



CAMPANA

CATERING

SALAD TRAYS

MIXED GREENS and VEGGIES SALAD

Serves 20-25

Chopped iceberg and romaine lettuce,
green pepper, diced tomato, onion,
black olives, queso.

\$25

CAMPANA SALAD

Serves 20-25

Chopped iceberg and romaine lettuce,
green pepper, diced tomato, onion,
black olives, queso, chopped grilled chicken
breast and tortilla strips.

\$45

DRESSINGS

Agave Cilantro – Ranch – French – Italian – Garlic – 1,000 Island

CHIPS, GUAC AND SALSAS

FRESH TORTILLA CHIPS

Small Bag | \$2

Medium Bag | \$4

Party Size Bag | \$10

FRESH HOT or MILD SALSA

Pint | \$5

Quart | \$10

GUACAMOLE (Avocado Dip)

Pint | \$18

Quart | \$36

APPETIZERS

ZAPATA SOUP

Quart | \$8

EMPANADAS (10)

Empanadas lightly fried to a crisp with
your choice of filling. *72 hour notice required*

GROUND BEEF and CHEESE | \$45

POTATO, CHORIZO and CHEESE | \$45

QUESADILLAS (40)

Flour tortillas filled with Mexican cheese
and lightly grilled.

CHEESE | \$35.99 STEAK | \$55.99

CHICKEN, BEEF or CHORIZO | \$45.99

FLAUTAS (20)

Corn Tortillas rolled and filled with your choice
of beef or chicken then lightly fried to a crisp.

CHICKEN, BEEF or COMBO \$69.99

TACO BAR

Minimum Order for 10 people

INCLUDES: Choice of tortillas - corn, flour or crispy Choose any 2

– Spanish rice, refried beans and cheese, sour cream, lettuce, tomato, cilantro, onion, jalapeños, fresh tortilla chips, hot and mild salsa.

SHREDDED CHICKEN or GROUND BEEF | \$10.99 p.p. STEAK or AL PASTOR | \$13.99 p.p.

FAJITA BAR

Minimum Order for 10 people

INCLUDES: Corn and flour tortillas, Spanish rice, refried beans and cheese, pico de gallo, sour cream, jalapeños, hot and mild salsa with fresh tortilla chips.

CHICKEN | \$14.99 p.p. STEAK | \$16.99 p.p. VEGETABLE ONLY | \$11.99 p.p.

TRAYS

TACOS

Serves 24

Choice of flour or corn tortillas, lettuce, tomato, cheese, cilantro and onion.

BEEF TACOS (24) – \$69 SHREDDED CHICKEN (24) – \$69

GRILLED CHICKEN BREAST (24) – \$79

PASTOR TACOS (PORK) (24) – \$85

CARNE ASADA (STEAK) TACOS (24) – \$85

ENCHILADAS or BURRITOS

Trays of 15

CHEESE | \$49 CHICKEN | \$49 BEEF | \$49 STEAK | \$55

CHILE RELLENOS

Trays of 10

Stuffed poblano peppers.

CHEESE, BEEF or CHICKEN | \$55

TAMALES

Trays of 12 or 24 (72 hour notice)

Your choice in husk or with melted cheese and choice of Ranchero or Chile con Carne Salsas.

PORK TAMALES | \$4 each

BISTEK A LA MEXICANA

Serves 10 or 20

10 – \$110 / 20 – \$220

CAMARONES

Serves 10 or 20

Camarones Veracruzana or Camarones diablo

10 – \$110 / 20 – \$220

SIDE TRAYS

ARROZ (SPANISH RICE)

Half-Pan Serves 20-25 - \$25
Full-Pan Serves up to 50 -
\$45

SEASONED MIXED VEGETABLES

Half-Pan Serves 20-25 - \$25
Full-Pan Serves up to 50 -
\$45

FRIJOLES REFritos CON QUESO

(Refried Beans and Cheese)
Half-Pan Serves 20-25 - \$25
Full-Pan Serves up to 50 -
\$45

SIDES

PICO DE GALLO

Pint – \$5 / Quart – \$9

SLICED JALAPEÑO PEPPERS

Pint – \$5 / Quart – \$9

CHILES TORIADOS

(Grilled jalapeños with lime and salt) | Pint – \$6
Quart – \$11

HOUSE MARINATED PEPPERS

(Jalapeño peppers, celery and carrots) | Pint – \$6
Quart – \$11

SOUR CREAM

Pint – \$4 / Quart – \$9

SHREDDED MEXICAN CHEESE

1-Lb. – \$8

DESSERTS

FLAN

Serves 28 Full Slices or 56 Half Slices
Vanilla and caramel custard pie.
\$89

CHURROS

36 Pieces

Custard filled with chocolate dipping sauce.
\$29

BUNUELOS

Mexican cinnamon and sugar cookies with
chocolate sauce.
Half Tray – \$10 / Full Tray – \$20



CAMPANA

DISCLAIMER

Prices subject to change without notice

Campanarestaurants.com



CAMPANA

BANQUETS

Events with 20-50 people \$50 Facility Fee*

Events with 51-100 people \$75 Facility Fee*

**Facility charge to be paid upon booking.*

Menu Planning

For in-house banquet events we suggest you start by taking a look at our menu which you can view on our website: campanarestaurants.com. Choose 3 items from the dinner menu. Please no combination platters. From there we can, together, create a menu for your event. Your guests will be able to select one of the dinners we have chosen on your event menu. The dinners are served as described in the menu and the cost is listed as well. Chips with hot and mild salsa is included with all events.

Two very popular options are serving fajitas or the taco bar. No menu is needed. We simply inform the guests of the menu.

Popular appetizer options -

Dinner Salad | **\$2.50 per person** Mexican chicken & rice Soup | **\$3.50 per person**

Nachos or quesadillas | **\$3.00 per person**

(Nachos and quesadillas come with guacamole, sour cream, and jalapeños)

Soda package -

Unlimited soda, juice, tea, coffee and dessert (bunuelos, Mexican cinnamon cookies).

This package is an additional **\$3.95 per person**.

Bar Options -

“Open Bar” - guests can choose any drink they like and we run a tab that you would be responsible to pay at the end of your event.

“Cash Bar” - guests are responsible to pay for their drinks.

“Open Bar with a Cap Limit” - guests can order what they like and we keep a tab when it hits your limit you may then choose to close the tab or extend it.

Our most popular — “Limited Menu with a Cap Limit” - We suggest sangria, margaritas, and dos Equis Mexican beer. These three are served in half pitchers.

\$20 outside dessert fee, includes storage, cutting of cake, and we will plate and serve it for you. Your dessert may NOT be homemade. Store or bakery bought is permissible and accepted by the DuPage County Health Department.