



Campagnia

LUNCH 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
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
SMOKED CHICKEN PENNE WITH PORTABELLA MUSHROOMS & SNOW PEAS IN A SHERRY WINE CREAM SAUCE	\$7.00
PENNE PASTA WITH ITALIAN SAUSAGE, EGGPLANT & SPINACH IN A SPICY ROASTED TOMATO SAUCE	\$6.50
SESAME SEARED AHI TUNA SALAD WITH FIELD GREENS, CUCUMBERS, CARROTS, TOMATOES, CRISPY ONION RINGS, MISO-WASABI VINAIGRETTE & SWEET SOY DRIZZLE	\$7.00
GRILLED CHINESE CHICKEN SALAD WITH PEANUTS, BELL PEPPER, BEAN SPROUTS & CRISP WONTON STRIPS TOSSED IN SPICY BLACK BEAN SOY VINAIGRETTE	\$6.00

Alexis Tiscareno

Banquets.campagnia@gmail.com

Banquet and Special Event Manager

P. 559.720.3590 F. 559.433.3066