



### **Take-Out Catering**

**We will cater any size party.**

**The following prices are based on Full Trays at  
approximately 20ppl.**

**Please inquire about any additional tray items that are not  
listed on our menu.**

**To place a Take-Out Catering Order**

**please call La Campagnola Restaurant at**

**(609) 268-0600**

**Thank you for your continued patronage.  
The Sparacio Family**

**Take-Out Catering**  
**Prices are based on serving 20 guests**

**APPETIZERS**

|   |              |
|---|--------------|
| <b>Antipasto</b> .....  | <b>\$110</b> |
| Olives, Roasted Peppers, Fresh Mozzarella, Sharp Provolone,<br>Prosciutto, and Marinated Vegetables |              |
| <b>Bruschetta</b> .....   | <b>\$ 60</b> |
| <b>Fried Calamari</b> .....   | <b>\$ 90</b> |
| <b>Roasted Peppers and Fresh Mozzarella</b> .....   | <b>\$ 68</b> |
| <b>Shrimp Cocktail</b> .....  | <b>\$150</b> |
| 60 Jumbo Shrimp with Cocktail Sauce and Lemon Wedges  |              |
| <b>Garlic Shrimp</b> .....  | <b>\$150</b> |
| 60 Jumbo Shrimp with Old Bay and Garlic (chilled)   |              |
| <b>Vegetable Crudit </b> .....  | <b>\$ 60</b> |
| Fresh Seasonal Vegetables served with Ranch Dip   |              |

**SALADS**

|  |              |
|--|--------------|
| <b>House Salad</b> .....   | <b>\$ 55</b> |
| Romaine and Spring Mix, Grape Tomatoes, Carrots, and Cucumbers<br>Choice of Creamy Italian, House Balsamic, or Oil and Vinegar |              |
| <b>Caesar Salad</b> .....  | <b>\$ 60</b> |
| Romaine Lettuce, Croutons, Parmesan Cheese and House Caesar Dressing   |              |

## PASTA

|  |       |
|--|-------|
| <b>Pasta Campagnola</b> .....  | \$ 92 |
| Prosciutto Ham, Diced Onion, and Green Peas, in light cream<br>sauce finished with Parmesan Cheese and Penne Pasta |       |
| <b>Ala Vodka</b> .....   | \$ 80 |
| Penne Pasta tossed in a Vodka Blush Sauce  |       |
| <b>Pomodoro</b> .....  | \$ 80 |
| Peeled Plum Tomatoes and Fresh Basil finished with<br>Parmesan Cheese tossed with Penne Pasta                      |       |
| <b>Stuffed Shells</b> .....  | \$ 65 |
| (24) Ricotta Stuffed Shells in Homemade Souce  |       |
| <b>Baked Penne</b> .....   | \$ 90 |
| Penne Pasta, Ricotta Cheese, Tomato Sauce, topped with melted Mozzarella Cheese                                    |       |

## CHICKEN

|  |       |
|--|-------|
| <b>Chicken Parmigiana</b> .....  | \$110 |
| Twenty large, tender Chicken Breasts, topped with<br>Tomato Sauce and Mozzarella Cheese                                |       |
| <b>Chicken Marsala</b> .....   | \$120 |
| Button Mushrooms, Florio Marsala Wine, and Brown Sauce   |       |
| <b>Chicken Piccata</b> .....   | \$115 |
| Button Mushrooms, Capers, and White Wine Lemon Sauce<br>finished with Cream and Cheese                                 |       |
| <b>Chicken and Shrimp Capri</b> .....  | \$160 |
| Jumbo Shrimp and tender Chicken Breast sautéed with peeled<br>Plum Tomatoes, and Baby Spinach in a Garlic Scampi Sauce |       |

## SEAFOOD

### **Broiled, Cajun, Lemon-Pepper or Scampi**

|                                 |       |
|---------------------------------|-------|
| <b>Alaskan Cod</b> .....        | \$130 |
| <b>Salmon</b> .....             | \$125 |
| <b>Jumbo Sea Scallops</b> ..... | \$160 |

## SIDES (for Buffet)

|   |       |
|---|-------|
| <b>String Bean Almandine</b> .....      | \$ 55 |
| <b>Roasted Red Bliss Potatoes</b> ..... | \$ 55 |
| <b>Au Gratin Potato</b> .....           | \$ 90 |