.

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

## SALADS

**CAESAR** Grated Parmesan and garlic croutons.

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

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

**MAGGIANO'S** Cascade lettuce blend, 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

**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.

**LOBSTER TRUFFLE MAC & CHEESE** Tender lobster and pipette pasta in a garlic truffle cream sauce baked with breadcrumbs.

**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** Fettuccine & sautéed shrimp 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.

**BRANZINO CRAB IMPERIAL** Garlic Mashed Potatoes, Grilled Asparagus, Lobster Cream Sauce.

**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.

**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.

\*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# 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  
**704.916.2300**

**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**

## 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**