

# Private Parties at The Mag



# Beverage Packages

20 guest minimum

## SILVER PACKAGE

Soda and Juice

5.00 per guest / 3 hours

additional 2.00 per guest / 4 hours

## GOLD PACKAGE

House Wine, Domestic Draft Beer, Soda and Juice

18.00 per guest / 3 hours

additional 4.00 per guest / 4 hours

## BRONZE PACKAGE

Well Liquor, House Wine, Domestic Draft Beer, Soda and Juice

22.00 per guest / 3 hours

additional 5.00 per guest / 4 hours

## PLATINUM PACKAGE

Well & Call Liquor, House Wine, Imported & Domestic  
Draft and Bottled Beer, Soda and Juice

25.00 per guest / 3 hours

additional 6.25 per guest / 4 hours

## PLATINUM PLUS PACKAGE

Top Shelf, Well & Call Liquor, House Wine, Imported &  
Domestic Draft and Bottled Beer, Soda and Juice

35.00 per guest / 3 hours

additional 9.00 per guest / 4 hours

\*Shots, Red Bull & Cordials are not included in any of the above packages



Please add 10% event fee

*Event Fee is not a gratuity. Event fee includes but is not limited to insurance for your event, set up and break down, clean up, trash removal, heating and air conditioning, equipment rental, decor, breakage & minor damage to the facility*

Gratuities are at your discretion

Is it your birthday?

Bring 14 or more of your family & friends

\*15 guests total and you drink for free.

\*Must present photo ID

# Grazing Menu

20 guest minimum

## BANG THAI SHRIMP

Sauteed shrimp (with a mild crunch coating) coated in a sweet and spicy New Orleans bang Thai sauce 95.00 / 100 per platter

## BRUSSELS SPROUTS

Fresh Brussels Sprouts pan seared and slow braised to perfection with Applewood smoked bacon 65.00 / serves 15 guests

## BUFFALO CAULIFLOWER BITES

Bite sized cauliflower, beer battered, tossed on buffalo sauce 50.00 / 50 per platter

## BLACKENED SALMON SLIDERS

Petite salmon sliders with capered lemon aioli and seasonal salsa 65.00 / 20 per platter

## CHEESESTEAK EGG ROLLS

House-made! Served with ketchup & mustard 75.00 / 20 pieces per platter

## COCKTAIL MEATBALLS

Mini meatballs served in our house-made marinara sauce 52.00 / 100 pieces per platter

## BAVARIAN PRETZELS

Bavarian Pretzels served hot with our Cooper sharp cheese sauce infused with whole grain mustard 50.00 / 20 per platter

## MAGGIO'S ORIGINAL CHICKEN FRITTERS

Chicken Tenders coated in a coarse southern style breading, deep fried and served with honey mustard and bbq sauce 50.00 / 20 per platter

## TEXAS SLIDERS

Bite sized burgers on mini buns served with cheese, chopped onions, pickles and ketchup 60.00 / 20 per platter

## BUFFALO CHICKEN CHEESE EGG ROLLS

House made! Served with ketchup & mustard 75.00 / 20 per platter

## CHICKEN POT STICKERS

Oriental dumplings steamed then pan fried in the classic tradition. Served with our soy dipping sauce 60.00 / 40 per platter

## COCKTAIL FRANKS

Miniature hot dogs wrapped in pastry and baked to a golden brown. Served with spicy mustard 85.00 / 100 per platter



### PERFECT ONION RINGS

Texas White onions battered with our crunchy mild sweet crumb coating. Served with Texas petal sauce for dipping 65.00 / 50 per platter

### ULTIMATE CHEESE FRIES

Crispy French fries topped with authentic Philly cheese whiz, crumbled bacon and scallions. Served with a side of kicked up ranch dressing 45.00 / serves 10 guests

### MAGGIO'S ORIGINAL PIZZA FRIES

We are the home of the original pizza fries, born 1976. French fried potatoes, topped with melted authentic mozzarella cheese and tomato gravy 45.00 / serves 10 guests

### VEGETABLE SPRING ROLLS

Mixed sauteed vegetables wrapped in spring roll paper and lightly deep fried, served with duck sauce 85.00 / 50 per platter

### SALSA BAR

Roasted tomato salsa, Pineapple mango salsa, Avocado salsa, Mild salsa, Black bean & corn salsa, hot sauce, and tortilla chips 52.00 / serves 10-12 guests

### NACHOS AND CHEESE BAR

Tri-colored tortilla chips, nacho cheese, chili, sour cream, black olives and jalapenos 60.00 / serves 10-12

### BUFFALO CHICKEN DIP

Grilled buffalo chicken tossed with a creamy bleu and cream cheese blend. Served with corn tortilla chips 39.99 / serves 10 guests

### TUSCAN DIP

Think all of those delicious meats and cheeses in an Italian Hoagie chopped fine, mixed with our special dressing and served with crusty Italian Bread for dipping 39.99 / serves 10-12 guests

### BRUSCHETTA

Freshly baked bread wedges topped with fresh chopped tomato, red onion, garlic, basil and olive oil 39.99 / serves 10-12 guests

# Crudites

## FRESH VEGETABLE AND CHEESE PLATTER

Celery, carrots, broccoli, cucumbers and grape tomatoes. Served with ranch dressing 49.99 / serves 10 guests

## SEASONALLY SWEET FRUIT AND BERRY DISPLAY

Artfully arranged, colorful display of seasonal fruits & berries. Served with a cool refreshing yogurt dip 59.99 / serves 10 guests

## CHEESE AND PEPPERONI PLATTER

A beautiful display of Artisan cheeses and fresh slices of pepperoni. Served with assorted gourmet crackers 69.99 / serves 10 guests

## MEDITERRANEO DISPLAY

A colorful medley of fire-roasted vegetables tossed in our house-made roasted balsamic vinaigrette dressing. A healthy alternative.  
49.99 / serves 10 guests

## CAPRESE STACK

Fresh buffalo mozzarella and housemade bruschetta drizzled with extra virgin olive oil and balsamic glaze 75.00 / serves 10 guests

# Hand Crafted Salads

## MAGGIO'S GARDEN SALAD

Fresh greens and crisp vegetables topped with cherry tomatoes and house-made seasoned croutons with your choice of dressing

35.00 / serves 8-10

With Grilled Chicken: 50.00 / serves 8-10

## CLASSIC CAESAR SALAD

Crisp romaine lettuce, shaved parmesan cheese, house-made seasoned croutons tossed in our creamy caesar dressing (anchovies are available upon request)

Classic: 35.00 / serves 8-10

With Grilled Chicken: 55.00 / serves 8-10



# For the Heartier Appetite

## MINI PHILLY CHEESESTEAK OR CHICKEN CHEESESTEAK

Black angus beef or white meat chicken on our crispy French baguette with sides of sauce, fried onions and hot peppers 75.00 / 15 minis

## PENNE, TOMATO AND VODKA

Pink Sauce - A blend of onions, butter, vodka, marinara, cream and a dash of Tabasco 48.00 / serves 10-12 *Add Chicken: 68.00 / Add Crabmeat: 99.00 / Add Shrimp: 99.00*

## MACARONI AND CHEESE

Fusilli pasta noodles tossed with our 5 cheese blend and baked with a crunchy golden brown top 50.00 / serves 10-12 *Add Chicken: 68.00 / Add Pulled Pork: 79.00 / Add Crabmeat: 99.00 / Add Shrimp: 99.00*

## TRIPLE LAYER OVEN-BAKED LASAGNA

Delicately layered lasagna noodles with fresh ricotta, herbs, spices, mozzarella cheese, oven baked until golden brown 55.00 / serves 10-12

## CHICKEN PARMESAN

Lightly breaded, fried to golden perfection. Topped with melted mozzarella cheese and marinara sauce 75.00 / serves 10-12

## CHICKEN MARSALA

Sauteed chicken breast served with fresh white button mushrooms in our house made Marsala wine sauce 75.00 / serves 10-12 *Add Crabmeat: 109.00 / Add Shrimp: 109.00*

## CHICKEN FRANCAISE

Egg battered chicken medallions in a white wine, butter and lemon sauce 75.00 / serves 10-12 *Add Crabmeat: 99.00 / Add Shrimp: 99.00*

## HOME-COOKED MEATBALLS

Served with tomato gravy and rolls 55.00 / serves 10-12

## SAUSAGE, PEPPERS AND ONIONS

Served with tomato gravy and rolls 55.00 / serves 10-12

## PULLED PORK

Served with rolls and barbecue sauce 85.00 / serves 10-12

## BABY BACK RIBS

Slow-cooked baby back ribs in our homemade BBQ Sauce market price



## MAGGIO'S FAMOUS PIZZA PIES

**Our Famous Traditional Pizza** (mozzarella cheese and sauce) - 14.99

**Quattro Fromaggio White** (4 cheeses, no sauce) - 16.99

**Buffalo Chicken** (Buffalo sauce, grilled chicken, scallions, mozzarella, cheddar, ranch dressing) - 18.99

**Create Your Own Toppings** (Each whole topping: 2.99 / Each half topping: 1.99)

Pepperoni, fresh mushrooms, sweet peppers, roasted Italian style peppers, caramelized Texas white onions, hot peppers, fresh garlic, anchovies, homemade Italian sausage, steak, meatball, capicola, Genoa salami, clams, bacon, extra cheese, ham, pineapple, spinach, broccoli, imported gruyere cheese, black olives, green olives, fresh tomato slices



# Sweet Endings

## HOME BAKED ASSORTMENT OF COOKIES AND BROWNIES

55.00 / serves 20-25

## MINI CANNOLI

65.00 / tray of 24

## AN ASSORTMENT OF PETITE PASTRIES

chefs selection of assorted gourmet pastries

65.00 / serves 10-12

## FRESHLY BREWED COLUMBIAN COFFEE, DECAFFEINATED COFFEE & TEA

2.75 per guest

Specialty cakes and other dessert selections available on request

Private Party food menu minimum - 500.00 for 2 hours

Friday, Saturday & Sunday - 6:30pm to 9pm

\$800 food & beverage minimum

Please add 10% event fee & 6% sales tax

Gratuities are left to your discretion

*Event Fee is not a gratuity. Event fee includes but is not limited to insurance for your event, set up and break down, clean up, trash removal, heating and air conditioning, equipment rental, decor, breakage & minor damage to the facility*







# Stateside + Surfside Station

Choose Two Stations

22.00 per guest

## Self Serve Bloody Mary Bar

Stateside Vodka and our homemade bloody mary mix served in a punch bowl

### Choose Your Toppings:

Green olives, celery, lemons, limes, bacon, Tabasco, pickle spears, Kosher salt, capers

## Self Serve Screwdriver Station

Stateside Vodka and freshly squeezed orange juice mixed in a punch bowl

### Choose Your Add-ons:

Club soda, fresh oranges, maraschino cherries, blackberries, raspberries

## Self Serve Create your Own Lemonade Station

Stateside Vodka and our homemade lemonade mixed in a punch bowl. Served with iced tea for Arnold Palmers

### Your Choice of Three of Torani Syrups:

Strawberry, Raspberry, Mango, Peach, Kiwi, Huckleberry, Passion Fruit, Blueberry, Pomegranate, Blackberry, Watermelon

### Your Choice of Three Fresh Fruit Garnishes:

Blackberries, Strawberries, Mango Raspberries, Blueberries, Dingleberries, Kiwi, Lemon, Peach, Pineapple, Watermelon

## Self Serve Stateside Sangria Station

One punch bowl each of our homemade white and red sangria with fresh fruits.

(Fruits change depending what is in season)

## Choose Four Cans From Our List:

Surfside Iced Tea, Surfside Peach Tea, Surfside Lemonade, Surfside Lemonade/Iced Tea, Stateside Orange, Stateside Black Cherry, Stateside Pineapple

## One Gallon: Homemade Champagne Punch

(complimentary with this package)

If you choose this package at least one month before your event, complimentary personalized etched glass centerpieces will be included which you may take home with you after your event.





# PRIVATE PARTIES AT THE MAG

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