

Package A \$26: Select 3 Entrées.

Package B \$32: Select 3 Entrées

Package C \$37: Select 2 appetizers, 3 Entrées, Outside Food-Fee Waived & Complimentary Champagne



**C A M P A G N I A**

# **LUNCH BANQUET MENU**

Whitney Hill

*Banquets & Special Events Coordinator / Manager*

**Banquets@campagnia.net**

**559.720.3590**

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**Package B \$32: Select 3 Entrées**

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## **PACKAGE A**

**\$26**

*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.

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

### **House Roasted Turkey Club**

*On brioche bun with bacon, provolone, avocado,  
tomato & jalapeno-watercress aioli*

### **Grilled Chicken Wrap**

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

### **Italian Chicken Club**

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

### **Old Fashioned Angus Hamburger**

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

### **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**

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

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## **PACKAGE B**

**\$32**

*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.

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

### **Grilled 10oz. New York Steak**

*with gorgonzola-herb butter, balsamic syrup, roasted red potatoes, & sautéed greens*

- \$6 per person increase due to product price increase

### **Chicken Milanese**

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

### **Pan Roasted Salmon**

*with steamed jasmine rice, sautéed seasonal vegetables, seasonal fruit 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*

### **Grilled Steak Wedge Salad**

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

### **Penne Napoli With Pancetta, Basil & Red Onion**

*tossed in a neapolitan style tomato sauce.*

*garnished with fresh mozzarella & parmesan*

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## **PACKAGE C**

### ***BABY & BRIDAL SHOWER SPECIAL***

**\$37**

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.

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

- ❖ **Please choose up to 3 items from Package A or B**
- ❖ **Choose 2 appetizers from the 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 Prawns** with orange tarragon glaze

**Crisp Fried Calamari** & roasted jalapeno aioli

**Traditional Bruschetta** with capers & pesto

**Angus Burger Slider** with peppered bacon, cheddar, & caramelized onions

**Smoked Chicken Quesadilla** with guacamole & lemon crema

**House Champagne**

*Stanford, Brut*

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## **ADDITIONAL PACKAGE ITEMS**

### **MIMOSA BAR**

\$30 set up fee

*Includes one carafe of orange juice and cranberry juice,  
with raspberries & strawberries  
Additional juice is \$10 per carafe*

### **SATELLITE BAR**

*Host your choice bar*

\$50 set up fee

**REQUIREMENT:** minimum of 3 hours  
charged @ \$25 for bartender  
Satellite Bar sales minimum of \$350

### **PERSONALIZED MENU CARDS**

**\$20 charge per 50 copies**

*Make your event 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

**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, mimosa bar fee, satellite bar fee, corkage fee & outside food fee are not applied towards food and beverage minimums. Please speak with the Banquet Manager for a quote. Thank you.

Whitney Hill

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