



CAMPAGNIA

LUNCH OR DINNER
BUFFET

(prices are per person- per serving- beverage not included)

APPETIZERS

PEPPERED GOAT CHEESE <i>in extra virgin olive oil, roasted garlic & rosemary flat bread</i>	\$4.50
SAVORY WHITE PRAWNS <i>with orange-tarragon glaze</i>	\$6.00
TRADITIONAL BRUSCHETTA <i>with pesto</i>	\$4.50
CRISP FRIED CALAMARI <i>with "tajin" apples & roasted jalapeno aioli</i>	\$5.50
ANGUS BURGER SLIDER <i>with peppered bacon, cheddar, & caramelized onions</i>	\$5.50
SMOKED CHICKEN QUESADILLA <i>with guacamole & lemon crema</i>	\$5.00

SALAD

BABY GREENS <i>with orange miso vinaigrette</i>	\$4.00
CAESAR SALAD	\$4.00
BUTTER LEAF LETTUCE SALAD <i>with seasonal tree fruit, strawberries, candied pecans, blue cheese & poppy seed dressing</i>	\$6.00
CHOPPED SALAD <i>with goat cheese, toasted almonds, golden raisins, crisp pits & pomegranate vinaigrette</i>	\$6.00
GRILLED CHINESE CHICKEN SALAD <i>with peanuts, bell peppers, crisp wonton strips</i>	\$7.00
SESAME SEARED AHI TUNA SALAD <i>with field greens, cucumber, carrots, tomatoes, crispy onion rings, miso wasabi vinaigrette & sweet soy drizzle</i>	\$8.50

ENTREES & SIDES

PENNE NAPOLI <i>pancetta, basil & red onion tossed in a tomato sauce with fresh mozzarella & parmesan</i>	\$8.50
SAUTEED SALMON (6OZ) <i>with lemon butter sauce & seasonal fruit salsa</i>	\$12.50
GRILLED (8OZ) CHICKEN BREAST <i>in picatta sauce</i>	\$10.50
BROILED (6 OZ) SIRLOIN <i>with herbed mushroom sauce</i>	\$14.50
SAUTEED SEASONAL VEGETABLES	\$4.50
GARLIC MASHED POTATOES	\$4.50

DESSERT

ASSORTED PETITE FOURS	\$5.00
CHOCOLATE BROWNIES	

**other desserts available upon request*

Buffet items are recommended to be placed out all at the same time

However, transitional buffets are available

Please speak to Event manager regarding details

Whitney Hill

banquets@campagna.net

559.720.3590