

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

Luncheon Buffets

Includes table linens in your choice of color, color coordinated napkins, china, silverware, sparkling stemware, service staff & event coordinator

New York Deli Buffet

Includes a bountiful array of freshly made sandwiches, 1 salad, beverage & dessert

Oven roasted turkey breast, Wafer thin slices of roast beef & provolone cheese, Honey ham & baby swiss, Albacore tuna salad, Chicken waldorf salad served on freshly baked Challah rolls

Maggio's signature dijon potato salad

Primavera pasta salad

Potato chips

Deli style mustard, Hellmann's mayonnaise, & condiment tray to include lettuce, tomato, sliced raw onions & pickles

Hand Crafted Salads

Your choice of 1

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 & chopped egg tossed with hot bacon dressing)

Decadent Desserts

Your choice of 1

Vanilla ice cream drizzled with chocolate syrup
Uncle Sam's homemade chocolate mousse
An assortment of freshly baked pies

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

60 guests or more – 18.99 per guest

50-59 guests – 21.99 per guest

40-49 guests – 24.99 per guest

Please add 20% event fee & 6% sales tax

Ala Carte Luncheon Buffet

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

Hand Crafted Salads

Your choice of 1

Garden salad with assorted dressings

Classic caesar salad with our herb & garlic oven baked croutons

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

Homemade Entrees

Your choice of 3

Chicken Marsala with fresh mushrooms in a marsala wine sauce

Chicken Piccata with capers in a white wine sauce

Chicken Francaise –lightly egg battered, topped with lemon and wine sauce

Home cooked meatballs with gravy and rolls

Sausage peppers onions with gravy and rolls

Wafer thin slices of roast beef with gravy and rolls

Oven baked turkey breast with gravy and rolls

Penne Tomato Vodka

Triple layer oven baked lasagna

Oven baked ziti

Eggplant rollatini

Tilapia francaise

Herb encrusted salmon

Soy & maple glazed salmon

On The Side

Your choice of 2

Oven roasted potatoes • Garlic mashed potatoes • Whipped potatoes
Rice pilaf • Penne marinara • Fresh green beans • Vegetable medley
Glazed carrots with raisins

Decadent Desserts

Choice of 1

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

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

60 guests or more – 19.99 per guest

50-59 guests – 22.99 per guest

40-49 guests – 25.99 per guest

Please add 20% event fee & 6% sales tax