

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
- Champagne Mimosa Punch or Cranberry Champagne Punch Open Bar vs Cash Bar
- 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.
- Table decorations and configuration
- 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.
- Contract details
- 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

Shower Package:

- \$16/17 per person Sat and Sun until 6 PM
- 8.5% tax and 20% gratuity to be added
- \$16 per person if house salad only is served
for first course
- \$17 per person includes choice of first course
- Wine, Beer, Champagne Punch 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) Entire dining room (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: 8.5% 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 _____

Bridal Shower Example Luncheon Menu

1 April 2011

Serving Champagne Mimosa Punch

Choice of

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

Choice of

Spaghetti Primavera - with sautéed vegetables, olive oil, garlic and fresh basil or
Stuffed Chicken Breast - boneless breast stuffed w/4
cheeses. Brandy cream sauce or
Fettuccine Salmon - w/fresh salmon and scallions in lemon dill cream

Choice of

White Chocolate Gelato or Raspberry Sorbetto with heart cookie

Choice of

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

Create Your Menu From The Following Choices:

□

First Course

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 or

Italian sausage braised w/grapes and white wine

□

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

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 - served over linguini - Chicken Limone

Chicken Marsala - Grilled Salmon - w/tarragon port sauce

Grilled Pork Tenderloin - red wine portabello mushroom sauce

□

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 available)

□

Beverages

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