



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

# **DINNER BANQUET MENU**

Whitney Hill

*Banquets & Special Events Coordinator / Manager*

**Banquets@campagnia.net**

**559.720.3590 F. 559.433.3066**

**Package A:** Select 1 Appetizer, 1 Salad, 2 Entrée Choices & 1 Dessert. \$45

**Package B:** Select 2 Appetizers, 1 Salad, 3 Entrée Choices & 1 Dessert. \$55

**Package C:** Select 3 Appetizers, 1 Salad, 3 Entrée Choices, & 1 Dessert. \$65

## **PACKAGE A**

*\$45.00 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 Rigatoni Pasta**

*seasonal vegetables in a roasted red tomato marinara*

## **DESSERT**

**Lemon Shortcake**

**Package A:** Select 1 Appetizer, 1 Salad, 2 Entrée Choices & 1 Dessert. \$45

**Package B:** Select 2 Appetizers, 1 Salad, 3 Entrée Choices & 1 Dessert. \$55

**Package C:** Select 3 Appetizers, 1 Salad, 3 Entrée Choices, & 1 Dessert. \$65

## **PACKAGE B**

*\$55.00 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** *with "tajin" apples & 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 Rigatoni 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*

**Floro's Signature Grilled Pork Chop**

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

## **DESSERT**

*Please Choose One*

**Lemon Shortcake**

**Tiramisu**

**Package A:** Select 1 Appetizer, 1 Salad, 2 Entrée Choices & 1 Dessert. \$45

**Package B:** Select 2 Appetizers, 1 Salad, 3 Entrée Choices & 1 Dessert. \$55

**Package C:** Select 3 Appetizers, 1 Salad, 3 Entrée Choices, & 1 Dessert. \$65

## **PACKAGE C**

*\$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 up to Three*

**Savory Fresh-Water 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** *with tajin apples & 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 'Beef Bacon' Wrapped Filet Mignon**

*with garlic mashed potato, braised vegetables, port wine glaze & Lion Farms currants*

**Seared Sea Scallops**

*with shiitake mushroom-asparagus risotto, miso-sake caramel & wasabi*

**Broiled New Zealand Rack of Lamb**

*with apple mint chutney, garlic mashed potatoes & grilled vegetable*

**Grilled 16oz Angus Ribeye Steak**

*with garlic mashed potato, balsamic glazed roasted  
brussel sprouts and fresh horseradish cream sauce*

### **DESSERT**

*Please Choose One*

**Tiramisu**

**Belgian Chocolate Ganache**

**Lemon Shortcake**

**Package A:** Select 1 Appetizer, 1 Salad, 2 Entrée Choices & 1 Dessert. \$45

**Package B:** Select 2 Appetizers, 1 Salad, 3 Entrée Choices & 1 Dessert. \$55

**Package C:** Select 3 Appetizers, 1 Salad, 3 Entrée Choices, & 1 Dessert. \$65

## **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 Wine**

**House 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.*

### **\$30 SET UP FEE**

*All banquets are charged.*

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

### **DESSERTS**

*Added cost per person*

Tiramisu \$7

Lemon Shortcake \$6

Belgian Chocolate Ganache \$7

Petite Fours \$4 (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.*

Whitney Hill

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