



Campagnia

DINNER BUFFET WITH APPETIZERS
(Prices are per person - per serving - beverages not included)

PEPPERED GOAT CHEESE IN EXTRA VIRGIN OLIVE OIL, ROASTED GARLIC & ROSEMARY FLAT BREAD	\$3.00
SAVORY FRESH WATER PRAWNS WITH ORANGE-TARRAGON GLAZE	\$4.50
TRADITIONAL BRUSCHETTA WITH PESTO	\$3.00
CRISP FRIED CALAMARI WITH SCALLION, JALAPENO AND A CHILI LIME DIPPING SAUCE	\$4.00
SHRIMP & CABBAGE CREPES WITH HOISIN VINAIGRETTE	\$3.50
ANGUS BURGER SLIDER WITH PEPPERED BACON, CHEDDAR AND CARMELIZED ONIONS	\$3.00
SMOKED CHICKEN QUESADILLA WITH GUACAMOLE AND LEMON CREMA	\$4.00
BABY GREENS WITH ORANGE MISO VINAIGRETTE	\$2.50
CAESAR SALAD	\$3.00
BUTTER LEAF LETTUCE SALAD WITH SEASONAL TREE FRUIT, STRAWBERRIES, CANDIED PECANS, BLUE CHEESE & POPPY SEED DRESSING	\$4.00
CHOPPED SALAD WITH GOAT CHEESE, TOASTED ALMONDS, GOLDEN RAISINS, CRISP PITA & POMEGRANATE VINAIGRETTE	\$4.00
GRILLED CHINESE CHICKEN SALAD WITH PEANUTS, BELL PEPPERS, CRISP WONTON STRIPS & BLACK BEAN SOY VINAIGRETTE	\$6.00
SESAME SEARED AHI TUNA SALAD WITH FIELD GREENS, CUCUMBER, CARROTS, TOMATOES, CRISPY ONION RINGS, MISO-WASABI VINAIGRETTE & SWEET SOY DRIZZLE	\$7.00
PENNE WITH ITALIAN SAUSAGE, EGGPLANT & SPINACH IN A SPICY ROASTED TOMATO SAUCE	\$6.50
SMOKED CHICKEN PENNE WITH PORTABELLA MUSHROOM & SNOW PEAS IN A SHERRY WINE CREAM SAUCE	\$7.00
SAUTEED SEASONAL VEGETABLES	\$3.00

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