

# Campo Catering Sample Menus

Menu Style: Tray Pass with Buffet Menu

## Sample Menu #1

### TRAY PASS

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

### Buffet

#### ANTIPASTI MISTI

BREAD & FOCACCIA With olive oil for dipping

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

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

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

#### PASTE e SECONDI

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

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

POLLO LIMONE lightly pan fried breaded chicken breast with lemon and caper sauce

#### DOLCI

CROSTATA MISTI Bite sizes tarts filled with assorted fillings

CANNOLI MISTI Assorted cannolis filled with ricotta and lemon zest

## Sample Menu #2

### TRAY PASS

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

PROSCIUTTO e MELONE Fresh melon balls topped with thinly sliced prosciutto

### Buffet

#### ANTIPASTI MISTI

BREAD & 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

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

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

#### PASTE e SECONDI

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

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

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

POLLO LIMONE lightly pan fried breaded (gluten free flour) chicken breast with lemon and caper sauce

#### DOLCI

CROSTATA MISTI Bite sizes tarts filled with assorted fillings

CANNOLI MISTI Assorted cannolis filled with ricotta and lemon zest

FRAGOLE al CIOCCOLATO Chocolate covered strawberries

## Sample Menu #3

### Troy Pass

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

PROSCIUTTO e MELONE Fresh melon topped with thinly sliced prosciutto

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

### Buffet

#### ANTIPASTI MISTI

BREAD & FOCACCIA With olive oil for dipping

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

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

INSALATA PESCA Peaches, arugula, blueberries, Marcona almonds, goat cheese and white balsamic

#### PASTE e SECONDI

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

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

POLLO LIMONE lightly pan fried breaded chicken breast with lemon and caper sauce

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

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

CONTORNI Assorted seasonal veggie sides

#### DOLCI

CROSTATA MISTI Bite sizes tarts filled with assorted fillings

CANNOLI MISTI Assorted cannolis filled with ricotta and lemon zest

BACCHE ASSORTITE Mixed berries with lemon and sugar - side of fresh whipped cream

BAMBOLONI alla NOCCIOLA Italian Bignè filled with Nutella

## Sample Menu #4

### Tray Pass:

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

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

### Buffet

#### ANTIPASTI MISTI

BREAD & 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

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

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

#### PASTE e SECONDI

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

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

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

GRGLIATA MISTA di CARNE Traditional Italian assortment of marinated grilled meats with assorted accouterments (rack of lamb, NY steak, chicken, sausage, etc)

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

## DOLCI

MACEDONIA Fresh summer fruit salad with lemon and mint

TORTA CAPRESE Chocolate flourless almond cake

LIMONCELLO SEMIFREDDO Limoncello infused semi frozen cream