



C A M P A G N I A

Dinner

Banquet Menu

Banquets@campagna.net
559.720.3590 F. 559.433.3066

Dinner Banquet Menu



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, sautéed greens, with a lemon rosemary sauce

Vegetarian penne pasta

Dessert

Lemon Shortcake

Dinner Banquet Menu

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 scallions, jalapenos, with a chili-lime

dipping sauce

Smoked Chicken Quesadilla with guacamole & 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, & a caper-dill nage

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

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

Grilled pork chop with steamed jasmine rice, julienne vegetables, with a red thai curry glaze & coriander oil

Dessert

Please Choose One

Lemon Shortcake

Tiramisu

Dinner Banquet Menu

Package C

\$60.00 per person

Includes soda and ice tea

(Tax & gratuity not included)

Appetizers

Please Choose up to Three

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

Field green salad with orange miso vinaigrette

Caesar salad

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

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 with 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

Please Choose One

Tiramisu

Belgian Chocolate Ganache

Hazelnut chocolate mousse with fresh berries

Dinner Banquet Menu

Additional Package Items

Added cost per person/ per bottle

Host Bar

Speak with your Banquet Coordinator to arrange a perfect list of beverages to host at your event

House Red Wine
House White Wine
Specialty cocktail

House Champagne
J Roget \$6 glass or \$20 per bottle

Satellite Bar

Host your choice bar
\$50 set up fee

Coffee

Regular or decaf available

Coffee \$3.00

Espresso \$3.50

Cappuccino \$4.00

Café Mocha \$4.50

Café Latté \$4.50

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