

# Campo Catering Sample Menus

Menu Style: Tray Pass with Plated Menu

## SAMPLE MENU #1

### TRAY PASS

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

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

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

### INSALATA e PANE

PANE Bread and focaccia with olive oil for dipping

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

### PASTA

½ portion GIRASOLI CAPRINO Homemade pasta filled with whipped goat cheese and basil in tomato sauce with a dollop of basil pesto

### SECONDO

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

- Or -

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

### DOLCE

MACEDONIA Fresh fruit salad with lemon juice and mint

## SAMPLE MENU #2

### TRAY PASS

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

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

PROSCIUTTO e MELONE Fresh melon balls topped with thinly sliced prosciutto

### 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

### PASTA

½ portion FETTUCCHINE PISELLI Fresh lemon pasta, English, sweet, snap peas, butter and Parmesan

### SECONDO

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

- Or -

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

### DOLCE

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

## SAMPLE MENU #3

### 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

### INSALATA e PANE

PANE Bread and focaccia with olive oil for dipping

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

### PASTA

½ portion 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

### SECONDO

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

- Or -

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

### DOLCE

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

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

### ANTIPASTO e PANE

PANE Bread and focaccia with olive oil for dipping

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

### RISOTTO

½ order RISOTTO d'ARAGOSTA Arborio, rice slowly stirred in a delicate lobster and seafood stock with fresh lobster meat

### SECONDO

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

- Or -

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

### DOLCE

CROSTATA di FRAGOLE individually baked strawberry tarts