



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

Take-Out Catering

We can cater a party from 20 people to whatever number you have.

The following prices are based upon serving a party of 20 guests.

If you don't see what you would like on this menu, please ask us.

To place a Take-Out Catering Order

please call La Campagnola Restaurant at

(609) 268-0600 and speak to Chef Michael

Thank you for your patronage

Peter and Tony Sparacio

Take-Out Catering
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APPETIZERS

Antipasto	\$102
Olives, Roasted Peppers, Fresh Mozzarella, Sharp Provolone, Prosciutto, and Marinated Vegetables	
Bruschetta	\$57
Fried Calamari	\$85
Roasted Peppers and Fresh Mozzarella	\$68
Shrimp Cocktail	\$144
60 Jumbo Shrimp with Cocktail Sauce and Lemon Wedges	
Garlic Shrimp	\$144
60 Jumbo Shrimp with Old Bay and Garlic (chilled)	
Clams Casino	\$91
50 Top Necks	
Vegetable Crudit�	\$57
Fresh Seasonal Vegetables served with Ranch Dip	

SALADS

House Salad	\$45
Romaine and Spring Mix, Grape Tomatoes, Carrots, and Cucumbers Choice of Creamy Italian, House Balsamic, or Oil and Vinegar	
Caesar Salad	\$50
Romaine Lettuce, Croutons, Parmesan Cheese and House Caesar Dressing	

PASTA

Pasta Campagnola	\$90
Prosciutto Ham, Diced Onion, and Green Peas, in light cream sauce finished with Parmesan Cheese and Penne Pasta	
Ala Vodka	\$80
Penne Pasta tossed in a Vodka Blush Sauce	
Pomodoro	\$80
Peeled Plum Tomatoes and Fresh Basil finished with Parmesan Cheese tossed with Penne Pasta	
Bolognese	\$90
Homemade Meat Sauce with fresh Basil and Penne Pasta	
Baked Ziti	\$80
Penne Pasta, Tomato Sauce, topped with Mozzarella Cheese	

CHICKEN

Chicken Parmigiana	\$110
Twenty large, tender Chicken Breasts, topped with Tomato Sauce and Mozzarella Cheese	
Chicken Marsala	\$110
Button Mushrooms, Florio Marsala Wine, and Brown Sauce	
Chicken Piccata	\$110
Button Mushrooms, Capers, and White Wine Lemon Sauce finished with Cream and Cheese	
Chicken and Shrimp Capri	\$155
Jumbo Shrimp and tender Chicken Breast sautéed with peeled Plum Tomatoes, and Baby Spinach in a Garlic Scampi Sauce	

SEAFOOD

Broiled, Cajun, Lemon-Pepper or Scampi

Tilapia	\$102
Salmon	\$110
Jumbo Sea Scallops	\$149

SIDES (for Buffet)

Roasted Fingerling Potatoes	\$57
String Bean Almandine	\$45
Grilled Vegetable Medley	\$57
Roasted Red Bliss Potatoes	\$40
Au Gratin Potato	\$80