



(208) 263-0211

To:

Address:

Phone:

RE:

Date:

Guests:

Time:

Menu:: Buffet Style-\$19/person\* + tax + gratuity \*\*

- *Chicken-Choose One (included)*
  - Medici-lightly floured,served with lemon, white wine, butter sauce, toasted garlic and thyme
  - Roasted Chicken Amalfi (skin on breast, prosciutto, fresh thyme boubon glaze,grilled lemon)
  - Charbroiled Chicken-Marinated in fresh herbs and charbroiled
  - 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
  - Whiskey Chicken with thyme, prosciutto
- *Steak-Choose One \*(add \$ @ Market Price/per person) (steak only- no chicken-\$24/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 glace
- *Fish-Choose One \*(add \$ @ Market Price/per person)*
  - Salmon-oven baked with lemon
  - Salmon-charbroiled with fresh herbs
  - Salmon Piccata-Oven baked with lemon, white wine and capers
  - Oven Baked Trout with a Lemon Butter Caper Sauce
  - Scampi with a White wine, Lemon, Butter, Garlic 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 Scallions and Toasted almonds
  - Sautéed Seasonal Veggies
  - Roasted Rosemary Potatoes
  - Mashed Potatoes with sour cream and cheese (roasted Garlic Optional)
  - 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::** \$11/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
- Feta Skewers with tomatoes and basil pesto (or a balsamic glaze)

**Package 2::** \$16/person + tax + gratuity

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

Plus choose two of the following::

- Calamari Rings w/ pepperoncini
- Chicken Fontina Braizole: breast of chicken with fontina cheese and prosciutto
- Pinwheel with Grilled Veggie's spread and cream cheese
- Sweet and Spicy Peppadew Peppers- stuffed with goat cheese

**Package 3::** \$19/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

**Ala Carte Menu::** \$/person + tax + gratuity (min. 20 guests)

- Phyllo Shells stuffed with roasted crimini mushrooms, gorgonzola cheese and Italian sausage- \$1.75
- Phyllo Shells stuffed with smoked salmon, capers and ricotta- \$1.75
- Phyllo Shells stuffed with artichoke hearts, spinach and parmesan cheese- \$1.50
- Belgian Endive with a blue cheese, toasted walnut sour cream spread- \$2.00
- Chicken, Apricot, and Mint pinwheels - \$2/person
- 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
- Italian Meatballs-\$2.50
- 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
- Herb Baked Salmon-Served cold-\$3.00
- Braised Pork Shanks with Marsala wine sauce-\$3.50
- Raspberry and Chipotle "mini" lamb chops-\$6.00
- Crudités-\$2.50
- Grilled Bratwurst with Hot Mustard-\$3.00
- Vegetarian Eggrolls with Dipping Sauce-\$2.00
- Caprese Salad-Fresh Mozzarella balls, cherry tomatoes, basil/pesto-\$2.50
- Caprese skewers -Fresh Mozzarella balls, cherry tomatoes, balsamic glaze-\$2.50
- Feta Skewers with tomatoes and basil pesto (or a balsamic glaze) - \$2.50
- 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
- Caesar Salad-\$3.00
- Spring Mix Salad-\$2.50
- Sliced Melon wrapped in Prosciutto-\$2.75
- Chicken Skewer - \$3.00
- Pork skewer with Bacon - \$4.00
- Crudite Cups (small cups filled with assorted veggies with dressing on the bottom)-2.75/person

**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 \$360.00 (150 Pints)
  - 1/6 Barrel \$176.25 (75 Pints)
- Bud Lite, Coors, PBR, Kokanne (keg box rental fee \$20)
  - ¼ Barrel \$168.75(75 Pints)
  - ½ Barrel \$344.00 (150 Pints)
- Pend Oreille Winery-Jimmy Gardetto Vino Rosso/Bianco \$18.00/Bottle
- Greyson Cabernet Sav- \$17
- #39 Merlot, Chardonnay \$18
- Greyson Chardonnay \$17
- Drumheller Chardonnay, Cab. Sav, Merlot \$19
- 39- Pinot Noir \$20
- Coffee-Self Serve Station-50-75 Cups-\$75.00
  - We will bring; cream, sugar, cups, stir sticks, etc...
- Lemonade/Ice Tea - \$2/person
- Huckleberry Lemonade - \$2.50/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) \$660.-\$800.
  - 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-\$9.50 (Seats 10)
  - 8' Banquet-\$9.00 (Seats 8)

- Chairs
  - White Resin-Padded- \$2.50
  - White Plastic, Folding- \$1.50
  - Black Plastic folding chairs- \$1.15
- Linen
  - 90x90 or 90"round White Table Linens-\$8.00
  - 108" Round White Table linens- \$12.00
  - 120" Round White Table Linen- \$13.00
  - 60" x 126" Banquet White Linens- \$9.00
  - 90"x 156" Banquet White Table Linen- \$15.50
  - Linen Napkin- \$.65

**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)-\$3.25/person

**Local Suggestion "A Helping Hand"::**

**Porta potties::**

**Contact Ace Septic-263-5219**

**Cake contacts::**

- [Andrewbrown703@gmail.com](mailto:Andrewbrown703@gmail.com)  
**Web site:**[7bcustomcakes.com](http://7bcustomcakes.com)  
**208 290-2034**

**DJ::**

- Rhythm Machine, John and Jeanette Roche-208-265-5131

**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 event
- 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 Linens, napkins, flatware, glasses, decorations, etc...
- 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 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. 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 Catering 208 263-0211

Prices subject to change before booking