

Hi!

Thanks for your interest in Isabella. Attached is the information you requested. You will find directions and prices on how to create your own menu, as well as an example of what a finished menu might look like. Please note, that we can also create a specific menu to include other appetizers, entrees and desserts from our regular menu, and we also accommodate special food requests. I'd be happy to discuss those options with you. I've also listed below - some of the other details we should discuss:

- Price variations
- Various room options
- Guaranteed number of guests
- Children's menu
- 1. Open Bar - Cash Bar - Wine/Beer Option
- 2. Linen - we have granite tabletops, so linen is not necessary, but some may like a more formal look.
You may bring your own - or we can furnish it for you at \$1.00 per napkin and \$5.00 per tablecloth.
- 3. Table decorations/Table configurations
- 4. There is a \$100.00 charge to hold your date. This can be done by check, cash or charge card. The charge card will not be charged unless you cancel.
- 5. Contract details
- 6. Cake Plating Fee

Please feel free to call me with any questions or concerns. I look forward to hearing from you. We feel confident that you and your guests will enjoy the food, service and atmosphere, and we would appreciate the opportunity to work with you to make your event a success.

Sincerely,

Fanny Guzman
Isabella 708.444.8555
Cell 708.296.4022

Rehearsal Package:

- \$20/21 per person Sun-Sat; until 6pm
\$20 per person if only house salad is served for first course
- \$22/23 Sun-Thur; after 6pm
- \$26/27 Fri; after 6pm
- \$60/Sat (must guarantee 50 people)
- 8.5% tax and 20% tip to be added
- Includes some non-alcoholic beverages
- Wine, beer, liquor not included
- .25 per person cake plating fee
- July 1, 2010. Prices subject to change

Isabella Café and Catering Special Event Agreement

Name _____ Company _____

Name _____

Address _____ City _____ State _____

Zip _____

Phone _____ Fax _____ E-mail _____

address _____

Day of Function _____ Date of Function _____ Arrival Time _____ Departure

Time _____

Special Schedule (presentation, discussion
time...) _____

Number of Guests _____ Outdoor patio (seats 30) _____ Front porch area (seats 32) _____

North dining ____ (seats 10-20) South dining ____ (seats 30-35) BEntire dining (seats 50) _____

Charges

- All charges will be based upon the guaranteed or actual number of guests, whichever is greater.
- *Guaranteed number of guests:* A guarantee of the final number of guests is required 72 hrs prior to the event
- *Gratuity:* 20% of food and beverage charge only – to be added
- *Tax:* 9% of food and beverage charge only – to be added
- *Linen:* \$5.00 per tablecloth, \$1.00 per napkin – to be added if requested
- *Cake plating:* \$.25 per person
- *Cancellation:* Cancellation of the event will result in a \$100.00 charge to your credit card.

Client Signature: _____ Date _____

Isabella Event Coordinator Signature: _____ Date _____

Rehearsal Dinner Example Menu

1 April 2008

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Choice of

Minestrone Soup or Soup of the Day or Mussels Marinara or
House Salad - Mushrooms, onions, tomatoes, romaine lettuce with balsamic vinaigrette or
Italian Sausage – braised w/grapes and white wine or
Bruschetta w/tomato and basil or
Polenta Torte – Pan-fried polenta cake w/spinach and red peppers

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Choice of

Spaghetti Primavera – with sautéed vegetables, olive oil, garlic and fresh basil or
Grilled Salmon – port tarragon sauce or
Grilled Pork Tenderloin – red wine portabello mushroom sauce

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Strawberry Torte w/chocolate and vanilla sauces

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Choice of

Pepsi, Diet Pepsi, Sierra Mist, Decaf or Regular Coffee, Hot or Iced Tea

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Wine and Beer

Lagaria Pinot Grigio – Kingfish Cabernet

MGD - Miller Lite - Amstel Light - Sam Adams - Budweiser
O'Doul's - Kaliber - Corona - Heineken - Moretti - Beck's Dark
St. Pauli Girl - Peroni - Hacker Pschorr

Create Your Menu From The Following Choices:

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First Course

All your guests will get a choice of

Minestrone Soup or Soup of the Day or Mussels Marinara or

House Salad – Mushrooms, onions, tomatoes, romaine lettuce with balsamic vinaigrette or

Bruschetta w/tomato and basil or

Polenta Torte - Pan-fried polenta cake w/spinach and red peppers. Creamy goat cheese sauce

Italian sausage braised w/grapes and white wine

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Second Course (all guests get a choice of 3 entrees)

You choose three from the following list:

Fettuccini Salmon - with fresh salmon and scallions in lemon dill cream sauce

Spaghetti Primavera - with sautéed vegetables, olive oil, garlic and fresh basil

Penne Casserole - Mostaccioli baked w/tomato sauce and Mozzarella (meat or marinara)

Rigatoni w/Smoked Chicken - w/grilled portobellos, sundried tomatoes, garlic and olive oil

Linguini Pescatore - scallops, mussels, and calamari sautéed in olive oil and garlic or marinara

Rigatoni w/braised Italian sausage - with peppers and onions

Stuffed Eggplant - thinly sliced eggplant rolled w/prosciutto and Mozzarella.

Baked w/tomato cream and served w/spinach

Penne w/grilled chicken and cream sauce

The following is served w/starch and vegetable:

Stuffed Chicken Breast - Boneless Chicken Breast stuffed with four cheeses

Stuffed Eggplant – Chicken Parmesan over linguini - Chicken Limone - Chicken Marsala

Grilled Salmon - w/tarragon port sauce

Grilled Pork Tenderloin - red wine portabello mushroom sauce

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Third Course

You choose one from the following

Two layer strawberry, chocolate, raspberry, coconut, or mango torte with choice of sauces

Gelato or Sorbetto served in wine glass w/shortbread cookie (various cookie cutter shapes)

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Beverages

Pepsi, Diet Pepsi, Sierra Mist, Decaf or Regular Coffee, Hot or Iced Tea