



208 263-0211

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

To:

Event:

Address:

Phone:

Date:

Guests:

Time:

Any event under 30 guests (MIN 15 guests) Tues-Thurs. adds a chef fee: \$500

Fri - Mon adds a chef fee: \$750

**Breakfast buffet** Option #1 @ \$17/person + tax + gratuity

- Quiche's: Broccoli/mushroom/cheddar cheese/onion and sausage/mushroom/onion Mozz cheese
- Fruit salad
- Yogurt
- Pecan crumble coffee cake **OR** Banana Nut Bread
- Tea/coffee(add juice @ \$1/per person)

**Breakfast buffet** option #2 @ \$16.75/person + tax + gratuity

- Scrambled Eggs
- Roasted rosemary potatoes with bell peppers and onion
- Sausage links **OR** bacon
- Croissants with jam n butter **OR** Banana Walnut Bread **OR** Pumpkin Pecan Bread(choose one)
- Fruit Salad
- Yogurt
- Tea/Coffee(add juice @ \$1/per person)

**Breakfast buffet** option #3 @ \$16.75/person + tax + gratuity

- Scrambled Eggs with Ham, mushrooms, cheese and onions
- Roasted rosemary potatoes
- Pecan crumble Coffee cake
- Fruit salad
- Yogurt

- Tea/Coffee(add juice @ \$1/per person)

**Breakfast buffet option #4 @ \$14/person + tax + gratuity (Min 25 guests)**

- Fritata with spinach, artichoke hearts, potatoes, red bell pepper and mozz. (add a protein @ \$2/per person)  
OR Frittata with asparagus, mushroom, tarragon and shallots (add bacon @ \$2/per person)
- Banana Nut Bread OR Pecan Pumpkin Bread OR Raspberry Pecan Coffee Cake(choose one)
- Fruit Salad
- Yogurt
- Tea/coffee/(add juice @ \$1/per person)

**Breakfast buffet option #5 @ \$13/person + tax + gratuity (Min 25 guests)**

- Baked French Toast with cheese n Bacon (served with maple syrup)
- Fresh fruit salad
- Yogurt
- Tea/Coffee(add juice @ \$1/per person)

**Breakfast buffet option #6 @ \$13/person + tax + gratuity (Min 20 guests)**

- Pumpkin Pecan bread OR Banana Nut Bread (choose one)
- Fruit Salad
- Yogurt with homemade granola
- Bananas and oranges
- Tea/coffee/(add juice @ \$1/per person)

**Ala Carte: Breakfast options:** Minimum 25 guests per item + tax + gratuity

- Muffins: (Savory) \$4.00/person (Choose one)
  - o Jalapeno, cheddar
  - o Bacon, cheddar
- Muffins/Quick breads/Breakfast bar: (Sweet) \$3.75/person:(Choose one)
  - o Raspberry pecan coffee cake
  - o Blueberry
  - o Banana walnut
  - o Pumpkin Pecan
  - o Morning glory with carrots and raisins
  - o Cinnamon Swirl loaf
  - o Apricot oat bar
  - o Kara's Ski bars with peanut butter, oats and chocolate chips
- Scones: \$3.25/person:(Choose one)
  - o Maple pecan
  - o Chocolate espresso
  - o Lemon currant with lemon curd
  - o Choc chip, orange

- Quiche: Vegetarian \$8/person: (Choose one)
  - o Spinach, mushroom, Feta
  - o Broccoli, mushroom, onion, cheese
  - o Spinach, artichoke, cheese
  - o Zucchini, feta, onion
- Quiche: non-vegetarian \$9/person: (Choose one)
  - o Sausage, mushroom, onion cheese
  - o Shrimp, caramelized onion, cheese
  - o Prosciutto, broccoli, cheese
  - o Bacon, broccoli, mushroom, onion, cheddar cheese
  - o Smoked Salmon, asparagus with parm cheese
- Granola with yogurt and fresh fruit \$7/person
- Fritata with potatoes: Vegetarian \$8/person add protein \$9/person
- Breakfast wrap: \$7/each with meat \$9/each
  - o Bacon, egg and cheese
  - o Sausage, egg, potato, cheese
  - o Egg, potatoes, cheese
  - o Bell pepper, egg, potato, caramelized onion, cheese
- Sides:
  - o Fresh fruit \$3.00/person
  - o Fruit salad \$3.50/person
  - o English muffins with butter and jam \$2.50/person (Need to supply toaster)
  - o Mini Croissants \$3/per person with jam n butter
  - o Roasted potatoes \$3.00/person
  - o Sausage \$4.25/person
  - o Bacon \$4.75/person
  - o Ham \$5.00/person
  - o Chicken Salad with grapes, pears, toasted pecans, on a bed of white cabbage-\$6/person
  - o Rolls n butter \$1.50/person

Add an appetizer:

- o Italian Meat and Cheese tray with crackers @ \$4.00/person
- o Phyllo shells filled with salmon mousse and horseradish @ 2.75/person
- Coffee/hot tea @ \$3.00/person
- Coffee/Tea/cranberry **OR** orange juice @ \$4.00/person
- Champagne and/or Mimosa @ \$7/glass (must be preordered to have on hand)

Bring in your own Champagne/OJ: \$7/bottle corking fee for the Champagne plus .50 rental for champagne glass

You are welcome to bring in dessert's/No charge

**Coordinating fee for all events over 100 guests apply: \$75**

**Service:****General Service-Included**

Ivano's responsible for:

- 3 hours of general service. \*\* (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, napkins, flatware, decorations etc....
- Detailed clean up at end of reception
- Flower Arrangement/ Centerpiece Placement
- Break down of rentals

**Contract::**

A final guest count is due 7 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.

A 25% deposit is required to secure the day of the event. Remaining balance due day of the event.

We accept cash and checks, credit cards (cards have a transaction fee of 3%).

Let me know if you have any questions or concerns.

Thanks,

Ivano's Catering 208 263-0211

Nova Layton

Liz Evans

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Prices subject to change before booking