



Lunch Banquet Menu

Banquets@campagnia.net
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 & dipping sauce, freshly brewed iced tea or soda.

House Roasted Turkey Club Turkey

On focaccia bread with bacon, provolone, avocado, tomato & jalapeno-watercress aioli

Grilled Chicken Wrap

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

Old Fashioned Angus Hamburger

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

Italian Chicken Club

On ciabatta with prosciutto, provolone, lettuce, tomato, & a pesto aioli

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 crumbles tossed in a poppy seed dressing topped with grilled chicken

Grilled Chicken Chopped Salad

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 crumbles tossed in a poppy seed dressing with sautéed salmon

Smoked Chicken Penne Pasta

With sautéed portabella mushrooms & snow peas in a sherry cream sauce

Grilled Steak Wedge Salad

Over romaine lettuce, tomatoes, olives, pickled red onions, crisp new potatoes, croutons, & a buttermilk blue cheese dressing

Lunch Banquet Menu

Package C

Baby & Bridal Shower Special

\$30

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.

- ❖ 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**

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

Crisp fried calamari with scallions, jalapenos, & a chili lime dipping sauce

Shrimp & cabbage crepes with hoisin vinaigrette

Angus burger slider with peppered bacon, cheddar, & caramelized onions

Smoked chicken quesadilla with guacamole & lemon crema

House Champagne

J Roget

Lunch Banquet Menu

Additional Package Items

Added cost per person

Desserts

Please choose one item

Tiramisu \$6

Lemon Shortcake \$5

Belgian Chocolate Ganache \$6

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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