

MAGGIORE

EVENTS



GROUP AND PRIVATE
EVENT DINING

A DIVISION OF THE MAGGIORE GROUP



OLD WORLD TRADITIONS WITH A MODERN TWIST.

Thank You For Considering Maggiore Events In Your Search For
The Perfect Private Event.

Maggiore Events seeks to provide expert assistance to customers who wish to plan a special event at one of our many restaurants or to cater an event at a venue of their choice. Professional and experience event planner will offer superior menu choices that are of the highest quality and presented in innovative and creative ways. All in ambiances that are warm and inviting and chic at the same time. Our creative chefs, renowned father and son team of, Tomaso Maggiore and Joey Maggiore will create dishes that are not only pleasing to the eye but also a unforgettable dining experience. We look forward to working together with you to create an authentic and memorable experience for your special event.

YOUR MAIN EVENT!

No matter the event, our buffet and family style menus will please your guests. We delight in helping you to achieve the perfect vision for your event. If you are looking for something extra special at one of our restaurants or at the venue of your choice, we will make it happen. It will be our pleasure to create a custom menu, tailored to your taste. Most menus can be served Buffet Style, Family Style as well as Plated Dinners. For those planning smaller group events, we offer coursed dinner options as well. Breakfast or brunch menus available upon request.

- WEDDING RECEPTIONS
- BUSINESS MEETINGS
- HOLIDAY PARTIES
- BRIDAL SHOWERS
- FAMILY GATHERING
- SALES PRESENTATIONS
- GRADUATION EVENTS
- RETIREMENT PARTIES
- REHEARSAL DINNERS
- BABY SHOWERS
- LUNCHEON EVENTS
- ANNIVERSARY GATHERINGS



STARTERS

Served Tray Passed, Stations, or ala Carte

Apps: minimum of 25 pieces

Array of Bruschetta \$1.00ea

Pear, Brie, Warm Honey, Roasted Tomato, Basil, EVOO, Warm Ricotta, Currents, Herbs, Pine Nuts, Smoked Salmon, Dill Mascarpone, Crispy Capers

Mini Crab Cakes \$2.50ea

Mini Lump Crab Cakes, Old Bay Aioli

Meatball Sliders \$2.00ea

House-made Meatballs, Mini Brioche Bun, Provolone Cheese

Italian Meatballs \$2.00 per person

Served in Marinara

Date Lolli Pops \$3.50ea

Bleu Cheese Stuffed Dates, Bacon Wrapped, Char Grilled, Warm Agave

Mini Rice Balls | Arancini| \$1.00ea

Short Rib Ragu Stuffed, Fried Golden, Parmigiano

Sausage & Pepper Sliders \$2.50ec

Tomato Herb, Provolone, Mini Brioche Bun

STARTERS CON'T

Hamburger/Cheeseburger Sliders \$2.50ea

Ketchup, Mustard, Pickles on Slider Bun

Shrimp Cocktail (market price) \$4.00 per person

Jumbo Shrimp, Spicy Cocktail Sauce

Fried Ravioli \$2.00 per person

Stuffed with Spinach and Ricotta Cheese, served with Marinara Sauce

Fried Coconut Calamari \$3.50 per oyster

Served with Spicy Orange Marmalade Dipping Sauce

Oyster Bar

\$3.00/Oyster, 50 Oyster Minimum

Teriyaki Chicken Wings \$1.00ea

Fried and tossed in a Teriyaki Ginger Sauce with Sesame Seeds

Buffalo Breaded Chicken Wings \$2.50ea

Breaded and Fried Chicken Wings and Drums Served w/ Bleu Cheese

STARTERS CON'T

Black Truffle Devil Eggs \$1.00ea

Hush Puppies \$2.00 per person

Southern Style Hush Puppies Served w/ Spicy Ranch

Antipasto Board \$13.00 per person

*Roman Artichokes, Marinated Olives, Sopressata, Parma Prosciutto, Provolone &
Fresh Buffalo Mozzarella*

Assorted Cheese Platter \$10.00 per person

Cheddar, Monterey Jack, Pepper Jack, Sharp White Cheddar, Havarti, Mozzarella

Assorted Fresh Fruit Display \$3.00 per person

(Seasonal Fruits)

MAIN COURSES

SELECTION #1

Caesar Salad

Traditional Caesar salad served with Croutons, Parmesan Cheese, and house made Caesar Dressing

Fried Ravioli

Ravioli Stuffed with Spinach and Ricotta Cheese

Shrimp Cocktail

Poached Prawns served with a Smoked Cocktail Sauce

Roasted Asparagus

Topped with Shaved Grana Cheese and Extra Virgin Olive Oil

Spaghetti Cacio Pepe & Zucchini

Spaghetti, Cheese from Lazio, Toasted Black Pepper and Fresh Mint

Chicken Saltimbocca

Prosciutto Crusted Chicken, Sage, Fontina Cheese and Sherry Wine Demi

Veal Tenderloin Marsala

Veal Scaloppini, Braised Wild Mushroom, Marsala Wine Demi

Cannoli

Crispy Shell Filled with Sweetened Ricotta & Chocolate

Tiramisu

Espresso Soaked Lady Fingers & Mascarpone Cream Folded with Zabaglione, Dusted with Cocoa

\$55.00 per person

SELECTION #2

Berry and Goat Cheese Salad

*Organic Greens with Fresh Seasonal Berried Topped with Goat Cheese
and served with a Raspberry Vinaigrette*

Fried Calamari

*Fried Calamari in a Specialty Prepared Batter and served with a side of
Marinara Sauce*

Array of Bruschetta

*Tomato, Mozzarella, Basil and Extra Virgin Olive Oil, Fig Jam, Brie and
Agave Smoked Salmon and Dill Mascarpone Fresh Seasonal Roasted
Vegetables (Seasonal)*

Garlic Mashed Potatoes

Garlic, Cream and Parmigiano Cheese

Stuffed Pork Chop with Borsin Cheese and Pancetta

*Pan Roasted Pork Chop stuffed with Borsin Cheese & Pancetta topped
with a Wild Mushroom Demi*

Chicken Marsala with a Wild Mushroom Demi

Chicken Scaloppini, Braised Wild Mushroom, Marsala Wine Demi

Tiramisu

*Espresso Soaked Lady Fingers & Mascarpone Cream Folded with
Zabaglione, Dusted with Cocoa*

\$38.00 per person

SELECTION #3

Guacamole

Traditional w/ Tomato, Onion, Jalapeno's, Lime Juice, Salt & Black Pepper

Ceviche

*Raw Sashimi Grade Local Fish, Fresh Lime Juice, Pico De Gallo & Serrano
Chiles served with Sliced Avocado*

Coconut Calamari

*Panko Breaded Calamari Dusted with Dried Orange Peel, served with
Spicy Lime Sauce*

Ensalada

*Mixed Greens Tossed with Tequila Vinaigrette, Mango, Avocado, Cucumber,
Mint, Cilantro, Pepitas & Red Onions*

Street Tacos

*Carne Asada, Carnitas, Tequila Chicken
(served in corn tortillas)*

Borracho Black Beans

Pork, Onions, Topped w/ Cojita Cheese

Spanish Red Rice

Spicy Red Rice, Scallions

Nachos Dulce

*Chocolate and Flour Tortilla Chips, Dusted w/ Cinnamon and Sugar,
Drizzled with Chocolate Sauce and a Dollop of Whipped Cream*

\$38.00 per person

SELECTION #4

Salad

*Arugula, Endive and Pear w/ Dijon Vinaigrette, Crumbled Gorgonzola
Cheese, Toasted Walnuts*

Pasta

*Pasta with Fava, Peas and Artichokes Fresh Roasted Vegetable
(Seasonal)*

Choice of Entrée

Eggplant Torte & Butternut Squash Ravioli

*Baked Multi-Layers of Eggplant w/ Cheese
Fondue, served w/ Butternut Squash Ravioli*

Veal Tenderloin Marsala

Braised Pancetta. Mushrooms, Peas, Marsala Wine

Veal Demi

*Giant Sauteed Prawns
Sauteed w/ Lemon Herb Butter Sauce*

Cannoli

Crispy Shell Filled w/ Sweetened Ricotta Cream & Chocolate

\$48.00 per person

SELECTION #5

Antipasto Board

*Roman Artichokes, Marinated Olives, Sopressata, Parma Prosciutto,
Provolone, Fresh Buffalo Mozzarella*

Pasta Carbonara

Braised Pancetta, Peas, Parmigiano Reggiano Cheese, Fresh Ground Black Pepper

Choice of Entrée

Seared Wild Salmon

Poached Baby Artichokes, Lemon Butter Sauce

Menage a Trois

*Blue Crab, Prawns & Sea Scallops in a Savory Fresh Tomato-Wine Sauce,
served with Squid Ink Linguini*

Saltimbocca de Pollo

Prosciutto Crusted, Sage, Parmigiano Shavings

Tiramisu

*Espresso Soaked Lady Fingers & Mascarpone Cream Folded w/
Zabaglione, Dusted w/ Cocoa*

\$58.00 per person

SELECTION #6

Berry & Goat Cheese Salad

*Organic Greens, Seasonal Berries, Goat Cheese, Raspberry Vinaigrette
Rigatoni Alla Vodka & Prosciutto Cotto, Light Vodka Tomato Herb Sauce,
Truffle Infused Parma Prosciutto*

Choice of Entrée

Filet Mignon 10oz

*grilled herb crusted prime beef tenderloin, roasted potatoes, vegetable of
the day*

Pollo Valdostana

*Chicken Breast Encrusted with Prosciutto & Fontina Cheese, Wine
Reduction-Sage Veal Demi*

Branzino in Brodetto

*Fresh Seabass, Clams, Scallops in a Wine-Tomato Sauce, served w/
Grilled Country Style Bread*

Flourless Chocolate Cake

Blend of Four Chocolates, Finished w/ a Ganache Topping

\$78.00 per person

SELECTION #7

Guacamole

Naked Guacamole, Mango, Tomato, Onion , Jalapeno's, Lime Juice, Salt & Black Pepper

Hot and Raw Ceviche

Raw Sashimi Grade Local Fish, Fresh Lime Juice, Pico De Gallo & Habanero Chiles served w/ Sweet Potato and Beet Chips

Enselada

Mixed Greens Tossed with Tequila Vinaigrette, Cojita Cheese, Mango, Avocado, Cucumber, Mint, Cilantro, Pepitas & Red Onion

Carnitas Entrée

Slow Roasted Pork Shredded, served with Dice Avocado, Onions and Cilantro, served on side Tomatillo Salsa and Cojita Cheese, Warm Corn Tortillas

Grilled Prime Skirt Steak

Wagyu-Style Steak, with Cilantro Sauce, Tomatillo Salsa, Grilled Cebollitas & Avocado

Shrimp Chili Relleno

Grilled poblano chiles stuffed with red rice and shrimp & cheese, salsa diablo

Nachos Dulce

Cinnamon and Sugar Dusted Chocolate and Flour Tortilla Chips Drizzled w/ Chocolate Sauce and House-Made Whipped Cream

\$48.00 per person

SELECTION #8

Bacon Wrapped Dates

Smoked Thick Cut Bacon Wrapped Dates Filled w/ Danish Blue Cheese

Deep Fried Ravioli

Stuffed with Ricotta Cheese and Spinach

Salad

Baby Field Green, Grape Tomato, Cucumber, Red Onion, Balsamic Vinaigrette

Chicken Saltimbocca

*Prosciutto, Sage, Fontina Cheese, Sherry Wine Reduction, Gnocchi, Truffle
Cream Sauce*

Linguini Nero

Linguini, Scallops, Prawns, Tomato with Saffron

Vegetable

Pan Roasted Asparagus

House Made Cannoli

Crispy Shell Filled w/ Sweetened Ricotta Cream & Chocolate

\$34.00 per person

SELECTION #9

Black Truffle Deviled Eggs

Devilled Eggs Drizzle w/ Black Truffle Oil

Caprese Skewers

Tomato, Basil, Mozzarella

Smoked and Hand Pulled Bbq

Chicken, Brisket and Pork Served w/ BBQ Sauce and Slider Rolls

Macaroni and Cheese

Three Cheese, Southern Style

Hushpuppies

Served w/ Spicy Remoulade

Bang Bang Brussel Sprouts

Served w/ Spicy Kung Pao Sauce

House-Made Baked Bean

Sweet Tangy, Pork

Creamy Coleslaw

Red Napa Cabbage, Carrots, Creamy

Fresh Baked Corn Bread

Iron Skillet Baked to Perfection

Apple Cobbler Topped with

Fresh Apples, Cinnamon Crumble

\$38.00 per person

CUSTOM BAR OPTIONS

- All drinks are billed on consumption -

BEER & WINE

Our servers and bartenders limit the
Offering to our selection of beer and wine only
(Beer and wine list)

BEER, WINE & HOUSE MARGARITA

our servers and bartenders limit the offering to our
Selection of beer, wine and house margaritas
Both on the rocks and frozen
(see beer and wine list)

BEER, WINE & SPECIALTY COCKTAILS

Our servers and bartenders offer a limited selection of beer,
Wine and specialty cocktails, including our house rocks and
Frozen margaritas. *(See beer, wine and specialty cocktail list)*

BOTTLED WINE AND TEQUILA SELECTIONS

The host pre- selects bottled wine and/or tequila to be poured
During the event *(see wine and tequila list)*
Wine corkage fee of \$15/bottle

*Food and Beverage Minimums are applicable *Food and Beverage Minimum
criteria are met excluding tax and gratuity*

**All Food and Beverage items will be subject to a 20% Gratuity and 8.00%
State Tax*

PREMIUM BAR

bartender fee include the bar set up and designated bartender for your group

PREMIUM BAR/BARTENDER

Our servers and bartenders kindly limit the

Offering to our selection of beer and wine only.

(See beer and wine list)for events in our private spaces,

A private bar/bartender is available to mix cocktails for

Only your guests. This very private and sophisticated option

Adds a special vip feel to any intimate occasion- \$250.00

*(Includes set up of the bar and your own private bartender –
all drinks billed on consumption).*

PRIVATE SPECIALTY MARGARITA BAR WITH BARTENDER

For the margarita aficionado or casual sipper,

Our margarita bar allows each guest to concoct their own

Specialty margarita using their choice of featured tequilas,

Fresh muddled fruits and specify "shaken or stirred"-

\$350.00

*(includes set up of the bar and your own private bartender –
all drinks billed on consumption).*

CHAMPAGNE TOAST

To recognize or acknowledge an achievement, a mile-stone or

any other cause for celebration, a champagne toast is set for

each guest with 3oz. Pour of sparkling wine - \$5.00 Person

**Food and Beverage Minimums are applicable *Food and Beverage Minimum criteria are met excluding tax and gratuity*

**All Food and Beverage items will be subject to a 20% Gratuity and 8.00% State Tax choices and prices subject to change*



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