



C A M P A G N I A

*Dinner*  
*Banquet Menu*

*Valerie Hill*

*val.campagnia@gmail.com*

*Banquet and Special Event Manager*

*P. 559.720.3590 F. 559.433.3066*



C A M P A G N I A

## Package A

\$40.00 per person

*Includes soda and ice tea  
(Tax & gratuity not included)*

## Appetizers

*(Please Choose One)*

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

*Traditional Tomato Bruschetta with capers & pesto*

## Salad

*Field green salad with orange miso vinaigrette*

## Entrée

*(Please Choose Two)*

*Sautéed salmon with white shrimp citrus salsa, steamed jasmine rice & caper-dill nage*

*Grilled chicken breast with herb & garlic roasted new potatoes, lemon rosemary sauce and sautéed greens*

*Vegetarian penne pasta*

## Dessert

*Lemon Shortcake*



C A M P A G N I A

## Package B

\$50.00 per person

*Includes soda and ice tea*

*(Tax & gratuity not included)*

### Appetizers

*(Please Choose Two)*

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

*Traditional Tomato Bruschetta with capers & pesto*

*Crisp Fried Calamari with scallion, jalapeno & chili-lime dipping sauce*

*Smoked Chicken Quesadilla with guacamole and lemon crema*

### Salad

*(Please choose one)*

*Field green salad with orange miso vinaigrette*

*Caesar salad*

### Entrée

*(Choose up to three)*

*Sautéed salmon with white shrimp citrus salsa, steamed jasmine rice & caper-dill nage*

*Grilled chicken breast with herb & garlic roasted new potatoes, lemon rosemary sauce and sautéed greens*

*Grilled 10oz New York Steak & Sauteed Shrimp with garlic mashed potatoes, spinach & herb roasted mushrooms*

*Grilled pork chop with steamed jasmine rice, red thai curry glaze & coriander oil*

### Dessert

*(Please choose one)*

*Lemon Shortcake*

*Tiramisu*

## Package C

*\$60.00 per person*

*Includes soda and ice tea  
(Tax & gratuity not included)*

### Appetizers

*(Please choose 3)*

*Savory fresh-water Prawns with an orange tarragon glaze  
Peppered Goat Cheese in extra virgin olive oil, roasted garlic & rosemary flat bread  
Smoked Chicken Quesadilla with guacamole and lemon crema  
Traditional Tomato Bruschetta with capers & pesto  
Crisp Fried Calamari with scallion, jalapeno & chili-lime dipping sauce*

### Salad

*(Please choose one)*

*Butter leaf lettuce salad with seasonal tree fruit, strawberries, candied pecans, blue cheese & poppy seed dressing*

*Caesar salad*

*Field green salad with orange miso vinaigrette*

### Entrée

*(Please choose up to three)*

*Grilled 9 oz filet mignon with braised vegetables, garlic mashed potato, green peppercorn cream & roasted shallot demi-glace*

*Pan roasted halibut with a shitake mushroom-asparagus risotto, miso-sake caramel & wasabi*

*Sesame seared ahi tuna & tempura shrimp with soba noodle salad tossed in a spicy peanut dressing & shitake mushroom sauce*

*Broiled New Zealand rack of lamb with apple mint glaze, savory sausage bread pudding & grilled vegetables*

*Broiled 16oz Angus ribeye steak with mushroom demi-glace, roasted garlic baked potato & sautéed baby carrots*

### Dessert

*(Choose 1 item from this category)*

*Tiramisu*

*Hazelnut chocolate mousse with fresh berries*

*Belgian Chocolate Ganache*



# CAMPAGNIA

## Private Party Policies

### CONFIRMATION OF SPACE

- Banquets are only confirmed upon receiving a signed contract & deposit.
- Reservations of 20 or more require selections from the banquet menus.
- Banquet room maximum guests - 48
- Full patio maximum guests - 110

### PARTY MINIMUMS

- Minimums for lunchtime functions are built into the package pricing.
- A food and beverage minimum will be applied to your event and will vary for weekday and weekend events.
- Private parties must reach the above specified amounts. In the event that your party falls short of the required minimum, you will be charged a "Room Fee" in the amount of the difference.

### FOOD AND BEVERAGE

- Prices & menu items are subject to change without notice.
- Counts on entrée selections and head counts are needed NO LATER than three days prior to your function.
- If the head count falls below the confirmed head count; the per person cost remains at the confirmed number
- We will attempt to accommodate special dietary requests if made 72 hours prior to the event.
- The Food and Beverage Minimum is NOT inclusive of tax and gratuity.

### JANUARY - NOVEMBER BANQUETS

- A dinner time deposit of \$200.00 (lunch- \$100) is required to book the banquet room or a portion of the patio for private parties.
- A deposit is refundable if cancellation is made 30 days prior to your event.
- The deposit will be deducted from your bill upon conclusion of your event.

### DECEMBER BANQUETS

- A deposit of \$500.00 is required to book the banquet room or a portion of the patio for private parties.
- A deposit is refundable if cancellation is made by the first of September (year of function).
- The deposit will be deducted from your bill upon conclusion of your event.

### MISCELLANEOUS CHARGES AND SERVICES

- There will be a \$25 set-up fee added to each event.
- Wine Corkage Fee: \$15.00 per 750ml bottle.
- Cake/dessert or appetizer surcharge - \$2.00 per person (no additional foods are permitted)
- Our banquet room is outfitted with state of the art A/V. \$35 for Screen Only; \$100 for Screen & Projector
- Absolutely **no confetti** is permitted.
- Campagna Restaurant assumes no responsibility for items (rental or other) left behind upon conclusion of the event.

### PAYMENT

- Costco black Campagna gift cards are not accepted as payment for banquets.
- Payment in full is due upon conclusion of your event.
- We accept Cash, Visa, Master Card, Discover, and American Express. We also accept business checks. Personal checks are only accepted for payment of deposits.
- A Service Charge of 20% and all applicable sales tax (currently 8.225%) will be added to the final bill.

PLEASE REVIEW ALL OF THE INFORMATION ABOVE.  
YOUR SIGNATURE BELOW CONFIRMS ACCEPTANCE OF THE TERMS IN THE AFORMENTIONED POLICIES.

\_\_\_\_\_  
Signature Today's Date

\_\_\_\_\_  
Party / Event Name Event Date

\_\_\_\_\_  
Food and Beverage Minimum/Guarantee -if applies

A 20% service charge and applicable sales tax will be added to your final bill