



MAGGIANO'S

LITTLE ITALY

PRIVATE EVENT DINNER MENUS





MAGGIANO'S

LITTLE ITALY®

Thank You for Choosing Maggiano's!

Our private dining rooms are designed to make hosting easy—with flexible spaces, a variety of menu choices from our scratch kitchen, and bar packages designed around your event.

We're Known for Family Style Dining.

Whether you're hosting a business lunch, rehearsal dinner, birthday party, holiday party, or special event, Family Style is the best way to enjoy Maggiano's.

Why Family Style is the Best Way to Enjoy Maggiano's.

	FAMILY STYLE	PLATED MEALS
UNLIMITED PORTIONS	✓	
VARIETY OF MAGGIANO'S FAVORITES	✓	Limited
BEST OVERALL VALUE	✓	
SHARED EXPERIENCE	✓	
PRE-SELECTED INDIVIDUAL ENTRÉES		✓

M FAMILY STYLE DINNER



THE BEST WAY TO ENJOY MAGGIANO'S

- Best Value
- Best Variety
- Unlimited Portions

\$71 PER PERSON | AGES 5-12 \$30 PER PERSON
*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"®

FETTUCCINE 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

FETTUCCINE 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

*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.

T2 BQT 7.26

M

FAMILY STYLE & BAR TUSCAN MENU



\$105 PER PERSON | AGES 5-12 \$30 PER PERSON | AGES 13-20 \$71 PER PERSON
*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"®

FETTUCCINE 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

FETTUCCINE 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

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WARM APPLE CROSTADA

VERA'S LEMON COOKIES

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SEASONAL FRESH FRUIT

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T2 BQT 7.26

M PLATED DINNER

\$90 PER PERSON | AGES 5-12 \$30 PER PERSON

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

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COCKTAIL RECEPTION

Available for groups of 20 or more.

TWO-HOUR RECEPTION | \$80 PER PERSON
ADDITIONAL HOURS | \$17 PER PERSON, PER HOUR

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[†]

ZUCCHINI FRITTÉ

FOUR-CHEESE RAVIOLI[†]

CRAB CAKES

ITALIAN MEATBALLS

MAGGIANO'S SIGNATURE DESSERT TABLE

CHOCOLATE LAYERED CAKE
GIGI'S BUTTER CAKE

NEW YORK STYLE CHEESECAKE
WARM APPLE CROSTADA

TIRAMISU
VERA'S LEMON COOKIES

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M BANQUET BAR MENU

PREMIUM PACKAGES

	2 HOUR PER PERSON	3 HOUR PER PERSON	4 HOUR PER PERSON
Includes Premium Wine Selections & Beer Selections	34	40	44
Includes Premium Spirits, Beer & Wine Selections	42	48	51

PREMIUM SELECTIONS:

SPIRITS

Absolut Vodka, Tito's Handmade Vodka, Absolut Raspberri, Deep Eddy Lemon, Bombay Sapphire, Captain Morgan, Jack Daniel's, Maker's Mark, Dewar's, Lunazul Silver, Baileys, Kahlúa

WINES

Ruffino Prosecco, Imagery Chardonnay, Rodney Strong Charlotte's Home Sauvignon Blanc, J. Lohr Cabernet Sauvignon, Banfi Chianti Superiore

BEERS

Miller Lite, Bud Light, Coors Light, Peroni, Corona, Blue Moon, Heineken 0.0, Goose Island IPA, Stella Artois

SUPER PREMIUM PACKAGES

	2 HOUR PER PERSON	3 HOUR PER PERSON	4 HOUR PER PERSON
Includes Super Premium Wine & Beer Selections	39	45	51
Includes Premium & Super Premium Spirits, Super Premium Beer & Wine Selections	49	54	60

SUPER PREMIUM SELECTIONS:

SPIRITS

Grey Goose, Hendrick's, Crown Royal, Knob Creek, Johnnie Walker Black, Patrón Silver, Frangelico, Disaronno Amaretto, Grand Marnier

WINES

Ruffino Prosecco, Sonoma-Cutrer, Kim Crawford Sauvignon Blanc, Oberon Cabernet Sauvignon, Ratti Barbera

BEERS

Miller Lite, Bud Light, Coors Light, Peroni, Corona, Blue Moon, Heineken 0.0, Goose Island IPA, Stella Artois

HOST BAR & CASH BAR OPTIONS AVAILABLE

WINE LIST

WHITE

	6 oz.	BTL
SPARKLING		
Prosecco, Ruffino, DOC <i>Veneto</i>	13	51
Mionetto, DOC, Prosecco Rosé <i>Veneto</i>	17	59
Sparkling Wine, Brut Cuvée, Decoy <i>California</i>		66
SAUVIGNON BLANC		
Rodney Strong, "Charlotte's Home" <i>California</i>	15	54
Kim Crawford <i>Marlborough</i>	17	64
CHARDONNAY		
Imagery <i>Sonoma</i>	14	50
Lamelle <i>Tuscany</i>	16	62
Sonoma-Cutrer <i>Russian River</i>	18	64
OTHER		
Riesling, Chateau Ste. Michelle <i>Columbia Valley</i>	13	50
Riesling, Dr. Loosen, "Dr. L" <i>Germany</i>	14	52
Rosé, Miraval <i>Côtes de Provence</i>	18	64
ITALIAN		
Pinot Grigio, Mezzacorona, DOC <i>Delle Venezie</i>	13	48
Pinot Grigio, Ecco Domani, IGT <i>Delle Venezie</i>	13	52
Moscato, Seven Daughters, DOC <i>Veneto</i>	14	50
Pinot Grigio, Barone Fini, DOC <i>Valdadige</i>	14	50
Vermentino, Olianias <i>Sardinia</i>		64



RED

	6 oz.	BTL
CABERNET SAUVIGNON		
Josh Cellars <i>California</i>	14	47
J. Lohr, "Seven Oaks" <i>Paso Robles</i>	17	60
Oberon <i>Napa County</i>	18	68
Mount Veeder Winery <i>Napa Valley</i>		106
Caymus (bottle is liter) <i>Napa Valley</i>		123
Stags' Leap, Artemis <i>Napa Valley</i>		146
PINOT NOIR		
Meiomi <i>California</i>	17	64
Lingua Franca Avni <i>Willamette Valley, Oregon</i>	18	68
La Crema <i>Monterey</i>		68
OTHER		
Merlot, 14 Hands <i>Washington</i>	14	48
Red Blend, Conundrum <i>California</i>	16	63
Merlot, Duckhorn, "Decoy" <i>Sonoma</i>	17	62
Malbec, Maal Biutiful <i>Mendoza</i>	17	66
ITALIAN		
Red Blend, Mezzacorona Dinotte <i>Trentino</i>	13	48
Chianti, Banfi Superiore <i>Tuscany</i>	14	52
Barbera D'Asti DOCG, Renato Rattie <i>Piedmont</i>	16	63
Chianti Classico, Ruffino, "Aziano," DOCG <i>Tuscany</i>	17	61
Sparkling Red, Banfi Rosa Regale, DOCG <i>Piedmont</i>	17	64
Super Tuscan, Borrigiano <i>Tuscany</i>	17	64
Barolo, Pertinace, DOCG <i>Piedmont</i>		80
Brunello di Montalcino, DOCG, Caparzo <i>Tuscany</i>		106

MADD-ONS & UPGRADES

FAMILY STYLE ADD-ONS

	PER PERSON
Additional Appetizer	\$5
Additional Salad	\$3
Additional Pasta	\$8
Additional Entrée	\$8
Additional Dessert	\$5

SIDES

	PER PERSON
Garlic Mashed Potatoes	\$2
Fresh Grilled Asparagus	\$2
Roasted Garlic Broccoli	\$2
Crispy Vesuvio Potatoes	\$2

MAGGIANO’S SIGNATURE DESSERT TABLE

Chocolate Layered Cake, Gigi’s Butter Cake, New York Style Cheesecake, Warm Apple Crostada, Tiramisu, Vera’s Lemon Cookies

Per Person	\$6
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RECEPTION ITEMS (Serves 25)

COLD	PER PLATTER
Tomato Bruschetta [†] (3 dzn)	\$66
Fresh Vegetable Crudite or Grilled Vegetables Choice of dip (Pesto or Lemon Aioli)	\$85
Seasonal Fresh Fruit	\$120
Assorted Imported Italian & Domestic Cheeses & Freshly Baked Bread	\$135
Iced Jumbo Shrimp Cocktail	\$170

HOT	PER PLATTER
Crispy Mozzarella (3 dzn)	\$66
Four-Cheese Ravioli [†] Pistachio Pesto & Parmesan Cream	\$115
Zucchini Fritté	\$115
Calamari Fritté	\$120
Mushroom Ravioli	\$120
Parmesan Stuffed Mushrooms	\$120
Italian Beef Meatballs	\$140
Crab Cakes	\$160

KIDS MENU SUBSTITUTIONS

(Family Style Only)

Plain Pasta
Mac ’n Cheese
Cheese Flatbread
Breaded Chicken Tenders

CHAMPAGNE & BUBBLY BARS

CHAMPAGNE TOAST (per person)	\$3.5	CHAMPAGNE PUNCH (per gallon)	\$60
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MIMOSA BAR

Served with Ruffino Prosecco
Orange Juice, Pineapple Juice, Cranberry Juice

\$26 PER PERSON (2 hours) | \$31 PER PERSON (3 hours)

SANGRIA BAR

Served with our Signature Sangria

\$31 PER PERSON (2 hours) | \$34 PER PERSON (3 hours)

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CASH BAR SETUP FEE: \$75 PER 100 GUESTS

M MENU DESCRIPTIONS

APPETIZERS

TOMATO BRUSCHETTA[†] Ricotta & Pistachio Pesto.

CALAMARI FRITTÉ Crispy Calamari Served with Our Marinara Sauce.

CRISPY MOZZARELLA Breaded Mozzarella Fried and Served with Our Marinara.

CRAB CAKES Lump Crab Meat Coated in Panko Breadcrumbs and Sautéed; Served with Lobster Cream.

PARMESAN STUFFED MUSHROOMS Garlic & White Wine.

ZUCCHINI FRITTÉ Strips of Zucchini Hand-Battered in Panko Breadcrumbs and Fried to a Golden Brown; Served with A Zesty Lemon Aioli.

ITALIAN MEATBALLS Housemade Beef Meatballs, Marinara, House Cheese.

SALADS

CHEF'S SIGNATURE CAESAR Housemade Croutons, Our Caesar Dressing, Aged Parmesan.

ITALIAN CHOPPED Red Onion, Tomato, Kalamata Olives, House-Made Croutons, Pepperoncini, House Cheese, Vinaigrette.

MAGGIANO'S Crumbled Blue Cheese, Smoked Bacon, Avocado and Red Onions; Served with Our Signature House Dressing.

ENTRÉES

CHICKEN & BEEF

CHICKEN MARSALA Chicken Breasts Sautéed with Roasted Mushrooms, Caramelized Onion and Marsala Sauce.

CHICKEN PARMESAN Whole Milk Mozzarella & Fresh Basil.

CHICKEN PICCATA Chicken Breasts Sautéed with Capers and Lemon Butter and Served on a Bed of Sautéed Spinach.

CHICKEN FRANCESE Parmesan, Lemon Butter

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

SEAFOOD

BLACKENED SALMON WITH CRISPY Four-Pepper Relish, Lemon Butter, Spinach, Garlic Mashed Potatoes.

GRILLED SALMON Herb Butter & Sautéed Spinach.

SHRIMP SCAMPI Garlic Herb Lemon Butter & Spaghetti.

SHRIMP FRA DIAVOLO Spicy Tomato Sauce & Linguine.

CHEF KB'S LOBSTER CARBONARA Smoked Bacon, Sugar Snap Peas, White Wine Truffle Cream, Aged Parmesan, Spaghetti.

PASTAS

FETTUCCINE ALFREDO Parmesan-Crusted Chicken or Shrimp, Parmesan, Pecorino Romano, Roasted Garlic.

FETTUCCINE BOLOGNESE Italian Sausage & Beef Bolognese Sauce Served on Fresh Fettuccine with Freshly Grated Parmesan.

FOUR-CHEESE RAVIOLI[†] Pistachio Pesto & Parmesan Cream.

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

MUSHROOM RAVIOLI Marsala Cream.

OUR FAMOUS RIGATONI "D"[®] Rigatoni Pasta, Chicken, Roasted Mushrooms and Caramelized Onions Tossed in a Marsala Cream Sauce.

RIGATONI ALLA VODKA Tomato Vodka Sauce & Calabrian Chilis.

SPAGHETTI MEATBALLS Marinara or Meat Sauce.

JUMBO STUFFED SHELLS Beef, Spicy Tomato Cream, House Cheese.

BAKED ZITI WITH ITALIAN SAUSAGE Italian Sausage, Tomato Ragù, Mozzarella.

EGGPLANT PARMESAN Crispy Eggplant.

DESSERT

CHOCOLATE LAYERED CAKE Layered with Chocolate mousse.

NEW YORK STYLE CHEESECAKE Seasonal Berry Sauce & Fresh Berries.

SEASONAL FRESH FRUIT Fresh, Seasonal Variety of Fruit.

TIRAMISU Ladyfingers Soaked in Espresso with Mascarpone Cheese.

VERA'S LEMON COOKIES Crescent-Shaped Lemon Cookies Glazed with Lemon Frosting.

WARM APPLE CROSTADA Granny Smith Apples Baked in a Pastry Crust Dipped in Cream and Crystallized Sugar.

GIGI'S BUTTER CAKE Our Signature House-Made Butter Cake Topped with Brown-Butter Glaze, Served with Fresh Strawberries, Whipped Cream, and a Dusting of Powdered Sugar.

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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 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.