

A rustic, light-colored ceramic plate with a speckled texture is filled with penne pasta coated in a vibrant orange-red tomato sauce. The pasta is garnished with fresh green basil leaves and a generous sprinkling of white, finely grated cheese. A silver fork is placed on the right side of the plate. The background is a dark, weathered wooden surface, with some loose basil leaves and a small bowl of spices visible in the upper right corner.

*Plated Dinner
Menu*

Plated Dinners

All plated dinners include your choice of caesar salad or garden salad with house dressing, freshly baked rolls with whipped butter, chef's dessert selection and freshly brewed coffee, tea and iced tea

*Your choice of three entrées.
Individual entrée counts are due 10 days prior to event*

Chicken Parmesan - Lightly breaded and fried to a golden brown, topped with melted mozzarella cheese and marinara. Served over penne pasta. 29.99 per guest

Chicken Piccata - Topped with fresh mushrooms and capers in a white wine, lemon butter sauce. Served with rice pilaf and a vegetable medley. 29.99 per guest

Chicken Marsala - Topped with fresh mushrooms in a marsala wine sauce. Served with rice pilaf and a vegetable medley. 29.99 per guest

Penne, Tomato and Vodka with Chicken - A blend of onions, butter, our homemade marinara sauce, vodka, cream and fresh herbs and spices. Topped with chicken and served over penne pasta. 29.99 per guest

Roasted Sirloin - Slow roasted, thinly sliced and topped with au jus. Served with garlic mashed potatoes and a vegetable medley. 32.99 per guest

Slow Roasted Prime Rib - Aged Prime Rib, slowly roasted and served with au jus and creamy horseradish accompanied by potato gratin and fresh vegetables. market price

Filet Mignon - Grilled to perfection, served with béarnaise sauce, accompanied by potato gratin and fresh vegetables. 45.99 per guest

Meatloaf - Meatloaf with mushroom gravy, mashed potatoes and glazed carrots. 29.99 per guest

Roasted Pork Tenderloin - Medallions of roasted, herb encrusted tenderloin of pork with a fresh berry reduction. Served with rice pilaf and fresh vegetables. 29.99 per guest

Herb Encrusted Atlantic Salmon - Broiled salmon encrusted with our special blend of herbs and spices. Served with rice pilaf and a fresh vegetable medley. 32.99 per guest

Maple Soy Glazed Salmon - Maple and soy glazed Atlantic salmon, oven baked and served with rice pilaf and fresh vegetables. 32.99 per guest

Tilapia Francaise - Lightly dipped in egg batter, topped with lemon and a white wine sauce. Served with rice pilaf and fresh vegetables. 29.99 per guest

Chilean Sea Bass - In a sherry cream sauce served with rice pilaf and fresh vegetables. 43.99 per guest

Eggplant Rollatini - Fresh eggplant stuffed with ricotta, mozzarella, herbs and spices. Served in our homemade marinara sauce. 29.99 per guest

Triple Layer Oven Baked Lasagna - Delicately layered lasagna noodles with fresh ricotta, herbs, spices, mozzarella cheese and tomato gravy. Oven-baked until golden brown. 29.99 per guest

Cheese Ravioli - Cheese filled ravioli topped with tomato gravy. 29.99 per guest



Please add a 20% event fee and 6% sales tax

Please see banquet policies and general information for minimum food and beverage requirements

Hors d'oeuvres

*The perfect way to begin your event.
Served for one hour or less*

Stationary Displays

Vegetable and Cheese Crudite - A colorful array of fresh vegetables, artisan cheeses, gourmet crackers and dip. 5.99 per guest

A Colorful Cascade of Fresh Vegetables, Artisan Cheeses, Seasonal Fruits and Berries served with gourmet crackers and dips. 7.99 per guest

Bruschetta Bar - A tasty trio of tomato and basil, shrimp and tropical bruschetta. Served with garlic crostini. 6.99 per guest

Middle Eastern Mezza Display - Hummus, Baba Ganoush & Eggplant Caponata with grilled pita wedges. 7.99 per guest

Antipasto Display - Kalamata olives, fresh mozzarella, wafer thin prosciutto accordions, roasted peppers, provolone cheese, pepperoncini, Genoa salami and artichoke hearts served with thin slices of baguette, sourdough and Italian breads. 12.99 per guest

Add Butlered Hors d'oeuvres to Your Stationary Display

Cocktail Franks with deli mustard

Chicken and Vegetable Pot Stickers with teriyaki dip

Potato Latkes with sour cream and chives

Shrimp Bruschetta on garlic crostini

Salmon Mousse on sliced cucumbers

Spanikopita - spinach and cheese wrapped in phyllo

Mushrooms stuffed with spinach and parmesan

Chicken Satay with peanut sauce

Eggplant Caviar on toasted croute

Tomato and Basil Bruschetta on garlic crostini

Hummus on grilled pita wedges

2 Butlered Hors d'oeuvres - 6.99 per guest

3 Butlered Hors d'oeuvres - 8.99 per guest

4 Butlered Hors d'oeuvres - 9.99 per guest

We offer customized hors d'oeuvres. Please speak with your event coordinator

Event Fee

Your event fee is not a gratuity. Event fee includes but is not limited to insurance for your event, set up and breakdown, clean up, trash removal, heating and air conditioning, equipment rental, decor, breakage and minor damage to the facilities. Gratuities, while never expected, are always appreciated by your service staff.

Sweet Endings

Lavish Sweet Table

Crème puffs, éclairs, petit fours, cannoli, assorted cookies, chocolate chunk brownies, assorted dessert bars and more. Served on mirrored trays and multi-tiered silver stands

6.99 per guest

Chocolate River

Eight feet of warm Belgian dark chocolate, milk chocolate and caramel fondues beautifully presented with an array of dipping options

9.99 per guest

Cheesecake Martini Bar

Creamy New York cheesecake served in a martini glass surrounded by variety of delectable toppings that include fresh strawberries, blueberries, chocolate chips, toasted almonds and coconut shavings. Topped with our homemade Amaretto whipped cream

7.99 per guest

Flambé Station

Bananas Foster - Sweet ripe bananas tossed in brown sugar and cinnamon, flambéed with rum and served with gourmet vanilla bean ice cream

Baked Alaska - Layers of Grand Marnier pound cake topped with gourmet vanilla bean ice cream and a purée of raspberries, finished with Swiss meringue, flambéed with Grand Marnier, brandy & rum

Cherries Jubilee - Fresh sweet cherries flambéed with kirschwasser and served atop gourmet vanilla bean ice cream

8.99 per guest



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