

Package A \$28: Select 3 Entrées.

Package B \$35: Select 3 Entrées

Package C \$40: Select 2 appetizers, 3 Entrées, Outside Food-Fee Waived & Complimentary Champagne



C A M P A G N I A

LUNCH BANQUET MENU

Tuesday - Friday

1 1:30 AM – 3:00 PM

Saturday

1 1:00 AM – 3:00 PM

Whitney Hill

Banquets & Special Events Coordinator / General Manager

Banquets@campagna.net

559.720.3590

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PACKAGE A

\$28

Please choose up to 3 entrée 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 focaccia bread 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
& 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*

PENNE NAPOLI

*with pancetta, basil & red onion tossed in a neopolitan style tomato sauce,
garnished with fresh mozzarella & parmesan*

Modifications will be made only for food allergies.

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PACKAGE B

\$35

Please choose up to 3 entrée 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 neopolitan style tomato sauce, garnished with fresh mozzarella & parmesan

SESAME SEARED AHI TUNA SALAD

with field greens, cucumbers, carrots, tomatoes, crispy onion rings, miso-wasabi vinaigrette & sweet soy drizzle

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PACKAGE C
(BABY & BRIDAL SHOWER SPECIAL)

\$40

- ❖ Please choose up to 3 entrée items from Package A or B
- ❖ Choose 2 appetizers from the appetizer menu below
- ❖ Outside Dessert fee is waived for this package
- ❖ Personalized black and white menu print included
- ❖ 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 with roasted jalapeno aioli

TRADITIONAL BRUSCHETTA with 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

HOST BAR

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

MIMOSA BAR

\$30 set up fee

Includes one carafe of orange juice, cranberry juice, with fresh berries

Additional juice is \$10 per carafe

SATELLITE BAR

Host your choice bar

\$50 set up fee

REQUIREMENT: minimum of 3 hours charged @ \$25 per hour for bartender

Satellite Bar sales minimum of \$350

PERSONALIZED MENU CARDS

\$20 charge per 45 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 standard black and white menu print, 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, 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, mimosa bar fee, satellite bar fee, corkage fee (\$20 per bottle brought in & opened), outside food fee & 22% gratuity are not applied towards food and beverage minimums. Please speak with the Banquet Manager for a quote. Thank you.