



102 South First Ave Suite 101

Sandpoint, Idaho 83864

(208)263-0211

Menu:: Buffet Style-\$18/person* + tax + gratuity **

- *Chicken-Choose One (included)*
 - Medici-lightly floured,served with lemon, white wine, butter sauce, toasted garlic and thyme
 - Charbroiled Chicken-Marinated in fresh herbs and charbroiled
 - Chicken Almaphi- thyme, rosemary and garlic-lemon sauce
 - Marsala-lightly floured and topped with mushrooms, tomato and Marsala wine
 - Zangarra-lightly floured and topped with chopped prosciutto, brandy and mushrooms
 - Grilled Citrus Chicken- with a light orange butter sauce
- *Steak-Choose One *(add \$ 5/person)*
 - Charbroiled Shoulder Tender-Served 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
- *Fish-Choose One *(add \$5/person)*
 - Steelhead-oven baked with lemon
 - Steelhead-charbroiled with fresh herbs
 - Steelhead Piccata-Oven baked with lemon, white wine and capers
 - Oven Baked Trout with a Lemon Butter Caper Sauce
- *Side Dish-Choose Three (included)(additional sides ~ \$2/person)(Gluten free \$1/person)*
 - Baked Rigatoni Ivano's- Cream, garlic, mushrooms, prosciutto
 - Baked Rigatoni Caprese-Meatless tomato sauce, mozzarella cheese and basil
 - Lasagna Neapolitana-Pasta layered with meatless tomato sauce, bechamel, and cheese
 - Penne Pasta with Alfredo Sauce
 - Rice Pilaf with Roasted Vegetables
 - Sautéed Seasonal Veggies
 - Roasted Rosemary Potatoes
 - Twice Baked Potatoes
 - Fusilli with Feta & Lemon-Caper Pesto
 - Tortellini Pesto Salad
 - Greek Village Salad
 - Orzo Salad with pesto, artichoke hearts, capers, sundried tomatoes and feta
 - Raspberry and Peach Semi Fredo-Icy cold raspberries and peaches with a touch of sugar
 - Caprese Salad-Tomato, basil and fresh Mozzarella

- Caesar Salad
- Spring Mix Salad
- Bread/Butter

Option 2:: Appetizer Menu

Package 1:: \$10/person + tax + gratuity (min. 15 guests)

- 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 Napoletana Sauce
- Mozzarella with tomatoes and basil pesto

Package 2:: \$15/person + tax + gratuity

- All of Package 1 and...
- Italian Meats and Cheeses: Salami, Coppa, Prociutto, Fontina, Provolone

Plus choose two of the following::

- Eggplant Roll Ups with marinara and parmesan cheese
- Calamari Rings w/ pepperoncini
- Chicken Fontina Braizole: breast of chicken with fontina cheese and prosciutto

Package 3:: \$18/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
- Ahi Tuna with soy-ginger sauce

Package 4:: \$26/person + tax + gratuity/service

- Select 2 items from Pkg. 1

- Select 2 items from Pkg. 2
- Chilled Prawns with cocktail sauce
- Beef Calabrese: spicy tri-tip with red chilli flakes
- Plus Choice of 1 item from these options:
 - Sliced Melon wrapped in prosciutto
 - Caesar Salad
 - Spring Mix Salad
- Plus Choice of 1 item from these options
 - Lasagne Neopolitan
 - Osso Bucco: marsala marinated pork on a small bone
 - Italian Meat Balls with Neopolitan Sauce

Package 5: \$28/person + tax + gratuity

Menu: *Choose 6:*

- Potstickers w/Dipping Sauce
- Vegetarian Eggrolls w/Dipping Sauce
- Ahi Tuna Ceviche Skewers
- Phyllo Shells (choose 1 filling)
 - Smoked Salmon Tapenade
 - Artichoke and Spinach Tapenade
 - Portobello and Gorgonzola Tapenade
- Raspberry and Chipotle “mini” Lamb Chops
- Baby Back Ribs with Mongolian Marinade
- Black Pepper and Garlic Chicken Wings
- Charbroiled “mini” Burgers
- Southwest Shoulder Steak-(Thin sliced)
- Grilled Skirt Steak with Kaiser Roll
- Charbroiled Shrimp Skewers with Cilantro Pesto
- Prawns with Cocktail Sauce
- Chicken Satay
- Grilled Bratwurst with Hot Mustard
- Antipasti-Assorted Italian meats and cheese
- Oysters in the Half Shell-(BBQ outside on patio)

Salad: (*Choose 3*)

- Orzo Salad-capers, artichoke hearts, arugula, onion and feta vinaigrette
- Capreze Salad-fresh tomato, mozzarella and basil
- Red Potato Salad-with vinaigrette dressing
- Fruit Salad-Seasonal fruits
- Caesar Salad
- Mediterranean Salad-Bell peppers, olives, artichoke hearts, caper berries, onion
- Pasta Salad-Rigatoni pasta with creamy herb dressing, chopped carrots, and celery
- Tortellini Pesto Salad-Cheese filled tortellini, basil pesto, and sundried tomatoes
- Raspberry and Peach Semi Fredo-Icy cold raspberries and peaches with a touch of sugar

Ala Carte Menu:: \$/person + tax + gratuity

- Phyllo Shells filled with salmon ricotta OR spinach, roasted garlic, artichokes- \$1.75
- Grilled Herbed Prawns- \$5.00
- Prawns with Cocktail Sauce-\$4.50
- Blackened Shoulder Tender Steak- \$3.75
- Sweet and Spicy Peppadew Peppers- stuffed with goat cheese- \$1.75
- Hearty Italian Meats and Cheese Platter -\$3.00
- Seared Ahi Tuna with Soy and Ginger- \$3.50
- Chicken Braizole-chicken rolled with prosciutto and fontina cheese- \$2.75
- Calamari Braizole-calamari rolled with pepperoncini and fontina cheese- \$3.00
- Meatballs in Marinara Sauce-\$3.50
- Caprese Salad-Fresh Mozzarella balls, cherry tomatoes, basil-\$2.50
- Herb Baked Salmon-Served cold-\$3.00
- Braised Pork Shanks with Marsala wine sauce-\$3.50
- Crudités-\$2.50
- Raspberry and Chipotle "mini" lamb chops-\$3.50
- Black Pepper and Garlic Chicken Wings-\$2.50
- Grilled Bratwurst with Hot Mustard-\$3.00
- Vegetarian Eggrolls with Dipping Sauce-\$2.00
- Orzo Salad-Artichoke hearts, cabbage, onion and feta vinaigrette-\$3.00
- Raspberry and Peach Semi Fredo-Icy cold raspberries and peaches with a touch of sugar-\$3.00
- Caprese skewers -Fresh Mozzarella balls, cherry tomatoes, basil-\$2.50
- Sliced Melon wrapped in Prosciutto-\$2.50
- New Zealand Green Lip Mussels in the half shell with red wine vinaigrette and capers-\$3.00
- Chicken Skewer - \$3.00
- Beef Skewer - \$3.50
- Caesar Salad- \$3.00
- Spring Mix Salad- \$2.50

Bar::TBD

Beer and Wine (TBD) + Bartenders @ \$18/hour/bartender (min. charge \$90 per bartender)

- Laughing Dog Pale Ale (Keg box rental fee \$20)
 - ½ Barrel \$450.00 (150 Pints)
 - 1/6 Barrel \$180.00 (60 Pints)
- Bud Lite, Coors, PBR, Kokanne (keg box rental fee \$20)
 - ¼ Barrel \$150.00 (75 Pints)
 - ½ Barrel \$300.00 (150 Pints)
- Pend Oreille Winery-Jimmy Gardetto Vino Rosso/Bianco \$20.00/Bottle
- Coffee-Self Serve Station-50-75 Cups-\$75.00
 - We will bring; cream, sugar, cups, stir sticks, etc...
- Lemonade/Huckleberry Lemonade/Ice Tea - \$2/person

These prices are just to give you a general price reference. When you decide, let me know the specific brands of beer you prefer and I'll get you accurate pricing. For the wine, just give me a price range (\$/bottle) and I can put together a list of various varietals/labels for you to try. Also, let me know what you decide regarding champagne-do you want it served before the wedding?

Rentals::All About Wedding 208 263-9748

- Tent
 - 40X40-Market Price (SPACE ALLOWANCE~Approx. 12 Sq. Ft./person for round table dining)
 - Custom Lighting-add \$50/tent
Custom lighting is optional, other sizes and configurations available for tent
- Tables
 - 5' Round-\$9.00 (Seats 8)
 - 6'Round-\$11 (Seats 10)
 - 8' Banquet-\$9.00 (Seats 8)
- Chairs
 - White Resin-Padded- \$2.50
 - White Plastic, Folding- \$1.75
- Linen
 - 85x85 or 90"round White Table Linens-\$8.00
 - 108" Round White Table linens- \$11.00
 - 120" Round White Table Linen- \$13.00
 - 132" Round White Table Linens- \$15.00
 - 90"x 156" Banquet White Table Linen- \$15.50
 - Linen Napkin- \$.60

Dinnerware::

- Paper plates, plastic flatware, paper/plastic cups, paper napkins- \$1.00/person
- High density plastic plates, reflections forks, knives & Linen Like napkin-\$2.25/person
-or-
- Royal White rental plates, flatware, Water and wine Glasses- (dinner plate, dinner fork and knife, cake plate and cake fork)-\$3.50/person

Local Suggestion "A Helping Hand"::

Porta potties::

- Regular Size Porta-Potty \$75 Each
 - Handicap (Women's) Porta-Potty-\$75 Each
 - Wash Station \$75 each
- This is the weekend rate w/delivery on Friday and pick up on Monday*
Contact Ace Septic-263-5219

Cake::

- Liz – 208 610-6415 Ivano's 263-0211
- Cup cakes @ \$2/each (min. 24 each flavor)
 - Mini Cheesecakes @ \$1/each (min. 100 assort. Flavors)
 - Stacked cakes start @ \$4.50/person (min 50 guests)
 - ½ sheet cake feeds 50-60 @ \$135.- \$155./ each

DJ::

- Rhythm Machine, John and Jeanette Roche-208-265-5131
- Sandpoint DJ, Laura Bry-208-290-5261
- CD'A DJ- Cameron Cox DJ/MC – 208 661-0601 – coeurdalene.com

- Jared Allen- Magnetic Entertainment- 1 (509) 221-0302

Musician::

- Doug Bond – 208 290-2211

Florist::

- Neiman's-208-263-3024
- Petal Talk-208-265-7900

Service::

General Service-Included

Ivano's responsible for:

- 5 hours of general service. ** (to include travel time)
- Arrive early to set up buffet & bar
- Help with any last minute details
- Bussing during reception
- Help with cake cutting and service
- General clean up (bussing tables, empty trash, etc.)
- Bartenders can stay until end of reception and help with detailed clean up (stacking chairs, tables and collecting linen)**

Wedding party responsible for:

- Dining table and chair placement
- Dressing the tables (we can discuss other options depending on whether you choose rental dinnerware vs. disposable dinnerware)
- Detailed clean up at end of reception
- Flower Arrangement/ Centerpiece Placement

**additional service billed at \$15/hour/server- one server for every 30-40 guests (for buffet style dining)

Site set up fee/rental coordination: \$ 15% (Optional)

- We will coordinate all rental reservations
- We will meet rental company the day of delivery
- We will stack prepare all rental items to be returned to rental company***

***Certain restrictions may apply

Feel free to contact me with any questions/concerns. I 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 15 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. Remaining balance due upon receipt of final invoice unless other arrangements are approved in advance. We accept cash and checks, credit cards subject to 3% processing fee.

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.

Talk soon!

Thanks,
Liz
208 610-6415
hairlightsliz@live.com
Ivano's Ristorante Catering Team 208 263-0211

Prices subject to change before booking.