

THREE COURSE MEAL MENU

*Our three course meal starts with a base of one salad selection and two pasta selections to be served to your group as well as fresh bread, a variety of our Chef's available desserts and basic non-alcoholic beverages.
For your dining experience we offer two styles determined by your group size.*

Family Style - Just like Mom would serve it. Large bowls and platters of your food passed around your table

Buffet Style - Meals are served on a personalized buffet line for the enjoyment of your guests

\$ 35.50 per person

Kids 5- 12yrs old half price- \$17.75

Salad-Select One

(To add another selection \$2.50 per person for entire group)

House Salad- Radicchio and butter leaf lettuce, red onions, tomatoes, parmesan cheese and croutons with our red wine vinaigrette

Caesar Salad- Whole leaf romaine heart, oven fresh croutons and shaved parmesan cheese

Spinach Salad- Baby spinach tossed in a white balsamic Dijon vinaigrette, pancetta, hard cooked egg, and navel orange segments

Arugula Salad -Baby arugula and sundried tomatoes, slivered almonds, shaved parmesan in a white balsamic

Pasta- Select Two

(To add another selection \$4.50 per person for entire group)

Spaghetti Bolognese or Marinara- a classic favorite

Chicken and Broccoli – Penne pasta and grilled marinated chicken breast, tender broccoli, light chili flakes all tossed in a rich veloute sauce

Sausage and Farfalle – Sweet Italian sausage, red bell pepper, broccoli, spinach, extra virgin olive oil, tossed with farfalle pasta and topped with shaved parmesan

Gnocchi Gorgonzola- Gnocchi, roma tomatoes, and spinach tossed in a creamy gorgonzola sauce

Penne and Feta – Sun dried tomatoes, feta cheese with alfredo sauce

Bucatini Arabiatta –Roma tomatoes, fresh basil, red onions, red chili flakes, lemon zest, garlic, marinara sauce and topped with toasted bread crumbs

Fettuccine Alfredo- Fettuccine pasta with alfredo sauce

Quattro Formaggio -Penne pasta with marinara, baked mozzarella, fontina, provolone and parmesan cheese

Three Course Meal Menus will also include

Fresh Bread - Olive oil and balsamic vinegar

Chef's Desserts - Chef's Variety Platter of House Specialty Tiramisu, New York Cheesecake, Italian Style Cannoli, Flourless Chocolate Torte and Seasonal Dessert

Unlimited Beverages - Coffee, Hot Tea, Nestea Iced Tea, Fountain Drinks, Juices, Milk

Additional Entrée Choices -\$7.50 per person per selection for entire group

Chicken Picatta- Sautéed chicken scaloppini finished with a lemon caper butter sauce

Chicken Marsala- Sautéed chicken scaloppini finished with a mushroom Marsala sauce

****Tuscan Baked Chicken-** Grilled marinated chicken breast in a tarragon whole grain mustard sauce

****Tri-Tip Steak-** Marinated and flame broiled served with a mushroom demi glace

****Atlantic Salmon-**Grilled and finished with a lemon caper butter sauce

Meatballs- A blend of beef, pork and sausage served with marinara sauce

****Italian Sausage-** Pork sausage with fennel seeds and herb and a roasted pepper garnish

****Eggplant Parmesan-** Thin slices of lightly breaded eggplant with layers of cheese and marinara

Additional Side Dishes - \$2.50 per selection per person for entire group

Seasonal Vegetables – Sautéed in olive oil and white wine

Garlic Mashed Potatoes- with a creamy blend of roasted garlic

Roasted Potatoes - with rosemary, garlic and olive oil

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Campo di Bocce
of Livermore

*****Items marked with ** are not available unless ordered 48 hours in advance*****

A 22% service charge and 9.25% sales tax will be applied to all food & beverage orders

COURT PARTY MENU

or to

Customize your Three Course Meal Menus

Appetizer Platters

Serves approximately 8 guests

Calamari- Our House Specialty, golden crispy and served with both a lemon herb gremoulada and remoulade sauce \$45

Bruschetta - Ciabatta croustini with Sonoma chevre, vine ripened tomatoes, roasted peppers, garlic and fresh basil \$32

Pancetta Wrapped Prawns- Sautéed prawns wrapped in pancetta with a hit of white wine \$56

Spinach Dip- Garden fresh spinach, grande pandano, mozzarella and rich garlic cream, served with toast points \$32

Antipasto- A rustic array of Italian meats, cheeses, marinated artichokes and olives \$47

Cheesy Garlic Bread- Grilled ciabatta with extra virgin olive oil, fresh garlic and melted mozzarella cheese. Served with house marinara \$28

****Sausage Stuffed Mushrooms** – Baked mushroom caps filled with Italian sausage and herbs \$40

Artisan Cheese – Chef's selections of three local and imported cheeses, clover honey, candied walnuts, \$60

****Lamb Lollipops** – Lamb chops, garlic and herb marinated and finished with a balsamic reduction \$90

Fried Ravioli – Hand breaded, fried and served with marinara \$32

****Prawn Cocktail** – Poached Prawns served cold with cocktail sauce \$56

****Seasonal Fruit Platter** – Array of fresh seasonal fruit \$32

****Veggie Platter** – Array of fresh seasonal vegetables served with ranch dipping sauce \$32

Caprese Salad –Mozzarella, Roma tomatoes and pine nuts served with extra virgin olive oil, balsamic vinegar, black pepper and basil \$42

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Pizzas

Medium 12"- (8 Slices) - \$ 18

Large 16"- (12 Slices) - \$ 24

Margherita - traditional, tomato sauce, fresh mozzarella, finished with fresh basil

Meat and Veggie Combo- Italian sausage, salami, mushrooms, onions, fresh tomatoes and baby spinach

Luigi's – Salami, sausage, pepperoni, prosciutto

Supreme Veggie- Portobello mushrooms, spinach, vine ripe tomatoes, roasted red peppers and mozzarella

Artichoke Chicken- With sun dried tomatoes & feta cheese on basil pesto

Gorgonzola- Prosciutto, mozzarella and gorgonzola with walnuts

Shrimp and Pesto- Shrimp, basil pesto and mozzarella

Pancetta Arugula- red sauce, Fontina cheese, pancetta, caramelized onions & Granny Smith apples, finished with arugula and truffle oil

Roasted Brocolini- three cheese, pesto, portabella mushrooms, black olives, roasted brocolini and garlic

Salads

\$ 26 per bowl, serving 6-8 guests per bowl

Selections found on page 1

Desserts

\$38 per platter- Serves approximately 8-10 guests

Dessert Platter – to include House Specialty Tiramisu, New York Cheesecake, Italian Style Cannoli, Flourless Chocolate Torte, and Seasonal Dessert

Provide Your Own Dessert- If you'd like to provide your own dessert there will be a \$2 per person charge to apply. This includes cupcakes, cake, cookies, etc..

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Beverages

Unlimited Basic Non-Alcoholic Package - \$3.50 per guest to include; Coffee, Hot Tea, Nestea Iced Tea, Fountain Drinks, Juices & Milk

Hosted Beverages – Any and all beverages added to the host's bill (NAB, beer, liquor, wine)
Cost is based upon actual consumption

Limited Hosted beverages – Host narrows the selections they will provide
Example: Just wine and beer, or Non-alcoholic only
Cost is based upon actual consumption

Non-Hosted beverages – All guests will pay for their own beverages

Limited Beverages – Host to pre-select beverages to be offered to their guests
Example: Host selects wine for the group. Wine may be selected in advance or the day of the event from the server.
Cost is based upon actual consumption

Drink Ticket – Each guest is given a pre-selected amount of drink tickets. Your event coordinator is given instruction on what the tickets can purchase and these beverages will be added to the host's bill.
Cost is based upon actual consumption

Set Dollar Amount – Host will spend (example- \$100) in beverages then guests pay for their own
Cost is based upon actual consumption

Campo di Bocce of Livermore will waive the corkage fee for up to the first four bottles of Livermore Valley Wines, those being standard bottle size of 750ml. Exceeding that amount or bringing in Non Livermore Valley Wines will have a corkage fee of \$15 per 750ml to apply.

Applicable to contracted events only!

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