

# Campo Catering Sample Menus

Menu Style: Tray Pass with Family Style Menu

## Sample Menu #1

### TRAY PASS

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

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

### SIT DOWN

#### *1st Course*

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

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

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

#### *2nd Course*

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

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

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

VERDURE di INVERNO. Assorted roasted winter veggies of heirloom with fresh herbs

#### *3rd Course:*

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

## Sample Menu #2

### TRAY PASS

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

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

### *1st Course*

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

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

### *2nd Course*

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

### *3rd Course*

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

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

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

VERDURE alla GRIGLIA Grilled marinated zucchini, butternut squash, artichokes, portobello mushrooms & roasted carrots finished with fresh herbs, garlic and EVOO

### *4th Course - Individually plated*

ZABAGLIONE Italian egg yoke sweet custard with fresh berries

## Sample Menu #3

### TRAY PASS

PROSCIUTTO e MELONE Fresh melon balls topped with thinly sliced prosciutto

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

### SIT DOWN

#### *1st course*

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

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

#### *2nd course*

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, buratta cheese and shaved manchego

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

#### *3rd course*

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

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

SPINACI Spinach sautéed with olive oil and garlic

VERDURE di INVERNO Assorted roasted winter vegetables

#### *4th course:*

TORTA CAPRESE (GF) Chocolate almond flourless cake served with pistachio gelato

## 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

### SIT DOWN

#### *1st Course*

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

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

#### *2nd Course*

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

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

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, buratta cheese and shaved manchego

#### *3rd Course*

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

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

VERDURE d'ESTATE Assorted grilled summer vegetables

POLENTA alla GRIGLIA Grilled polenta

#### *4th Course Bite size*

BAMBOLONI alla NOCCIOLA Italian Bignè filled with Nutella

CANNOLI MISTI Assorted cannolis filled with ricotta and lemon zest