



MAGGIANO'S
LITTLE ITALY

PRIVATE EVENT MENU PACKAGES



.....
BREAKFAST & LUNCH
MENU SELECTIONS



BREAKFAST

AVAILABLE 7AM TO 10AM DAILY



CONTINENTAL BREAKFAST

\$23 PER PERSON | Ages 5-11 **\$15 PER PERSON**

Served with Freshly Brewed Regular, Decaffeinated Coffee, Hot Tea, Iced Tea, and Assorted Juices.

Classic Croissants, Butter & Jam - v

Seasonal Fresh Fruit - GF/V

Assorted Muffins - v

Oatmeal Packages - GF/V

Scrambled Eggs +\$5 - GF

Smoked Bacon +\$3 - GF

MAGGIANO'S BREAKFAST BUFFET

\$29 PER PERSON | Ages 5-11 **\$15 PER PERSON**

Served with Freshly Brewed Regular, Decaffeinated Coffee, Hot Tea, Iced Tea, and Assorted Juices.

Family Style Options available for groups smaller than 25 guests.

Fran's Potatoes with Roasted Peppers & Onions - GF

Scrambled Eggs - GF

Smoked Bacon - GF

Classic Croissants,
Butter & Jam - v

Seasonal Fresh Fruit - GF/V

Oatmeal Packages - GF/V

Assorted Muffins - v

Fruit & Yogurt Parfait - GF/V

Italian Sausage Frittata +\$5

French Toast

Vegetable Frittata +\$5

SIGNATURE DRINKS

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

MIMOSAGlass \$9.00 Pitcher \$28.00

CHAMPAGNE PUNCH Per Gallon \$60.00

SANGRIAPer Pitcher \$24.50

MIMOSA BAR

Mimosa Bar served with Ruffino Prosecco

PRICE: \$18.00 PER PERSON | AVAILABLE FOR 2 HOURS

PRICE: \$22.00 PER PERSON | AVAILABLE FOR 3 HOURS

Orange Juice, Pineapple Juice, Cranberry Juice

TOPPED WITH SEASONAL FRUITS

SANGRIA BAR

Served with our Signature Sangria

PRICE: \$22.00 PER PERSON | AVAILABLE FOR 2 HOURS

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

TOPPED WITH SEASONAL FRUITS

*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.

T1 NRO BQT 4.25



SIGNATURE FAMILY STYLE LUNCH

\$36 PER PERSON | Ages 5-11 **\$17 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 before 2:00 p.m.*

FIRST COURSE: CHOOSE 3

Crispy Mozzarella
Parmesan Stuffed
Mushrooms
Zucchini Fritté

Calamari Fritté
Tomato Bruschetta - v
Crab Cakes
Truffle & Honey Whipped Ricotta - v

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

SECOND COURSE: CHOOSE 3

Gluten-free pasta available for substitution.

Spaghetti & Wagyu Beef Meatball
Fettuccine Bolognese
The Finest Fettuccine Alfredo,
Parmesan-Crusted Chicken
Four-Cheese Ravioli
Lasagna

Our Famous Rigatoni "D"
Wagyu Beef Stuffed Shells
Rigatoni alla Vodka
"The Grand"
Chicken Parmesan
Chicken Piccata

Chicken Marsala
Simply Grilled Salmon - GF
Blackened Salmon with
Crispy Calabrian Shrimp
Beef Tenderloin Medallions*

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

New York Style Cheesecake - v
Tiramisu

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

Chocolate Layered Cake - v
Seasonal Fresh Fruit - GF/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

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T1 NRO BQT 4.25



PLATED LUNCH



\$39 PER PERSON | Ages 5-11 **\$20 PER PERSON**

Served with Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas.

This menu is available for parties starting before 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

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

SEAFOOD

Simply Grilled Salmon,
Lemon Butter & Sautéed Spinach - GF

BEEF*

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

DESSERT

Tiramisu

Vera's 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

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..... DINNER MENU SELECTIONS

SIGNATURE FAMILY STYLE DINNER

\$54 PER PERSON | Ages 5-11 **\$25 PER PERSON**

Served with Freshly Baked Bread, Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas.

APPETIZERS

Served Family Style or Buffet

Choose any three

Calamari Fritté
Zucchini Fritté
Tomato Bruschetta - v

Crispy Mozzarella
Truffle & Honey Whipped Ricotta - v
Antipasto Board

Crab Cakes
Wagyu Beef Meatballs
Parmesan Stuffed Mushrooms

FIRST COURSE: CHOOSE 1 SALAD

Italian Chopped Salad

Chef's Signature Caesar Salad

Maggiano's Salad - GF

SECOND COURSE: CHOOSE 4

PASTAS

Gluten-free pasta available for substitution.

Spaghetti &
Wagyu Beef Meatball
The Finest Fettuccine Alfredo,
Parmesan-Crusted Chicken

Our Famous Rigatoni "D"
Four-Cheese Ravioli
Fettuccine Bolognese

Rigatoni alla Vodka
Lasagna
Wagyu Beef Stuffed Shells

ENTRÉES

CHICKEN

Chicken Piccata
"The Grand" Chicken Parmesan
Chicken Marsala

SEAFOOD

Simply Grilled Salmon - GF
Blackened Salmon with
Crispy Calabrian Shrimp

BEEF

Beef Tenderloin
Medallions*

SIDES

Add any sides 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

New York Style Cheesecake - v
Vera's Lemon Cookies - v

Tiramisu
Warm Apple Crostada - v

Seasonal Fresh Fruit - GF/V
Chocolate Layered Cake - 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

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TUSCAN FAMILY STYLE



\$90 PER PERSON | Ages 5-11 **\$25 PER PERSON** | Ages 12-20 **\$60 PER PERSON**

Served with Freshly Baked Bread, Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas.

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 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 Family Style or Buffet

APPETIZERS

Calamari Fritté
Zucchini Fritté
Crispy Mozzarella

Tomato Bruschetta - v
Truffle & Honey
Whipped Ricotta - v
Antipasto Board

Crab Cakes
Wagyu Beef Meatballs
Parmesan Stuffed
Mushrooms

SALADS

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

SECOND COURSE: CHOOSE 4

PASTAS

Gluten-free pasta available for substitution.

Spaghetti &
Wagyu Beef Meatball
The Finest Fettuccine Alfredo,
Parmesan-Crusted Chicken

Four-Cheese Ravioli
Fettuccine Bolognese
Rigatoni alla Vodka

Lasagna
Our Famous Rigatoni "D"

ENTRÉES

CHICKEN

Chicken Piccata
"The Grand" Chicken Parmesan
Chicken Marsala

SEAFOOD

Simply Grilled Salmon - GF
Blackened Salmon with
Crispy Calabrian Shrimp

BEEF

Beef Tenderloin
Medallions*

CHOOSE 2

SIDES

Garlic Mashed Potatoes - GF
Roasted Garlic Broccoli - GF/V

Crispy Vesuvio Potatoes - GF

Fresh Grilled Asparagus - GF/V
Baked Truffle Mac & Cheese

MAGGIANO'S SIGNATURE DESSERT TABLE

Chocolate Layered Cake - v
Warm Apple Crostada - v

New York Style Cheesecake - v
Tiramisu

Vera's Lemon Cookies - v

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STEAKHOUSE



\$70 PER PERSON | Ages 5-11 **\$25 PER PERSON**

*Served with Regular and Decaffeinated Coffee, Hot Tea, Iced Tea, and Assorted Sodas.
Recommended for Groups up to 50 People*

APPETIZERS

Served Family Style or Buffet

Calamari Fritté

Tomato Bruschetta - v

Truffle & Honey Whipped Ricotta - v

Wagyu Beef Meatballs

SALAD COURSE

Individually plated, served with Freshly Baked Bread.

CHEF'S SIGNATURE CAESAR SALAD

Homemade Croutons, Our Caesar Dressing, Aged Parmesan

ENTRÉE CHOICE

Choice of one entrée.

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

CENTER-CUT FILET*

Served With Asparagus And
Tablesides Roasted Garlic Jus

THE "GRAND" CHICKEN PARMESAN

Fresh Mozzarella & Basil,
Rigatoni Marinara

BEEF TENDERLOIN MEDALLIONS*

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

LASAGNA

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

SIMPLY GRILLED SALMON - GF

Lemon Butter & Sautéed Spinach

ACCOMPANIMENTS

Shareable at the table

BAKED TRUFFLE MAC & CHEESE

GARLIC MASHED POTATOES - GF

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

BAR ADDITIONS

TWO-HOUR PREMIUM BEER & WINE PACKAGE

Featuring our selection of Premium Wines and Imported and Domestic beers. +\$30 per person

TWO-HOUR PREMIUM BAR PACKAGE

Featuring our selection of Premium Wines, Spirits and Imported and Domestic Beers. +\$38 per person

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MILANO

\$120 PER PERSON | Ages 5-11 **\$30 PER PERSON** | Ages 12-20 **\$70 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,
Borrighiano Toscana poured throughout dinner

APPETIZERS

Served Family Style or Buffet

APPETIZERS

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

Homemade croutons, our Caesar dressing, aged Parmesan

MAGGIANO'S SALAD

Crumbled blue cheese, avocado, smoked bacon lardons and red onions; served with our signature house dressing

PASTA COURSE

Individually plated

OUR FAMOUS RIGATONI "D"®

Grilled chicken, roasted mushrooms, caramelized onion, marsala cream

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, served in a lobster cream sauce, arugula & tomatoes

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

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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 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.

GRATUITY

The event fee is not a tip and 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 & SCREEN\$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
PODIUMcomplimentary
WIRELESS INTERNET SERVICEcomplimentary

NATIONAL PROGRAM

With over 50 locations nationwide, Maggiano's elegant private dining 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** or call us at 214-244-8576.



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