



439 Oak Shade Road, Shamong, NJ 08088

609-268-0600

www.La-Campagnola.com

La Campagnola Party and Banquet Menu

Our goal is for you to 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 La Campagnola. 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:

Rehearsal Dinners

Small Receptions

Birthday Parties

Work Parties

Special Event Dinners

Retirement Parties

Bridal Showers

Baby Showers

Banquet facilities to accommodate 85 people.

Private Parties to accommodate 45 people.



Wine Suggestions for Dinner

We've added some new wines to help maximize your dining experience. We recommend the following types of these delicious wines to compliment your entrée selection.

Steaks, Rack of Lamb and Tuna are best when accompanied with a bold full-bodied red wine; for example, Cabernet Sauvignon, Merlot, Shiraz, or a hearty red Zinfandel.

Veal or Chicken Dishes and Pork Chops can be complemented with either a light or medium bodied red or a medium or full-bodied white wine; for example, Pinot Noir, Chianti, Chardonnay, or a Riesling.

Our great variety of Pasta Dishes and Seafood are excellent when you drink any of our white wine selections; for example, Chardonnay, Sauvignon Blanc, or the medium bodied reds like Chianti and Pinot Noir.

We hope this helps to provide you with some suggestions but if you need more information, please ask your server.

La Campagnola Party and Banquet Menu

PACKAGE NO. 1 ~~ Sunday through Thursday,
Friday and Saturday Afternoon until 6 PM ... \$18 per person
Friday and Saturday Nights ... \$24 per person

**You get to choose 3 of the following entrees for your guests
to choose from ~ includes 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 \$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.

La Campagnola Party and Banquet Menu

PACKAGE NO. 2 ~~ Sunday through Thursday,
Friday and Saturday Afternoon until 6 PM ... \$24 per person
Friday and Saturday nights ... \$31 per person

**You get to choose 3 of the following entrees for your guests
to choose from ~ includes 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 \$6.50 per person

Eggplant Rollatini, Fresh Fruit Platter with Fruit Dip, Clams Casino, Caprese Salad, Baby Spinach Stuffed Mushrooms, Spiedini, Mini Beef Franks in a Blanket, Black Mussels in Red, White or Fra Diavolo sauce

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La Campagnola Party and Banquet Menu

PACKAGE NO. 3 ~~ Sunday through Thursday,
Friday and Saturday Afternoon until 6 PM ... \$31 per person
Friday and Saturday nights ... \$38 per person

**You get to choose 3 of the following entrees for your guest
to choose from ~ includes dinner salad:**

- 1) Jumbo lump crab stuffed Tilapia 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
- 6) Veal Chop ... add \$3 per person ... fourteen-ounce first-cut frenched chop finished with shitake mushrooms

All meat entrees include potato and sautéed fresh vegetables

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

Fried Calamari, Eggplant Rollatini, Clams Casino, Shrimp Cocktail,
Gourmet Cheese Board, Mini Crab Cakes

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La Campagnola Party and Banquet Menu

For any child under 10 years old

Choose 2 of the following:

Sunday through Thursday, Friday and Saturday afternoon ... \$8

Friday and Saturday Nights ... \$10

- 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

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La Campagnola Party and Banquet Menu

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 ... \$5 per person

Choose 1 of the following sauces:

- 1) Pasta Mariana ... 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*

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

* Pasta choice must be determined prior to event

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DESSERTS

- 1) Chocolate Volcano ... \$5.50 per person
 - 2) Homemade Bread Pudding ... \$6.50 per person
 - 3) Ricotta Cheese Cake ... \$6.50 per person
 - 4) Vanilla Ice Cream with Chocolate Sauce ... \$4 per person
 - 5) Sorbet ... \$3.50 per person
 - 6) Sheet Cakes ... ½ sheet cake serves 40-55 people ... \$3 per person
Full sheet cake ... serves 75-85 people ... \$3 per person
- ~~ Bring your own cake ... \$1.50 per person plating charge

DINNER WINES ... BOTTLE OF HOUSE WINE

Chardonnay ... \$17 per bottle

Cabernet Sauvignon ... \$17 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

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