



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
- 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



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



PLATED MEAL OPTIONS



PLATED LUNCH



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

SILVER

\$27.95 PER PERSON*

SALAD

HOST TO PRESELECT 1
Served individually to each guest

Caesar
Italian Tossed
Maggiano's

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 Marinara

DESSERT

Served individually to each guest

Vera's Lemon Cookies

GOLD

\$31.95 PER PERSON*

STARTER

Served individually to each guest

Classic Tomato Bruschetta

SALAD

HOST TO PRESELECT 1
Served individually to each guest

Chopped Caesar Italian Tossed Maggiano's

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
Grilled Chicken, Tomato Basil with Crispy Vesuvio Potatoes

SEAFOOD

Shrimp Fra Diavolo
Parmesan-Crusted Tilapia, 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
Baked Ziti with Sausage

DESSERT

HOST TO PRESELECT 1
Served individually to each guest

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

†Dish contains nuts.

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SIGNATURE PLATED DINNER



\$48.95 PER PERSON*

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

HOST TO PRESELECT MENU FROM EACH COURSE

STARTER

Served individually to each guest

HOST TO PRESELECT 1

Classic Tomato Bruschetta
Crispy Zucchini Fritté

Crab Cakes +\$6 per person
Calamari Fritté

SALAD

HOST TO PRESELECT 1

Chopped Caesar Italian Tossed Maggiano's

ENTRÉE

HOST TO PRESELECT 3 ENTRÉE CHOICES FOR GUESTS TO SELECT FROM AT THE EVENT

CHICKEN

Chicken Piccata, Spinach, Spaghetti Aglio Olio
Chicken Parmesan, Spaghetti Marinara
Chicken Marsala, Spaghetti Aglio Olio
Chicken Florentine, Crispy Vesuvio Potatoes

CLASSIC PASTAS

Spaghetti, Marinara, Mini Meatball
Mom's Meat Lasagna, Marinara
Fettuccine Alfredo, add Chicken +\$3.50 per person

SEAFOOD

Salmon Lemon & Herb, Broccoli, Crispy Vesuvio Potatoes
Linguine & Clams, White Garlic Herb Sauce
Shrimp Fra Diavolo
Parmesan-Crusted Tilapia, Broccoli, Crispy Vesuvio Potatoes
Tilapia Lemon & Herb, Broccoli, Crispy Vesuvio Potatoes

BAKED & SPECIALTY PASTAS

Four-Cheese Ravioli, Pesto Alfredo Sauce†
Mushroom Ravioli al Forno
Rigatoni "D", Chicken, Mushrooms,
Marsala Cream Sauce
Baked Ziti with Sausage

STEAK

Beef Medallions, Broccoli, Crispy Vesuvio Potatoes +\$10 per person
Veal Parmesan, Spaghetti Marinara

DESSERT

Served individually to each guest

Mini Cheesecake Vera's Lemon Cookies Chocolate Truffles

†Dish contains nuts.

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GLD 3.21





STEAKHOUSE MENU



\$59.95 PER PERSON*

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

CALAMARI FRITTÉ

Crispy calamari served with our signature marinara sauce

BRUSCHETTA

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

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

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. Available for Banquets only. Prices are subject to change. *Above prices do not include taxes or event fee. The 20% event fee is an administrative fee retained entirely by Maggiano's for the setup 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.

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STEAKHOUSE MENU



\$69.95 PER PERSON*

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

CALAMARI FRITTÉ

Crispy calamari served with our signature marinara sauce

BRUSCHETTA

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

BONE-IN RIBEYE**

Served with tableside red wine demi glaze

EGGPLANT PARMESAN §

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

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

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FAMILY STYLE OPTIONS



BREAKFAST & BRUNCH



MAGGIANO'S FAMILY STYLE 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
Broccoli
Roasted Peppers

Diced Tomatoes
Roasted Mushrooms
Fresh Spinach

Italian Cheese Blend
Smoked Bacon
Crumbled Italian Sausage

Crab Meat +\$3
Lobster +\$3

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

Asparagus
Broccoli
Fresh Spinach
Italian Cheese Blend

Pesto+
Crumbled Italian Sausage
Crab Meat +\$3
Lobster +\$3

MAGGIANO'S PLATED BREAKFAST

\$19.95 PER PERSON* | **HOST TO PRESELECT MENU FOR GUESTS**

Served with freshly brewed regular and decaffeinated Coffee, Orange Juice and Seasonal Fresh Fruit. Served individually plated.

CHOOSE ONE ITEM

Croissant

Poppy Seed Muffin

Blueberry Muffin

CHOOSE ONE ITEM Served with Smoked Bacon

Crème Brûlée French Toast*
Italian Sausage Frittata with Fran's Potatoes

Vegetable Frittata with Fran's Potatoes
Scrambled Eggs with Fran's Potatoes

*Dish contains nuts.

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FAMILY STYLE LUNCH



\$27.95 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

Add one hour of passed hors d'oeuvres to any Family Style Lunch or Family Style Dinner package for \$6 per person. Please ask for details.

| | | |
|------------------------------|------------------------|----------------------------|
| Mozzarella Marinara | Crispy Zucchini Fritté | Asiago-Crusted Shrimp +\$4 |
| Stuffed Mushrooms | Calamari Fritté | Shrimp Oreganata +\$4 |
| Spinach & Artichoke al Forno | Classic Bruschetta | Jumbo Lump Crab Cakes +\$5 |

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 | Chicken & Spinach Manicotti | Linguine & Clams, White or Red Sauce +\$2 |
| Spaghetti with Meatball | 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 Scampi +\$2 | Gnocchi with Tomato Vodka Cream Sauce |
| Mushroom Ravioli al Forno | Shrimp Fra Diavolo +\$2 | |

ENTRÉES

| | | |
|-----------------------------------|---|--|
| Grilled Chicken, Tomatoes & Basil | Eggplant Parmesan | Salmon, Lemon & Herb +\$2 |
| Chicken Piccata | Oven-Roasted Pork Loin, Balsamic Cream Sauce | Veal Parmesan +\$4 |
| Chicken Parmesan | Parmesan-Crusted Tilapia | Beef Medallions, Balsamic Cream Sauce** +\$10 |
| Chicken Marsala | Tilapia, Lemon & Herb | |
| Chicken Florentine | | |

SIDES

Choose any side for an additional \$2 per person

| | | |
|-------------------------|-------------------------|---------------------------|
| Garlic Mashed Potatoes | Crispy Vesuvio Potatoes | Freshed Grilled Asparagus |
| Roasted Garlic Broccoli | | Garlic Spinach |

THIRD COURSE - DESSERTS: CHOOSE TWO

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

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

†Dish contains nuts.

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FAMILY STYLE DINNER



\$40.95 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

Add one hour of passed hors d'oeuvres to any Family Style Lunch or Family Style Dinner package for \$6 per person. Please ask for details.

| | | |
|------------------------------|------------------------|----------------------------|
| Mozzarella Marinara | Crispy Zucchini Fritté | Asiago-Crusted Shrimp +\$4 |
| Stuffed Mushrooms | Calamari Fritté | Shrimp Oreganata +\$4 |
| Spinach & Artichoke al Forno | Classic Bruschetta | Jumbo Lump Crab Cakes +\$5 |

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 | Chicken & Spinach Manicotti | Linguine & Clams, White or Red Sauce +\$2 |
| Spaghetti with Meatball | 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 Scampi +\$2 | Gnocchi with Tomato Vodka Cream Sauce |
| Mushroom Ravioli al Forno | Shrimp Fra Diavolo +\$2 | |

ENTRÉES

| | | |
|-----------------------------------|---|--|
| Grilled Chicken, Tomatoes & Basil | Eggplant Parmesan | Salmon, Lemon & Herb |
| Chicken Piccata | Oven-Roasted Pork Loin, Balsamic Cream Sauce | Veal Parmesan +\$4 |
| Chicken Parmesan | Parmesan-Crusted Tilapia | Beef Medallions, Balsamic Cream Sauce** +\$10 |
| Chicken Marsala | Tilapia, Lemon & Herb | |
| Chicken Florentine | | |

SIDES

Choose any side for an additional \$2 per person

| | | |
|-------------------------|-------------------------|---------------------------|
| Garlic Mashed Potatoes | Crispy Vesuvio Potatoes | Freshed Grilled Asparagus |
| Roasted Garlic Broccoli | | Garlic Spinach |

THIRD COURSE - DESSERTS: CHOOSE TWO

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

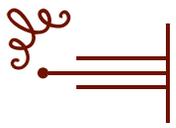
| | | |
|--------------------|----------------------|---------------------------|
| Gigi's Butter Cake | Chocolate Truffles | Apple Crostada |
| Spumoni† | Vera's Lemon Cookies | New York Style Cheesecake |
| Fresh Fruit Plate | | Tiramisu |

†Dish contains nuts.

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PREMIUM FAMILY STYLE DINNER



\$53.95 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

Add one hour of passed hors d'oeuvres to any Family Style Lunch or Family Style Dinner package for \$6 per person. Please ask for details.

| | | |
|------------------------------|------------------------|-----------------------|
| Mozzarella Marinara | Crispy Zucchini Fritté | Asiago-Crusted Shrimp |
| Stuffed Mushrooms | Calamari Fritté | Shrimp Oreganata |
| Spinach & Artichoke al Forno | Classic Bruschetta | Jumbo Lump Crab Cakes |

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 | Chicken & Spinach Manicotti | Linguine & Clams, White or Red Sauce |
| Spaghetti with Meatball | 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 Scampi | Gnocchi with Tomato Vodka Cream Sauce |
| Mushroom Ravioli al Forno | Shrimp Fra Diavolo | |

ENTRÉES

| | | |
|-----------------------------------|---|--|
| Grilled Chicken, Tomatoes & Basil | Eggplant Parmesan | Salmon, Lemon & Herb |
| Chicken Piccata | Oven-Roasted Pork Loin, Balsamic Cream Sauce | Veal Parmesan |
| Chicken Parmesan | Parmesan-Crusted Tilapia | Beef Medallions, Balsamic Cream Sauce** |
| Chicken Marsala | Tilapia, Lemon & Herb | |
| Chicken Florentine | | |

SIDES

| | | |
|-------------------------|-------------------------|---------------------------|
| Garlic Mashed Potatoes | Crispy Vesuvio Potatoes | Freshed Grilled Asparagus |
| Roasted Garlic Broccoli | | Garlic Spinach |

THIRD COURSE - DESSERTS: CHOOSE TWO

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

| | | |
|----------------------|----------------------|---------------------------|
| Gigi's Butter Cake | Chocolate Truffles | Apple Crostada |
| Spumoni [†] | Vera's Lemon Cookies | New York Style Cheesecake |
| Fresh Fruit Plate | | Tiramisu |

[†]Dish contains nuts.

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TUSCAN

\$76.95 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 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
Calamari Fritté
Classic Bruschetta

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

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

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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GLD 3.21

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

\$27.95 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

*Dish contains nuts. § Vegetarian

****NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**
 Available for Banquets only. Prices subject to change. *Above prices do not include taxes or event fee. The 20% event fee is an administrative fee retained entirely by Maggiano's for the setup 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.



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

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

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