



**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.

**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: \$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

<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.

T1 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

Tiramisu

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

T1 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

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



T1 BQT 4.25



..... 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

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

T1 BQT 4.25



# 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

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

T1 BQT 4.25







# 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*

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

T1 BQT 4.25





# 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

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





# 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 & 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

**PODIUM** .....complimentary

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

# 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](mailto:Rebecca.Hinterlong@Brinker.com) or call us at 214-244-8576.

