



**MAGGIANO'S**  
LITTLE ITALY

PRIVATE EVENT MENU PACKAGES



.....  
BREAKFAST & LUNCH  
MENU SELECTIONS



# BREAKFAST & BRUNCH



AVAILABLE 7AM TO 10AM DAILY

## CONTINENTAL BREAKFAST

**\$27 PER PERSON** | Ages 5-11 **\$23 PER PERSON**

*Served with freshly brewed regular and decaffeinated coffee, hot tea, iced tea and assorted juices.*

Classic Croissants, Butter & Jam - V  
Assorted Muffins - V

Seasonal Fresh Fruit - GF/V  
Oatmeal Packages - GF/V

Scrambled Eggs +\$5 - GF  
Smoked Bacon +\$3 - GF

## MAGGIANO'S BREAKFAST BUFFET

**\$36 PER PERSON** | Ages 5-11 **\$23 PER PERSON**

*Served with freshly brewed regular and decaffeinated coffee, hot tea, iced tea and assorted juices.*

*Family Style options available for groups smaller than 25 guests.*

Classic Croissants, Butter & Jam - V  
Assorted Muffins - V  
Seasonal Fresh Fruit - GF/V  
Fruit & Yogurt Parfait<sup>†</sup> - GF/V

French Toast<sup>†</sup>  
Fran's Potatoes with  
Roasted Peppers & Onions - GF  
Oatmeal Packages - GF/V  
Scrambled Eggs - GF

Smoked Bacon - GF  
Italian Sausage Frittata +\$5  
Vegetable Frittata +\$5

### SIGNATURE DRINKS

Add something special to your event by choosing  
a cocktail or package below to be served.

**MIMOSA** .....Glass \$9.00 Pitcher \$28.00  
**CHAMPAGNE PUNCH**..... Per Gallon \$60.00  
**SANGRIA** .....Per Pitcher \$24.50

### MIMOSA BAR

Mimosa Bar served with Ruffino Prosecco

**PRICE: \$20.00 PER PERSON** | **AVAILABLE FOR 2 HOURS**  
**PRICE: \$24.00 PER PERSON** | **AVAILABLE FOR 3 HOURS**

Orange Juice, Pineapple Juice, Cranberry Juice

TOPPED WITH SEASONAL FRUITS

### SANGRIA BAR

Served with our Signature Sangria

**PRICE: \$24.00 PER PERSON** | **AVAILABLE FOR 2 HOURS**  
**PRICE: \$26.00 PER PERSON** | **AVAILABLE FOR 3 HOURS**

TOPPED WITH SEASONAL FRUITS

<sup>†</sup>DISH CONTAINS NUTS

GF - Gluten-Free V - Vegetarian

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

DEN 4.25





# ALL-DAY MEETING



**\$62 PER PERSON | AVAILABLE 7AM TO 4PM DAILY**

*Items subject to availability.*

## CONTINENTAL BREAKFAST

*Served with freshly brewed regular and decaffeinated coffee, hot tea, iced tea and assorted juices.*

Classic Croissants, Butter & Jam – v  
Assorted Muffins – v

Seasonal Fresh Fruit – GF/V  
Oatmeal Packages – GF/V

Scrambled Eggs +\$5 – GF  
Smoked Bacon +\$3 – GF

### ALL DAY BEVERAGES

Assorted Sodas

Coffee & Tea Station

**Add Aqua Panna/Pellegrino Package for \$12 per person**

## FAMILY STYLE LUNCH

*Served with freshly baked bread, regular and decaffeinated coffee, hot tea, iced tea and assorted sodas.*

### FIRST COURSE | CHOOSE 1

Chef's Signature Caesar Salad

Maggiano's Salad – GF

Italian Chopped Salad

### SECOND COURSE | CHOOSE 2

Spaghetti &  
Wagyu Beef Meatball  
Fettuccine Bolognese

The Finest Fettuccine Alfredo,  
Parmesan-Crusted Chicken  
Four-Cheese Ravioli

Our Famous Rigatoni "D"  
Lasagna

**Enhance your meal by adding one of the options below**

Simply Grilled Salmon +\$8 – GF

Beef Tenderloin Medallions\* +\$10

Chicken Piccata, "The Grand" Chicken Parmesan or Chicken Marsala +\$7

### SIDES

**Add any side for \$2 per person**

Garlic Mashed Potatoes – GF  
Baked Truffle Mac & Cheese

Fresh Grilled Asparagus – GF/V

Roasted Garlic Broccoli – GF/V  
Crispy Vesuvio Potatoes – GF

### DESSERT | CHOOSE 2

Chocolate Layered Cake – v  
Warm Apple Crostada – v

New York Style Cheesecake – v  
Tiramisu

## AFTERNOON BREAK SNACKS

*Served with freshly brewed regular, decaffeinated coffee, hot tea, iced tea, and assorted juices.*

Vera's Lemon Cookies – v

Assorted Chips

Seasonal Fresh Fruit – GF/V

<sup>†</sup>DISH CONTAINS NUTS    GF – Gluten-Free    V – Vegetarian

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FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. APPROXIMATE PRE-COOKED WEIGHTS. ACTUAL WEIGHT MAY VARY.

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# SIGNATURE FAMILY STYLE LUNCH

**\$42 PER PERSON** | Ages 5-11 **\$28 PER PERSON**

*Served with freshly baked bread, 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.*

## FIRST COURSE: CHOOSE 3

Crispy Mozzarella  
Parmesan Stuffed  
Mushrooms  
Truffle & Honey  
Whipped Ricotta – v

Zucchini Fritté  
Calamari Fritté  
Tomato Bruschetta – v

Italian Chopped Salad  
Chef's Signature Caesar Salad  
Maggiano's Salad – GF

## SECOND COURSE: CHOOSE 3

*Gluten-free pasta available for substitution.*

The "Grand"  
Chicken Parmesan  
Chicken Piccata  
Chicken Marsala  
Fettuccine Bolognese

The Finest Fettuccine,  
Parmesan-Crusted Chicken  
Four-Cheese Ravioli  
Lasagna  
Our Famous Rigatoni "D"  
Rigatoni alla Vodka

Beef Tenderloin Medallions\*  
Wagyu Beef Stuffed Shells  
Simply Grilled Salmon – GF  
Blackened Salmon with  
Crispy Calabrian Shrimp  
Shrimp Scampi

## SIDES Choose two

Garlic Mashed Potatoes – GF  
Baked Truffle Mac & Cheese

Fresh Grilled Asparagus – GF/V

Roasted Garlic Broccoli – GF/V  
Crispy Vesuvio Potatoes – GF

## DESSERTS: CHOOSE 2

Seasonal Fresh Fruit – GF/V  
New York Style Cheesecake – v

Chocolate Layered Cake – v  
Tiramisu

Vera's Lemon Cookies – v  
Warm Apple Crostada – v

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

Chocolate Layered Cake – v  
Warm Apple Crostada – v

New York Style Cheesecake – v

Tiramisu  
Vera's Lemon Cookies – v

\*DISH CONTAINS NUTS    GF – Gluten-Free    V – Vegetarian

\*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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# PLATED LUNCH



**\$45 PER PERSON** | Ages 5-11 **\$28 PER PERSON**

*Served with 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.*

## FIRST COURSE

*Served with freshly baked bread.*

Chef's Signature Caesar Salad

## SECOND COURSE

*Guests to select one.*

### CHICKEN

"The Grand" Chicken Parmesan,  
Rigatoni Marinara

### SEAFOOD

Simply Grilled Salmon,  
Lemon Butter & Sautéed Spinach - GF

### SALAD

Maggiano's Salad, Grilled Chicken,  
Smoked Bacon, Diced Red Onion,  
Avocado, Blue Cheese, House Dressing

### PASTA

Lasagna, Bolognese,  
Beef & Italian Sausage,  
Herb-Ricotta, Tomato Ragù

### BEEF

Beef Tenderloin Medallions,  
Sautéed Portabella Mushrooms,  
Balsamic Cream, Garlic Mashed Potatoes,  
Crispy Onion Strings\*

## DESSERT

Tiramisu

Lemon Cookies - v

### Add-On the Maggiano's Signature Dessert Table for \$6 per person

Chocolate Layered Cake - v  
Warm Apple Crostada - v

New York Style Cheesecake - v

Tiramisu  
Vera's Lemon Cookies - v

\*DISH CONTAINS NUTS

GF - Gluten Free V - Vegetarian

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.....  
DINNER MENU  
SELECTIONS

# SIGNATURE FAMILY STYLE DINNER

**\$67 PER PERSON** | Ages 5-11 **\$28 PER PERSON**

*Served with freshly baked bread, regular and decaffeinated coffee, hot tea, iced tea and assorted sodas.*

## APPETIZERS

*Served with Family Style or Buffet*

**Choose any combination of three**

Calamari Fritté  
Zucchini Fritté

Crispy Mozzarella  
Parmesan Stuffed Mushrooms

Tomato Bruschetta – v  
Wagyu Beef Meatballs

Truffle & Honey  
Whipped Ricotta

**Add an Antipasto Board for an additional \$14 per person.**

## FIRST COURSE: CHOOSE 2

Chef's Signature Caesar Salad

Maggiano's Salad

Italian Chopped Salad

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

### PASTAS

*Gluten-free pasta available for substitution.*

Fettuccine Bolognese  
The Finest Fettuccine Alfredo,  
Parmesan-Crusted Chicken  
Four-Cheese Ravioli

Spaghetti & Wagyu  
Beef Meatballs  
Wagyu Beef  
Stuffed Shells

Lasagna  
Shrimp Scampi  
Rigatoni alla Vodka  
Our Famous Rigatoni "D"

### ENTRÉES

#### CHICKEN

Chicken Piccata  
"The Grand" Chicken Parmesan  
Chicken Marsala

#### SEAFOOD

Branzino Crab Imperial  
Simply Grilled Salmon – GF  
Blackened Salmon with  
Crispy Calabrian Shrimp

#### BEEF

Beef Tenderloin  
Medallions\*

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

### SIDES

Garlic Mashed Potatoes – GF  
Baked Truffle Mac & Cheese

Fresh Grilled Asparagus – GF/V

Roasted Garlic Broccoli – GF/V  
Crispy Vesuvio Potatoes – GF

## DESSERTS: CHOOSE 2

Seasonal Fresh Fruit Plate – GF/V  
New York Style Cheesecake – v

Chocolate Layered Cake – v  
Tiramisu

Vera's Lemon Cookies – v  
Warm Apple Crostada – v

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

GF – Gluten-Free V – Vegetarian

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# TUSCAN FAMILY STYLE



**\$98 PER PERSON** | Ages 12-20 **\$70 PER PERSON** | Ages 5-11 **\$28 PER PERSON**

*Served family style with freshly baked bread, regular and decaffeinated coffee, hot tea and iced tea.*

## 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 3 APPETIZERS & 1 SALAD

*Served with Family Style or Buffet*

### APPETIZERS

Crispy Mozzarella  
Parmesan Stuffed  
Mushrooms  
Wagyu Beef Meatballs

Zucchini Fritté  
Tomato Bruschetta - v

Calamari Fritté  
Crab Cakes +\$13

### SALADS

Italian Chopped  
Chef's Signature Caesar  
Maggianno's Salad - GF

## SECOND COURSE: CHOOSE 2 PASTAS & 2 ENTRÉES

### PASTAS

*Gluten-free pasta available for substitution.*

Spaghetti & Wagyu  
Beef Meatball  
Fettuccine Bolognese

Four-Cheese Ravioli  
Wagyu Beef Stuffed Shells  
The Finest Fettuccine Alfredo,  
Parmesan-Crusted Chicken

Rigatoni alla Vodka  
Our Famous Rigatoni "D"

### ENTRÉES

#### CHICKEN

Chicken Piccata  
"The Grand" Chicken Parmesan  
Chicken Marsala

#### SEAFOOD

Branzino Crab Imperial  
Simply Grilled Salmon - GF  
Blackened Salmon with  
Crispy Calabrian Shrimp

#### BEEF

Beef Tenderloin  
Medallions\*

### SIDES

**Choose any side for an additional \$2 per person**

Garlic Mashed Potatoes    Roasted Garlic Broccoli - GF/V    Crispy Vesuvio Potatoes  
Fresh Grilled Asparagus - GF/V    Baked Truffle Mac & Cheese

## MAGGIANNO'S SIGNATURE DESSERT BUFFET

Chocolate Layered Cake - v  
Warm Apple Crostada - v

New York Style Cheesecake - v

Tiramisu  
Vera's Lemon Cookies - v

\*DISH CONTAINS NUTS    GF - Gluten-Free    V - Vegetarian

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# STEAKHOUSE MENU



**\$80 PER PERSON** | Ages 5-11 **\$30 PER PERSON**

*Served with regular and decaffeinated coffee, hot tea, iced tea, and assorted sodas.*

*Recommended for Groups up to 50. Items subject to availability.*

## APPETIZERS

*Served with Family Style or Buffet*

**Choose any combination of three**

Calamari Fritté  
Zucchini Fritté  
Crispy Mozzarella

Parmesan Stuffed  
Mushrooms  
Tomato Bruschetta - v

Wagyu Beef Meatballs  
Truffle & Honey  
Whipped Ricotta - v

**Add an Antipasto Board for an additional \$14 per person.**

## SALAD COURSE

*Individually plated, served with freshly baked bread*

### CHEF'S SIGNATURE CAESAR SALAD

Housemade Croutons, Our Caesar Dressing, Aged Parmesan

## 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

### 16 oz. NEW YORK STRIP\*

Served with grilled asparagus and  
tableside roasted garlic jus

### BRANZINO CRAB IMPERIAL

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

### "THE GRAND" CHICKEN PARMESAN

Fresh Mozzarella & basil, Rigatoni Marinara

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

Served with grilled asparagus and  
tableside roasted garlic jus

### SIMPLY GRILLED SALMON

Lemon butter & sautéed spinach

### BEEF TENDERLOIN MEDALLIONS\*

Sautéed Portabella mushrooms, balsamic cream,  
garlic mashed potatoes, crispy onion strings

### LASAGNA

Lasagna, Beef & Italian Sausage,  
Herb-Ricotta, Tomato Ragù

## ACCOMPANIMENTS

*For the table*

Baked Truffle Mac & Cheese

Garlic Mashed Potatoes - GF/V

Roasted Garlic Broccoli - GF/V

## DESSERTS

*Individually plated*

### NEW YORK STYLE CHEESECAKE - v

Topped with fresh berries and whipped cream

### VERA'S LEMON COOKIES - v

GF - Gluten-Free V - Vegetarian

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# MILANO

**\$125 PER PERSON** | Ages 12-20 **\$70 PER PERSON** | Ages 5-11 **\$30 PER PERSON**

*Served with regular and decaffeinated coffee, hot tea, iced tea, and assorted sodas.*

## FOUR-HOUR PREMIUM PACKAGE

*Featuring our Sommelier selection of wines, selection of liquors from our Premium Bar Package, imported and domestic beers, sodas and juices.*

### SPARKLING WINE

Ruffino Prosecco, DOC Welcome

### SOMMELIER WINES WITH DINNER

Lamelle Chardonnay, Lingua Franca Avni Pinot Noir,  
Borragiano Toscana poured throughout dinner

## APPETIZERS

*Served with Family Style or Buffet*

### APPETIZER

Grilled Vegetables with Choice of Dip - v  
(Pesto or Lemon Aioli)

Antipasto Board

Seasonal Fresh Fruit Platter - GF/V

### PASSED HORS D'OEUVRES

Parmesan Stuffed Mushrooms

Wagyu Beef Meatballs

## SALAD COURSE

*Choice of salad. Individually plated, served with freshly baked bread.*

### CHEF'S SIGNATURE CAESAR SALAD

Housemade Croutons, Our Caesar Salad, Aged Parmesan

### MAGGIANO'S SALAD

Smoked Bacon, Red Onion, Avocado, Blue Cheese, House Dressing

## PASTA COURSE

*Individually plated*

### OUR FAMOUS RIGATONI "D"®

Rigatoni pasta, grilled chicken, mushrooms and caramelized onions tossed in a marsala cream sauce

## ENTRÉE CHOICE

*Choice of one entrée*

### BEEF TENDERLOIN MEDALLIONS\*

Sautéed Portabella mushrooms,  
balsamic cream, garlic mashed potatoes,  
crispy onion strings

### "THE GRAND" CHICKEN PARMESAN

Fresh Mozzarella & basil,  
Rigatoni Marinara

### CRAB CAKES

Lump crab meat coated in panko  
breadcrumbs and sautéed served  
with lemon aioli

### LASAGNA

Bolognese, Beef & Italian Sausage,  
Herb-Ricotta, Tomato Ragù

### SIMPLY GRILLED SALMON

Lemon butter, sautéed spinach

## MAGGIANO'S SIGNATURE PLATED DESSERT

*Individually plated*

### NEW YORK STYLE CHEESECAKE - V

### TIRAMISU

\*DISH CONTAINS NUTS

GF - Gluten Free V - Vegetarian

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# RECEPTION SELECTIONS



## BUFFET SELECTIONS

Single platters and dishes serve approximately  
25 Guests each.

### COLD PLATTERS

Fresh Vegetable Crudit� or Grilled Vegetables with Choice of Dip (Pesto or Lemon Aioli) .....	70.00
Assorted Imported Italian & Domestic Cheeses & Freshly Baked Crostini .....	110.00
Seasonal Fresh Fruit .....	95.00
Iced Jumbo Shrimp Cocktail .....	140.00

### HOT DISHES

Crab Cakes .....	130.00
Zucchini Fritt� .....	95.00
Four-Cheese Ravioli Fritt� .....	95.00
Four-Cheese Ravioli, Pesto & Parmesan Cream.....	95.00
Wagyu Beef Meatballs .....	95.00
Parmesan Stuffed Mushrooms .....	95.00

## PASSED HORS D'OEUVRES

Prices per dozen—three dozen minimum per item.

Tomato Bruschetta .....	22.00
Crispy Mozzarella .....	22.00
Wagyu Beef Meatballs .....	27.00
Parmesan Stuffed Mushrooms .....	26.00

**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

### TOMATO BRUSCHETTA

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

### CRAB CAKES

Miniature version of our Crab Cakes  
topped with a dollop of Calabrian pepper aioli.

### WAGYU BEEF MEATBALLS

Snake River Farms Wagyu Beef Blend, whipped Ricotta.

### CRISPY MOZZARELLA

Breaded mozzarella fried and served with our  
marinara sauce.

### STUFFED MUSHROOMS

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

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# MENU DESCRIPTIONS



## APPETIZERS

**TOMATO BRUSCHETTA** Rustic Sourdough, whipped ricotta, balsamic tomato relish and fresh Parmesan. – v

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

**CRISPY MOZZARELLA** Breaded mozzarella fried and served with our marinara sauce.

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

**PARMESAN STUFFED MUSHROOMS**  
Garlic, White Wine, Lemon.

**TRUFFLE & HONEY WHIPPED RICOTTA**  
Ricotta cheese, honey, white truffle oil, marinated sun-dried tomatoes, basil, fresh cracked black pepper, sliced artisan loaf.

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

**WAGYU BEEF MEATBALLS** Snake River Farms Wagyu Beef Blend, whipped Ricotta.

## ENTRÉES

**BEEF TENDERLOIN MEDALLIONS\*** Sautéed Portabella mushrooms, balsamic cream.

**BRANZINO CRAB IMPERIAL** Garlic mashed potatoes, grilled asparagus, Lobster Cream Sauce.

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

**“THE GRAND” CHICKEN PARMESAN** Fresh Mozzarella & basil, Rigatoni marinara.

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

**SIMPLY GRILLED SALMON**  
Lemon butter & sautéed spinach.

**BLACKENED SALMON WITH CRISPY CALABRIAN SHRIMP** Four-pepper relish, lemon butter, spinach, garlic mashed potatoes.

## DESSERTS

**CHOCOLATE LAYERED CAKE** Layered with chocolate mousse. – v

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

**SEASONAL FRESH FRUIT** Fresh, seasonal variety of fruit. – v

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

## SALADS

**CHEF’S SIGNATURE CAESAR** Housemade croutons, Our Caesar dressing, Aged Parmesan.

**ITALIAN CHOPPED** Red onion, tomato, Kalamata olives, house-made croutons, fresh mozzarella, vinaigrette.

**MAGGIANO’S** Crumbled blue cheese, smoked bacon, avocado and red onions; served with our signature house dressing.

## PASTAS

**THE FINEST FETTUCCINE ALFREDO** Asiago cream & Pecorino Romano.

**FETTUCCINE BOLOGNESE** Italian sausage & beef Bolognese sauce served on fresh fettuccine with freshly grated Parmesan.

**FOUR-CHEESE RAVIOLI** Pesto & Parmesan cream.

**LASAGNA** Bolognese, Beef & Italian Sausage, Herb-Ricotta, Tomato Ragù.

**OUR FAMOUS RIGATONI “D”\*** Rigatoni pasta, grilled chicken, mushrooms and caramelized onions tossed in a marsala cream sauce.

**RIGATONI ALLA VODKA** Tomato vodka sauce, caramelized onion, Calabrian chilis.

**THE FINEST FETTUCCINE ALFREDO, PARMESAN-CRUSTED CHICKEN** Asiago cream & Pecorino Romano..

**SHRIMP SCAMPI** Garlic, lemon butter with spaghetti.

**SPAGHETTI & WAGYU BEEF MEATBALL**  
Wagyu Beef Blend & marinara.

**WAGYU BEEF STUFFED SHELLS** Wagyu Blend, whipped Ricotta, spicy tomato sauce.

GF – Gluten-Free V – Vegetarian

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# GENERAL INFORMATION



## DEPOSITS/CANCELLATIONS

To secure your function, a deposit and signed contract are required. 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 or email three (3) 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

The sales minimum represents the minimum dollars that must be spent to secure the function room(s). 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. If the sales minimum is not met, then the difference between what is spent and the sales minimum will be charged as a room rental/unmet minimum fee.

## 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.

## GRATUITY

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** .....\$300.00

**6' OR 8' SCREEN** ..... \$60.00

**WIRELESS HANDHELD MICROPHONE** ..... \$150.00  
includes sound system

**65" TELEVISION** .....\$200.00

**WIRELESS LAVALIER MICROPHONE** ..... \$150.00  
includes sound system

**PODIUM** .....complimentary

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

# NATIONAL PROGRAM

With over 50 locations nationwide, Maggiano's elegant private spaces are designed to meet the needs of Meeting Planners & Business Professionals. Our experienced National Accounts Team will provide you with one point-of-contact for your nationwide programs along with booking incentives for every event. For more information, please contact [Rebecca.Hinterlong@Brinker.com](mailto:Rebecca.Hinterlong@Brinker.com) or call us at 214-244-8576.

