



2023

208 263-0211

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

To:
Event:
Date of Event:
Phone #:
Guest count:
Time of Event: Guest arrival ? Dinner Buffet ? Dessert ?
Min. 25 guests. Any event under 25 guests, Mon-Thurs. adds a chef fee: \$150 Fri/Sat adds a chef fee: \$200

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

- Choose two kinds of Pasta
 - o Penne or Bow Tie- select a sauce
 - o Spaghetti- select a sauce (add meatballs @ \$4/per person)
 - o Tortellini (cheese)- select a sauce (adds \$1/per person)
 - o Lasagna Neapolitana (vegetarian tomato sauce)
 - o Lasagna Bolognese (tomato meat sauce)
- Choose two kinds of sauces
 - o Ivano's - cream, garlic, mushroom, prosciutto
 - o Rossini - tomato, garlic, cream, mushrooms, butter
 - o Pomodoro - toasted garlic, chilli flakes, tomato, fresh basil
 - o Neapolitana - meatless tomato sauce
 - o Bolognese - classic tomato meat sauce
 - o Alfredo - cream, garlic, nutmeg
 - o Puttanesca - capers, anchovies, rosemary, kalamata olives, tomato sauce
 - o 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

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

- Chicken-Choose One (included) (all chicken dinners are 1/2 breast and 1/2 thigh)
 - o Medici-served with lemon, white wine, butter sauce, toasted garlic and thyme
 - o Charbroiled Chicken-Marinated in fresh herbs and charbroiled
 - o Chicken Piccata- with lemon, white wine and capers
 - o Marsala-lightly floured and topped with mushrooms, tomato and Marsala wine
 - o Zangarra-lightly floured and topped with chopped prosciutto, brandy and mushrooms

- **Steak/Pork-Choose One** **(add \$8 for steak per person*) (add \$7 for pork/cross rib roast per person)*
 - Bistecca Tagliata: Charbroiled Shoulder Tender-with fresh thyme and Balsamic glaze
 - Charbroiled Shoulder Tender-marinated in fresh herbs (horseradish on side)
 - Charbroiled Shoulder Tender-served with Marsala wine, shallots, capers and Demi glaze
 - Pork Tenderloin- With a savory mushrooms sauce OR sweet Apple/Cherry sauce
 - Cross Rib Roast- With Italian herbs and Au Jus on the side
- **Fish-Choose One** **(add \$6 /per person*)*
 - Salmon-oven baked with creamy lemon caper sauce
 - Salmon - with fresh herbs **OR** Apricot, Dijon, lime, ginger Glaze
 - Salmon Piccata-Oven baked with lemon, white wine and capers
 - Calabrese sauce, rosemary, white wine, red chili flakes
 - Scampi with a White wine, Lemon, Butter, Garlic Sauce
- **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
 - Penne Pasta with Alfredo Sauce
 - Rice Pilaf with Scallions, Dried Cherries and Toasted almonds
 - 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
 - Raspberry and Peach Semi Fredo-Icy cold raspberries and peaches with a touch of sugar
 - Caesar Salad
 - Spring Mix Salad

Gourmet Sides/Specialty Salads Add \$1/per person:

- Tortellini Ivano's
- Potato Gratin with gruyere, bacon and leeks
- Rice Pilaf with Scallions, Dried Cherries and Toasted almonds
- Caprese Salad-Tomato, basil and fresh Mozzarella
- Roasted Beet/Spinach Salad with cucumber, walnuts, goat cheese, Balsamic Vin.
- Tortellini Pesto Salad
- 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

Appetizer Menu options: (min. 25 guests)

Package 1: \$12/person + tax + gratuity

- Crackers with (choose two)
 - Smoked Salmon and Ricotta
 - Olive Tapenade
 - Artichoke & Spinach Tapenade
 - Sun-dried Tomatoes and Basil

- Baked Crimini mushrooms with gorgonzola cheese
- Italian Meatballs in Neapolitana Sauce
- Caprese Skewers with tomatoes and basil pesto (or a balsamic glaze)

Package 2: \$18/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: \$25/person + tax + gratuity

- Select 2 items from Package 1
- Select 2 Items from Package 2
- Beef Calabrese- Spicy Tri-Tip 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 soy-ginger sauce

Ala Carte Menu: \$/person + tax + gratuity (min. 20 guests) (up to three choices, extra charge for four)

- Phyllo Shells stuffed with roasted crimini mushrooms, gorgonzola cheese and Italian sausage- \$2.50
- Phyllo Shells stuffed with smoked salmon mousse with horseradish- \$2.75
- Phyllo Shells stuffed with artichoke hearts, spinach and parmesan cheese- \$1.85
- Crackers with artichoke/Spinach/Roasted garlic spread - \$1.55/person
- Belgian Endive with a blue cheese, toasted walnut sour cream spread- \$2.25
- Belgian Endive with a prawn, dill cream cheese and lemon spread- \$2.75
- Blue Cheese/Walnut Stuffed Mushroom Caps - 2.25
- Oven Dried Tomato with Brie and Pesto 2.75
- Prawns with Cocktail Sauce-\$5.00
- Sweet and Spicy Peppadew Peppers- stuffed with goat cheese- \$2.25
- Chicken, Apricot, and Mint pinwheels - \$2.75/person
- Triple Cream Brie Wheel w/candied pecans, dried apricot, almonds, dates, cran., crackers-\$95.00 (feeds 60)
- Tortellini Pesto skewers with sun dried tomato- \$2.75
- Asiago Potato Souffle (small bite creamer potato with cheese n garlic- \$2.75
- Hearty Italian Meats and Cheese Platter with crackers-\$3.50
- Seared Ahi Tuna with Pineapple, Soy and Ginger- \$5.00
- Italian Meatballs with neo sauce-\$3.25
- Meatballs with a Honey Garlic Glaze- (ginger, soy, red pepper flakes)-\$3.25
- Chicken Fontina-chicken rolled with prosciutto and fontina cheese- \$3.50
- Crudités-\$3.25
- Caprese skewers -Fresh Mozzarella balls, cherry tomatoes, balsamic glaze-\$2.75

- Melon, Mozz. and Prosciutto with a balsamic glaze-\$3.25 (seasonal only)
- Brownies (with or without nuts)- \$3.00 GF Brownies with Walnuts - \$3.50/per person
- Crudite Cups (small cups filled with assorted veggies with dressing on the bottom)-3.25/person
- Charcuterie platter of meats, dried fruits, nuts, crackers @ \$16 per person Add Cheese @ \$18/per person

Add Dessert:

- o Brownies without nuts \$2.50/person + tax + gratuity
- o Brownies with and without nuts \$2.75/per person + tax + gratuity
- o Assorted Bars/brownies @ \$3.50/per person (choose 2: cookies, lemon bar, brownie, cranberry almond, linzer)
- o GF Brownies with Walnuts - \$3.50/per person
- o Carrot cake/cream cheese frosting \$3.95/person + tax + gratuity
- o Tiramisu \$7/person
- o Chocolate mousse served in a wine glass - \$6.50 / in to go cup \$5.50/in mini to go cup \$4.00

Beverage/Bar: Taken care of by Client?

Dinnerware:

- Paper plates, plastic flatware, paper/plastic cups, paper napkins- \$1.00/person
- High density plastic plates, reflections forks, knives & Linen Like napkin-\$2.00/person
- Royal White rental plates, flatware, Water Goblet, and wine glass- \$2.50/person
ADD cake/dessert plate and cake fork)-\$3.50/person

Cake contacts:: Cake cutting service from Ivano's @ \$75 for up to 100 guests

- Andrewbrown703@gmail.com
Web site: 7bcustomcakes.com 208 290-2034

DJ:

- Rhythm Machine, John and Jeanette Roche-208-265-5131 "DJ" for ALL Occasions

Musician:

- Doug Bond and Marty- 208 290-2211

Florist:

- Neiman's-208-263-3024
- Fresh Sunshine- 208 627-4063

Delivery charge will be added based on distance

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

Ivano's can stay until the end of event and help with detailed clean up (collecting linens, stacking tables and chairs)

Charge is \$1/per guest (upstairs event \$1.50 per guest) Final call for this service is 10pm (11pm if we are doing a bar)

Service:**General Service-Included**

Ivano's responsible for:

- 4 hours of general service. (to include travel time)
- Arrive early to set up buffet & bar
- 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, water goblet, napkin, flatware and decorations
- Detailed clean up at end of reception
- Flower Arrangement/ Centerpiece Placement
- Breaking down the 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% 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.

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

Liz Evans 208 610-6415

Nova Layton 208 946-1189

ivanoscatering@gmail.com