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
- 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.
- 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

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 708 296 4022 708 444 8555

Party Package:

- \$26 per person until 6 PM
- 9.75 % tax and 20% gratuity to be added
- Wine, Beer, Champagne Punch not included
- Jan 1, 2024. Prices subject to change

Isabella Café and Catering Special Event Agreement

Name		Company	
		City	State
Zip			
Phoneaddress	Fax	E-mail	
	Date of Function Departure Time		
	resentation, discussion		
Number of Guests_	Front porch area	a (seats 24) En	ntire dining room (seats 30 - 50)
Charg	es		
All charges will be ba	sed upon the guaranteed or a	ctual number of gues	sts, whichever is greater. Guaranteea
number of guests: A ş	guarantee of the final number	of guests is required	72 hrs prior to the event
Gratuity: 20% of food	d and beverage charge only –	to be added	
<i>Tax</i> : 9.75% of food an	nd beverage charge only – to	oe added	
Cancellation: Cancel	lation of the event will result	in a \$100.00 charge	to your credit card.
Client			
Signature:		Date	
Isabella Event Co	ordinator Signature	Date	1

Example Luncheon Menu 1 April 2011

Serving Champagne Mimosa Punch

Serving

House Salad - Mushrooms, onions, tomatoes, romaine lettuce with balsamic vinaigrette

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

Choose three from the following list: □ *Fettuccine Salmon – with fresh salmon and scallions in lemon dill cream □ *Spaghetti Primavera – with sautéed vegetables, olive oil and garlic □ *Rigatoni w/Smoked Chicken – w/grilled portobellos, sun dried 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 □ *Cheese Ravioli, tomato cream sauce □ *Spinach and Cheese Ravioli, roasted garlic cream sauce □ *Potato Gnocchi, sausage, tomato cream sauce The following entrees are served w/starch and vegetable: □ *Stuffed Chicken Breast – Boneless Chicken Breast stuffed with four cheeses □ *Stuffed Eggplant w/prosciutto, mozzarella, tomato cream sauce

Beverages Included

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

□ *Chicken Parmesan, served over linguini

□ *Grilled Salmon w/ lemon-dill cream sauce

□ *Chicken Limone, over angel hair

□ *Chicken Marsala over linguini