



*Life Celebrations
Plated Luncheon
Menu*

Life Celebrations 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 2 of the following.

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

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 a dash of Tabasco. Topped with chicken and served over penne pasta.

Roasted Sirloin - Slow roasted, thinly sliced and topped with au jus. Served with garlic mashed potatoes and a vegetable medley. (please add 1.50 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.

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.

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

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.

19.99 per guest

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



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