



439 Oak Shade Road, Shamong, NJ 08088  
609-268-0600  
[www.la-campagnola.com](http://www.la-campagnola.com)

Banquet Manager: Grace 609-654-4260

### **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.**

**We thank you for your patronage.**

**Peter, Tony and Staff**

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

- |                           |                               |
|---------------------------|-------------------------------|
| <b>.Rehearsal Dinners</b> | <b>.Special Event Dinners</b> |
| <b>.Small Receptions</b>  | <b>.Retirement Parties</b>    |
| <b>.Birthday Parties</b>  | <b>.Bridal Showers</b>        |
| <b>.Work Parties</b>      | <b>.Baby Showers</b>          |
| <b>.Funerals</b>          | <b>.Baptisms/Christenings</b> |

**Banquet facilities to accommodate 85 people.**

**Private Parties to accommodate 45 people.**

**LaCampagnola Party and Banquet Menu**  
**PACKAGE NO. 1**

Sunday through Thursday, Friday and Saturday afternoon until 6 PM.....\$21 per person  
\*Friday and Saturday nights.....\$26 per person

**Choose any 3 of the following entrees ~ includes a dinner salad**

- 1) Piccata Chicken tossed with button mushrooms and capers, finished in white wine lemon sauce with a touch of cream and Parmesan cheese
- 2) Classic Parmigiana Chicken topped with Mozzarella cheese and Chef Michael's tomato sauce
- 3) Broiled St. Peter's Tilapia lightly breaded and finished with white wine lemon sauce with capers
- 4) Pasta Campagnola Prosciutto ham, diced onion, and green peas simmered in light cream sauce and tossed with spinach fettuccini and Parmesan cheese
- 5) Penne Ala 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.

**Choose any 3 of the following appetizers at \$4.50 per person**

Fried Calamari, Antipasto, Cheese and Cracker Board, Mozzarella Sticks, Bruschetta

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

**LaCampagnola Party and Banquet Menu**  
**PACKAGE NO. 2**

Sunday through Thursday, Friday and Saturday afternoon until 6 PM....\$26 per person  
\*Friday and Saturday nights.....\$33 per person

**Choose 3 of the following entrees ~ includes a dinner salad**

- 1) Baked Sea Scallops and Jumbo Shrimp in scampi sauce
- 2) Pollo Francese´ – egg dipped chicken breast in white wine lemon sauce finished with a touch of cream
- 3) Grilled North Atlantic Salmon finished with a Grand Marnier Glaze
- 4) Center Cut Bone-in Pork Chop broiled under high heat to keep them juicy and finished with a delicious apple brandy cream sauce
- 5) Veal Parmigiana topped with Mozzarella cheese and Chef Michael's tomato sauce
- 6) Grilled 8 oz. New York Strip Steak finished with natural au jus

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

**Choose any 3 of the following appetizers at \$6.50 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

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

**LaCampagnola Party and Banquet Menu**  
**PACKAGE NO. 3**

Sunday through Thursday, Friday and Saturday afternoon until 6 PM.....\$33 per person  
\*Friday and Saturday nights.....\$38 per person

**Choose 3 of the following entrees ~ includes dinner salad:**

- 1) Jumbo lump crab stuffed Flounder with lemon caper sauce
- 2) Pasta Aragosta ... a split six-ounce lobster tail sautéed in your choice of red, white, or Fra Diavolo sauce finished with steamed black mussels
- 3) Pasta Pescatore ... Clams, mussels, jumbo shrimp and jumbo lump crabmeat sautéed in your choice of red, white or Fra Diavolo sauce
- 4) Filet Mignon 8 oz. ... mouth watering Certified Angus Beef® filet mignon grilled to your liking and finished with natural au jus
- 5) New York Strip Steak ... twelve-ounce hand-carved Certified Angus Beef® strip cooked to your liking

All meat entrees include potato and sautéed fresh vegetables

**Choose any 3 of the following appetizers at \$9.50 per person**

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

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

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

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

- 1) Chicken fingers served with French fries and honey mustard
- 2) Ravioli ... cheese filled with our tomato sauce
- 3) Spaghetti with Meatballs topped with our homemade tomato sauce

**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 \$3.50 per person

- 1) Fresh Baby Spinach Salad with button mushrooms tossed with warm bacon and balsamic vinaigrette
- 2) Lettuce Wedge ... classic Iceberg wedge with blue cheese dressing, bacon, crumbled gorgonzola, and ripe grape tomatoes
- 3) Arugula Salad tossed with lemon and extra virgin olive oil, finished with grated Parmigiano Reggiano
- 4) 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:

- 1) Pasta Pomodoro ... sautéed garlic, virgin olive oil and plum tomatoes with your choice of pasta
- 2) Ala Vodka ... vodka blush sauce over your choice of pasta
- 3) Aglio E Olio ... garlic and oil sauce tossed with choice of pasta

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

## **DESSERTS**

- 1) Chocolate Volcano ... \$7.00 per person
- 2) Homemade Bread Pudding ... \$5.00 per person
- 3) Fresh Fruit ... \$4.50 per person
- 4) Vanilla Ice Cream with Chocolate Sauce ... \$4 per person
- 5) For information on cakes, speak with Grace, the Banquet Manager  
~ Bring your own cake ... \$1.50 per person plating charge

**Champagne Toast** ... \$1.50 per person    **Champagne Punch** ... \$2.00 per person

## **DINNER WINES ... BOTTLE OF HOUSE WINE**

14 Hands Chardonnay ... \$19 per bottle

14 Hands Merlot ... \$19 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