

A close-up photograph of a buffet luncheon menu. In the foreground, several skewers of meatballs are arranged on a white plate. The meatballs are round, browned, and topped with a red sauce, shredded white cheese, and fresh green herbs. In the background, a white bowl contains a creamy, light-colored sauce, also garnished with green herbs. To the right, a roasted vegetable, possibly a zucchini or eggplant, is visible. The entire scene is set on a rustic wooden surface.

Buffet Luncheon
Menu

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

An assortment of chocolate mousse or vanilla ice cream with chocolate syrup

An assortment of delectable cakes (add 5.99 per guest)

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, Dark Side of the Moon 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



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