

A top-down photograph of a breakfast omelette. The omelette is cooked in a white, speckled ceramic pan and is folded in half. It is filled with slices of pink salmon, melted white cheese, and fresh green herbs. The omelette is garnished with more fresh herbs and a sprinkle of white cheese. In the background, a blue and white striped napkin is folded, and a silver fork and knife are placed on it. The entire scene is set on a white wooden surface.

*Breakfast &
Brunch Menu*

Hearty Breakfast Menu

On Arrival

Freshly baked bagels & croissants, assorted muffins, donut holes and cinnamon bun bites

A cascade of seasonal chilled fruits and berries

Freshly squeezed orange juice, apple juice & tomato juice

Freshly brewed Columbian coffee, decaffeinated coffee & herbal teas

Buffet Station

Assortment of our Signature Gourmet Breakfast Pizzas

Fluffy Scrambled Eggs

Your choice of Two - Thick cut Texas French toast, buttermilk pancakes or Belgian waffles

Bananas Foster French toast - add 2.00 per guest

Smore's French toast - add 2.00 per guest

French toast casserole - add 2.00 per guest

Choice of One - Breakfast Potatoes, Grit Cakes or Baked Beans

*Choice of Two Meats - Hickory smoked bacon, sausage, scrapple, pork roll, breakfast ham,
Canadian bacon, turkey bacon (add 1.00 per guest) or turkey sausage (add 1.00 per guest)*

*Served with cream cheese, whipped butter, assorted jellies, maple syrup, sugar,
sweet & low and cream*

Add Omelet Station

Our chef's create 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*

8.00 per guest

26.99 per guest

Please add 20% event fee & 6% sales tax



Southampton Brunch Menu

On Arrival

Freshly baked bagels & croissants, assorted muffins, donut holes and cinnamon bun bites

A cascade of seasonal chilled fruits and berries

Freshly squeezed orange juice, apple juice & tomato juice

Freshly brewed Columbian coffee, decaffeinated coffee & herbal teas

Buffet Station

Assortment of our Signature Gourmet Breakfast Pizzas

Fluffy Scrambled Eggs

Your choice of Two - Thick cut Texas French toast, buttermilk pancakes or Belgian waffles

Bananas Foster French toast - add 2.00 per guest

Smore's French toast - add 2.00 per guest

French toast casserole - add 2.00 per guest

Choice of One - Breakfast Potatoes, Grit Cakes or Baked Beans

Choice of Two Meats - Hickory smoked bacon, sausage, scrapple, pork roll, breakfast ham, Canadian bacon, turkey bacon (add 1.00 per guest) or turkey sausage (add 1.00 per guest)

Served with cream cheese, whipped butter, assorted jellies, maple syrup, sugar, sweet & low and cream

Your Choice of One Pasta Entrée:

Lasagna

Penne Tomato Vodka

Stuffed Shells

Eggplant Rollatini

Your Choice of One Salad:

Fresh Garden

Classic Caesar

Add Chicken: 3.00 per guest or Add Shrimp: 5.00 per guest

Add Omelet Station

Our chef's create 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

8.00 per guest

29.99 per guest

Please add 20% event fee & 6% sales tax

2nd Street Brunch Menu

On Arrival

Freshly baked bagels & croissants, assorted muffins, donut holes and cinnamon bun bites

A cascade of seasonal chilled fruits and berries

Freshly squeezed orange juice, apple juice & tomato juice

Freshly brewed Columbian coffee, decaffeinated coffee & herbal teas

Buffet Station (choice of one)

Smoked Fish Display - Center cut Nova Scotia lox, whitefish overflowing with our homemade chunky whitefish salad & baked salmon salad garnished with cucumbers, olives, pickles, leafy greens, roma tomatoes & sliced red onion

additional 5.00 per guest

Chicken Marsala - Served with fresh mushrooms in a Marsala wine sauce and a side of penne vodka

BBQ Pork Display - Pork tenderloin marinated in hoisin sauce and rice wine vinegar. Served with spicy mustard and baguettes

Turkey Breast Display - Tender home roasted turkey breast, sliced and elegantly presented with cocktail rolls, herbed mayo and cranberry relish

Assorted Tea Sandwiches - Includes classic cucumber with herbed butter, smoked salmon with watercress and herbed mayo, smoked turkey with cranberry mayo, sliced tomato and creamy avocado and deviled egg

Assortment of our Signature Gourmet Breakfast Pizzas

Choice of Two meats - Hickory smoked bacon, sausage, scrapple, pork roll, breakfast ham, Canadian bacon, turkey bacon or turkey sausage

Your choice of Two - Thick cut Texas French toast, buttermilk pancakes or Belgian waffles

Bananas Foster French toast - add 2.00 per guest

Smore's French toast - add 2.00 per guest

French toast casserole - add 2.00 per guest

Choice of One - Breakfast Potatoes, Grit Cakes or Baked Beans

Chef Josh's Signature Sweet Kugel or Cheese Filled Blintzes with sour cream, apple sauce and warmed blueberry & cherry topping

Omelet Station

Our chef's create 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

Served with cream cheese, whipped butter, assorted jellies, maple syrup, sugar, sweet & low and cream

36.99 per guest

Please add 20% event fee & 6% sales tax

Hampton Square Gourmet Brunch Menu

On Arrival

Freshly baked bagels & croissants, assorted muffins, donut holes and cinnamon bun bites

A cascade of seasonal chilled fruits and berries

Freshly squeezed orange juice, apple juice & tomato juice

Freshly brewed Columbian coffee, decaffeinated coffee & herbal teas

Includes cream cheese, whipped butter, assorted jellies, maple syrup, sugar, sweet & low and cream

Buffet Station

Your choice of One: *Fluffy scrambled eggs or Assorted signature Gourmet breakfast pizzas*

Your choice of Two: *Thick cut Texas French toast, buttermilk pancakes or Belgian waffles*

Bananas Foster French toast - add 2.00 per guest

Smore's French toast - add 2.00 per guest

French toast casserole - add 2.00 per guest

Choice of One - *Au Gratin Potatoes, Breakfast Potatoes, Loaded Breakfast Potatoes, Grit Cakes or Baked Beans*

Choice of Two Meats: *Hickory smoked bacon, sausage, scrapple, pork roll, breakfast ham, Canadian bacon, turkey bacon or turkey sausage*

Your Choice of One Entrée:

Chicken Marsala, Chicken Parmesan, Tilapia Francaise, Lump Crab Cakes with mango salsa, Beef Stroganoff, Eggplant Rollatini, Triple Layer Oven Baked Lasagna, Penne Tomato Vodka

Your Choice of One Salad:

Fresh Garden • Classic Caesar • Greek Athena • Baby Spinach • California Spring Mix • Asian Spring Mix

Add Chicken: 3.00 per guest or Add Shrimp: 5.00 per guest

Omelet Station

Our chefs create 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*

Carving Station

Choice of one.

Oven Roasted Turkey with pan gravy • Top Round of Beef with gravy • Slow Roasted Prime Rib with au jus & horseradish (add market price per guest) • Honey Glazed Ham with pineapples and maraschino cherries • Herb Encrusted Pork Tenderloin served with mustard cream sauce • Beef Tenderloin (add market price per guest) • Herbed Salmon with dill cream sauce

42.99 per guest

Please add 20% event fee & 6% sales tax



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. 7.99 per guest*

Chocolate River

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

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



Specialty Breakfast Beverages

Non-Alcoholic Selections for the Young and the Young at Heart

Shirley Temple - Sierra Mist, grenadine, maraschino cherries 3.99

Strawberry Daiquiri - Strawberry syrup, almond syrup, sweet & sour mix 4.99

Piña Colada - Coconut syrup, pineapple syrup, sweet & sour mix, half & half 4.99

Mudslide - Coffee syrup, Irish cream syrup, coconut syrup, cream 4.99

Orange Cooler - Orange juice, ginger ale 3.99

Creamsicle - Orange juice, lemon lime soda, vanilla ice cream, grenadine and whipped cream. Topped with a cherry 4.99

Alcoholic Selections

Mimosa - Champagne & orange juice 8.00 each

Bloody Mary - Vodka with our homemade bloody Mary mix 8.00 each

Screwdriver - Vodka & orange juice 7.00 each

Tequila Sunrise - Tequila, orange juice, grenadine 8.00 each

Champagne Toast - 7.00 per guest

Bloody Mary Bar - 15.00 per guest

Unlimited bloody mary's served in a punch bowl available for 3 hours

Your choice of 10 toppings: Green olives, black olives, tabasco, asparagus, lemons, limes, oranges, cocktail onions, celery, cucumbers, pickles, artichoke hearts, cherry tomatoes, bacon, salami, prosciutto, kosher salt, old bay, banana peppers, roasted red peppers, jalapeños

Open Alcoholic Specialty Breakfast Bar (choice of three) - 14.00/1hr, 18.00/2 hrs, 24.00/3 hrs

Wine | Champagne - 35.00 per bottle

Champagne Punch - 75.00 per gallon

Non-Alcoholic Champagne Punch - 45.00 per gallon

***125.00 set up fee and 35.00 per hour per bartender for all specialty bars.**

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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