

A top-down view of several bruschetta on a light-colored, textured surface. Each bruschetta consists of a slice of toasted bread topped with a mixture of halved cherry tomatoes, finely chopped green basil, and a drizzle of olive oil. Some tomatoes are whole, while others are cut in half, showing their seeds. The bread is golden brown with some darker, charred edges. The background is a neutral, slightly mottled greyish-brown.

*Enhancements
Menu*

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 and artisan cheeses with 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 and Eggplant Caponata. Served 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 & artichoke hearts served with thin slices of baguette, sourdough and Italian breads. 12.99 per guest

Butlered Hors d'oeuvres

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

Spinach & 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

2 Butlered Hors d'oeuvres - 6.99 per guest

3 Butlered Hors d'oeuvres - 8.49 per guest

4 Butlered Hors d'oeuvres - 9.99 per guest

*Premium customized selections are available
Please add a 20% event fee and 6% sales tax*



Carving Station

Slow-Roasted Prime Rib with au jus, horseradish mayo and French bread. 18.99 per guest

Roast Beef served with gravy, horseradish, dijon mustard and artisan rolls. 13.99 per guest

Oven-Roasted Turkey Breast served with home style gravy, freshly baked cornbread & buttermilk biscuits. 13.99 per guest

Honey Glazed Ham with pineapples and maraschino cherries served with freshly baked artisan rolls. 12.99 per guest

Roasted Leg of Lamb served with mint sauce and freshly baked artisan rolls. market price

Herb Encrusted Pork Tenderloin served with mustard cream sauce and freshly baked artisan rolls. 12.99 per guest

Herbed Salmon with dill cream sauce and freshly baked artisan rolls. 13.99 per guest

Beef Tenderloin with bearnaise sauce and French bread. 22.99 per guest

Smoked Brisket: Slow-roasted, melt in your mouth smoked brisket, seasoned to perfection and served with our hot and tangy barbecue sauce. 18.99 per guest

Chef Action Omelet Station

Your chef creates your omelets to order

Toppings Include: Fresh bell pepper, caramelized onion, sliced mushrooms, chopped roma tomato, baby spinach, broccoli, smoked ham, crumbled bacon, American, provolone, Swiss and mozzarella cheeses, salsa

12.99 per guest

75.00 per omelet chef

Desserts

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

Lavish Sweet Table

Chef's selection of cream puffs, eclairs, petit fours, assorted cookies, chocolate chunk brownies, assorted dessert bars, and more. Served on mirrored trays and multi-tiered silver stands. 7.99 per guest

Cookies & Milk Station

Whole, skim & chocolate milk shots with freshly baked chocolate chip cookies, oatmeal raisin cookies and snickerdoodles. 6.99 per guest

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.

Chocolate River

Eight feet of warm Belgian dark chocolate, milk chocolate and caramel fondues beautifully presented with an array of dipping options. 12.99 per guest

Your choice of 5 dippers: strawberries, grapes, cherries, apples, melon wedges, bananas, orange wedges, oreos, graham crackers, vanilla wafers, oatmeal cookies, chocolate chip cookies, sugar wafers, rice krispie bars, biscotti, twinkies, pound cake, brownies, pretzel rods, ritz crackers, candy canes, lollipops, marshmallows, animal crackers

Ice Cream Sandwich Station

Vanilla & chocolate ice cream, hand-scooped on our chocolate chip, oatmeal raisin and M&M cookies. 5.99 per guest

S'more Station

Interactive, beautifully presented, and so much fun! Guests will return again and again and talk about your S'mores Station long after your reception ends. Try one and you'll want S'more! 7.99 per guest/50 guest minimum

Lite Bites

Assorted home baked cookies and chocolate chunk brownies. 4.99 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

Only In Philly

Assorted Tastykakes, Miniature Philly Soft Pretzels with mustard, Water Ice (Choice of Two Flavors: cherry, grape, lemon, mango, chocolate) 7.99 per guest

Specialty Cake

Full Sheet Cake Your choice of vanilla, chocolate or marble with buttercream icing. 95.00/serves 65-75



Ballroom Rentals

Projector and Screen (cords included): 50.00

Metal Iron Shower Chair: included in package

White Peacock Shower Chair: 50.00 (you may decorate however you prefer)

Brown Peacock Shower Chair: 50.00 (you may decorate however you prefer)

Upgraded Floral Centerpieces: pricing varies - ask your banquet coordinator

Chair Covers: 5.00 each - discuss options with your banquet coordinator

Sashes: 3.00 each - discuss options with your banquet coordinator

Runners: 10.00-18.00 each - pricing depends on options

Microphone: complimentary

Podium: 25.00

Uplighting: 30.00 per light

Bluetooth Speaker: 30.00

Popcorn Machine: 225.00

Cotton Candy Machine: 225.00

Sno Cone Machine: 225.00

Clothesline: 20.00

Shower Giraffe: 20.00

Slushie Machine: 250.00

50" Flat Screen TV with Cable: 100.00 (great for when sporting events are on)

office phone:

•
215.364.4983

address:

•
400 2nd Street Pike Southampton, PA 18966

website:

•
www.maggiosrestaurant.com

e-mail:

•
brianne@banquetsales.com

cell phone:

•
215.498.2465