

Maggio's Ballroom at Hampton Square
215-364-4983

Hearty Breakfast Menu

On Arrival

Freshly baked bagels & croissants, assorted muffins, scones and danish

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 2: Thick cut texas french toast, buttermilk pancakes or belgian waffles

Breakfast Potatoes

Choice of 2 meats – Hickory smoked bacon, sausage, scrapple, pork roll breakfast ham or canadian bacon

Served with a variety of flavored cream cheese, whipped butter, assorted jellies, maple syrup

\$20.99 per guest

Please add 20% event fee & 6% sales tax

50 guest minimum

2nd Street Brunch Menu

On Arrival

Freshly baked bagels & croissants, assorted muffins, scones and Danish

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

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

Assortment of our signature gourmet breakfast pizzas

Breakfast potatoes

Your choice of 2 - Hickory smoked bacon, sausage, scrapple, pork roll, breakfast ham, canadian bacon, turkey bacon or turkey sausage

Your choice of 2 - Thick cut texas french toast, buttermilk pancakes, belgian waffles

Chef Josh's signature sweet kugel or cheese filled blintzes with sour cream, apple sauce and warmed blueberry & cherry topping

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 & mozzarella cheeses, salsa

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

\$30.99 per guest

Please add 20% event fee & 6% sales tax

50 guest minimum

Hampton Square Gourmet Brunch Menu

On Arrival

Freshly baked bagels & croissants, assorted muffins, scones and danish

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 a variety of flavored cream cheese, whipped butter, assorted jellies,
maple syrup, sugar, sweet & low and cream

Buffet Station

Your choice of 1: Fluffy scrambled eggs or

Assorted signature Gourmet breakfast pizzas

Your choice of 2: Thick cut texas french toast, buttermilk pancakes or belgian
waffles

Potatoes Au Gratin

Choice of 2 meats – Hickory smoked bacon, sausage, scrapple, pork roll
breakfast ham or canadian bacon

Your choice of one entrée: Chicken marsala, chicken parmesan, beef tips in
burgundy cream sauce, seafood newburg, lump crab cakes with mango salsa,
triple layer oven baked lasagna, penne tomato vodka, cheese filled ravioli

Your choice of one salad: Fresh garden • Classic caesar • Greek athena •
Baby spinach California spring mix • Asian spring mix

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, sausage, american, provolone, swiss &
mozzarella cheeses, salsa

Carving Station

Choice of 1

Oven roasted turkey with pan gravy • Top round of beef with gravy • Slow roasted prime rib with au jus & horseradish (add 4.00 per guest) • Honey glazed ham with pineapples and maraschino cherries • Herb encrusted Pork Tenderloin served with mustard cream sauce

\$36.99 per guest

Please add 20% event fee & 6% sales tax

50 guest minimum

Sweet Endings

Interactive dessert stations adds pizzaz to your special occasion

Lavish Sweet Table

Crème puffs, éclairs, petite fours, french sticks, lemon squares, chocolate raspberry bites, marble cheese bites, butter cookies, chocolate chunk brownies, brulee chocolate chips bites, chocolate mousse cups. Served on mirrored trays and multi tiered silver stands

\$5.50 per guest

Chocolate River

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

\$6.99 per guest

Cheese Cake Martini Bar

Creamy NY 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

\$6.99 per guest

Flambe 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 puree 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

\$6.99 per guest

Specialty Breakfast Beverages

Non-Alcoholic Selections for the young and the young at heart:

Shirley Temple – ginger ale, grenadine, maraschino cherries 2.99

Strawberry Daiquiri – strawberry syrup, almond syrup, sweet & sour mix 2.99

Pina Colada – coconut syrup, pineapple syrup, sweet & sour mix, half & half 2.99

Mudslide - coffee syrup, irish cream syrup, coconut syrup, cream 3.99

Orange Cooler – orange juice, ginger ale 2.99

Creamsicle – orange juice, lemon lime soda, vanilla ice cream, grenadine, whipped cream topped with a cherry 3.99

Alcoholic Selections:

Mimosa – champagne & orange juice 6.00 each

Bloody Mary – Vodka, tomato juice, Worcestershire sauce, tabasco sauce 6.00 each

Screwdriver – Vodka & orange juice 6.00 each

Tequila Sunrise – Tequila, orange juice, grenadine 6.00 each

Champagne Toast - 4.50 per guest

Open non-alcoholic specialty breakfast bar - 8.00/1hr, 12.00/2 hrs, 16.00/3 hrs

Open alcoholic specialty breakfast bar - 12.00/1hr, 17.00/2 hrs, 22.00/3 hrs

Champagne punch – 45.00 per gallon

Non alcoholic champagne punch – 35.00 per gallon

