

CAMPO CATERING - ALA CARTE MENU

TRAY PASS ITEMS

GAMBERI al COGNAC Grilled shrimp with a cognac dipping sauce

INVOLTINI di ZUCCHINI Grilled zucchini rolled and stuffed with ricotta cheese and lemon zest, finished with a touch of fresh mint

ROLLATINI di MELANZANE Grilled eggplant rolled and stuffed with ricotta cheese and scallions, finished with a hearty pomodoro

ARANCINI Bite size mozzarella stuffed breaded rice balls with a delicate marinara dipping sauce

GAZPACHO SHOOTER Chilled farm style soup with vine ripe tomatoes, cucumber, bell peppers and onion

PROSCIUTTO e MELONE Fresh melon balls topped with thinly sliced prosciutto

PASTA SFOGLIA Puff pastry baked with spinach, goat cheese, ricotta and lemon zest

BRUSCHETTA LEGGEREZZA Toasted rustic bread topped with grilled peaches, fresh ricotta and basil

INVOLTINI BRESAOLA Thinly sliced cured beef rolled with arugula, lemon and Parmesan

RAVIOLI FRITTI Individual pan fried mushroom ravioli served with marinara dipping sauce

POLPETTINE Small Veal, pork and beef meatballs in a hearty tomato sauce, served with toothpicks

BRUSCHETTA all POMODORO Rustic bread with basil pesto, chopped heirloom tomatoes and feta cheese

ANTIPASTI

PANE Bread and focaccia with olive oil for dipping

GAMBERI e VERDURE MARINATE Marinated grilled shrimp skewers served with grilled veggies that have marinated with fresh mint

BURATTA con PISELLI Fresh burrata with arugula. Snap peas, mint, with cold pressed olive oil and Maldon salt flakes

BURRATA con POMODORI Fresh Burrata, chopped heirloom tomatoes, arugula and basil, finished with aged balsamic vinegar

PROSCIUTTO e MELONE Fresh melon wedge topped with thinly sliced prosciutto

SPIEDINI alla ROMANA Italian bread toasted with melted mozzarella cheese in a caper, anchovy, basil and white wine reduction

MELANZANE PARMIGIANA Baked eggplant and fresh mozzarella layered with pomodoro and finished with basil pesto

FRITTI di MARE in UMIDO Seafood stew of calamari, shrimp, scallops, mussels and clams, served with grilled rustic bread

CARPACCIO di PROSCIUTTO e BRESAOLA Thinly sliced San Danielle Prosciutto and thinly sliced air dried beef tenderloin served with arugula, cherry tomatoes and fresh lemon, finished with shaved Grana Padano

CARPACCIO SALMONE Thinly sliced rolled house cured Loch Duart salmon with micro greens and citrus vinaigrette

INSALATE

INSALATA PESCA Grilled Palisade peaches, arugula, a touch of fresh mint, blueberries, Marcona almonds and lightly fried goat cheese balls in a white balsamic vinaigrette

INSALATA TRICOLORE Arugula, radicchio and Belgian endive, tossed in a balsamic vinaigrette, finished with shaved Grana Padano

INSALATA di CARCIOFI Arugula, artichokes, cherry tomatoes and avocado with lemon vinaigrette and shaved Grana Padano

INSALATA PANZANELLA Chopped cucumber, tomato, red onions, basil and toasted bread in an anchovy vinaigrette

INSALATA CALDA Warm salad of butternut squash, spinach, portobello mushroom, and French sheep feta cheese served with a balsamic reduction

ZUPPE

ZUPPA di ZUCCHINE Roasted zucchini soup with garlic

GAZPACHO Chilled farm style soup with vine ripe tomatoes, cucumber, bell peppers and onion

ZUPPA di PISELLI FREDDA Chilled pea soup served with a dollop of creme fraiche

PASTE e RISOTTI

FETTUCCHINE PISELLI Fresh lemon pasta, English, sweet, and snap peas with butter and Parmesan

GIRASOLI CAPRINO Homemade pasta filled with whipped goat cheese and basil in tomato sauce with a dollop of basil pesto

RAVIOLI FUNGHI Homemade pasta filled with wild mushrooms in a delicate porcini cream

RIGATONI della NONNA Rigatoni with veal ragu and meatballs finished with shaved Parmesan cheese

PENNE alla PUTTANESCA Spaghetti with kalamata olives, anchovies and cherry tomatoes in a spicy marinara sauce, finished with ricotta cheese

PENNE alla VODKA Prosciutto flambé with vodka in a delicate pink sauce

GNOCCHI alla SICILIANA Homemade spinach gnocchi, grilled eggplant, roasted onions, fresh mozzarella and basil in a light marinara sauce

LINGUINE VONGOLE al LIMONE Clams sautéed with olive oil, garlic, white wine and chili flakes, tossed into fresh lemon pasta and finished with herbed bread crumbs and lemon zest

PAPPARDELLE con FUNGHI di BOSCO Wide ribbon pasta sautéed with assorted wild mushrooms, garlic, olive oil, butter and white wine, finished with fresh sage, thyme and basil, burrata cheese and shaved manchego

RISOTTO di MARE Slow cooked Arborio rice with shrimp, sea scallops, calamari, mussel and clams, with white wine, garlic, cognac and seafood stock

RISOTTO al FUNGHI Arborio rice sautéed with assorted wild mushroom, vinsanto, and saffron

RISOTTO ai GAMBERI Arborio rice sautéed with shrimp, shaved zucchini, and white wine

RISOTTO d'ARAGOSTA Arborio, rice slowly stirred in a delicate lobster and seafood stock with fresh lobster meat

SECONDI

AGNELLO ARROSTO Colorado rack of lamb roasted with a garlic, fresh mint, parsley, rosemary and dry herbs de Provence

TAGLIATA di MANZO Grilled, sliced New York steak served over arugula and cherry tomatoes with aged balsamic and shaved Parmesan

SALTIMBOCCA alla ROMANA Pounded free range veal, layered with prosciutto, sage and provolone, sautéed with white wine

POLLO MEDITERRRANEO Slow cooked braised chicken with roasted red peppers, crushed tomatoes, Kalamata olives, onions, garlic rosemary and thyme, finished with fresh basil

POLLO al LIMONE Lightly fried breaded chicken breast with lemon and caper sauce

SALMONE alla GRIGLIA Grilled Loch Duart salmon finished with a fresh assortment herb and olive purée

BRANZINO ARROSTITO Chilean sea bass roasted with cherry tomatoes, ginger and garlic, finished with a cilantro purée

CONTORNI

PATATE ARROSTO. Potatoes roasted with olive oil, rosemary and sea salt

VERDURE di INVERNO Assorted roasted winter vegetables

VERDURE d'ESTATE Assorted grilled summer vegetables

POMODORO RIPIENO Tomatoes filled with breadcrumbs, fresh herbs and garlic

MELENZANE con CAPERI e BASILICO. Pan fried eggplant drizzled with balsamic and garnished with capers and fresh basil

SPINACI Spinach sautéed with olive oil and garlic

POLENTA alla GRIGLIA Grilled polenta

DOLCI

Bite size:

CROSTATA DI LIMONE Meyer lemon tartlets

CROSTATA di MASCARPONE Tira misu filled tartlets

CROSTATA di CIOCCOLATO Chocolate mouse tartlets

CROSTATA di FRUTTA Mini crostata with fresh summer fruit

FRAGOLE al CIOCCOLATO Chocolate covered strawberries

CANNOLI MISTI Assorted cannolis filled with ricotta and lemon zest

Regular size:

MACEDONIA Fresh fruit salad with lemon juice and mint

ZABAGLIONE Whipped egg custard with cognac and assorted fresh berries

LIMONCELLO SEMIFREDDO Limoncello infused semi frozen cream

CROSTATA di FRAGOLE individually baked strawberry tarts

TORTA CAPRESE Chocolate flourless almond cake

TORTA all'OLIO d'OLIVA com ESSENZA di ARANCIA Orange scented olive oil cake

BAMBOLONI alla NOCCIOLA Italian Bignè filled with Nutella