



C A M P A G N I A

*Lunch
Banquet Menu*

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Banquet and Special Event Manager

P. 559.720.3590 F. 559.433.3066

Lunch Banquet Menu

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.

*All lunch entrees are served with bread and dipping sauce,
freshly brewed iced tea or soda.*

House Roasted Turkey Club

*Turkey, bacon, provolone, avocado, tomato
& jalapeno-watercress aioli on focaccia bread*

Grilled Chicken Wrap

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

Old Fashioned Angus Hamburger

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

Italian Chicken Club

*with prosciutto, provolone, lettuce, tomato
& pesto aioli on ciabatta*

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
tossed in a poppy seed dressing
with grilled chicken*

Grilled Chicken Chopped Salad

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

Penne Pasta

With spicy Italian sausage, eggplant, & spinach in a roasted tomato sauce

Lunch Banquet Menu

Package B

\$22.99

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.

*All lunch entrees are served with bread and dipping sauce,
freshly brewed iced tea or soda.*

Grilled 10oz. New York Steak

*With gorgonzola-herb butter & balsamic syrup, roasted red potatoes
& sautéed spinach*

Sautéed Chicken with Prawns

*Served with garlic mashed potatoes, sautéed seasonal vegetables
& lemon-rosemary sauce*

Pan Roasted Salmon

*With steamed jasmine rice, sautéed seasonal vegetables, mango salsa
& roasted pasilla chile sauce*

Butter Leaf Lettuce Salad

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

Smoked Chicken Penne Pasta

With portabella mushrooms & snow peas in a sherry cream sauce

Grilled Steak Wedge Salad

*with romaine lettuce, tomatoes, olives, pickled red onion, crisp new potatoes,
croutons & buttermilk blue cheese dressing*

Lunch Banquet Menu

Package C

Bridal & Baby Special

\$30

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

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.

All lunch entrees are served with bread and dipping sauce, freshly brewed iced tea or soda.

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
SHRIMP & CABBAGE CREPES WITH HOISIN VINAIGRETTE

ANGUS BURGER SLIDER WITH PEPPERED BACON, CHEDDAR AND CARMELIZED ONIONS

SMOKED CHICKEN QUESADILLA WITH GUACAMOLE AND LEMON CREMA



C A M P A G N I A

Desserts

Please choose one item

Tiramisu

\$6

Lemon Shortcake

\$5

Belgian Chocolate Ganache

\$6

Coffee

Peet's Coffee \$3.00

(regular or decaf)

illy Espresso \$3.50

(regular or decaf)

Cappuccino \$4.00

Café Mocha \$4.50

Café Latté \$4.50

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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 flexible, requiring a 20 guest minimum or food and beverage min.
- 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