ΜΕΔΤΡΔΙΙ	LS MARINARA
	Imade meatballs simmered in house Marinara served over spaghetti
	\$65.00 / \$120.00
	AND PEPPERS
	n sausage with sauteed peppers and onions\$65.00 / \$120.00
BAKED ZIT	
	a tossed with seasoned ricotta cheese, house Marinara and baked
	rella\$65.00 / \$120.00
CAVATELL	I & BROCCOLI
	telli tossed with sauteed broccoli crowns, garlic, Parmesan cheese
	of chicken broth\$55.00 / \$100.00
Vegetari	ían Optíons
-	T PARMESAN
	ered tender eggplant layered with house marinara and mozzarella
cheese	\$65.00 / \$120.00
	T ROLLATINI
	ered eggplant cutlets stuffed with ricotta cheese, fresh herbs with
	nara and mozzarella\$65.00 / \$120.00
RATATOUI	
	h vegetables sautéed with garlic, olive oil and light Marinara sauce\$50.00 / \$90.00
	E LASAGNA
	ables layered with seasoned ricotta cheese, mozzarella, and house
Marinara	
	Ask about Chafing Dishes
	•
	Seafood Entrees
	Seafood Entrees HALF TRAY 8-10 people / FULL TRAY 15-20 people
SHRIMP S	CAMPI
	eed Shrimp tossed with fresh garlic, white wine, lemon, and Italian
parsley over	linguine\$75.00 / \$135.00
SEAFOOD	FRUTTI DI MARE
	sels, jumbo shrimp, and calamari sauteed with light Marinara sauce
over spaghe	tti
	FLOUNDER
-	der fillets rolled with Crabmeat stuffing and baked with white wine
	<i>9</i> \$75.00 / \$140.00
	DI CAMPANIA
Mussels, cla	ams, calamari sauteed with lemon, sun dried tomatoes, capers, white

CALAMARI FRA DIABLO						
Calamari sauteed with fresh garlic, white wine, and spicy marinara served over linguine						
GRILLED SALMON GREMOLATA						
Grilled salmon fillets topped with lemon zest, Parmesan cheese and fresh herbs						
Custom Platters Available Upon Request						
Double Francisco (Vida)						
Party Favorites (Kids) HALF Feeds 8-10 people / FULL Feeds 15-20 people						
CHICKEN TENDERS\$55.00 / \$95.00						
MACARONI & CHEESE\$45.00 / \$85.00						
MOZZARELLA STICKS \$55.00 / \$95.00						
PASTA MARINARA\$55.00 / \$95.00						
BUTTER PASTA\$35.00 / \$65.00						
Sídes						
ROASTED POTATOES Garlic and herb\$65.00						
SAUTEED BROCCOLI Garlic and oil\$65.00						
SAUTEED BROCCOLI RABE Garlic and oil\$85.00						
RICE WITH VEGETABLES Long grain rice and assorted vegetables						
sauteed in garlic and oil\$85.00						
SAUTEED VEGETABLE Assorted vegetable sauteed in garlic and oil\$85.00						
Wings						
CHOICE OF SPICY OR MILD						
24 PIECE \$19.95						
36 PIECE \$29.95						
50 PIECE \$44.95						
CHOICE OF DRESSINGS INCLUDED:						
Ranch and Bleu cheese						
ADD WING SAUCE FOR THAT EXTRA KICK						
Sweet chili, BBQ, Buffalo or Mango habanero						
8 oz container \$3.00						
16 oz container\$6.00						



Catering Menu

Italian Specialties & Homemade Bread

Made Fresh On Premises

Newly opened in Stop & Shop Plaza
334 State Rte 31 North • Flemington NJ
908-782-599
campaniapizzaanddeli.com

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Cold Care	da esá ala aa
Cold Sand	IIIIICHES
Com om a	w w w

Cold Sandwiches	GREEK SALAD		
THE CLASSIC	Romaine lettuce, grape tomatoes, cucumber, red onion, bell pepper, Kalamata		
An assortment of deli meats and cheeses served with lettuces, tomatoes on Country White, Country Wheat or Seedless Rye	olives and Feta cheese served with Greek dressing SMALL 8-10 people \$34.95 LARGE 15-20 people \$49.95		
SMALL 24 pieces\$79.95 LARGE 32 pieces\$95.95	FRESH SALADS by the Pound		
THE CONTEMPORARY An assortment of: Roasted Turkey and Brie with Cranberry mayo Roast Beef and Cheddar with Horseradish sauce Ham and Swiss with Honey mustard All served with lettuce and tomatoes	MACARONI \$4.99 lb. POTATO \$4.99 lb. COLESLAW \$4.99 lb. TOMATO MOZZARELLA \$8.99 lb. CUCUMBER \$5.99 lb.		
SMALL 24 pieces\$84.95 LARGE 32 pieces\$99.95	Cold Platters		
WRAP IT UP An array of Deli meats, homemade salads and roasted vegetables with assorted cheeses, lettuce and tomatoes in assorted wraps SMALL 10 pieces	THE ANTIPASTO Assorted Italian meats and cheese arranged with imported olives, artichokes, roasted peppers, and marinated vegetables SMALL 8-10 people		
THE VEGGIE SIDE Assorted vegetable sandwiches and wraps including Portabello, grilled seasonable vegetables, roasted peppers, and cheese upon request, drizzled with balsamic glaze SMALL	ARTISAN CHEESE PLATTER An array of sliced cheeses server with red grapes, crackers, & spicy mustard SMALL 8-10 people \$55.95 LARGE 15-20 people \$89.95		
CAMPANIA SUBS Turkey, Ham, Roast Beef, Italian, Tuna and Chicken Salad served with lettuce tomatoes, onions and seasonings on Angelo's homemade Italian bread SMALL 20 pieces\$79.95 LARGE 28 pieces\$99.95	FRESH FRUIT PLATTER Ripe cantaloupe, sweet Honeydew, Pineapple, grapes, strawberries, and blueberries with yogurt dipping sauce SMALL 8-10 people		
3 FOOT SUBS (3 ft. feeds 10-15) CAMPANIA ITALIAN COLD CUT	VEGETABLE CRUDITE Mixed garden fresh vegetables piled high with Ranch or Blue cheese dressing (Zucchini, cucumbers, carrots, broccoli, grape tomatoes, SMALL 8-10 people \$49.95 LARGE 15-20 people \$79.95		
HAM AND CHEESE\$25.00 per foot CUSTOMASK FOR PRICE All served with lettuce, tomatoes, onions, Italian seasonings oil and vinegar	CAPRESE PLATTER Beefsteak tomatoes and fresh mozzarella sliced and arranged with Kosher salt cracked pepper and fresh basil and EVOO		
Fresh Salads	SMALL 8-10 people \$69.95 LARGE 15-20 people \$99.95		
ITALIAN CHOPPED SALAD Romaine lettuce, grape tomatoes, Genoa Salami, Mozzarella cheese, red onion and artichokes, served with House dressing SMALL 8-10 people \$34.95 LARGE 15-20 people \$49.95	SHRIMP COCKTAIL Jumbo Steamed Shrimp served with house made cocktail sauce and lemon wedges SMALL 2lb. 8-10 peopleMarket Price LARGE 3lb. 15-20 peopleMarket Price		
GARDEN SALAD Romaine lettuce, grape tomatoes, cucumbers, carrots and onions, choice of dressing SMALL 8-10 people \$24.95 LARGE 15-20 people \$39.95	COLD CUT PLATTER Made up of ham, turkey, salami and assorted cheeses. SMALL 8-10 people \$69.95 LARGE 15-20 people \$99.95		

HALF TRAY 8-	<i>Hot Dishes</i> 10 people / FULL TRAY 15-20 people
CHICKEN PARMESAN Hand breaded chicken cutlet t	flash fried with house Marinara cheese\$60.00 / \$110
	sautéed, and baked with lemon shallots \$65.00 / \$120
	icken breast with shallots, mushrooms, Marsala
	rosciutto, fresh spinach, and melted mozzarella
	with shallots, mushrooms, asparagus, tomato,a
	with onions, peppers, mushrooms,\$60.00 / \$110
DENNE WORKS	Pastas
	s, shallots, vodka, touch of cream, \$55.00 / \$100
	hallots, light cream, Parmesan cheese
Parmesan cheese	arrots and light marinara sauce topped with
SPINACH MANICOTTI Angelo's homemade manicotti sti	ruffed with fresh spinach\$60.00 / \$110
STUFFED SHELLS Stuffed with ricotta and mozza	arella cheese\$55.00 / \$100
	GE AND BROCCOLI RABE e oil and touch of chicken broth and Parmesa.

house marinara\$65.00 / \$120.00

Homemade pasta, layered with ground beef, ricotta, mozzarella, and

MEAT LASAGNA