

Chef's Galley 40.00 Menu



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Welcome

Our Story

Have you ever wondered why people are crazy enough to get into the restaurant business?

Long hours, hard physical labor, working nights, weekends and holidays.... Well, I don't know about the other restaurateurs out there, but if you have a minute or two, I can tell you our story.

Michael (my hubby) had a dream. He dreamed of opening a successful restaurant. Mike grew up in the food business. His mom and dad owned various grocery stores and delicatessens in Philly. He knew people had to eat and he loved working with food. While in college, Mike worked at a lot of great restaurants in Philadelphia, New Jersey, and Maine.

So when Mike was only 21 years old he opened up Maggio's in Southampton. Southampton was pretty much all farmland at the time. There was only one other restaurant in the area, and everyone ate there.

So, Mike found out that a new shopping center was being built on 2nd Street Pike, he signed a lease, and off he went to create a restaurant that he knew would be successful. Very slowly, but surely, word started getting around that Maggio's had great food and great service. And little by little, Maggio's started making some headway.

All this happened way back in 1976. Much has happened since then. Mike, needing some help, brought me (Gina) into the business. Kicking and screaming I might add. Our 4 children Julie, Josh, Becky and Sam grew up at Maggio's, and Josh, Becky, and Sam are still here working alongside us today. I love that part! I bullied Mike into starting the catering end of the business, which is my passion. He gave in only because he wanted some peace and quiet. I can be very persuasive.

So all and all, it's been an adventure. We've had our ups and downs along the way, but so far, we've all stuck together. We've worked very hard to create a place where you can relax, have a great meal, maybe a drink or two and enjoy some entertainment. And if you are ever in need of some catering for your special event, I hope you'll think of us.

Oh, I forgot to tell you why people are crazy enough to get into the restaurant business. I'm not sure I can describe the high you get when you have given your guests great food and service and they thank you for it. Or the high you get when the place is rockin' and rollin' and everything is running smoothly because we're all in "the zone" and working together to "make it happen."

It gets into your blood and while you might leave it for a while to work at a different kind of job, you always come back in the end. It's definitely the high of giving you, our special guest, the best food and service we can to make the time you spend with us relaxing and enjoyable.

Thank you for allowing us to serve you.

Gina & Mike

Dinner at Maggio's

40.00 per guest

Design a customized menu for your party

Choose a personalized heading for your menu, to delight your guests

Choose two appetizers served family style

Next, choose a soup or salad for your second course

Next, select a combination of two pastas and three entrées for your guests to choose from

Select two desserts for your guests to choose from, to finish off the meal

It is our pleasure to give you the smoothest and most delightful experience possible -
ask us about any special touches you might have in mind

Children's menu is available at our normal pricing for all parties

Appetizers

choice of two served family style

The Original Pizza Fries

Home of the original pizza fries - Born 1976. French fried potatoes topped with melted authentic mozzarella cheese and tomato gravy.

Bang Thai Shrimp

Sautéed shrimp (with a mild crunch coating) coated in a sweet and spicy New Orleans bang bang sauce.

Breaded Mozzarella

Our original home-breaded mozzarella wedges with tomato gravy for dipping.

Crab, Spinach + Artichoke Dip

Satay chicken strips, carrots, bean sprouts, rice noodles, lettuce leaves.
Served with Thai sauces: peanut, sweet red chili and plum.

Chicken Quesadillas

Ribeye steak, caramelized onions + American cheese. Served with ketchup and mustard.

Buffalo Cauliflower Bites

Sautéed cauliflower encrusted with a mild crunchy coating, tossed in our homemade buffalo sauce.
Served with a side of bleu cheese dressing.



Baby Portobello Sliders

Baby portobello mushrooms, seasoned with our homemade BBQ rub. Topped with caramelized onions and cheddar cheese.

Bavarian Pretzels

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

Fish Cake Jawn Sliders

Thai flavored flaky whitefish cake topped with our homemade avocado crema.

Buffalo Chicken Egg Rolls

Chicken steak, our homemade buffalo sauce and American cheese encased in a wonton wrap.
Served with your choice of bleu cheese or ranch dressing.

Soups + Salads

choose one of the following.

Southern Italian Minestrone

An all-vegetarian tomato based soup with a seasonal medley of vegetables.

Mushroom Barley

Rich with fresh mushrooms and barley pearls.

Maggio's Tossed Salad

Iceberg, romaine, and green leaf lettuces, red cabbage, carrots, tomato and cucumber.
Made fresh twice a day.

Caesar Salad

(anchovies are available upon request)

The classic rendition of America's most infamous salad made with romaine leaf lettuce, seasoned croutons, Romano and parmesan cheeses, all tossed in our homemade creamy Caesar dressing.

Warmed Spinach Salad

Fresh leaf spinach with white button mushrooms, roasted peppers, red onions, bacon, seasoned croutons, and chopped egg. Served with our hot bacon dressing.

French Onion Gratinée

Baked in the crock with a combination of imported Gruyère cheese and mozzarella.

New England Clam Chowder

This is the original recipe I was taught while working in a seafood restaurant in Ogunquit, Maine in 1971.
Chock full of baby clams, clam juice, potatoes, heavy cream, and the super secret blend of spices.

Main Course

choose a combination of any two pastas and three entrée dishes

Oh The Pastabilites!

Maggio Primavera

A medley of freshly cut vegetables tossed in marinara sauce, served over fettuccine.

Alfredo

Fettuccine tossed in a creamy sauce of Romano cheese, fresh butter, and a hint of black pepper.

Ravioli Mozzarella

Cheese filled ravioli topped with marinara sauce + melted mozzarella cheese, oven-baked until golden brown.

Lasagna

Delicately layered lasagna noodles with fresh ricotta, herbs, spices, mozzarella cheese, oven-baked until golden brown.

Your Choice of: Plain or Imbotitta (with meat sauce)

Eggplant Rollatini

Grilled eggplant, filled with our homemade ricotta and a blend of fresh herbs, layered with sautéed spinach, and baked with melted mozzarella cheese. Presented atop a bed of penne pasta.

Penne, Tomato + Vodka

Penne tossed in a rose sauce - a fusion of onions, butter, cream, vodka, and a hint of Tabasco.

Create Your Own Pasta

Choose Your Pasta: Angel hair, Fettuccine, Penne, Spaghetti

Choose Your Sauce: Tomato Gravy, Marinara, Diablo (spicy marinara) Olio y Ogllo (oil + garlic)

Upgraded Menu Options

add 3.00 per guest

Mushrooms | Italian Sausage | Meatballs | Meat Sauce | Oven-Baked with Mozzarella Cheese

Entrées

all entrées are served with a side of pasta, unless otherwise noted.

Grilled Norwegian Salmon

Served with pineapple mango salsa, fresh vegetables and infused rice.

Grilled Tilapia

Served with pineapple mango salsa, fresh vegetables and infused rice.

Chicken or Shrimp Marsala

Sautéed chicken breast or shrimp + mushrooms, served in a Marsala wine sauce over penne pasta.

Chicken or Shrimp Parmigiana

Lightly breaded, fried to a golden brown, topped with melted mozzarella cheese and marinara sauce.
Served over penne pasta.

Chicken or Shrimp Cacciatore

Sautéed chicken breast or shrimp, roasted red peppers, black olives, + mushrooms in our marinara sauce.
Served over penne pasta

Chicken or Shrimp Francaise

Lightly dipped in egg batter, topped with a lemon wine sauce. Served over penne pasta.

Barbecued Baby Back Ribs - Full Rack

Basted with our own barbecue sauce and served with French fries.

Barbecued Chicken

Select prime, juicy parts. A double boneless breast and twin legs. Served with French fries.

Sherried Beef Tips

Tenderloin tips dressed with a wild mushroom sherry sauce. Served over a bed of basmati rice, accompanied with fresh vegetables.

Chicken or Shrimp Scampi

Chicken or shrimp, tossed in our delicious scampi sauce. Served over spaghetti.

Jumbo Shrimp + Mushroom Saute

Crabmeat and mushrooms sautéed in marinara or scampi sauce. Served over spaghetti.

Upgraded Menu Options

add 5.00 per guest

Filet Mignon

Two 4-ounce center-cut, aged choice Filet Mignon, impeccably seasoned and cooked to your liking, accompanied by the chef's selection of seasonal vegetables.

Dessert

choice of two.

New York Style Cheesecake
Five High Chocolate Cake
Maggio's Homemade Chocolate Mousse
Signature Rice Pudding
Chocolate Peanut Butter Pie
Vanilla or Chocolate Ice Cream Sundae
Cannoli
Tiramisu

Due to market fluctuations, all prices are subject to change. Should our prices increase, you will be informed at least one week ahead of your event. At that point, you may decide to keep the same menu at a higher price or we can substitute menu items so the agreed upon pricing is maintained.

Minimums:

Friday, Saturday + Sunday: 4pm to 6pm
600.00 food + beverage minimum

Friday, Saturday + Sunday: 6:00pm to 9pm
800.00 food + beverage minimum

Saturday + Sunday: 10:00am to 3:30pm (any 2.5 hours within this time period)
400.00 food & beverage minimum

10% event fee + 6% sales tax will be added to your check

Event Fee is not a gratuity.

Event fee includes but is not limited to insurance for your event, set up, trash removal, heating + air conditioning, equipment, décor, breakage and minor damage to the facility.

Gratuity is left to your discretion

All Events Held in the Chef's Galley are for a 2.5 hour time period