

The Ballroom at Hampton Square
215-364-4983

Holiday Plated Luncheons

All plated luncheons include your choice of minestrone soup or garden salad with house dressing, freshly baked rolls with whipped butter, chef's dessert selection and freshly brewed coffee, tea and holiday punch.

Complimentary basket stuffed with holiday goodies for each guest.

Chicken Parmesan

Lightly breaded and fried to a golden brown, topped with melted mozzarella cheese & marinara sauce. Served with linguini marinara

Chicken Piccata

With fresh mushrooms & capers in a white wine, lemon butter sauce. Served with wild rice pilaf & vegetable medley

Chicken Francaise

Lightly dipped in egg batter, topped with lemon & white wine sauce. Served with wild rice pilaf & vegetable medley

Penne Tomato Vodka with Chicken

A blend of onions, butter, vodka, cream and a dash of Tabasco topped with chicken and served over penne

Oven Roasted Turkey

With pan gravy. Served with herbed stuffing, cranberry relish & fresh vegetables

Roasted Sirloin

Slow Roasted, thinly sliced and topped with au jus. Served with garlic mashed potatoes & vegetable medley

Sherried Beef Tips

Tenderloin Tips dressed with a wild mushroom sherry sauce served on a bed of basmati rice, accompanied with fresh vegetables

Roasted Pork Tenderloin

Medallions of roasted, herb encrusted tenderloin of pork with a fruit demi-glace, served with wild rice pilaf & fresh vegetables

Herb Encrusted Atlantic Salmon

Broiled Salmon encrusted with our special blend of herbs & spices served with wild rice pilaf & fresh vegetables

Flounder Francaise

Lightly dipped in egg batter, topped with lemon & white wine sauce served with wild rice pilaf & fresh vegetables

Eggplant Parmesan

Wafer thin slices of freshly breaded eggplant smothered with mozzarella cheese, topped with our homemade tomato gravy. Served with linguini

Triple Layer Oven Baked Lasagna

Delicately layered lasagna noodles with fresh ricotta, herbs, spices, mozzarella cheese and tomato gravy then oven baked til golden brown

Add a dazzling 16 foot decadent dessert display with 15 different dessert options.

The perfect way to end your meal. Includes but not limited to cookies, brownies, raspberry white chocolate cheese cake, chocolate mousse, apple pie, pumpkin pie, banana chocolate chip cake, dulce de leche cheese cake, miniature fruit Danish, éclairs, fresh fruits and berries and more

Holiday Luncheon Buffets

All luncheon buffets include table linens, color coordinated napkins, china, silverware, sparkling stemware, votive candle centerpieces, service staff & event coordinator.

Complimentary basket stuffed with holiday goodies for each guest

New York Deli Buffet

Includes a bountiful array of meats and cheeses, 1 salad, beverage & dessert

1st Cut Corned Beef, Oven Roasted Turkey Breast, Wafer Thin Slices of Roast Beef, Smoked Ham, American & Swiss Cheeses served with Cocktail Rolls & Freshly Baked Rye Bread, Our Signature Dijon Potato Salad & Primavera Pasta Salad, Deli Style Mustard, Hellmann's Mayonnaise, Russian Dressing, Pickles & Bickle's Potato Chips, Condiment Tray

Hand Crafted Salads

Your choice of 1

Garden Salad with Pecans, Pears & Blue Cheese

Classic Caesar Salad with Grilled Chicken

Spinach Salad w/bacon, white mushrooms, roasted peppers, red onions, seasoned croutons & chopped egg tossed with hot bacon dressing

Asian Spring Mix Salad w/toasted cashews, carrots, scallions & red onion in a peanut ginger dressing

Maggio's Signature Mediterraneo Salad – fresh greens topped w/a medley of fire roasted vegetables tossed in our house made roasted pepper balsamic vinaigrette dressing

Decadent Desserts

An Assortment of Freshly Baked Pies, Holiday Cookies & Brownies

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea & Holiday Punch

Classic Italian Holiday Buffet

Served with freshly baked rolls & whipped butter

Chicken Marsala with fresh mushrooms in a Marsala wine sauce

Penne Tomato Vodka

Home Cooked Meatballs with Gravy & Rolls

Classic Caesar Salad with our herb & garlic oven baked croutons

Uncle Sam's Chocolate Mousse w/Chocolate Chips

Served tableside

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Hot Tea & Holiday
Punch

Ala Carte Buffet

Served with freshly baked rolls & whipped butter. Choose your own menu from the following

Hand Crafted Salads

Your choice of 1

Garden Salad w/Assorted Dressings

Classic Caesar Salad w/our herb & garlic oven baked croutons

Spinach Salad (w/bacon, white mushrooms, roasted peppers, red onions, seasoned
croutons & chopped egg tossed with hot bacon dressing)

Asian Spring Mix Salad (w/toasted cashews, carrots, scallions & red onion in a peanut
ginger dressing)

The Main Event

Your choice of 3

Beef: Home Cooked Meatballs, Hot Roast Beef, Pepper Steak, Stir Fried Beef

Pork: Sausage Pepper Onions, Medallions of Herb Crusted Pork Tenderloin

Pasta: Penne Tomato Vodka, Triple Layer Oven Baked Lasagna (Cheese, Vegetarian or Bolognese), Baked Ziti, Stuffed Shells, Ravioli, Manicotti

Fish: Flounder Francaise, Herb Encrusted Salmon, Seasonal Fresh Fish

Chicken: Marsala, Fantasia, Dijon, Piccata, Francaise, Alfredo

Turkey: Hot Turkey w/home style gravy

On The Side

Your Choice of 2

Oven Roasted Potatoes, Garlic Mashed Potatoes, Whipped Potatoes, Rice Pilaf, Penne Marinara, Fluffy White Rice, Vegetable Risotto, Classic Herbed Stuffing, Macaroni & Cheese, Fresh Green Beans, Vegetable Medley, Glazed Carrots w/Raisins

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Please contact us for more information and pricing