

Package A \$18.99: Select 3 Entrées.

Package B \$24.99: Select 3 Entrées

Package C \$30: Select 2 appetizers, 3 Entrées, Outside Food-Fee Waived & Complimentary Champagne



C A M P A G N I A

LUNCH BANQUET MENU

Whitney Hill

Banquets & Special Events Coordinator / Manager

Banquets@campagna.net

559.720.3590 F. 559.433.3066

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PACKAGE A

\$18.99

Please choose up to 3 items

Additional entrees or substitutions from other menu packages will be charged at the highest priced selection.

Sandwiches are served with baby greens with our Orange Miso Dressing.

Upon request, all lunch entrees can be served with bread & dipping sauce, freshly brewed iced tea or soda.

House Roasted Turkey Club Turkey

*On focaccia bread with bacon, provolone, avocado,
tomato & jalapeno-watercress aioli*

Grilled Chicken Wrap

Grilled Chicken, avocado, salsa, feta cheese, & a chipotle aioli

Italian Chicken Club

On ciabatta with prosciutto, provolone, lettuce, tomato, & a pesto aioli

Old Fashioned Angus Hamburger

*½ Pound of Angus ground beef on ciabatta with cheddar
and grilled onions served with lettuce, tomato garnish & French fries*

Grilled Chinese Chicken Salad

*mixed greens with grilled chicken, peanuts, bell pepper, bean sprouts & crisp wonton
strips tossed in spicy black bean soy vinaigrette*

Grilled Chicken Caesar Salad

*romaine lettuce with tomatoes, rustic croutons, & asiago
cheese tossed in a classic Caesar dressing*

Butter Leaf Lettuce Salad

*seasonal tree fruit, strawberries, candied pecans, & blue cheese crumbles
tossed in a poppy seed dressing topped with grilled chicken*

Grilled Chicken Chopped Salad

*warm goat cheese, toasted almonds, golden raisins, dried cranberries,
crisp pita & pomegranate vinaigrette*

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PACKAGE B

\$24.99

Please choose up to 3 items

Additional entrees or substitutions from other menu packages will be charged at the highest priced selection.

Sandwiches are served with baby greens with our Orange Miso Dressing.

Upon request, all lunch entrees can be served with bread & dipping sauce, freshly brewed iced tea or soda.

Grilled 10oz. New York Steak

with gorgonzola-herb butter, balsamic syrup, roasted red potatoes, & sautéed greens

Chicken Milanese

with tomatoes & lemon-caper reduction topped with an arugula-pecorino salad

Pan Roasted Salmon

with steamed jasmine rice, sautéed seasonal vegetables, seasonal fruit salsa, & roasted pasilla chile sauce

Butter Leaf Lettuce Salad

Seasonal tree fruit, strawberries, candied pecans, & blue cheese crumbles tossed in a poppy seed dressing with sautéed salmon

Grilled Steak Wedge Salad

Over romaine lettuce, tomatoes, olives, pickled red onions, crisp new potatoes, croutons, & a buttermilk blue cheese dressing

Tony's Rigatoni

With pancetta, basil & red onion tossed in a neopolitan style tomato sauce, garnished with fresh mozzarella & parmesan

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PACKAGE C

BABY & BRIDAL SHOWER SPECIAL

\$30

Additional entrees or substitutions from other menu packages will be charged at the highest priced selection.

Sandwiches are served with baby greens with our Orange Miso Dressing.

Upon request, all lunch entrees can be served with bread & dipping sauce, freshly brewed iced tea or soda.

- ❖ **Please choose up to 3 items from Package A or B**
- ❖ **Choose 2 appetizers from the appetizer menu**
- ❖ **Outside Dessert fee is waived for this package**
- ❖ **1 complimentary glass of house champagne per guest**

APPETIZER MENU

Please choose two

Peppered Goat Cheese in extra virgin olive oil, roasted garlic, & rosemary flat `bread

Savory Fresh Water Prawns with orange tarragon glaze

Traditional Bruschetta with pesto

Crisp Fried Calamari with “tajin” apples & roasted jalapeno aioli

Angus Burger Slider with peppered bacon, cheddar, & caramelized onions

Smoked Chicken Quesadilla with guacamole & lemon crema

House Champagne

Stanford, Brut

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ADDITIONAL PACKAGE ITEMS

MIMOSA BAR

\$30 set up fee

*Includes one carafe of orange juice and cranberry juice,
with raspberries & strawberries
Additional juice is \$10 per carafe*

SATELLITE BAR

Host your choice bar

\$50 set up fee

REQUIREMENT: minimum of 3 hours
charged @ \$25 for bartender
Satellite Bar sales minimum of \$350

PERSONALIZED MENU CARDS

\$20 charge per 50 copies

*Make your event extra special with personalized menu cards.
Please see Banquet Coordinator about artwork options*

\$30 SET UP FEE

*All banquets are charged.
includes black and white menu cards,
cutlery, glassware and white linen.*

DESSERTS

Added cost per person

Tiramisu \$7

Lemon Shortcake \$6

Belgian Chocolate Ganache \$7

Outside Dessert Fee \$3 per person

COFFEE

Added cost per order

Coffee \$3.50

Espresso \$4.00

Regular or decaf available

Cappuccino \$4.50

Café Latté \$5.00

- Banquet set up fee, mimosa bar fee, satellite bar fee, corkage fee & outside food fee are not applied towards food and beverage minimums. Please speak with the Banquet Manager for a quote. Thank you.

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