



## *Congratulations on Your Engagement!*

You are about to embark on an exciting adventure.....planning your wedding!

Planning a wedding may seem a little overwhelming but really, it's just a matter of finding someone to guide you who has the knowledge and experience you need to turn your dreams into a fabulous event.

## *One Wedding Does Not Fit All*

Your wedding should reflect your personal style and taste. We work closely with you to customize a menu and service style that not only reflects your personality, but fits your budget. If you are searching for your reception site, we have an extensive list of venues to choose from.

## *Stress is Not an Option*

This is a very special time in your life that you should enjoy to the fullest. Don't waste your time stressing about details. We'll discuss your ideas and design a plan with a variety of options for you to consider. Once you've chosen the best option for you, we will take care of all the details so you can relax and enjoy your wedding day.

## *Where to Begin?*

Call us at 215-364-4983 or e-mail us at [gina@banquetsales.com](mailto:gina@banquetsales.com)  
We would love to discuss your reception in more detail with you.

# *Wedding Packages*

You are welcome to choose one of our all inclusive wedding packages or we would be happy to create a customized menu for you that reflects your personal style and taste

## **Your Wedding Package Includes:**

Menu displays for your buffet or stations

Customized floor planning and table layout

Customized food tasting

Professional vendor referrals

Site visit

Banquet manager to assist you in menu selection and logistics

Service staff

Event coordinator on site throughout your entire reception to assure your event runs smoothly and to coordinate with other vendors as needed

## *Additional Amenities*

Available at an additional charge

Valet parking

Seasonal coat check services

Printed menus for guest tables

Ice sculptures

Specialty linens and chair covers

Specialty decor and props

Signature drinks designed with your taste in mind

Lemon or raspberry sorbet intermezzo

Gourmet coffee or hot chocolate station with liqueurs and flavored syrups

Chocolate or sparkling wine fountains

Wine tasting station

Wine service throughout dinner

A variety of open bar packages

Professionally trained, insured and RAMP certified bartenders



# *Elegant Buffet Wedding Reception*

Includes your choice of garden or caesar salad, two entrée selections, one vegetarian selection, two side selections, soft drinks, coffee service, freshly baked rolls with whipped butter, dessert, professionally trained service staff, event coordinator, china, flatware, sparkling stemware, table linens

## *Cocktail Hour*

A colorful cascade of farm fresh vegetables, domestic cheeses, tomato & basil bruschetta, spinach & artichoke dip, ranch style dip, assorted flatbreads, gourmet crackers and crusty baguettes

## *The Main Event*

Served with freshly baked rolls with our home made whipped butter

### **Salad Selections**

Served tableside, your choice of 1

Garden salad with our house made dressing

Caesar salad with our oven baked garlic & herb croutons

### **Entree Selections**

Your choice of two

Chicken fantasia - Olive oil, garlic, mushrooms, asparagus, artichokes, topped with melted mozzarella & marinara

Chicken marsala with fresh mushrooms, marsala demi-glace

Chicken piccata with capers in a white wine, lemon butter sauce

Chicken parmesan with melted mozzarella in our house made tomato gravy

Chicken francaise - lightly egg battered in a lemon wine sauce

Hand carved steamship round of beef with au jus & horseradish

Sirloin beef tips in a mushroom cream reduction

Slow roasted beef brisket with caramelized onions and jus

Beef in a burgandy wine sauce with carrots, onions and mushrooms

Herb encrusted pork tenderloin with a mustard demi-glace

Herb encrusted Atlantic salmon

Pan roasted apricot glazed salmon

Pan seared tilapia with tomato jam

Flounder francaise

Chilean sea bass in sherry cream reduction (add 3.00 per guest)

Lobster ravioli

### **Vegetarian Selections**

Your choice of one

Pasta Primavera with seasonally fresh vegetables in our house made marinara

Triple layer oven baked lasagna

Vegetarian lasagna

Eggplant rollatini - fresh eggplant stuffed with ricotta, mozzarella, herbs  
& spices and served in our house made marinara

Penne tomato vodka

Cheese filled ravioli topped with tomato gravy

### **Side Selections**

Your choice of two

Oven roasted red bliss potatoes • Wild rice pilaf • Potato gratin

Rustic mashed potatoes (roasted garlic and horseradish) • Penne marinara

• Julienne vegetable medley • Caramelized baby carrots

Green bean almandine • Broccoli and roasted tomato sauté



## Dessert Selection

Your choice of one

### Petite Pastry Assortment

Included but not limited to miniature butter cookies, brownies, cheese cake, éclairs, fruit danish, cannolis, french sticks, petite fors

### Fresh Seasonal Fruits & Berries

A perfect accompaniment to your wedding cake

### Maggio's Signature Chocolate Mousse

Our own recipe developed in 1976 and delighting our clients and their guests ever since. Serve with fresh fruits & berries or wedding cake and watch your guests swoon

### Customized Wedding Cake

Personal consultation with our baker will assure your wedding cake is created to your expectations

## Beverages

### Soft Drinks

Includes ice, dispensers for chilling, assorted sodas, bottled spring water

### Coffee Service

Freshly brewed colombian coffee, decaffeinated coffee & tea served with sugar, sweetener and cream

65.00 per guest

Based on 100 guests or more. If less guests are expected, please call for pricing

Please add 20% event fee & 6% sales tax

# *Classic Buffet Wedding Reception*

Includes your choice of garden or caesar salad, two entrée selections, one vegetarian selection, two side selections freshly baked rolls with whipped butter, professionally trained service staff, china, flatware, glassware, table linens

## *Cocktail Hour*

A colorful cascade of farm fresh vegetables, domestic cheeses, tomato & basil bruschetta, spinach & artichoke dip, ranch style dip, assorted flatbreads, gourmet crackers and crusty baguettes

## *The Main Event*

Served with freshly baked rolls with our home made whipped butter

### **Salad Selections**

Served tableside, your choice of 1

Garden salad with our house made dressing

Caesar salad with our oven baked garlic & herb croutons

### **Entree Selections**

Your choice of two

Chicken fantasia - Olive oil, garlic, mushrooms, asparagus, artichokes, topped with melted mozzarella & marinara

Chicken marsala with fresh mushrooms, marsala demi-glace

Chicken piccata with capers in a white wine, lemon butter sauce

Chicken parmesan with melted mozzarella in our house made tomato gravy

Chicken francaise - lightly egg battered in a lemon wine sauce

Wafer thin slices of roast beef with au jus & horseradish

Sirloin beef tips in a mushroom cream reduction

Slow roasted beef brisket with caramelized onions and jus

Beef in a burgandy wine sauce with carrots, onions and mushrooms

Herb encrusted pork tenderloin with a mustard demi-glace

Pulled pork with spicy bbq sauce and rolls



Herb encrusted Atlantic salmon  
Pan roasted apricot glazed salmon  
Pan seared tilapia with tomato jam  
Flounder francaise  
Chilean sea bass in sherry cream reduction (add 3.00 per guest)  
Lobster ravioli

### Vegetarian Selections

Your choice of one

Pasta Primavera with seasonally fresh vegetables in our house made marinara  
Triple layer oven baked lasagna  
Vegetarian lasagna  
Eggplant rollatini - fresh eggplant stuffed with ricotta, mozzarella, herbs  
& spices and served in our house made marinara  
Penne tomato vodka  
Cheese filled ravioli topped with tomato gravy

### Side Selections

Your choice of two

Oven roasted red bliss potatoes • Wild rice pilaf • Potato gratin  
Rustic mashed potatoes (roasted garlic and horseradish) • Penne marinara  
• Julienne vegetable medley • Caramelized baby carrots  
Green bean almandine • Broccoli and roasted tomato sauté

55.00 per guest

Based on 100 guests or more. If less guests are expected, please call for pricing

Please add 20% event fee & 6% sales tax

# *Plated Wedding Reception*

Includes your choice of garden or caesar salad, two entrée selections, two side selections, soft drinks, coffee service, freshly baked rolls with whipped butter, dessert, professionally trained service staff, event coordinator, china, flatware, sparkling stemware, table linens

## *Cocktail Hour*

A colorful cascade of farm fresh vegetables, domestic cheeses, tomato & basil bruschetta, spinach & artichoke dip, ranch style dip, assorted flatbreads, gourmet crackers and crusty baguettes

## *The Main Event*

Served with freshly baked rolls with our home made whipped butter

### **Salad Selections**

Served tableside, your choice of 1

Garden salad with our house made dressing

Caesar salad with our oven baked garlic & herb croutons

### **Entree Selections**

Your choice of two

Chicken marsala with fresh mushrooms, marsala demi-glace 75.00

Chicken piccata with capers in a white wine, lemon butter sauce 75.00

Chicken francaise – lightly egg battered in a lemon wine sauce 75.00

Pan roasted chicken with brandy and fresh mushrooms 75.00

Chicken stuffed with sundried tomatoes, spinach and goat cheese with a pesto red pepper coulis 78.00

Prime rib with au jus & horseradish 80.00

Sirloin beef tips in a mushroom cream reduction 80.00

Char-grilled filet mignon with merlot cream or bearnaise sauce 85.00

Herb encrusted pork tenderloin with a mustard demi-glace 75.00

Herb encrusted Atlantic salmon 75.00



Pan roasted apricot glazed salmon 75.00  
Pan seared tilapia with tomato jam 75.00  
Flounder francaise 75.00  
Pan seared jumbo lump crab cakes with remoulade sauce 80.00  
Chilean sea bass in sherry cream reduction 85.00  
Farfalle with sundried tomato, arugula & fresh herbs 75.00  
Penne with portabella mushrooms, caramelized onion and goat cheese 75.00  
Eggplant parmesan with melted mozzarella in our house made marinara 75.00  
Eggplant rollatini - fresh eggplant stuffed with ricotta, mozzarella, herbs  
& spices and served in our house made marinara 75.00

### Dual Entrees

Petite char-grilled filet mignon paired with Pan seared jumbo lump crab cake  
served with béarnaise sauce 98.00  
Herb encrusted Atlantic salmon paired Breast of chicken stuffed with  
roasted red peppers, baby spinach and mozzarella 95.00  
Pan roasted chicken with brandy and fresh mushrooms paired with  
Prime rib with au jus & horseradish 95.00

### Side Selections

Your choice of two

Oven roasted red bliss potatoes • Wild rice pilaf • Potato gratin  
Rustic mashed potatoes (roasted garlic and horseradish) • Penne marinara  
• Julienne vegetable medley • Caramelized baby carrots  
Green bean almandine • Broccoli and roasted tomato sauté

## Dessert Selection

Your choice of one

### Petite Pastry Assortment

Included but not limited to miniature butter cookies, brownies, cheese cake, éclairs, fruit danish, cannolis, french sticks, petite fors

### Fresh Seasonal Fruits & Berries

A perfect accompaniment to your wedding cake

### Maggio's Signature Chocolate Mousse

Our own recipe developed in 1976 and delighting our clients and their guests ever since. Serve with fresh fruits & berries or wedding cake and watch your guests swoon

### Customized Wedding Cake

Personal consultation with our baker will assure your wedding cake is created to your expectations

## Beverages

### Soft Drinks

Includes ice, dispensers for chilling, assorted sodas, bottled spring water

### Coffee Service

Freshly brewed Colombian coffee, decaffeinated coffee & tea served with sugar, sweetener and cream

Pricing is based on 100 guests or more. If less guests are expected, please call for pricing

Please add 20% event fee & 6% sales tax



# *Chef Attended Stations*

Includes three chef attended dinner stations soft drinks, coffee service, freshly baked rolls with whipped butter, dessert, professionally trained service staff, event coordinator, china, flatware, sparkling stemware, table linens

## *Cocktail Hour*

A colorful cascade of farm fresh vegetables, domestic cheeses, tomato & basil bruschetta, spinach & artichoke dip, ranch style dip, assorted flatbreads, gourmet crackers and crusty baguettes

## *The Main Event*

Your choice of 3 chef attended stations + Farm Fresh Salad Bar is included

### **Gourmet Grilled Cheese Station**

Served with a tomato soup shots - Your choice of 3

Classic American on toasted white bread

American cheese, bacon, tomato on toasted white bread

Gruyere, honey ham, dijon mustard on toasted rye bread

Brie & apple on toasted sour dough bread

Wisconsin cheddar, avocado, tomato on multi-grain bread

### **Pasta Station**

Your choice of 2 pastas, 2 sauces and 2 toppings

Pasta: Penne, rigatoni, farfalle, linguini, fettuccine, spaghetti

Sauces: Marinara, tomato gravy, vodka, alfredo, pesto, scampi

Toppings: Bell peppers, fresh mushrooms, broccoli, petite peas, zucchini, bacon, black olives, spinach, meatballs, sausage

Add classic caesar salad 3.00 per guest

## Slider Station

Petite All Beef Black Angus Hamburgers, Veggie Burgers and Grilled Chicken Breasts served on mini brioche buns, All Beef Mini Hot dogs served on petite buns. Condiments include brown mustard, ketchup, diced tomatoes, minced onions, lettuce, American cheese, pickles, chips

## Quesadilla Station

Marinated chicken & beef, Mexican cheeses, black olives onions, roasted green chili, tomatoes, guacamole, sour cream and an assortment of hot sauces & salsas

## The Carvery

Slow Roasted Prime Rib with au jus, horseradish mayo and French bread

Steamship Round of Beef served with au jus, horseradish, dijon mustard and artisan rolls

Oven Roasted Turkey Breast served with pan gravy, freshly baked corn bread

Honey Glazed Ham with pineapples and maraschino cherries served with freshly baked artisan rolls

Herb encrusted Pork Tenderloin served with mustard cream sauce and freshly baked artisan rolls

\*Add oven roasted potatoes, garlic mashed potatoes, fresh green beans or vegetable medley 2.50 per guest

## Mashed Potato or Sweet Potato Bar

Creamy Yukon gold mashed potatoes or creamy sweet potatoes served in martini glasses. Toppings include crispy bacon, diced shallots, wild mushrooms, cheddar cheese, chives, sour cream, gravy

## Gourmet French Fry or Sweet Potato Fry Bar

Shoestring potatoes, French or sweet potato crisped to perfection, served in paper cones with your choice of five of our delicious homemade toppings

Topping selections: buffalo sauce, honey chipotle sauce, ranch dressing, bleu cheese dressing, black truffle mayo, melted cheddar cheese, remoulade sauce, bbq sauce, kicked up ketchup, salt & vinegar, garlic aioli



## Baked Potato or Sweet Potato Bar

Grab a baked Idaho potato or farm fresh sweet potato and top it with all your favorites

Topping selections: butter, sour cream, chives, bacon bits, shredded cheddar, warm cheddar, broccoli florets, scallions, diced tomatoes, chili, fresh mushrooms

## Mac and Cheese Martini Bar

Creamy four cheese blend served with the following toppings:

Sauteed mushrooms, pancetta, fresh chives, caramelized onions, roasted red peppers, shaved parmesan cheese, sundried tomatoes

## Mediterranean

Freshly made falafel served on a skewer with lettuce, diced tomatoes, red onions, tahini, hummus, baba gannoush, Israeli salad, pickled vegetables, pita

## Hibachi Station

Tender marinated strips of chicken, beef & pork on bamboo skewers grilled to order and served with complimentary sauces

## Greek

Souvlaki (skewers of tender chicken), tzatziki, lettuce, roma tomatoes red onions, pita & cous cous with lamb - add 4.00 per guest

## Savory Crepe Station

choice of 3 mini crepes made to order

Spinach, feta, caramelized onions, tomatoes

Roasted vegetables & gruyere

Brie, apple & toasted walnuts

Black bean, corn salsa & cheddar

Ratatouille

## Southwest Station

Beef or Chicken served with our delicious soft taco or burrito wraps, shredded lettuce, chopped tomato, cheese, chopped onions, minced jalapenos, salsa, guacamole & sour cream with refried beans, rice & tortilla chips

## Asian Station

Beef, Chicken or Pork prepared to order in a sizzling wok with your choice of peking orange, ginger soy, teriyaki or spicy peanut with colorful stir fried vegetables, fried rice, eggroll & fortune cookies

## South Philly

Philly Steak or chicken steak with melted cheddar cheese, mushrooms, bacon, sweet peppers, pepperoni, caramelized onions, hot peppers, pizza sauce served with seasoned potato wedges & dill pickles

## Farm Fresh Salad Bar (included)

Create your own salad with tossed garden greens, julienne carrots, celery, cucumbers, grape tomatoes, red onions, shredded cheese, mandarin oranges, raisins, sunflower seeds, mushrooms, chopped egg & our oven baked garlic & herb croutons served with an assortment of homemade dressings

## Dessert Selection

Your choice of one

## Petite Pastry Assortment

Included but not limited to miniature butter cookies, brownies, cheese cake, éclairs, fruit danish, cannolis, french sticks, petite fors

## Fresh Seasonal Fruits & Berries

A perfect accompaniment to your wedding cake

## Maggio's Signature Chocolate Mousse

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## Customized Wedding Cake

Personal consultation with our baker will assure your wedding cake is created to your expectations



## Beverages

### Soft Drinks

Includes ice, dispensers for chilling, assorted sodas, bottled spring water

### Coffee Service

Freshly brewed Colombian coffee, decaffeinated coffee & tea served with sugar, sweetener and cream

85.00 per guest

Pricing is based on 100 guests or more. If less guests are expected, please call for pricing

Please add 20% event fee & 6% sales tax

## Enhancements

Butlered Hors D'oeuvres

Cocktail franks with deli mustard

Chicken & vegetable pot stickers with teriyaki dip

Potato cakes with sour cream and chives

Scallops wrapped in bacon

Spinach & cheese wrapped in phylo

Mushrooms stuffed with spinach & parmesan

Eggplant caviar on toasted croute

Tomato & basil bruschetta on garlic crostini

Hummus on grilled pita wedges

Cocktail meatballs

2 butlered hors d'oeuvres - 5.99 per guest

3 butlered hors d'oeuvres – 7.50 per guest

4 butlered hors d'oeuvres – 8.99 per guest

Premium customized selections are available