



208 263-0211

401 Bonner Mall Way Suite S Ponderay, Idaho 83852
Ponderay Event Center (upstairs)

To:
Event: Address:
Date of Event:
Phone #:
Guest count:
Time of Event:
Min. 25 guests. Any event under 25 guests, Mon-Thurs. adds a chef fee: \$250 Fri/Sat adds a chef fee: \$350

Appetizer Menu options: (min. 25 guests)

Pick up option: Minimum 25 guests/3 appetizer options/pick up only/15% gratuity

Catered option: Over 50 guests can be catered with a 20% service-gratuity

Appetizer Menu options:

Package 1: \$13/person + tax + gratuity

- Crackers with (choose two)
 - Smoked Salmon and Ricotta (adds \$1 person)
 - Olive Tapenade
 - Artichoke & Spinach Tapenade
 - Sun-dried Tomatoes and Basil
- Baked Crimini mushrooms with gorgonzola cheese
- Italian Meatballs in Neapolitana Sauce
- Caprese Skewers w tom./ basil (pesto or balsamic)

Package 2: \$23/person + tax + gratuity

- All of Package 1 and...
- Italian Meats and Cheeses: Salami, Coppa, Fontina, Provolone, Manchego with crackers
- Chicken Fontina Braizole: breast of chicken with fontina cheese and prosciutto
- Sweet and Spicy Peppadew Peppers- stuffed with goat cheese

Package 3: \$32.50/person + tax + gratuity

- Select 2 items from Package 1
- Select 2 Items from Package 2
- Beef Calabrese- Spicy Shoulder Tender with red chilli flakes, sliced and served cold

Plus choose one of the following:

- Chilled Prawns with cocktail sauce
- Baked Cold Salmon with lemon & herbs with sides of cream cheese with dill, capers, red onion
- Ahi Tuna with pineapple soy-ginger sauce

Ala Carte Menu: \$/person + tax + gratuity (min. 25 guests) (up to three choices, extra charge \$25 for each additional)

- Phyllo Shells stuffed with roasted crimini mushrooms, gorgonzola cheese and Italian sausage- \$2.75
- Phyllo Shells stuffed with smoked salmon mousse and horseradish- \$3.00
- Phyllo Shells stuffed with artichoke hearts, spinach and parmesan cheese- \$2.25
- Crackers with artichoke/Spinach/Roasted garlic spread - \$2.00/person
- Prawns with Cocktail Sauce-\$5.50
- Sweet and Spicy Peppadew Peppers- stuffed with goat cheese- \$2.50
- Tortellini Pesto skewers with sun dried tomato- \$3.00
- Asiago Potato Souffle (small bite creamer potato with cheese n garlic- \$3.25
- Hearty Italian Meats and Cheese Platter with crackers-\$4.50
- Italian Meatballs with neo sauce-\$3.50 (3 per person) \$5/per person for (5 meatballs per person)
- Meatballs with a Honey Garlic Glaze- (ginger, soy, red pepper flakes)-\$3.50
- Chicken Fontina-chicken rolled with prosciutto and fontina cheese- \$4.25
- Blackened Prawns on a bed of avocado and cucumber bites - \$4.00
- Caprese skewers -Fresh Mozzarella balls, cherry tomatoes, balsamic glaze-\$2.85
- Raspberry and Peach Semi Fredo-Icy cold raspberries and peaches with a touch of sugar-\$3.50
- Pasta Salad- with Champagne Vin., broccoli, olives, red bells, chopped carrots, and celery \$3.50

Buffet Pasta Menu: \$18/person + tax + gratuity

- Choose two kinds of Pasta
 - Penne or Bow Tie- select a sauce
 - Spaghetti- wNeo Sauce (Add Meatball \$4/per person) (add Bolo sauce add \$1/per person)
 - Tortellini (cheese)- select a sauce (Adds \$1/per person)
 - Lasagna Neapolitana (vegetarian tomato sauce)
 - Lasagna Bolognese (tomato meat sauce)
- Choose two kinds of sauces
 - Ivano's - cream, garlic, mushroom, prosciutto
 - Rossini - tomato, garlic, cream, mushrooms, butter
 - Pomodoro - toasted garlic, chilli flakes, tomato, fresh basil
 - Neapolitana - meatless tomato sauce
 - Bolognese - classic tomato meat sauce
 - Alfredo - cream, garlic, nutmeg
 - Puttanesca - capers, anchovies, rosemary, kalamata olives, tomato sauce
 - Pesto with Basil
- Served with a choice of Caesar Salad OR Spring Mix Salad (choose one)
- Rolls/Butter

Add Chicken to one of the pasta dishes add \$2.75/person (added to the sauce)

Buffet Style Menu-\$22/person* + tax + gratuity **

- Chicken-Choose One (included) (all chicken dinners are ½ breast and ½ thigh)
 - Medici-served with lemon, white wine, butter sauce, toasted garlic and thyme
 - Roasted Chicken Amalfi (breast, prosciutto, fresh thyme bourbon glaze, grilled lemon)
 - Charbroiled Chicken-Marinated in fresh herbs and charbroiled
 - Chicken Piccata- with lemon, white wine and capers
 - Marsala-lightly floured and topped with mushrooms, tomato and Marsala wine
 - Zangarra-lightly floured and topped with chopped prosciutto, brandy and mushrooms
 - Whisky Chicken with Thyme and Prosciutto
- Steak/ ***(add Mkt Price Min. \$9 per person*)** (steak only \$38/person)
 - Bistecca Tagliata: Shoulder Tender-with fresh thyme and Balsamic glaze
 - Shoulder Tender-marinated in fresh herbs (horseradish on side)
 - Shoulder Tender-served with Marsala wine, tomato, shallots, capers and Demi glaze
- Side Dish-Choose Three (included) (additional sides ~ \$2/person) (Gluten free \$1/person)
 - Penne Ivano's- Cream, garlic, mushrooms, prosciutto
 - Lasagna Neapolitana-Pasta layered with meatless tomato sauce, bechamel, and cheese
 - Lasagna Bolo meat tomato sauce Adds \$1/per person
 - Penne Pasta with Alfredo Sauce
 - Sautéed Seasonal Veggies
 - Italian Roasted Mushrooms w/Cauliflower and tomatoes
 - Roasted Rosemary Potatoes
 - Mashed Potatoes with sour cream and cheese (roasted Garlic Optional)
 - Rosemary/Bleu cheese mashed potatoes
 - Fusilli with Feta & Lemon-Caper Pesto
 - Raspberry and Peach Semi Fredo-Icy cold raspberries and peaches with a touch of sugar (summer only)
 - Caesar Salad
 - Spring Mix Salad

Gourmet Sides/Specialty Salads Add \$1/per person (as one of the three options): as a 4th or more option @\$3/per person

- Tortellini Ivano's
 - Potato Gratin with gruyere, bacon and leeks
 - Caprese Salad-Tomato, basil and fresh Mozzarella
 - Roasted Beet/Spinach Salad with cucumber, walnuts, goat cheese, Balsamic Vin.
 - Tortellini Pesto Salad with sun dried tomatoes
 - Orzo Salad with pesto, artichoke hearts, capers, sundried tomatoes and feta
 - Spinach Salad with pears, candied pecans, feta, cucumber and an Asian dressing
 - Julienne Veggie Salad on a bed of spinach with an Asian Dressing
- Rolls/Butter

Beverages: Coffee-Self Serve Station-50-75 Cups-\$95.00

- We will bring; cream, sugar, cups, stir sticks, etc...
- Lemonade OR Ice Tea - \$2/person (both for 2.50 per person)
- Soda \$2.00 per person

Rentals: All About Wedding 208 263-9748 + tax, delivery, insurance (approximate cost)

Add Black plastic to go, ready to serve plates with lids @ \$7.00 each

Add Disposable chafers with Sterno \$20.00 each

Dinnerware:

- Paper plates, plastic flatware, paper/plastic cups, paper napkins- \$1.25/person
- High density plastic plates, reflections forks, knives & Linen Like napkin-\$2.00 /person ADD app/dessert - \$2.50

Desserts:

- Assorted Cookies/brownies @ \$3.75/per person
- Brownies with and without nuts @ 2.75/per person
- GF Brownies with Walnuts - \$3.50/per person
- Small Chocolate mousse cups served in a wine glass -\$7/served in to go cup \$5.75/mini to go \$4.00

Delivery charge will be added based on distance

Coordinating fee for all events over 100 guests apply: \$150

Prices subject to change before booking.

Service:

General Service-Included

Ivano's responsible for:

- 4 hours of general service. * (depending on event-to include travel time)
- Arrive early to set up buffet
- Help with any last-minute details
- Bussing during event
- General clean up (bussing tables, empty trash, etc.)

Client responsible for:

- Dining table and chair placement
- Dressing the tables with linens, decorations, water goblet, napkin, silverware
- Detailed clean up at end of reception
- Flower Arrangement/ Centerpiece Placement
- Breaking down rentals

Feel free to contact us with any questions/concerns. We look forward to working with you! Thank you for allowing us to assist with this very special occasion!

Contract:

A final guest count is due 10 days prior to event date. Billing will be based upon the number of quoted guests, as this number is considered a guarantee, unless number of guests exceeds this amount. We will set and prepare for attendance 5% above your guarantee.

A 25% NONREFUNDABLE deposit is required to secure the day of the event. 75% of the total estimated remaining catering cost due the Monday preceding the event. Remaining balance due evening of the event, unless other arrangements are made in advance. A final invoice will be sent out within 3 days after the event with any additional charges and the balance owed; this is due upon receipt. We accept cash and checks, credit cards (cards have a transaction fee of 3%).

In the event of cancellation, 50% of the deposit will be refunded. Cancellations must occur two calendar months prior to the date of the event in order to receive this refund.

Any changes, addition or modifications must be done within 3 business days of contract date.

Changes to the order within 3 days prior to the event will be subject to additional fees.

Thanks,

Ivano's Catering 208 263-0211

Nova Layton 208 946-1189

Liz Evans 208 610-6415

ivanoscatering@gmail.com

Approximate Timeline: Guest arrival @

Ceremony Begins @

Bar Opens @

Appetizers @

Buffet Opens @

Toast @

First Dance @

Dessert/Cake Cutting @

Last Call @