MEATBALLS MARINARA

Jumbo handmade meatballs simmered in house Marinara .. \$55.00 / \$100.00

SAUSAGE AND PEPPERS

Sweet Italian sausage with sauteed peppers and onions......\$55.00 / \$100.00

BAKED ZITI

Penne pasta tossed with seasoned ricotta cheese, house Marinara and baked with mozzarella\$65.00 / \$120.00

CAVATELLI & BROCCOLI

Tender cavatelli tossed with sauteed broccoli crowns, garlic, Parr	nesan cheese
and a touch of chicken broth\$55.	.00 / \$100.00

Vegetarian Options

EGGPLANT PARMESAN

9080	\$65.00 / \$120.00
htly battered tender eggplant layered with house marina	ara and mozzarella

EGGPLANI ROLLAIINI

Lightly battered eggplant cutlets stuffed with ricotta cheese, fresh herbs with
house Marinara and mozzarella\$55.00 / \$100.00
RATATOUILLE
Garden fresh vegetables sautéed with garlic, olive oil and light Marinara sauce.
\$50.00 / \$90.00

VEGETABLE LASAGNA

Fresh vegetables layered with seasoned ricotta cheese Marinara	,
Ask about Chafing Dishes	

Seafood Entrees HALF TRAY 8-10 people / FULL TRAY 15-20 people

SHRIMP SCAMPI

Jumbo Sauteed Shrimp tossed with fresh garlic, white wine, lemon, and Italian	
parsley over linguine\$75.00 / \$135.0	0

SEAFOOD FRUTTI DI MARE

Clams, mussels, jumbo shrimp, and calamari sauteed with light Marinara sauce	
over spaghetti\$85.00 / \$140.0	0

SEAFOOD DI CAMPANIA

Mussels, clams, calamari sauteed with lemon, sun dried tomatoes, capers, whit	е
wine, and fresh herbs\$75.00 / \$140.00	

CALAMARI FRA DIABLO

Calamari sauteed with fresh garlic, white wine, and spicy marinara served over	~
linguine\$65.00 / \$125.0)

GRILLED SALMON GREMOLATA

Grilled salmon fillets topped with lemon zest, Parmesan cheese and fresh herbs

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Custom Platters Available Upon Request

. Market Price

Party Favorítes (Kíds)

HALF Feeds 8-10 people / FULL Feeds 15-20 people

CHICKEN TENDERS	\$55.00 / \$95.00
MACARONI & CHEESE	\$45.00 / \$85.00
WOZZARELLA 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		
SAUTEED VEGETABLE Assorted vegetable sauteed in garlic and oil.	\$85.00	

Wings

CHOICE OF SPICY OR MILD

24 PIECE	\$25.95
36 PIECE	\$36.95
50 PIECE	\$49.95

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\$3.0)0
16 oz container\$6.0)0



Family Owned & Operated

Catering Menu

Italian Specialties & Homemade Bread Made Fresh On Premises

Newly opened in Stop & Shop Plaza			
334 State Rte 31 North • Flemington NJ			
908-782-5999			
campaniapizzaanddeli.com			

Cold Sandwiches

THE CLASSIC

An assortment of deli meats and cheeses served with lettuces, tomatoes on Country White, Country Wheat or Seedless Rye

SMALL 24 pieces........... \$79.95 LARGE 32 pieces......... \$95.95

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

SMALL <i>24 pieces</i> \$84.95 LARGE	32 pieces \$99.95
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WRAP IT UP

An array of Deli meats, homemade salads and roasted vegetables with assorted cheeses, lettuce and tomatoes in assorted wraps

THE VEGGIE SIDE

CAMPANIA SUBS

Turkey, Ham, Roast Beef, Italian, Tuna and Chicken Salad served with lettuce tomatoes, onions and seasonings on Angelo's homemade Italian bread

3 FOOT SUBS (3 ft. feeds 10-15)

CAMPANIA ITALIAN COLD CUT	\$26.00 <i>per foot</i>
ROASTED TURKEY AND CHEESE	\$26.00 per foot
HAM AND CHEESE	\$25.00 per foot
CUSTOM	ASK FOR PRICE
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All served with lettuce, tomatoes, onions, Italian seasonings oil and vinegar

Fresh Salads

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

GARDEN SALAD

Romaine lettuce, grape tomatoes, cucumbers, carrots and onions, choice of dressingSMALL8-10 people\$24.95LARGE 15-20 people\$39.95

GREEK SALAD

Romaine lettuce, grape tomatoes, cucumber, red onion, bell pepper, Kalamata olives and Feta cheese served with Greek dressing

SMALL	8-10 people .	\$34.95	LARGE	15-20 people	\$49.95
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FRESH SALADS by the Pound

MACARONI	\$4.99 <i>lb.</i>
РОТАТО	\$4.99 <i>lb.</i>
COLESLAW	\$4.99 <i>lb.</i>
TOMATO MOZZARELLA	\$8.99 <i>lb.</i>
CUCUMBER	\$5.99 <i>lb.</i>

Cold Platters

THE ANTIPASTO

Assorted Italian meats and cheese arranged with imported olives, artichokes, roasted peppers, and marinated vegetables

 SMALL
 8-10 people
 \$99.95
 LARGE 15-20 people
 \$135.95

ARTISAN CHEESE PLATTER

An array of sliced ch	neeses server with rec	l grapes, crackers, & spicy mu	stard
SMALL 8-10 peop	ole \$55.95	LARGE 15-20 people	\$89.95

FRESH FRUIT PLATTER

VEGETABLE CRUDITE

Mixed garden fresh vegetables piled high with Ranch or Blue cheese dressing(Zucchini, cucumbers, carrots, broccoli, grape tomatoes,SMALL 8-10 people \$49.95LARGE 15-20 people \$79.95

CAPRESE PLATTER

Beefsteak tomatoes and fresh mozzarella sliced and arranged with Kosher salt cracked pepper and fresh basil and EVOO

SMALL 8-10 people \$69.95 LARGE 15-20 people \$99.95

COLD CUT PLATTER

Made up of ham, turkey, salami and assorted	ed cheeses.
SMALL 8-10 people \$69.95	LARGE 15-20 people \$99.95

Hot Díshes

HALF TRAY 8-10 people / FULL TRAY 15-20 people

CHICKEN PARMESAN

Hand breaded chicken cutlet flash fried with house Marinara	
sauce and melted mozzarella cheese\$60.00 / \$110.00)

CHICKEN FRANCESE

Egg battered chicken breast, sautéed,	, and baked with lemon shallots
and white wine sauce	

CHICKEN MARSALA

Lightly floured and sauteed chicken breast with shal	llots, mushrooms, Marsala
wine and house demi-glaze	\$60.00 / \$110.00

CHICKEN SALTIMBOCCA

Sauteed chicken breast with prosciutto, fresh spinach, and melted mozzarella	
cheese\$65.00 / \$120.00	

CHICKEN LORE

Lightly floured chicken breast with shallots, mushrooms, asparagus,	tomato,and
melted mozzarella cheese\$60.00	0 / \$110.00

CHICKEN CACCIATORE

Cubed sauteed chicken breast with onions, peppers, mushrooms,
light Marinara\$60.00 / \$110.00

Pastas

PENNE VODKA

Tender penne pasta with garlic, shallots,	, vodka, touch of cream,
Marinara and Parmesan	\$55.00 / \$100.00

TORTELLINI ALFREDO

Cheese tortellini tossed with shallots, light cream, Parmesan cheese
and touch of nutmeg\$60.00 / \$110.00

RIGATONI BOLOGNESE

Ground beef, onions, garlic, carrots and light marinara sauce topped with	
Parmesan cheese)
SPINACH MANICOTTI	
Angelo's homemade manicotti stuffed with fresh spinach)
STUFFED SHELLS	
Stuffed with ricotta and mozzarella cheese\$55.00 / \$100.00)
CAVATELLI WITH SAUSAGE AND BROCCOLI RABE	
Sauteed with fresh garlic, olive oil and touch of chicken broth and Parmesan	
cheese)
MFAT I ASAGNA	

MEAT LASAGNA

Homemade pasta, layered with ground beef, ricotta, mozzarella, and	
house marinara\$65.00 / \$120.00	