

A top-down photograph of a wooden cutting board. On the left, there are two whole carrots, one orange and one yellow, with a sprig of fresh thyme. In the center, a silver fork lies horizontally. To the right of the fork, a large piece of pork with a dark, charred crust is sliced into several thick, round medallions. A large, rustic knife with a light-colored handle is positioned vertically on the right side of the board. A white circular overlay is centered over the middle of the board, containing the text 'Plated Luncheon Menu' in a black script font.

*Plated Luncheon
Menu*

Plated Luncheons

All plated luncheons 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 two of the following.

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

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

Chicken Francaise - Lightly dipped in egg batter, topped with lemon and white wine sauce. Served with wild rice pilaf and a vegetable medley.

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.

Meatloaf - Homemade meatloaf with mushroom gravy. Served with mashed potatoes and glazed carrots.

Roasted Sirloin - Slow-roasted, thinly sliced and topped with au jus. Served with garlic mashed potatoes and a vegetable medley. (please add 4.00 per guest)

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

Herb Encrusted Atlantic Salmon - Broiled salmon encrusted with our special blend of herbs and spices. Served with wild rice pilaf and a fresh vegetable medley. (please add 4.00 per guest)

Maple Soy Glazed Salmon - Maple and soy glazed Atlantic salmon, oven baked and served with wild rice pilaf and fresh vegetables. (please add 4.00 per guest)

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

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

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

Cheese Ravioli - Cheese filled ravioli topped with tomato gravy.

25.99 per guest

Add a Third Entrée Option: 3.00 per guest

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

Sweet Endings

Assortment of Delectable Cakes

5.99 per guest

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. 7.99 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.

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