**Buffet Style Hors D’oeuvres**

**Stuffed Mushrooms** – Mushroom caps stuffed with aglio spinach, Italian cheeses and seasoned breadcrumbs.

**Four-Cheese Ravioli Fritte** – Ricotta, mozzarella, provolone and cream cheese ravioli breaded and fried to a golden brown; served with a marinara sauce.

**Passed Hors D’oeuvres**

**Miniature Italian Meatballs**

**Goat Cheese, Tomato & Black Olive Tapenade Crostini**

**Grilled Shrimp & Asparagus Crepe**

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**FIRST COURSE**

**Freshly Baked Ciabatta Rolls**

**Chopped Salad** – Chopped iceberg lettuce, diced tomatoes, crumbled blue cheese, avocado, and crispy prosciutto; served with Maggiano’s signature house dressing.

**Spinach Salad** – Tender leaf spinach tossed with roasted peppers, red onions and blue cheese and toasted pine nuts; served with a white balsamic vinaigrette.

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**SECOND COURSE**

**Vegetable Penne Primavera** – Tender penne pasta tossed in a marinara and garlic butter blend with spinach, tomatoes, zucchini, squash, carrots, and topped with cheese.

**Johnny’s Carbonara** – Chitarra pasta tossed in a garlic cream sauce with Nueske’s bacon and peas.

**Braised Beef Contadina** – Tender braised beef served with Italian sausage, roasted mushrooms and peppers.

**Salmon, Lemon & Herb** – Filets of salmon with garlic and a white wine sauce served on a bed of spinach.

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**THIRD COURSE**

**Apple Crostada** – Granny Smith apples baked in a pastry crust dipped in cream and crystallized sugar; served with caramel sauce and vanilla bean ice cream.

**Double Chocolate Brownie** – Homemade double chocolate brownie with vanilla ice cream and hot fudge.