

Salads

	Half Tray Feeds 7-10	Full Tray Feeds 15-20
Chef Salad Mixed greens, tomato, cucumber, black olives, chick peas. Choose 2 dressings.	42	76
Caesar Salad Romaine, grape tomato, croutons, imported Pecorino Romano. Caesar dressing	42	76
Chicken Caesar Salad	66	110
Antipasto Salad Mixed greens, tomatoes, black olives, chick peas, banana peppers, sweet peppers, ham, salami, capicola, pepperoni, mozzarella.	50	88
Apple Salad Spring mix, bleu cheese crumbles, red onion, red apple, walnuts. Raspberry vinaigrette.	49	86
Caprese Salad Sliced tomato, fresh mozzarella, fresh basil, balsamic glaze.	45	78
Fruit Salad Pineapple, cantaloupe, honeydew, grapes, strawberries & oranges.	60	85
Zucchini, Tomato & Onion Tossed with garlic and balsamic	42	76

Sides

	Half Tray Feeds 7-10	Full Tray Feeds 15-20		Half Tray Feeds 7-10	Full Tray Feeds 15-20
Roasted Potatoes Potatoes roasted with our house seasoning, finished with Pecorino Romano.	46	80	Roasted Eggplant Eggplant roasted with garlic and Romano.	54	92
Mashed Potatoes Served with gravy.	46	80	Roasted Cauliflower Cauliflower roasted with garlic and Romano.	50	85
String Bean Almondine Green beans topped with sliced almonds.	46	80	Salt Potatoes Finished with butter and fresh parsley.	42	73
Rice Pilaf Rice with vegetable medley.	46	80	Potatoes Au Gratin Sliced potatoes with cheddar and Romano cream sauce.	54	92
Italian Mixed Vegetable Roasted broccoli, carrots & cauliflower.	46	80	Glazed Carrots Finished with brown sugar glaze.	46	80
Roasted Broccolini Broccolini roasted with garlic and Romano.	54	92	Baked Beans	41	70

Apertivo

	Small Feeds 7-10	Large Feeds 15-20
Stuffed Peppers Hungarian peppers stuffed with our house ricotta blend. Served with tomato sauce.	15 Pc. 48	30 Pc. 89
Fried Cheese Ravioli Breaded ravioli finished with Romano served with a side of tomato sauce.	50 pc. 60	100 pc. 100
Arancini Risotto & ground chuck in panko bread crumbs Served with a side of tomato sauce.	25 pc. 65	50 pc. 115
Shrimp Cocktail	Market Price	
Bruschetta Tomatoes, red onion, garlic, Romano, balsamic vinaigrette, capers, fresh basil. Garlic crostini	Feeds 7-10 40	Feeds 15-20 65
Burrata Served with grape tomato, balsamic glaze and garlic crostini.	Feeds 7-10 40	Feeds 15-20 65
Fruit Tray Pineapple, cantaloupe, honeydew, grapes, strawberries & oranges.	Feeds 15-20 65	Feeds 25-30 85
Veggie Tray Carrot, celery, broccoli, bell peppers, tomatoes, cauliflower, cucumbers, Served with bleu cheese & ranch.	Feeds 15-20 60	Feeds 25-30 80

Pasta

	Half Tray Feeds 7-10	Full Tray Feeds 15-20		Half Tray Feeds 7-10	Full Tray Feeds 15-20
Penne Pasta with tomato sauce or marinara	42	74	Chicken Cutlet with Romano & lemon	50	88
Penne Alfredo	50	88	Chicken Parmigiana	58	99
Penne Rosé	50	88	Chicken Francese	58	99
Penne with Meat Sauce	50	88	Chicken Marsala	58	99
Penne with Meatballs with tomato sauce	57	99	Chicken Piccata with mushrooms & capers	60	100
Baked Penne with tomato sauce & mozzarella	50	88	Meatballs	50	88
Pasta Broccoli Broccoli, garlic oil, herbs & spices.	48	84	Italian Sausage with peppers & onions	55	96
Pasta Giardino Broccoli, sun-dried tomatoes, carrots, artichokes & carrots with garlic oil, herbs & spices.	48	84	Roast Beef with rolls, au jus, horseradish and horseradish aioli	66	115
Pasta Giardino Alfredo	53	93	Spinach Stuffed Chicken	64	112
Chicken Primavera Chicken, broccoli, carrots, mushrooms & Alfredo.	59	99	Chicken Cordon Bleu	64	112
Cheese Tortellini	48	84	Roasted Chicken	55	96
Cheese Tortellini Alfredo	53	93	Meat & Cheese Lasagna	62	100
Homemade Gnocchi	55	96	Veggie Lasagna	55	96
Gnocchi Rosé	59	99	4 Cheese Spinach Lasagna	56	97
Stuffed Shells	49	86	Eggplant Rollatini	57	99
Manicotti	53	93	Eggplant Parmigiana	55	96
Mac & Cheese	49	86	Veal Cutlet with Romano & lemon	65	114
Cheese Ravioli	48	84	Veal Parmigiana	70	119
			Pulled Pork	60	100
			Chicken Cacciatore	58	99
			Sausage Cacciatore	58	99

Entrees

Buffet Style

Minimum 15 guests. Homemade bread included. Paper goods +\$.65/person.
Semi-private room available for parties +\$3/person

- Buffet I (\$15/person) Choose 2 sides/salads & 1 entree
- Buffet II (\$17/person) Choose 2 sides/salads, 1 entree & 1 pasta
- Buffet III (\$19/person) Choose 2 sides/salads, 2 entrees & 1 pasta

Pizza, Wings & Fingers

Sheet Pizza with cheese | 36

Additional toppings (+\$4/ea):

Pepperoni, sausage, ham, meatballs, bacon, ham, chicken, mushrooms, tomatoes, onions, banana peppers, sweet peppers, broccoli, black olives, green olives, roasted red peppers, artichokes, sun-dried tomatoes, pineapple

One-topping Sheet Pizza & 50 Wings | 87

2 One-topping Sheet Pizzas & 100 wings | 155

50 Chicken Wings | 55

75 Chicken Wings | 80

100 Chicken Wings | 100

25 Chicken Fingers | 58

50 Chicken Fingers | 105

Pizza & Sub Packages

(Minimum 15 People | +\$0.65/person for paper goods)

Pizza Essentials - \$12/person

One topping pizza, wings, chef salad & mini cannoli.

Pizza Plus - \$16/person

One topping pizza, wings, chef salad, mini cannoli, baked penne & soda.

Sub, Salad & Cannoli - \$12/person

Choose 3 subs: (Turkey, ham, salami, capicola, or assorted)

Chef Salad & Mini Cannoli

Subs Deluxe - \$15/person

Choose 3 subs: (Turkey, ham, salami, capicola, or assorted)

Chef Salad & Mini Cannoli

Wings & Soda

Sub Trays | 75

Choose 6 subs: (Turkey, ham, salami, capicola, or assorted)

Dessert

Mini Cannoli - \$24/dozen

Plain or chocolate chip

Large Cannoli - \$45/dozen

Plain or chocolate chip

Chocolate Chip Cookies - \$24/dozen

Cookie & Cannoli Tray

Small (\$50) - feeds 10-15

Medium (\$90) - feeds 25-30

Large (\$150) - feeds 40-50

Extras

Homemade Italian Bread - \$4.50/loaf

Tomato Sauce or Marinara

One quart (\$10) | One gallon (\$35)

Meat Sauce

One quart (\$11) | One gallon (\$40)

Alfredo or Rosé

One quart (\$14) | One gallon (\$50)

House Dressing

One quart (\$11) | One gallon (\$40)

CAMPOBELLO'S
CUCINA ITALIANA

Catering Menu

Delivery Available

Semi-private Room Available

campobellos.com

716.636.8770

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East Amherst