



MAGGIANO'S
LITTLE ITALY

PRIVATE EVENT MENU PACKAGES



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BREAKFAST & LUNCH
MENU SELECTIONS



BREAKFAST & BRUNCH



AVAILABLE 7AM TO 10AM DAILY

CONTINENTAL BREAKFAST

\$29 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[†] - GF/V

French Toast[†]
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.

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: \$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

[†]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.





ALL-DAY MEETING



\$67 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

[†]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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LV 4.25



SIGNATURE FAMILY STYLE LUNCH

\$47 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

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PLATED LUNCH



\$49 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

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DINNER MENU
SELECTIONS

SIGNATURE FAMILY STYLE DINNER

\$72 PER PERSON | Ages 5-11 **\$32 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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LV 4.25



TUSCAN FAMILY STYLE



\$100 PER PERSON | Ages 12-20 **\$70 PER PERSON** | Ages 5-11 **\$32 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
Maggiano'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

MAGGIANO'S SIGNATURE DESSERT BUFFET

Chocolate Layered Cake - v
Warm Apple Crostada - v

New York Style Cheesecake - v

Tiramisu
Vera's Lemon Cookies - v

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STEAKHOUSE MENU



\$85 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

\$130 PER PERSON | Ages 12-20 **\$70 PER PERSON** | Ages 5-11 **\$32 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

PODIUMcomplimentary

WIRELESS INTERNET SERVICEcomplimentary

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 or call us at 214-244-8576.

