

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. A silver fork is placed vertically on the left side of the board. On the right, a knife with a light-colored handle and a dark blade is positioned vertically. The center of the board is covered with several slices of cooked salmon, showing a dark, charred skin on one side. A white circular graphic is overlaid in the center, containing the text 'Chef's Galley Luncheon Menu' in a black, cursive font.

*Chef's Galley  
Luncheon Menu*

# Chef's Galley Luncheon Menu

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.

20 guest minimum

Your choice of two of the following

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

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

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

**Penne, Tomato and Vodka with Chicken** - A blend of onions, butter, our homemade marinara sauce, vodka, cream and fresh herbs and spices. Topped with chicken and served over penne pasta.

**Sherried Beef Tips** - Tenderloin tips dressed with wild mushroom sherry sauce served over a bed of basmati rice, accompanied with fresh vegetables.

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

**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. (please add 4.00 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.

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

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

**Cheese Ravioli** - Cheese filled ravioli topped with tomato gravy.

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.

22.99 per guest

Add a Third Entrée Option: 3.00 per guest

Please add a 10% event fee and 6% sales tax

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

# Luncheon Appetizer Options

Add Any Two Of The Following Appetizers To Your Luncheon Menu

6.00 per guest

## **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.

## **Cheesesteak Egg Rolls**

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

## **Bavarian Pretzels**

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

## **Buffalo Cauliflower Bites**

Sautéed cauliflower encrusted with a mild crunch coating, tossed in our homemade buffalo sauce and served with our homemade bleu cheese dressing.

## **Baby Portobello Sliders**

Grilled portobello mushrooms, seasoned with our homemade BBQ rub. Served with caramelized onions and cheddar cheese.

## **Fish Cake Sliders**

Thai flavored flaky white fish cake topped with our house-made avocado crema.



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