

A top-down view of a wooden cutting board. On the left, there are two whole carrots, one orange and one yellow, with a sprig of fresh thyme. In the center, a silver fork lies horizontally. To the right of the fork, a large piece of meat with a dark, charred crust is sliced into several thick, round pieces. A large knife with a yellow handle and a dark blade lies on the right side of the board. A white circular overlay with the text "Plated Luncheon Menu" is centered over the meat slices.

*Plated Luncheon
Menu*

Plated Luncheons

All plated luncheons include your choice of caesar salad 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 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.

Meatloaf - Homemade meatloaf with mushroom gravy. Served with mashed potatoes and glazed carrots.

Roasted Sirloin - Slow-roasted, thinly sliced and topped with au jus. Served with garlic mashed potatoes and a vegetable medley. (please add 4.00 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. (please add 4.00 per guest)

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

24.99 per guest

Add a Third Entrée Option: 3.00 per guest

Please add a 20% event fee and 6% sales tax

Luncheon Appetizer Options

Choose any two of the following appetizers to your luncheon menu for an additional 7.00 per guest.

Choice of Family Style or Stationary

Vegetable and Cheese Crudite

a colorful array of fresh vegetables and artisan cheeses with gourmet crackers and dip.

Cocktail Franks

served with deli mustard.

Chicken and Vegetable Pot Stickers

served with teriyaki dip.

Potato Latkes

with sour cream and chives.

Shrimp Bruschetta

served on garlic crostini.

Salmon Mousse

on sliced cucumbers.

Hummus

with grilled pita wedges.

Bang Thai Shrimp

sautéed shrimp with a mild crunch coating tossed in a sweet and spicy sauce.

Buffalo Cauliflower Bites

served with a side of bleu cheese dressing.

Tomato and Basil Bruschetta

served on garlic crostini.

Stuffed Mushrooms

with spinach and parmesan cheese.

Bavarian Pretzels

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

Cheesesteak Egg Rolls

Rib-eye steak, caramelized onions, American cheese.

Dessert Upgrade Options

5.00 per guest

Dark Side of the Moon Cake

New York Style Cheesecake

Peanut Butter Pie

Tiramisu

Event Fee

Your event fee is not a gratuity. Event fee includes but is not limited to insurance for your event, set up and breakdown, clean up, trash removal, heating and air conditioning, equipment rental, decor, breakage and minor damage to the facilities. Gratuities, while never expected, are always appreciated by your service staff.

Ballroom Rentals

Projector and Screen (cords included): 50.00

Metal Iron Shower Chair: included in package

White Peacock Shower Chair: 50.00 (you may decorate however you prefer)

Brown Peacock Shower Chair: 50.00 (you may decorate however you prefer)

Upgraded Floral Centerpieces: pricing varies - ask your banquet coordinator

Specialty Colored Napkins: .50 each

Specialty Colored Tablecloths: - 5.00 each

Chair Covers: 5.00 each - discuss options with your banquet coordinator

Sashes: 3.00 each - discuss options with your banquet coordinator

Runners: 10.00-18.00 each - pricing depends on options

Microphone: complimentary

Podium: 25.00

Uplighting: 25.00 per light

Bluetooth Speaker: 25.00

Popcorn Machine: 200.00

Cotton Candy Machine: 200.00

Sno Cone Machine: 200.00

Clothesline: 20.00

Shower Giraffe: 20.00

Slushie Machine: 250.00

50" Flat Screen TV with Cable: 100.00 (great for when sporting events are on)

office phone:

•

215.364.4983

address:

•

400 2nd Street Pike Southampton, PA 18966

website:

•

www.maggiosrestaurant.com

e-mail:

•

sam@banquetsales.com

cell phone:

•

215.630.7777