



Campo di Bocce
of Los Gatos, Ca

EVENT DINING MENUS

Choose one of the following for your Family Style or Buffet Meal.

Select items from the following page (Event Menu Items) to customize to your menu.

Luigi's Lunch

Available before 4pm only

Not available in the month of December

Please select One Option:

Option A. \$16 per person

One Salad & Pizza

(only available for groups of 30ppl or less)

Option B. \$20 per person

One Salad, One Pasta & Pizza

(only available for groups of 50ppl or less)

Please note: Family Style meals are not all- you- can-eat

There are no substitutions for the packages; beverages are not included

Tour of Tuscany

\$28 per person

\$13 per child (under 12 years)

One Salad

One Pasta

One Entrée

Add another entrée \$7.50 per person

The Grande Italiano

\$37.50 per person

\$15 per child (under 12 years)

One Salad

Two Pastas

One Entrée

Includes our Dessert Assortment of:

Tiramisu, Chocolate Torte, & Cheesecake

Add another entrée \$7.50 per person

All guests in the event will be sharing the same menu selections, please take into account vegetarian and gluten free guests.

Guests do NOT order individually.



EVENT MENU ITEMS

Customize your event menu by choosing items from this list.

V: Vegetarian G: Gluten-Free VV: Vegan

Salad Options

Caesar Salad

Romaine lettuce topped with rustic croutons and aged parmesan cheese

House Salad V G

A lettuce blend tossed with tomatoes, red onion, gorgonzola cheese, and traditional Italian vinaigrette (VV with cheese on the side)

Spinach Salad G

Baby spinach tossed in white balsamic Dijon vinaigrette, crisp pancetta, hard cooked egg, & orange segments

Pasta Options

ask to substitute gluten free rice pasta (\$.5pp)

Pasta Bolognese or Marinara VV

Your choice of penne or spaghetti pasta with traditional red meat sauce or marinara sauce

Penne and Feta V

Penne pasta, white cream sauce, sun-dried tomatoes, and feta cheese

Quattro Formaggio V

Penne pasta and marinara sauce baked with four cheeses

Fettuccini Alfredo V

Cheese alfredo sauce and fettuccine noodles

Chicken & Broccoli

Penne pasta with sautéed chicken and broccoli, red pepper flakes, and light cream sauce

Spaghetti Pomodoro VV

Spaghetti pasta, chopped tomatoes, garlic, and basil tossed in olive oil

Linguine Aglio Olio VV

Linguine pasta with sautéed garlic and olive oil

Sausage Penne

Penne pasta w/ Italian sausage, bell peppers, broccoli, parmesan & spinach with a drizzle of olive oil

Pasta Primavera V

Your choice of penne or linguine pasta with broccoli, bell pepper, onion, spinach, tomatoes, parmesan cheese, and olive oil

Entrée Options

Marinated Beef

Thinly sliced tri-tip with a mushroom marsala demi-glace

Grilled Salmon

Grilled salmon with a lemon butter caper sauce

Eggplant Parmesan V

Layers of breaded and fried eggplant, marinara, mozzarella, and parmesan

Chicken Piccata

Sautéed chicken scaloppini with lemon butter caper sauce

Pesto Chicken G

Grilled Chicken with Roma tomatoes, basil pesto and parmesan *contains pine nuts

Chicken Marsala

Sautéed chicken scaloppini finished with a mushroom marsala demi-glace

Ricotta Chicken G

Grilled chicken covered in marinara and topped with ricotta cheese and mushrooms

Chicken Milanese

Breaded Chicken Breast with a lemon butter caper sauce

Chicken Parmesan

Breaded chicken breast covered with house marinara, parmesan, & mozzarella



DINING MENU ADD-ONS

Items listed below are available in addition to your Buffet or Family Style pre-order.

You do not have to order additional items.

Appetizer Platters

Appetizer platters serve approximately 10 people each

Calamari	\$57
Italian Sausage G	\$43
Bruschetta (20) V	\$39
Antipasto G	\$62
Cheese Plate V	\$60
Fried Ravioli (20) V	\$46
Lamb Lollipops (20) G	\$120
Spinach Dip V	\$45
Pancetta Wrapped Shrimp (20) G	\$78
Veggie Platter w/ Ranch VV G	\$45
<i>Add hummus (vegan)</i>	\$5
Fruit Platter VV G	\$45
Caprese Salad V G	\$46
Crab Cakes (20)	\$78
Meatball Sliders (20)	\$63
Cheesy Garlic Bread V	\$37
Chicken Drumettes	\$50

Pizzas

Medium is 12" (10 slices) / large is 16" (12 or 16 slices)

Vasona	<i>med \$18 / lg \$25</i>
Main Street	<i>med \$18 / lg \$25</i>
Oak Meadow	<i>med \$18 / lg \$25</i>
Carnivore	<i>med \$18 / lg \$25</i>
Billy Jones V	<i>med \$18 / lg \$25</i>
Luigi	<i>med \$18 / lg \$25</i>
Margherita V	<i>med \$18 / lg \$25</i>
The Cats	<i>med \$18 / lg \$25</i>
BBQ Chicken	<i>med \$18 / lg \$25</i>
Morelli V	<i>med \$18 / lg \$25</i>
Just Cheese V	<i>med \$14 / lg \$18</i>
Pepperoni	<i>med \$14 / lg \$18</i>
12" Gluten Free Cauliflower Crust	<i>Sub for \$4 more</i>
Substitute Vegan Cheese for regular pizza VV	

Sides

Side Dishes serve approximately 10 people each

Sautéed Vegetables VV G	\$45
Roasted Red Potatoes VV G	\$32

Desserts

Prices are per person, minimum order is 12 slices

Tiramisu V	\$8 pp
Chocolate Torte V G	\$7 pp
Cheesecake V	\$7 pp
Assortment of all 3 above V	\$6 pp

DESSERT FEE INFORMATION

You are more than welcome to bring in your own dessert, however you will be charged a \$1 per person dessert fee. This includes, but is not limited to: cakes, cupcakes, brownies, cookies, biscotti, etc.

Beverages

You do not need to pre-order specific beverages

You can set up a tab a few different ways

All beverages are based on consumption, no package prices

Beverages Tab Options

Open tab - All drinks added to the bill

NAB tab - Only non-alcoholic beverages added to the bill

No tab - guests are on their own for ALL drinks

Drink tickets - you set the value to the drink ticket and how many per person

Limit the tab - Pay for drinks up to a certain amount

(You can also set a maximum per glass price)

Add-on Menu Descriptions

G = Gluten Free	V = Vegetarian	VV = Vegan	DF = Dairy Free
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APPETIZERS

() = number of pieces per platter

ANTIPASTO - prosciutto, pepperoni, salami, parmesan, & provolone **G**

CHEESE PLATE - parmesan, provolone, gorgonzola, cranberries, garlic, almonds, & breadsticks **V**
(make it gluten free by removing the breadsticks!)

CHEESY GARLIC BREAD – served with a side of marinara **V**

CALAMARI - fried, served with cocktail & remoulade sauces

NEW ZEALAND LAMB LOLLIPOPS(20) - marinated in garlic, mint, & drizzled with balsamic vinegar glaze **G DF**

MEATBALL SLIDERS(20) - meatball on a sweet hawaiian roll with red sauce, arugula & gorgonzola cheese

BRUSCHETTA(20) - crostini with sonoma chevre, roma tomatoes, garlic, fresh basil, & parmesan **V**
(make it vegan and dairy free by removing the cheese!)

FRIED RAVIOLI(20) - fried cheese ravioli & marinara sauce on the side **V**

ITALIAN SAUSAGE – 12 sausages sliced into bite size pieces, served with mustard on the side **G DF**

SPINACH DIP – creamy spinach dip with slices of toasted bread on the side **V**

PANCETTA WRAPPED SHRIMP(20) -shrimp wrapped in pancetta, served atop marinara **G**

VEGGIE PLATTER – varies by season, fresh vegetables such as broccoli, jicama, tomatoes, carrots, bell peppers served w/ ranch, option to add hummus(\$5) **VV G DF**

FRUIT PLATTER – (may vary) sliced fresh fruit such as watermelon, pineapple, cantaloupe, honeydew, grapes. **VV G DF**

CRAB CAKES (20) – blue Lump Wild Philippines Crab, topped with mayonnaise/garlic aioli

CHICKEN DRUMMETTES (20) – with a chili and garlic parmesan glaze & a side of ranch

MEATBALLS (20) – served with a side of marinara, contains pork and beef

PIZZAS

MARGHERITA - roma tomatoes, extra virgin olive oil, fresh mozzarella & basil **V**

MAIN STREET - italian sausage, salami, mushrooms, onions, & fresh tomatoes

CARNIVORE- salami, italian sausage, pepperoni, prosciutto

THE BILLY JONES- red onion, olives, red & green bell peppers, & mozzarella cheese, fresh spinach on top **V**

THE LUIGI- pepperoni, italian sausage, black olives, mushrooms

THE VASONA - boar sausage, roasted potatoes with mozzarella & rosemary

OAK MEADOW - prosciutto, mozzarella & gorgonzola cheese, topped with fresh tomatoes

THE CATS - prosciutto topped with fresh arugula

THE MORELLI - mushroom, jalapeno, & black olives **V**

BBQ CHICKEN – breaded chicken, red onions, bbq sauce, and cilantro

Our regular pizza dough is vegan and we can substitute vegan cheese to make the pizza **VV**

Substitute a cauliflower crust to make it gluten free (cauliflower crust contains dairy)