



C A M P A G N I A

DINNER BANQUET MENU

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Package A: Select 1 Appetizer, 1 Salad, 2 Entrée Choices & 1 Dessert. \$60

Package B: Select 2 Appetizers, 1 Salad, 3 Entrée Choices & 1 Dessert. \$70

Package C: Select 3 Appetizers, 1 Salad, 3 Entrée Choices, & 1 Dessert. \$80

PACKAGE A

\$60.00 per person

Additional entrées or substitutions from other menu packages will be charged at the highest priced selection.

Upon request, all Dinner entrees can be served with bread & dipping sauce, freshly brewed iced tea or soda.

(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

Chicken Milanese

with tomatoes & a lemon-caper reduction topped with an arugula-pecorino salad

Vegetarian Penne Pasta

seasonal vegetables in a roasted red tomato marinara

DESSERT

Lemon Shortcake

Package A: Select 1 Appetizer, 1 Salad, 2 Entrée Choices & 1 Dessert. \$60

Package B: Select 2 Appetizers, 1 Salad, 3 Entrée Choices & 1 Dessert. \$70

Package C: Select 3 Appetizers, 1 Salad, 3 Entrée Choices, & 1 Dessert. \$80

PACKAGE B

\$70.00 per person

*Additional entrées or substitutions from other menu packages will be charged at the highest priced selection.
Upon request, all Dinner entrees can be served with bread & dipping sauce, freshly brewed iced tea or soda.*

(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 *roasted jalapeno aioli*

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

Vegetarian Penne Pasta

seasonal vegetables in a roasted red tomato marinara

Sautéed Salmon

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

Chicken Milanese

with tomatoes & lemon-caper reduction topped with an arugula-pecorino salad

GRILLED 10OZ NEW YORK STEAK & SAUTÉED SHRIMP

with garlic mashed potatoes, sautéed greens, & herb roasted mushrooms

+ \$6 PER PERSON INCREASE DUE TO PRODUCT PRICE INCREASE

Floro's Signature Grilled Pork Chop

with steamed jasmine rice, red Thai curry glaze & coriander oil

DESSERT

Please Choose One

Lemon Shortcake

Tiramisu

Tuxedo Cake

Package A: Select 1 Appetizer, 1 Salad, 2 Entrée Choices & 1 Dessert. \$60

Package B: Select 2 Appetizers, 1 Salad, 3 Entrée Choices & 1 Dessert. \$70

Package C: Select 3 Appetizers, 1 Salad, 3 Entrée Choices, & 1 Dessert. \$80

PACKAGE C

\$80.00 per person

Additional entrées or substitutions from other menu packages will be charged at the highest priced selection.

*Upon request, all Dinner entrees can be served with bread & dipping sauce, freshly brewed iced tea or soda
(Tax & gratuity not included)*

APPETIZERS

Please Choose up to Three

Savory White 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 *roasted jalapeno aioli*

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 Bacon Wrapped Filet Mignon

with garlic mashed potato, braised vegetables, & peppercorn sauce

+ \$6 PER PERSON INCREASE DUE TO PRODUCT PRICE INCREASE

Sautéed Salmon

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

Floro's Signature Grilled Pork Chop

with steamed jasmine rice, red Thai curry glaze & coriander oil

Pan Roasted Halibut

with shitake mushroom-asparagus risotto miso- sake caramel & wasabi

Grilled 14 oz Angus Ribeye Steak

with garlic mashed potato, balsamic glazed roasted Brussel sprouts & fresh horseradish cream sauce

+ \$6 PER PERSON INCREASE DUE TO PRODUCT PRICE INCREASE

DESSERT

Please Choose One

Tiramisu

Lemon Shortcake

Package A: Select 1 Appetizer, 1 Salad, 2 Entrée Choices & 1 Dessert. \$60

Package B: Select 2 Appetizers, 1 Salad, 3 Entrée Choices & 1 Dessert. \$70

Package C: Select 3 Appetizers, 1 Salad, 3 Entrée Choices, & 1 Dessert. \$80

ADDITIONAL PACKAGE ITEMS

HOST BAR

Added cost per person/ per bottle

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

House Red or White Wine

Specialty Cocktail

House Champagne

Stanford, Brut \$6 glass or \$24 per bottle

SATELLITE BAR

Host your choice bar

\$50 set up fee Bartender service requirement: *minimum of 3 hours charged @ \$25 per hour*

Satellite Bar sales minimum of \$350

PERSONALIZED MENU CARDS

\$20 charge per 50 copies

Make your Banquet extra special with personalized menu cards.

Please see Banquet Coordinator about artwork options.

\$50 SET UP FEE

All banquets are charged.

includes black and white menu cards, cutlery, glassware and white linen.

DESSERTS

Added cost per person

Tiramisu \$11

Lemon Shortcake \$8

Belgian Chocolate Ganache \$10

Petite Fours \$5 (per person)

(Mixed variety of: lemon Bars, chocolate & raspberry brownies, pecan bars & oatmeal chocolate chip bars)

Outside Dessert Fee \$3 per person

COFFEE

Added cost per order

Coffee \$3.50

Espresso \$4.00

Regular or decaf available

Cappuccino \$4.50

Café Latté \$5.00

Banquet Set-up Fee, Satellite Bar Fees, Corkage Fee (\$30 per 750 ml bottle)

& Outside Food Fees are not applied toward food and beverage minimums. Prices & menu items are subject to change. Please speak with the Banquet Manager for a quote. Thank you.

Modifications will be made only for food allergies.

Whitney Hill

Banquets & Special Events Coordinator

/Manager

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