

Isabella's

KITCHEN

Party Menus



STARTERS

- Add:** Meat & Cheese Display \$13.00++ Per Person
- Add:** Grilled Vegetable Display \$9.00++ Per Person
- Add:** Caprese Platter \$8.00++ Per Person
with Tomato, Mozzarella Cheese,
Balsamic Glaze and Cracked Black
Pepper
- Add:** House-made Meatballs \$8.00++ Per Person
Marinara, Parmigiana
- Add:** Spicy Chicken Wings \$9.00++ Per Person
Ranch and Bleu Cheese Dressing,
Celery
-

BRUSCHETTA

Choose (3) From Below ~ \$13.00++ Per Person

Roasted Eggplant, Peppers, Olives, Goat Cheese

Burrata, Blistered cherry Tomato, Basil, EVOO

Pear, Bleu Cheese, Pine Nut

Fuji Apple, Brie, Fig Spread

Smoked Salmon, Pesto Cream Cheese, Caper, Red Onion

Prosciutto, Fig, Ricotta

MIX AND MATCH

\$38.00++ PER PERSON (every additional item add \$3.00++)

SELECT ANY (5) OF THE APPETIZERS LISTED BELOW

Caprese Platter

Tomato, Mozzarella Cheese, Balsamic Glaze and Cracked Black
Pepper

*

Meat and Cheese Display, Assorted Crackers and Baguettes

*

Spicy Chicken Wings
Celery and Bleu Cheese Dressing

*

Bruschetta: (Selection of 3)

*

Pizza: (Selection of 3)

*

Italian Hummus with Pita Bread

*

House-made Meatballs with Marinara, Parmigiana

*

Grilled Vegetable Display

*

Vegetable Crudit  with Ranch Dressing

*

Fried Mozzarella with Marinara

*

Fried Zucchini with Ranch Dressing

*

Fried Stuffed Mushrooms with Ranch Dressing

LUNCH

ASSORTED SANDWICHES AND WRAP DISPLAY

Caesar Salad

Herb Croutons, Parmesan Cheese

*

Tuscan Pasta Salad

WRAPS:

Chicken, Pesto and Sundried Tomato Wrap

*

Eggplant, Spinach and Roasted Garlic Wrap

*

Caprese Wrap, Buffalo Mozzarella, Tomato, Mixed Greens,
Balsalmic

SANDWICHES:

Served on ciabatta bread and lightly dressed with Italian dressing

Turkey and Smoked Mozzarella Sandwich

*

Ham and Provolone Sandwich

*

Italian Deli Sub

*

Tiramisu

Coffee and Tea

\$35.00++ Per person

(See page 10 to add pizza to your buffet)

LUNCH

SLIDER BUFFET

Isabella's Garden Greens
Garbanzo Beans, Red Onions, Cherry Tomatoes, Carrots,
Pepperoncinis, Cucumbers and Kalamata Olives
Italian or Ranch Dressing

*

Cheese Tortellini Salad
Sundried Tomatoes and Pesto

*

Italian Sausage Slider
Roasted Peppers

*

Chicken Parmesan Slider
Marinara Sauce and Mozzarella Cheese

*

Italian Beef Slider
Provolone Cheese, Giardiniera and Au Jus

*

Mini Cannoli Tray
Coffee and Tea

\$37.00++ Per Person

(See page 10 to add pizza to your buffet)

DINNER

DINNER BUFFET 1

Isabella's Garden Greens

Garbanzo Beans, Red Onions, Cherry Tomatoes, Carrots,
Pepperoncinis, Cucumbers and Kalamata Olives
Italian or Ranch Dressing

*

Chicken Caesar Pasta Salad

*

Spicy Chicken Wings
Celery and Bleu Cheese Dressing

*

Lasagna
Meat Sauce, Melted Mozzarella Cheese

*

Focaccia Bread, Butter

*

Cookies & Mini Cannolis
Coffee and Tea

\$44.00+ Per Person

(See page 10 to add pizza to your buffet)

DINNER

DINNER BUFFET 2

Caesar Salad

Herb Croutons, Parmesan Cheese

*

Tuscan White Bean Soup

*

Stuffed Shells

Tomato Basil Sauce, Parmesan Cheese

*

Chicken Marsala

Crimini Mushrooms, Marsala Wine Sauce

*

Focaccia Bread, Butter

*

Mini Cannolis and Tiramisu

Coffee and Tea

\$45.00+ Per Person

(See page 10 to add pizza to your buffet)

DINNER

DINNER BUFFET 3

Isabella's Garden Greens

Garbanzo Beans, Red Onions, Cherry Tomatoes, Carrots,
Pepperoncinis, Cucumbers and Kalamata Olives
Ranch or Italian Dressing

*

Tomato Mozzarella Platter

Basil, Balsamic Glaze, Cracked Black Pepper

*

Penne Pasta

Prosciutto Ham, Sundried Tomatoes, Artichoke Hearts Spring
Peas, Three Cheese Sauce

*

Chicken Parmigiana

Marinara Sauce

*

House-made Meatballs

Marinara, Parmigiana

*

Focaccia Bread, Butter

*

Tiramisu and Mini Cannolis

Coffee and Tea

\$47.00++ Per Person

(See page 10 to add pizza to your buffet)

DINNER

PASTA STATION - DINNER BUFFET 4

(1) Culinary Attendant Per 25 Guests @ \$150.00++ Each

PASTA STATION (25 PERSON MINIMUM)

Caesar Salad

Herb Croutons, Parmesan Cheese

*

Seasonal Vegetables

*

Spicy Chicken Wings

Celery and Bleu Cheese Dressing

Select Two Pastas:

- Penne Pasta
- Rainbow Cheese Tortellini
- Baby Shells
- Cavatappi Pasta

Select Two Sauces:

- Tomato Cream Sauce
- Provolone Cheese Sauce
- Marinara Sauce
- Lemon Citron Sauce

The Following Ingredients are Provided for your
Guests to Add to Their Pasta:

- | | |
|--------------------|------------------|
| -Crimini Mushrooms | -Garlic |
| -Meatballs | -Broccoli Rab |
| -Calamari | -Arugula |
| -Grilled Chicken | -Roasted Peppers |
| -Shrimp | -Parmesan Cheese |
| -Italian Sausage | -Herbs |
| -Sundried Tomatoes | -Artichokes |

Focaccia Bread, Butter

Tiramisu and Cannolis * Coffee and Tea

\$50.00++ Per Person

(See page 10 to add pizza to your buffet)

DINNER

DINNER BUFFET 5

Spinach and Arugula Salad
Candied Pecans, Cherry Tomatoes, Bacon Bits,
Hard Boiled Egg, Roasted Peppers, Red Onion,
Kalamata Olives, Creamy Gorgonzola Vinaigrette

*

Pasta Salad with Creamy Roasted Pepper Dressing

*

Grilled Beef Medallions
Portobello Mushroom Cream Sauce

*

Roasted Garlic and Herb Potatoes

*

Eggplant Rollendini
Tomato Basil Sauce

*

Chicken Piccata
Lemon Caper Sauce

*

Seasonal Vegetable Medley

*

Focaccia Bread, Butter

*

Chocolate Dipped Biscotti, Tiramisu and Mini Cannolis
Coffee and Tea

\$62.00+ Per Person

(See page 10 to add pizza to your buffet)

PIZZA

Choose (3) From Below - \$10.00+ Per Person

CHEESE:

Cheese and Red Sauce

CLASSIC MARGHERITA:

Hand Stretched Mozzarella, Basil

PEPPERONI:

Pepperoni, Mozzarella

SAUSAGE:

House-made Sausage, Red Onion

THE BUTCHER:

House-made Sausage, Bacon, Ham, Pepperoni

MUSHROOM:

Roasted Mushrooms, Mozzarella

VEGGIE:

Peppers, Onions, Mushrooms, Olives, Artichokes

ISLANDER:

Speck, Pineapple, Jalapeño

BAR MENU

	BOOZE 8.5	BETTER BOOZE 9.5	WINE BY THE BOTTLE 36
VODKA WHISKEY BOURBON SCOTCH GIN RUM TEQUILA	LOADED BENCHMARK JIM BEAM FAMOUS GROUSE BROKERS MATUSALEM SAUZA BLUE	KETTLE ONE JACK DANIELS KNOB CREEK JOHNNIE WALKER BLACK TANQUERAY BACARDI PATRON SILVER	CANYON ROAD: CHARDONNAY PINOT GRIGIO CABERNET PINOT NOIR

SELECTIONS	HOST BAR (PER COCKTAIL)
BOOZE	8.5++
BETTER BOOZE	9.5++
HOUSE WINES	36++
DOMESTIC BEER	5++
IMPORT BEER	6++
SOFT DRINKS	3++
BOTTLED WATER	3++

HOSTED BAR: ONE BARTENDER, @ 130.00 PLUS TAX, PER EVERY 75 GUESTS.

PACKAGE BAR: ONE BARTENDER, (COMPLIMENTARY) PER EVERY 75 GUESTS.

FOR YOUR CONVENIENCE, WE OFFER PACKAGE BAR PRICING, WHICH IS A SET PRICE PER GUEST, PER HOUR FOR A FULL SELECTION OF BEVERAGES. THE PRICING IS BASED ON 2 1/2 DRINKS PER GUEST FOR THE FIRST HOUR AND ONE DRINK PER GUEST, PER HOUR, FOR EACH ADDITIONAL HOUR. HOWEVER, THIS PRICING DOES NOT INCLUDE A CHAMPAGNE TOAST OR WINE TO BE SERVED AT THE TABLE DURING THE MEAL. PACKAGE BAR SERVICE IS ONLY AVAILABLE IN CONJUNCTION WITH A BREAKFAST, LUNCH OR DINNER.

BOOZE (PER GUEST)	BETTER BOOZE (PER GUEST)
ONE HOUR @ 17++ PER GUEST EACH ADDITIONAL HOUR @ 10++ PER GUEST	ONE HOUR @ 19++ PER GUEST EACH ADDITIONAL HOUR @ 12++ PER GUEST

General Information

Food and Beverage:	Food and Beverages of any kind, are not permitted to be brought onto Grayhawk Golf Club Property by any guest or invitee. (Excluding small candy guest favors set at place settings and wedding cake.
Tax:	All federal and local taxes and charges which may be imposed or by applicable to this Agreement and to the services rendered by Grayhawk Golf Club are in addition to the prices herein agree upon, and the guest agrees to pay them separately.
Service Charge:	Twenty percent (20%) is to be added to the guest's bill for all food and beverages which is taxable at 7.95%.
Prop 206 Fee:	A 2.2% tax inclusive Prop 2016 fee will be added to all food, beverage, labor and rental fees on your final bill.
Specialty Cake:	Grayhawk Golf Club will allow our guests to provide their cake from an outside vendor. Cake cutting fee is complimentary. Your catering representative can assist you with a preferred list of bakeries.
Seating:	Grayhawk Golf Club will provide you with a detailed room diagram for your use to determine guest seating arrangements.
Linen Selections:	Grayhawk Golf Club offers complimentary linens for your event. Your catering manager can advise you of colors available. For guests requesting specialty linens, your catering representative will be happy to assist you in arranging these rentals.
Guarantees:	In arranging for your special event, attendance must be specified in writing at least 5 days in advance of your event date.
Billing:	Your function is to be paid prior to the conclusion of your event. Grayhawk Golf Club will set up a deposit schedule that will be outlined in your Catering Confirmation.
Parking:	Grayhawk Golf Club has ample parking for your guests. If you prefer Valet parking, your catering representative can assist in contracting these arrangements.
Deposits:	All deposits will be credited toward the total cost of your event. An initial deposit is due with the signing of your Catering Contract of Terms, Conditions and Confirmation. All deposits are non-refundable.