

A top-down view of a wooden cutting board. On the left, there are two carrots, one orange and one yellow, with a sprig of fresh thyme. In the center, a silver fork is placed vertically. To the right of the fork, a large piece of smoked salmon is sliced into several thick, overlapping pieces. A knife with a bone handle and a dark blade is positioned on the right side of the board. A white circular graphic is overlaid in the center, containing the text 'Plated Luncheon Menu' in a black cursive font.

*Plated Luncheon
Menu*

Plated Luncheons

All plated luncheons include your choice of minestrone soup 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 3 entrées.

Individual entrée counts are due 10 days prior to event

Chicken Parmesan - Lightly breaded and fried to a golden brown, topped with melted mozzarella cheese and marinara. Served with penne marinara. 18.99 per guest

Chicken Piccata - Topped with fresh mushrooms and capers in a white wine, lemon butter sauce. Served with wild rice pilaf and a vegetable medley. 18.99 per guest

Chicken Francaise - Lightly dipped in egg batter, topped with lemon and white wine sauce. Served with wild rice pilaf and a vegetable medley. 18.99 per guest

Penne, Tomato and Vodka with Chicken - A blend of onions, butter, our homemade marinara sauce, vodka, cream and a dash of Tabasco. Topped with chicken and served over penne pasta. 18.99 per guest

Roasted Sirloin - Slow roasted, thinly sliced and topped with au jus. Served with garlic mashed potatoes and a vegetable medley. 21.99 per guest

Roasted Pork Tenderloin - Medallions of roasted, herb encrusted tenderloin of pork with a fresh berry reduction. Served with wild rice pilaf and fresh vegetables. 18.99 per guest

Herb Encrusted Atlantic Salmon - Broiled salmon encrusted with our special blend of herbs and spices. Served with wild rice pilaf and a fresh vegetable medley. 22.99 per guest

Maple Soy Glazed Salmon - Maple and soy glazed Atlantic salmon, oven baked and served with wild rice pilaf and fresh vegetables. 22.99 per guest

Tilapia Francaise - Lightly dipped in egg batter, topped with lemon and a white wine sauce. Served with wild rice pilaf and fresh vegetables. 21.99 per guest

Eggplant Rollatini - Fresh eggplant stuffed with ricotta, mozzarella, herbs and spices. Served in our homemade marinara sauce. 18.99 per guest

Triple Layer Oven Baked Lasagna - Delicately layered lasagna noodles with fresh ricotta, herbs, spices, mozzarella cheese and tomato gravy. Oven-baked until golden brown. 18.99 per guest

Cheese Ravioli - Cheese filled ravioli topped with tomato gravy. 18.99 per guest

Please add a 20% service charge and 6% sales tax

Please see banquet policies and general information
for minimum food and beverage requirements



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