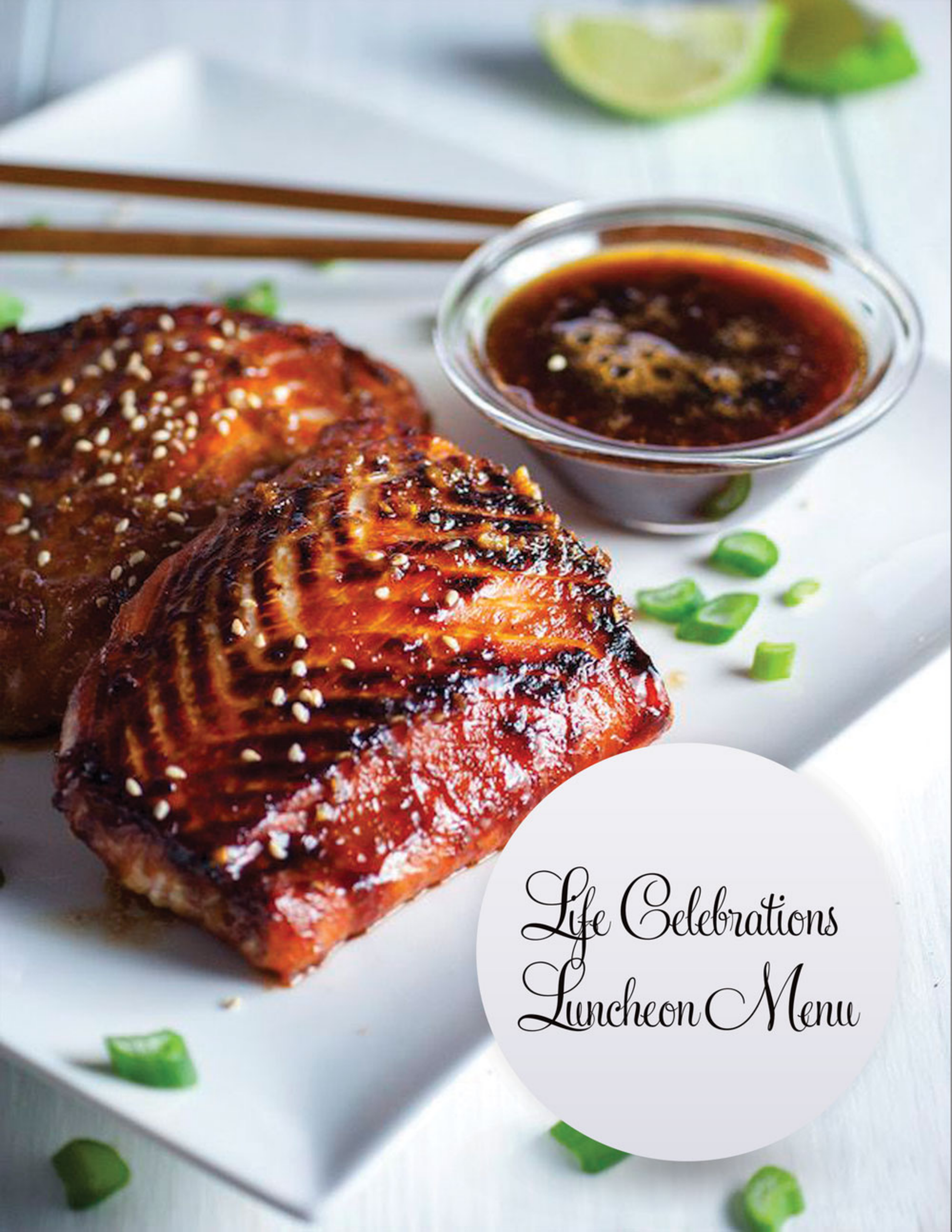




*Life Celebrations
Luncheon Menu*

Life Celebrations 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 rice pilaf and a vegetable medley.

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

Herb Encrusted Atlantic Salmon - Broiled salmon encrusted with our special blend of herbs and spices. Served with 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 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 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

Life Celebrations Luncheon Buffets

All luncheon buffets include table linens, color coordinated napkins, china, silverware, sparkling stemware, service staff & event coordinator

New York Deli Buffet

Includes a bountiful array of freshly made sandwiches, one salad, beverage and dessert

Oven Roasted Turkey Breast, Wafer Thin Slices of Roast Beef & Provolone, Honey Ham & Swiss, Albacore Tuna Salad, Chicken Waldorf Salad served on freshly baked challah rolls

Elevated Sandwich Options (5.00 per guest)

Corned Beef, Deviled Egg Salad, Shrimp Salad, Smoked Salmon Salad, Crab Louis

Our signature dijon potato salad & primavera pasta salad, deli style mustard, Hellmann's mayonnaise, Russian dressing, pickles & potato chips, condiment tray

Hand Crafted Salads

Your choice of one

Garden Salad with assorted dressing

Classic Caesar Salad

Spinach Salad (bacon, white mushrooms, roasted peppers, red onions, seasoned croutons and chopped egg tossed with hot bacon dressing)

Asian Spring Mix Salad (cashews, carrots, scallions and red onion with peanut ginger dressing)

Maggio's Signature Mediterraneo Salad (fresh greens topped with a medley of fire-roasted vegetables tossed in our house made roasted pepper balsamic vinaigrette dressing)

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

Decadent Desserts

Your choice of chocolate mousse or vanilla ice cream with chocolate syrup

An assortment of delectable cakes (add 5.00 per guest)

Peanut Butter Pie, Dark Side of the Moon Cake, New York Cheesecake and Tiramisu

Freshly brewed Columbian coffee, decaffeinated coffee, hot tea & iced tea

27.99 per guest

Please add 20% event fee & 6% sales tax



Italian Feast Buffet

Your buffet table is beautifully decorated in the theme of your event

*Chicken Marsala served with fresh mushrooms in a marsala wine sauce
(sub chicken parmesan for 1.00 extra per guest)*

Penne Tomato Vodka

Home Cooked Meatballs with gravy & rolls

*Your choice of Classic Caesar Salad or Garden Salad
(add chicken: 3.00 per guest or add shrimp: 5.00 per guest)*

Freshly Baked Rolls with Whipped Butter

Chocolate Mousse, Vanilla Ice Cream or Bread Pudding

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

Add Additional side dishes for 2.00 per guest

Add an assortment of delectable cakes (add 5.00 per guest)

Peanut Butter Pie, Five High Chocolate Cake, New York Cheesecake & Tiramisu

25.99 per guest

Please add 20% event fee & 6% sales tax

A Taste of Philly Buffet

Your buffet table is beautifully decorated in the theme of your event

Create Your Own Steak or Chicken Steak Sandwich

Includes: Authentic Italian rolls, cheese whiz, sauce, fried onions & hot peppers

Italian & Turkey Hoagies

Pepperoni & Cheese Strombolis

French Fries with cheese whiz

Assorted Tastykakes and mini soft pretzels with deli mustard

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

28.99 per guest

Please add 20% event fee & 6% sales tax

Ala Carte Buffet

Served with freshly baked rolls and whipped butter.
Choose your own menu from the following.

Hand Crafted Salads

Your choice of one

Garden salad with assorted dressings

Classic Caesar salad with our herb and garlic oven baked croutons

Spinach salad (bacon, white mushrooms, roasted peppers, red onions, seasoned croutons and chopped egg tossed with hot bacon dressing)

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

Homemade Entrées

Your choice of two

Beef: Home Cooked Meatballs, Hot Roast Beef, Meatloaf, Beef Stroganoff

Pork: Sausage Pepper Onions, Medallions of Herb Crusted Pork Tenderloin

Pasta: Penne Tomato Vodka, Triple Layer Oven Baked Lasagna (Cheese, Vegetarian or Bolognese), Baked Ziti, Stuffed Shells, Penne Romanique

Fish: Tilapia Francaise, Herb Encrusted Salmon, Seasonal Fresh Fish

Chicken: Marsala, Fantasia, Cacciatore, Piccata, Francaise, A la King

Turkey: Hot Turkey with home style gravy (please add 2.00 per guest)

On The Side

Your choice of two

Oven roasted potatoes • Garlic mashed potatoes • Mashed cauliflower • Rice pilaf
Penne marinara • Fresh green beans • Vegetable medley • Glazed carrots with raisins
Baked sweet potatoes • Vegetable Risotto • Classic Herbed Stuffing • Macaroni & Cheese •
Mashed sweet potatoes

Dauphinoise Potatoes (add 2.00 per guest) • Twice baked potato casserole (add 2.00 per guest) •
Shrimp or chicken fried rice (add 2.00 per guest) • Loaded sweet baked potatoes (add 2.00 per guest)

Decadent Desserts

Your choice of one

Vanilla bean ice cream drizzled with chocolate syrup • Sweet bread pudding •
Uncle Sam's chocolate mousse • Chef Josh's rice pudding

An assortment of delectable cakes (add 5.00 per guest)

Peanut Butter Pie, Dark Side of the Moon Cake, New York Cheesecake and Tiramisu

Freshly brewed Columbian coffee, decaffeinated coffee, hot tea and iced tea

29.99 per guest

Add a third entrée option – 3.00 per guest

Please add 20% event fee & 6% sales tax

Gratuities are never added to your event bill but are always appreciated by your service staff



Luncheon Appetizer Options

Choose any two of the following appetizers to your luncheon menu for an additional 8.50 per guest.

Choice of Family Style or Stationary

Vegetable and Cheese Crudite

a colorful array of fresh vegetables and artisan cheeses with gourmet crackers and dip.

Cocktail Franks

served with deli mustard.

Chicken and Vegetable Pot Stickers

served with teriyaki dip.

Potato Latkes

with sour cream and chives.

Shrimp Bruschetta

served on garlic crostini.

Salmon Mousse

on sliced cucumbers.

Hummus

with grilled pita wedges.

Bang Thai Shrimp

sautéed shrimp with a mild crunch coating tossed in a sweet and spicy sauce.

Buffalo Cauliflower Bites

served with a side of bleu cheese dressing.

Tomato and Basil Bruschetta

served on garlic crostini.

Stuffed Mushrooms

with spinach and parmesan cheese.

Bavarian Pretzels

served with a side of cooper sharp cheese sauce infused with whole grain mustard.

Cheesesteak Egg Rolls

Rib-eye steak, caramelized onions, American cheese.

Dessert Upgrade Options

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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