



439 Oak Shade Road, Shamong, NJ 08088 609-268-0600 www.la-campagnola.com

Party and Banquet Menu

Our goal is that you enjoy an outstanding dining experience with great tasting food accompanied by delicious wines and served in the most friendly and professional manner.

We are confident you will enjoy your dining experience here at LaCampagnola. If you do, please tell a friend. If you don't, please tell us so we can correct it.

Please think of us when you're planning your next event:

*Rehearsal Dinners
Small Receptions
Retirement Parties
Birthday Parties
Office Parties
Bridal Showers
Baby Showers
Baptisms/Christenings
Special Event Dinners
Funerals to accommodate 100 people
Banquet facilities to accommodate 100 people
Private Parties to accommodate 45 people*

We also do outside catering, both pickup or delivered

We thank you for your patronage.

Peter, Tony and Staff

APPETIZERS

PACKAGE 1

Choose any 3 of the following appetizers at \$5.00 per person

Fried Calamari
Antipasto
Cheese and Cracker Board
Mozzarella Sticks
Bruschetta

PACKAGE 2

Choose any 3 of the following appetizers at \$7.00 per person

Eggplant Rollatini
Caprese Salad
Baby Spinach Stuffed Mushrooms
Spiedini
Mini Beef Franks in a Blanket
Black Mussels in Red, White or Fra Diavolo sauce

PACKAGE 3

Choose any 3 of the following appetizers at \$12.00 per person

Crabmeat Stuffed Mushroom Caps with a lemon butter
Clams Casino
Shrimp Cocktail
Gourmet Cheese Board
Mini Crab Cakes

ENTREES

PACKAGE 1

Package 1 Includes:

- 1) Choice of any 3 of the following entrees
- 2) Dinner Salad and Bread
- 3) Coffee, Tea or Soft Drinks

- Piccata Chicken - tossed with button mushrooms and capers, finished in white wine lemon sauce with a touch of cream and Parmesan cheese
- Classic Parmigiana Chicken - topped with Mozzarella cheese and Chef Michael's tomato sauce
- Broiled St. Peter's Tilapia - lightly breaded and finished with white wine lemon sauce with capers
- Pasta Campagnola - Prosciutto ham, diced onion, and green peas simmered in light cream sauce and tossed with spinach fettuccini and Parmesan cheese
- Penne Alla Vodka - penne pasta with vodka blush sauce

Chicken or Fish entrees include choice of sautéed fresh vegetables or side of pasta. Pasta choice must be determined prior to event.

Pasta Choices: Choose One (Pasta choice must be determined prior to event)
Capellini (Angel Hair), Spinach Fettuccini, Spaghetti, Linguini,
Penne Rigate, Whole Wheat Penne, or Rigatoni

Sunday through Thursday, Friday and Saturday afternoon until 6 PM.....\$24.50 per person
*Friday and Saturday nights.....\$28.50 per person

***In order to have a private party, a minimum of 40 people is needed on Friday & Saturday nights. Any parties over 50 people or more for Friday or Saturday night, prices start at \$65.00 per person due to needing the main dining room. A custom menu will be made for your event.**

PACKAGE 2

Package 2 Includes:

- 1) Choice of any 3 of the following entrees
- 2) Dinner Salad and Bread
- 3) Coffee, Tea or Soft Drinks

- Pollo Francese' – egg dipped chicken breast in white wine lemon sauce finished with a touch of cream
- Grilled North Atlantic Salmon - horseradish crusted salmon served over sautéed spinach and Port Wine Reduction Sauce
- Center Cut Bone-in Pork Chop - broiled under high heat to keep them juicy and finished with a delicious apple brandy cream sauce
- Veal Parmigiana - topped with Mozzarella cheese and Chef Michael's tomato sauce
- 6 oz. Petit Filet - finished with a natural au jus grilled to your liking (additional \$3.00 per person)

Chicken, Fish, or Meat entrees include choice of sautéed fresh vegetables and potato of the day or side of pasta. Pasta choice must be determined prior to event.

Pasta Choices: Choose One (Pasta choice must be determined prior to event)
Capellini (Angel Hair), Spinach Fettuccini, Spaghetti, Linguini,
Penne Rigate, Whole Wheat Penne, or Rigatoni

Sunday through Thursday, Friday and Saturday afternoon until 6 PM.....\$29.50 per person

*Friday and Saturday nights.....\$34.50 per person

***In order to have a private party, a minimum of 40 people is needed on Friday & Saturday nights. Any parties over 50 people or more for a Friday or Saturday night, prices start at \$65.00 per person due to needing the main dining room. A custom menu will be made for your event.**

PACKAGE 3

Package 3 Includes:

- 1) Choice of any 3 of the following entrees
- 2) Dinner Salad and Bread
- 3) Coffee, Tea or Soft Drinks

- Shrimp and Scallop Scampi - served over choice of pasta
- Chicken Napoleon - sautéed chicken in a vodka blush sauce topped with crabmeat and spinach over choice of pasta
- Pasta Pescatore - clams, mussels, jumbo shrimp and jumbo lump crabmeat sautéed in your choice of red, white or Fra Diavolo sauce over choice of pasta
- Filet Mignon 8 oz. - mouth watering Certified Angus Beef® filet mignon grilled to your liking and finished with natural au jus (additional \$5.00 per person)
- New York Strip Steak - twelve-ounce hand-carved Certified Angus Beef® Strip cooked to your liking (additional \$5.00 per person)

All meat entrees include potato and sautéed fresh vegetables

Pasta Choices: Choose One (Pasta choice must be determined prior to event)
Capellini (Angel Hair), Spinach Fettuccini, Spaghetti, Linguini,
Penne Rigate, Whole Wheat Penne, or Rigatoni

Sunday through Thursday, Friday and Saturday afternoon until 6 PM.....\$36.50 per person

*Friday and Saturday nights.....\$41.50 per person

***In order to have a private party, a minimum of 40 people is needed on Friday & Saturday nights. Any parties over 50 people or more for Friday or Saturday night, prices start at \$65.00 per person due to needing the main dining room. A custom menu will be made for your event.**

The following are offered as upgrades to these packages

Salads

In place of your dinner salad you could upgrade to any of these salads for an additional \$3.50 per person

- Fresh Baby Spinach Salad - with button mushrooms tossed with warm bacon and balsamic vinaigrette
- Lettuce Wedge - classic Iceberg wedge with blue cheese dressing, bacon, crumbled Gorgonzola, and ripe grape tomatoes
- Arugula Salad - tossed with lemon and extra virgin olive oil, finished with grated Parmigiano Reggiano
- Caesar Salad - fresh crisp Romaine lettuce, croutons and Parmigiano Reggiano

Pasta

Side of pasta served as a separate course - \$3.50 per person

Choose 1 of the following sauces:

- Pasta Pomodoro - sautéed garlic, virgin olive oil and plum tomatoes with your choice of pasta
- Alla Vodka - vodka blush sauce over your choice of pasta
- Aglio E Olio - garlic and oil sauce tossed with choice of pasta

Pasta Choices: Choose One (Pasta choice must be determined prior to event)

Capellini (Angel Hair), Spinach Fettuccini, Spaghetti, Linguini,
Penne Rigate, Whole Wheat Penne, or Rigatoni

For any child under 10 years old choose 2 of the following:

Chicken fingers served with French fries and honey mustard

Ravioli - cheese filled with our tomato sauce

Spaghetti with Meatball topped with our homemade tomato sauce

Sunday through Thursday, Friday and Saturday afternoon.....\$10 per child
Friday and Saturday nights.....\$12 per child

DESSERTS

- “Chef’s Sweet Table” ... assorted mini desserts for any occasion - \$5.00 per person
- Fresh Fruit - \$3.00 per person
- Vanilla Ice Cream with Chocolate Sauce - \$4.00 per person
- For information on cakes and cost, speak with our Banquet Manager

<u>Per Person Charge:</u>	Cappuccino.....	\$4.75
	Espresso.....	\$3.75
	<u>Champagne Toast.....</u>	\$4.75
	<u>Champagne Punch.....</u>	\$4.00

DINNER WINES ... BOTTLE OF HOUSE WINE

14 Hands Chardonnay - \$27 per bottle

14 Hands Merlot - \$27 per bottle

Open Bar ... 2 hours ... Domestic Beer and Wine Only

Per person ... Weekdays & Friday & Saturday Afternoons until 6 PM.....\$20 per person
Per person ... Friday & Saturday Nights.....\$22 per person

2 Hours Cocktails (House pours) ... Domestic Beer and Wine

Per person ... Weekdays & Friday & Saturday Afternoons until 6 PM.....\$24 per person
Per person ... Friday & Saturday Nights.....\$26 per person

2 Hours Cocktails (top shelf brands and liqueurs). Domestic & Imported Beer and Wine

Per person ... Weekdays & Friday & Saturday Afternoons until 6 PM.....\$28 per person
Per person ... Friday & Saturday Nights.....\$30 per person

*Charges for Adults 21 and older only