

Isabella's

KITCHEN

Party Menus



STARTERS

Add: Meat & Cheese Display	\$14.00++ Per Person
Add: Grilled Marinated Vegetable Display, Garlic Aioli	\$9.00++ Per Person
Add: Caprese Platter with Tomato, Mozzarella Cheese, Balsamic Glaze and Cracked Black Pepper	\$10.00++ Per Person
Add: House-made Meatballs Marinara, Parmigiana	\$9.00++ Per Person
Add: Spicy Chicken Wings Ranch and Bleu Cheese Dressing, Celery	\$9.00++ Per Person

BRUSCHETTA

Choose (3) From Below ~ \$15.00++ Per Person

- **Burrata, Blistered Cherry Tomato,
Basil, EVOO**
- **Smoked Duck, Truffle Brie, Fig, Berry Balsamic**
 - **Fuji Apple, Brie, Honey, Fig Spread**
- **Smoked Salmon, Pesto Cream Cheese, Caper,
Red Onion**
- **Roasted Vegetables, Salami, Mascarpone, Balsamic**
 - **Prosciutto, Fig, Ricotta**

MIX AND MATCH

\$45.00++ PER PERSON (every additional item add \$5.00++)

**SELECT ANY (5) OF THE APPETIZERS LISTED
BELOW**

Caprese Platter

**Tomato, Mozzarella Cheese, Balsamic Glaze & Cracked
Black Pepper**

*

**Meat and Cheese Display, Assorted Crackers &
Baguettes**

*

Spicy Chicken Wings

Celery, Bleu Cheese & Ranch Dressing

*

Bruschetta: (Selection of 3)

*

Pizza: (Selection of 3)

*

Italian Hummus with Pita Bread

*

House-made Meatballs with Marinara, Parmigiana

*

Grilled Marinated Vegetable Display, Garlic Aioli

*

Vegetable Crudit  with Ranch Dressing

*

Fried Mozzarella with Marinara

*

Fried Zucchini with Ranch Dressing

*

Fried Stuffed Mushrooms with Ranch Dressing

LUNCH

ASSORTED SANDWICHES AND WRAP DISPLAY

Caesar Salad
Herb Croutons, Parmesan Cheese

*

Tuscan Pasta Salad

PIN-WHEEL WRAPS:

Chicken, Pesto and Sundried Tomato Wrap

*

Eggplant, Spinach and Roasted Garlic Wrap

*

Caprese Wrap, Buffalo Mozzarella, Tomato, Mixed Greens, Balsamic

SANDWICHES:

Served on ciabatta bread and lightly dressed with Italian dressing

Turkey and Smoked Mozzarella Sandwich

*

Ham and Provolone Sandwich

*

Italian Deli Sub

*

Tiramisu
Coffee and Tea

\$40.00++ Per person

(See page 10 to add pizza to your buffet for \$6++)

LUNCH

SLIDER BUFFET

Isabella's Garden Greens

**Garbanzo Beans, Radish, Cherry Tomatoes,
Carrots,**

**Pepperoncinis, Cucumbers and Kalamata Olives
Italian and Ranch Dressing**

Cheese Tortellini Salad

Sundried Tomatoes and Pesto

Italian Sausage Slider

Roasted Peppers

Chicken Parmesan Slider

Marinara Sauce and Mozzarella Cheese

Italian Beef Slider

Provolone Cheese, Giardiniera and Au Jus

Mini Cannoli Tray

Coffee and Tea

\$42.00++ Per Person

(See page 10 to add pizza to your buffet for \$6++)

LUNCH

LIGHTER SIDE

Berry and Citrus Fruit Salad

*

**Kale and Mixed Greens Salad,
Dried Cranberry, Candied Pecans, Pecorino
Cheese, Citrus Vinaigrette**

*

Quinoa Salad, Roasted Vegetables

*

**Add Grilled Sliced Chicken (Additional \$3++/per
guest)**

*

Bruschetta:

Burrata, Blistered Cherry Tomato, Basil, EVOO

*

**Smoked Salmon, Pesto Cream Cheese, Caper,
Red Onion**

*

Prosciutto, Fig, Ricotta

*

Mini Cannoli's

*

Coffee and Tea

\$38.00++ Per Person

(See page 10 to add pizza to your buffet for \$6++)

DINNER

DINNER BUFFET 1

**Isabella's Garden Greens
Garbanzo Beans, Radish, Cherry Tomatoes,
Carrots,
Pepperoncinis, Cucumbers and Kalamata
Olives**

Italian and Ranch Dressing

Chicken Caesar Pasta Salad

**Spicy Chicken Wings
Celery and Bleu Cheese Dressing**

**Lasagna
Meat Sauce, Melted Mozzarella Cheese**

Grilled Flatbread, Butter

**Cookies & Mini Cannolis
Coffee and Tea**

\$50.00++ Per Person

(See page 10 to add pizza to your buffet for \$6++)

DINNER

DINNER BUFFET 2

Caesar Salad

Herb Croutons, Parmesan Cheese

Tuscan White Bean Soup

Stuffed Shells

Tomato Basil Sauce, Parmesan Cheese

Chicken Marsala

**Crimini Mushrooms, Marsala Wine
Sauce**

Grilled Flatbread, Butter

**Mini Cannolis and Tiramisu
Coffee and Tea**

\$52.00++ Per Person

(See page 10 to add pizza to your buffet for \$6++)

DINNER

DINNER BUFFET 3

Isabella's Garden Greens

**Garbanzo Beans, Radish, Cherry Tomatoes,
Carrots, Pepperoncinis, Cucumbers and
Kalamata Olives**

Ranch or Italian Dressing

Tomato Mozzarella Platter

Basil, Balsamic Glaze, Cracked Black Pepper

Penne Pasta

**Prosciutto Ham, Sundried Tomatoes, Artichoke
Hearts Spring Peas, Three Cheese Sauce**

Chicken Parmigiana

Marinara Sauce

House-made Meatballs

Marinara, Parmigiana

Grilled Flatbread, Butter

Tiramisu and Mini Cannolis

Coffee and Tea

\$54.00++ Per Person

(See page 10 to add pizza to your buffet for \$6++)

DINNER

PASTA STATION - DINNER BUFFET 4

**(1) Culinary Attendant Per 25 Guests
@ \$175.00++ Each**

PASTA STATION (25 PERSON MINIMUM)

Caesar Salad

Herb Croutons, Parmesan Cheese

Seasonal Vegetables

Herb Roasted Chicken Breast

Red Pepper Arrabiata and Blistered Tomatoes

Select Two Pastas:

- Penne Pasta**
- Rainbow Cheese Tortellini**
- Baby Shells**
- Cavatappi Pasta**

Select Two Sauces:

- Tomato Cream Sauce**
- Provolone Cheese Sauce**
- Marinara Sauce**
- Lemon Citron Sauce**

**The Following Ingredients are Provided for your
Guests to Add to Their Pasta:**

- | | |
|----------------------------------|-------------------------|
| -Crimini Mushrooms | -Garlic |
| -Meatballs | -Broccoli Rab |
| -Grilled Chicken | -Arugula |
| -Shrimp | -Roasted Peppers |
| -Italian Sausage | -Parmesan Cheese |
| -Sundried Tomatoes | -Herbs |
| Grilled Flatbread, Butter | -Artichokes |
| Tiramisu and Cannolis | * Coffee and Tea |

\$55.00++ Per Person

(See page 10 to add pizza to your buffet for \$6++)

DINNER

DINNER BUFFET 5

Spinach and Arugula Salad

**Candied Pecans, Cherry Tomatoes, Bacon Bits,
Hard Boiled Egg, Roasted Peppers, Radish,
Kalamata Olives, Creamy Gorgonzola Vinaigrette**

*

Pasta Salad with Creamy Roasted Pepper Dressing

*

Artichoke Crusted Salmon

Roasted Zucchini, Yellow Squash, Basil Vinaigrette

*

Roasted Garlic and Herb Potatoes

*

**Eggplant Rollatini
Tomato Basil Sauce**

*

**Chicken Piccata
Lemon Caper Sauce**

*

Seasonal Vegetable Medley

*

Grilled Flatbread, Butter

*

**Chocolate Dipped Biscotti, Tiramisu and Mini Cannolis
Coffee and Tea**

\$64.00++ Per Person

**Add: Grilled Beef Medallions
Portobello Mushroom Cream Sauce**

\$10++ Per Person

(See page 10 to add pizza to your buffet for \$6++)

PIZZA

Choose (3) From Below

CHEESE:

Cheese and Red Sauce

CLASSIC MARGHERITA:

Hand Stretched Mozzarella, Basil

PEPPERONI:

Pepperoni, Mozzarella, Basil

SAUSAGE:

House-made Sausage, Red Onion

THE BUTCHER:

**House-made Sausage, Bacon, Prosciutto,
Pepperoni**

MUSHROOM:

Roasted Mushrooms, Chives, Mozzarella

VEGGIE:

Peppers, Onions, Mushrooms, Olives, Artichokes

ISLANDER:

Capicola, Pineapple, Jalapeño

PROSCIUTTO:

Ricotta, Arugula, Dates

BBQ CHICKEN:

Red Onion, Cilantro

BAR MENU

	BOOZE 10	BETTER BOOZE 12	WINE BY THE BOTTLE 36
VODKA WHISKEY BOURBON SCOTCH GIN RUM TEQUILA	PEARL JACK DANIELS JIM BEAM J.W. RED BEEFEATER RON MATUSALEM JOSE CUERVO	TITO'S JAMESON BUFFALO TRACE DEWERS TANQUERAY BACARDI LIGHT CASAMIGOS SILVER	CANYON ROAD: CHARDONNAY PINOT GRIGIO CABERNET MERLOT

SELECTIONS	HOST BAR (PER COCKTAIL)
BOOZE	10++
BETTER BOOZE	12++
HOUSE WINES	9++
DOMESTIC BEER	6++
IMPORT BEER	7++
SOFT DRINKS	4++
BOTTLED WATER	4++

HOSTED BAR: BARTENDER, @ 175.00 PLUS TAX.
PACKAGE BAR: ONE BARTENDER, (COMPLIMENTARY)

FOR YOUR CONVENIENCE, WE OFFER PACKAGE BAR PRICING, WHICH IS A SET PRICE PER GUEST, PER HOUR FOR A FULL SELECTION OF BEVERAGES. HOWEVER, THIS PRICING DOES NOT INCLUDE A CHAMPAGNE TOAST OR WINE TO BE SERVED AT THE TABLE DURING THE MEAL. PACKAGE BAR SERVICE IS ONLY AVAILABLE IN CONJUNCTION WITH A BREAKFAST, LUNCH OR DINNER.

OPEN BAR PACKAGES	
BOOZE PACKAGE	BETTER BOOZE PACKAGE
ONE HOUR @ 20++ PER GUEST EACH ADDITIONAL HOUR @ 10++ PER GUEST	ONE HOUR @ 22++ PER GUEST EACH ADDITIONAL HOUR @ 12++ PER GUEST
BEER AND WINE PACKAGE	
ONE HOUR @ 18++ PER GUEST EACH ADDITIONAL HOUR @ 9++ PER GUEST	

*** PLEASE ASK FOR DETAILS ABOUT UPGRADED AND SPECIALTY WINES**

General Information

Food and Beverage:	Food and Beverages of any kind, are not permitted to be brought onto Grayhawk Golf Club Property by any guest or invitee. (Excluding small candy guest favors set at place settings and wedding cake.)
Specialty Cake:	Grayhawk Golf Club will allow our guests to provide their cake from an outside vendor. Cake cutting fee is complimentary. Your catering representative can assist you with a preferred list of bakeries.
Seating:	Grayhawk Golf Club will provide you with a detailed room diagram for your use to determine guest seating arrangements.
Linen Selections:	Grayhawk Golf Club offers complimentary linens for your event. Your catering manager can advise you of colors available. For guests requesting specialty linens, your catering representative will be happy to assist you in arranging these rentals.
Guarantees:	In arranging for your special event, attendance must be specified in writing at least 5 days in advance of your event date.
Billing:	Your function is to be paid prior to the conclusion of your event. Grayhawk Golf Club will set up a deposit schedule that will be outlined in your Catering Confirmation.
Tax:	All federal and local taxes and charges which may be imposed or by applicable to this Agreement and to the services rendered by Grayhawk Golf Club are in addition to the prices herein agree upon, and the guest agrees to pay them separately.
Service Charge:	Twenty percent (20%) is to be added to the guest's bill for all food and beverages which is taxable at 8.05%.
Prop 206 Fee:	A 2.5% tax inclusive Prop 206 fee will be added to all food, beverage, labor and rental fees on your final bill.
Deposits:	All deposits will be credited toward the total cost of your event. An initial deposit is due with the signing of your Catering Contract of Terms, Conditions and Confirmation. All deposits are non-refundable.
Parking:	Grayhawk Golf Club has ample parking for your guests. If you prefer Valet parking, your catering representative can assist in contracting these arrangements.

Isabella's Courtyard





*Thank you for considering Isabella's Kitchen
as the venue for your event!*

*-Happy Planning,
Isabella's Catering Team*

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