



C A M P A G N I A

DINNER BANQUET MENU

Tuesday - Thursday

5:00 PM - 9:00 PM

Friday & Saturday

5:00 PM - 10:00 PM

(Sunday & Monday private events available upon request)

Whitney Hill

Banquets & Special Events Coordinator / General Manager

Banquets@campagna.net

559.720.3590

Package A: Select 1 Appetizer, 1 Salad, 2 Entrée Choices & 1 Dessert. \$65

Package B: Select 2 Appetizers, 1 Salad, 3 Entrée Choices & 1 Dessert. \$75

Package C: Select 3 Appetizers, 1 Salad, 3 Entrée Choices, & 1 Dessert. \$85

PACKAGE A

\$65.00 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

Modifications will be made only for food allergies.

Package A: Select 1 Appetizer, 1 Salad, 2 Entrée Choices & 1 Dessert. \$65

Package B: Select 2 Appetizers, 1 Salad, 3 Entrée Choices & 1 Dessert. \$75

Package C: Select 3 Appetizers, 1 Salad, 3 Entrée Choices, & 1 Dessert. \$85

PACKAGE B

\$75.00 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

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Package C: Select 3 Appetizers, 1 Salad, 3 Entrée Choices, & 1 Dessert. \$85

PACKAGE C

\$85.00 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 CHILEAN SEABASS

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
TUXEDO CAKE

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Package A: Select 1 Appetizer, 1 Salad, 2 Entrée Choices & 1 Dessert. \$65

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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 \$10

Tuxedo Cake \$10

Petite Fours \$5 (per person)

(Mixed variety of: lemon Bars, 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.***

Whitney Hill

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