



# MAGGIANO'S

## LITTLE ITALY

PRIVATE EVENT MENUS





# BREAKFAST BUFFET

AVAILABLE 7AM TO 10AM DAILY

## CONTINENTAL BREAKFAST

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

CLASSIC CROISSANTS, BUTTER & JAM  
ASSORTED MUFFINS

FRUIT & YOGURT PARFAIT  
SEASONAL FRESH FRUIT

## SIGNATURE BREAKFAST

*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

SCRAMBLED EGGS

SEASONAL FRESH FRUIT

CLASSIC CROISSANTS,  
BUTTER & JAM

SMOKED BACON

FRUIT & YOGURT PARFAIT

ASSORTED MUFFINS

FRENCH TOAST

\*DISH CONTAINS NUTS

GUESTS WITH DIETARY RESTRICTIONS, PLEASE INFORM YOUR SERVER AND WE WILL GLADLY ACCOMMODATE YOUR NEEDS.  
ABOVE PRICES DO NOT INCLUDE TAXES OR GRATUITY. FOR MORE INFORMATION, PLEASE REFER TO THE GENERAL INFORMATION SHEET IN THIS PACKET.

# M FAMILY STYLE LUNCH



*Served with Freshly Baked Bread, Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Assorted Sodas. Menu is available for parties starting by 2:00 pm.*

## SALADS | CHOOSE 1

CHEF'S SIGNATURE CAESAR SALAD

MAGGIANO'S SALAD

## APPETIZERS | CHOOSE 2

CALAMARI FRITTÉ

ITALIAN MEATBALLS

ZUCCHINI FRITTÉ

PARMESAN STUFFED MUSHROOMS

CRISPY MOZZARELLA

CRAB CAKES +\$3 per person

TOMATO BRUSCHETTA†

## MAIN COURSE | CHOOSE 3

### PASTA

RIGATONI ALLA VODKA

OUR FAMOUS RIGATONI "D"®

FETTUCINE BOLOGNESE

JUMBO STUFFED SHELLS

BAKED ZITI

EGGPLANT PARMESAN

MOM'S LASAGNA

FOUR-CHEESE RAVIOLI†

MUSHROOM RAVIOLI

SPAGHETTI & MEATBALLS  
*Marinara or Meat Sauce*

SPAGHETTI  
*Marinara or Meat Sauce*

FETTUCINE ALFREDO  
*With Parmesan-Crusted  
Chicken or Shrimp*

### CHICKEN & BEEF

CHICKEN PARMESAN

CHICKEN PICCATA

CHICKEN MARSALA

CHICKEN FRANCESE

BEEF TENDERLOIN  
MEDALLIONS\*

### SEAFOOD

SHRIMP SCAMPI

SHRIMP FRA DIAVOLO

GRILLED SALMON

BLACKENED SALMON WITH  
CRISPY CALABRIAN SHRIMP  
+\$5 per person

CHEF KB'S LOBSTER  
CARBONARA +\$5 per person

## SIDES | ADD ANY SIDES FOR +\$2 PER PERSON

*Roasted Garlic Broccoli | Crispy Vesuvio Potatoes | Fresh Grilled Asparagus  
Garlic Mashed Potatoes*

## DESSERT | CHOOSE 1

NEW YORK STYLE CHEESECAKE

SEASONAL FRESH FRUIT

WARM APPLE CROSTADA

GIGI'S BUTTER CAKE

VERA'S LEMON COOKIES

TIRAMISU

CHOCOLATE LAYERED CAKE

## THE BEST WAY TO ENJOY MAGGIANO'S

- Best Value
- Best Variety
- Unlimited Portions

†DISH CONTAINS NUTS

\*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. GUESTS WITH DIETARY RESTRICTIONS, PLEASE INFORM YOUR SERVER AND WE WILL GLADLY ACCOMMODATE YOUR NEEDS. ABOVE PRICES DO NOT INCLUDE TAXES OR GRATUITY. FOR MORE INFORMATION, PLEASE REFER TO THE GENERAL INFORMATION SHEET IN THIS PACKET.

NP BQT 5.26

# M

# PLATED LUNCH

*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.*

## SALAD

*Served with Freshly Baked Bread.*

CHEF'S SIGNATURE CAESAR SALAD

## MAIN COURSE

*Host to Choose 3. Guest to Choose 1.*

### CHICKEN

**CHICKEN PARMESAN**  
Spaghetti, Marinara

### SEAFOOD

**GRILLED SALMON**  
Herb Butter &  
Sautéed Spinach

### VEGETARIAN

**EGGPLANT PARMESAN**  
Crispy Eggplant,  
Spaghetti, Marinara

### PASTA

**MOM'S LASAGNA**  
Beef & Italian Sausage,  
Herb-Ricotta, Marinara

### BEEF\*

**BEEF TENDERLOIN MEDALLIONS**  
Roasted Mushrooms, Balsamic Cream,  
Garlic Mashed Potatoes,  
Crispy Onion Strings

## DESSERT

TIRAMISU

VERA'S LEMON COOKIES

\*DISH CONTAINS NUTS

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GUESTS WITH DIETARY RESTRICTIONS, PLEASE INFORM YOUR SERVER AND WE WILL GLADLY ACCOMMODATE YOUR NEEDS.  
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# M FAMILY STYLE DINNER



## THE BEST WAY TO ENJOY MAGGIANO'S

- Best Value
- Best Variety
- Unlimited Portions

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

### SALADS | FOR THE TABLE

CHEF'S SIGNATURE CAESAR SALAD      MAGGIANO'S SALAD

### APPETIZERS | CHOOSE 2

CALAMARI FRITTÉ      ITALIAN MEATBALLS  
ZUCCHINI FRITTÉ      PARMESAN STUFFED MUSHROOMS  
CRISPY MOZZARELLA      CRAB CAKES +\$3 per person  
TOMATO BRUSCHETTA†

### MAIN COURSE | CHOOSE 4

#### PASTA

RIGATONI ALLA VODKA  
OUR FAMOUS RIGATONI "D"®  
FETTUCINE BOLOGNESE  
JUMBO STUFFED SHELLS  
BAKED ZITI  
EGGPLANT PARMESAN  
MOM'S LASAGNA  
FOUR-CHEESE RAVIOLI†  
MUSHROOM RAVIOLI  
SPAGHETTI & MEATBALLS  
*Marinara or Meat Sauce*  
SPAGHETTI  
*Marinara or Meat Sauce*  
FETTUCINE ALFREDO  
*With Parmesan-Crusted  
Chicken or Shrimp*

#### CHICKEN & BEEF

CHICKEN PARMESAN  
CHICKEN PICCATA  
CHICKEN MARSALA  
CHICKEN FRANCESE  
BEEF TENDERLOIN  
MEDALLIONS\*

#### SEAFOOD

SHRIMP SCAMPI  
SHRIMP FRA DIAVOLO  
GRILLED SALMON  
BLACKENED SALMON WITH  
CRISPY CALABRIAN SHRIMP  
+\$5 per person  
CHEF KB'S LOBSTER  
CARBONARA +\$5 per person

### SIDES | ADD ANY SIDES FOR +\$2 PER PERSON

*Roasted Garlic Broccoli | Crispy Vesuvio Potatoes | Fresh Grilled Asparagus  
Garlic Mashed Potatoes*

### DESSERT | CHOOSE 3

NEW YORK STYLE CHEESECAKE      SEASONAL FRESH FRUIT  
WARM APPLE CROSTADA      GIGI'S BUTTER CAKE  
VERA'S LEMON COOKIES      TIRAMISU  
CHOCOLATE LAYERED CAKE

†DISH CONTAINS NUTS

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# M FAMILY STYLE & BAR



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

## FOUR-HOUR BEER & WINE PACKAGE

*Featuring Premium Wines, Imported and Domestic Beers.  
Upgrade to Full Bar Package +\$7*

### SALADS | FOR THE TABLE

CHEF'S SIGNATURE CAESAR SALAD

MAGGIANO'S SALAD

### APPETIZERS | CHOOSE 2

CALAMARI FRITTÉ

ITALIAN MEATBALLS

ZUCCHINI FRITTÉ

PARMESAN STUFFED MUSHROOMS

CRISPY MOZZARELLA

CRAB CAKES +\$3 per person

TOMATO BRUSCHETTA†

### MAIN COURSE | CHOOSE 4

#### PASTA

RIGATONI ALLA VODKA

OUR FAMOUS RIGATONI "D"®

FETTUCINE BOLOGNESE

JUMBO STUFFED SHELLS

BAKED ZITI

EGGPLANT PARMESAN

MOM'S LASAGNA

FOUR-CHEESE RAVIOLI†

MUSHROOM RAVIOLI

SPAGHETTI & MEATBALLS

*Marinara or Meat Sauce*

SPAGHETTI

*Marinara or Meat Sauce*

FETTUCINE ALFREDO

*With Parmesan-Crusted Chicken or Shrimp*

#### CHICKEN & BEEF

CHICKEN PARMESAN

CHICKEN PICCATA

CHICKEN MARSALA

CHICKEN FRANCESE

BEEF TENDERLOIN MEDALLIONS\*

#### SEAFOOD

SHRIMP SCAMPI

SHRIMP FRA DIAVOLO

GRILLED SALMON

BLACKENED SALMON WITH CRISPY CALABRIAN SHRIMP +\$5 per person

CHEF KB'S LOBSTER

CARBONARA +\$5 per person

### SIDES | ADD ANY SIDES FOR +\$2 PER PERSON

*Roasted Garlic Broccoli | Crispy Vesuvio Potatoes | Fresh Grilled Asparagus  
Garlic Mashed Potatoes*

### DESSERT | CHOOSE 3

NEW YORK STYLE CHEESECAKE

SEASONAL FRESH FRUIT

WARM APPLE CROSTADA

GIGI'S BUTTER CAKE

VERA'S LEMON COOKIES

TIRAMISU

CHOCOLATE LAYERED CAKE

## THE BEST WAY TO ENJOY MAGGIANO'S

- Best Value
- Best Variety
- Unlimited Portions

† DISH CONTAINS NUTS

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# M

# PLATED DINNER

*Served with Regular and Decaffeinated Coffee, Hot Tea, Iced Tea, and Assorted Sodas.  
Limited to Groups up to 50 Guests.*

## APPETIZERS

*Served Family Style or Buffet*

CALAMARI FRITTÉ

TOMATO BRUSCHETTA†

ITALIAN MEATBALLS

## SALAD

*Individually plated, served with Freshly Baked Bread.*

### CHEF'S SIGNATURE CAESAR SALAD

Homemade Croutons, Our Caesar Dressing, Aged Parmesan

## MAIN COURSE

*Host to Choose 4. Guest to Choose 1 Entrée.*

### CHICKEN PARMESAN

Whole Milk Mozzarella, Fresh Basil, Spaghetti, Marinara

### BEEF TENDERLOIN MEDALLIONS\*

Roasted Mushrooms, Balsamic Cream, Garlic Mashed Potatoes, Crispy Onion Strings

### GRILLED SALMON

Herb Butter & Sautéed Spinach

### MOM'S LASAGNA

Beef & Italian Sausage, Herb-Ricotta, Marinara

### EGGPLANT PARMESAN

Crispy Eggplant, Spaghetti, Marinara

### CENTER-CUT FILET MIGNON\*

8 oz., Demi-Glaze, Garlic Mashed Potatoes, Grilled Asparagus +\$15 per person

## DESSERT

*Individually plated*

### NEW YORK STYLE CHEESECAKE

Topped with Fresh Berries and Whipped Cream

### VERA'S LEMON COOKIES

†DISH CONTAINS NUTS

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# M

# COCKTAIL RECEPTION

*Available for groups of 20 or more.*

## TWO-HOUR PREMIUM BAR PACKAGE

### PREMIUM SPIRITS

ABSOLUT VODKA  
ABSOLUT RASPBERRI  
DEEP EDDY LEMON  
BOMBAY SAPPHIRE  
CAPTAIN MORGAN  
JACK DANIEL'S  
MAKER'S MARK  
DEWAR'S  
LUNAZUL SILVER  
BAILEYS  
KAHLÚA

### IMPORTED & DOMESTIC BEERS

MILLER LITE  
BUD LIGHT  
COORS LIGHT  
PERONI  
CORONA  
BLUE MOON  
HEINEKEN 0.0 (NA)  
GOOSE ISLAND IPA  
STELLA ARTOIS

### PREMIUM WINE

RUFFINO PROSECCO  
IMAGERY CHARDONNAY  
RODNEY STRONG CHARLOTTE'S HOME SAUVIGNON BLANC  
J. LOHR CABERNET SAUVIGNON  
BANFI CHIANTI SUPERIORE

## NON-ALCOHOLIC BEVERAGES

REGULAR & DECAFFEINATED COFFEE

FRESHLY BREWED ICED TEAS

ASSORTED SODAS

## RECEPTION SELECTIONS

FRESH VEGETABLE CRUDITÉ, LEMON AIOLI

TOMATO BRUSCHETTA<sup>†</sup>

ZUCCHINI FRITTÉ

FOUR-CHEESE RAVIOLI<sup>†</sup>

CRAB CAKES

ITALIAN MEATBALLS

## MAGGIANO'S SIGNATURE DESSERT TABLE

CHOCOLATE LAYERED CAKE

NEW YORK STYLE CHEESECAKE

TIRAMISU

GIGI'S BUTTER CAKE

WARM APPLE CROSTADA

VERA'S LEMON COOKIES

<sup>†</sup>DISH CONTAINS NUTS

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# M

## 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 eight 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, gratuities 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.

### GRATUITY

While Maggiano's suggests a service gratuity of 20%, the decision to pay a gratuity to the service staff providing service on the event date, and the amount thereof, is at Client's sole discretion. No automatic gratuity for your Event service staff is included. At the end of your Event, you may adjust your gratuity selection up or down commensurate with the dining experience. Gratuity will be calculated based on the total charges for the Event.

### 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 MICROPHONE** .....\$150.00  
includes sound system

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