

Isabella's

KITCHEN

Breakfast, Brunch & Lunch Menus



BREAKFAST

CONTINENTAL BREAKFAST

Assorted Muffins and Bagels
Cream Cheese, Butter and Preserves
Sliced Seasonal Fruits and Berries
Assorted Individual Yogurts
Coffee and Tea

\$27.00++ Per Guest

DELUXE CONTINENTAL BREAKFAST

Assorted Muffins, Butter and Preserves
Sliced Seasonal Fruits and Berries
Assorted Dry Cereals, 2% Milk
Chicken Chorizo Burrito

Scrambled Eggs, Chicken Chorizo, Sweet Potatoes,
Corn, Spinach, Jack Cheese and Garden Salsa
Coffee and Tea

\$36.00++ Per Guest

Add Orange Juice | or Cranberry Juice

\$60++ Per Gallon

BREAKFAST BUFFET 1

Seasonal Fruits and Berries

Farm Fresh Scrambled Eggs with Chives

Hickory Smoked Bacon and Sausage Links

**Whole Wheat Granola Pancakes,
Whipped Butter and Warm Maple Syrup**

Skillet Potatoes

**Assorted Muffins and Bagels
Cream Cheese, Butter and Preserves**

Coffee and Tea

\$44.00++ Per Guest

Add Orange Juice | or Cranberry Juice

\$60++ Per Gallon

BREAKFAST BUFFET 2

Seasonal fruits and berries

*

Assorted dry cereals, 2% milk

*

Individual Fruit Yogurts

*

Traditional Eggs Benedict

***English muffin, Canadian bacon, Poached eggs, hollandaise sauce,
Asparagus and Roma tomatoes***

*

Skillet Potatoes

*

Hickory Smoked Bacon and Sausage Links

*

Cinnamon Raisin French toast

Whipped butter and Warm Maple Syrup

*

Assorted Muffins and Bagels

Butter, Preserves and Cream Cheese

*

Coffee and tea

\$46.00++ Per Guest

Add Orange Juice | or Cranberry Juice

\$60++ Per Gallon

BREAKFAST BUFFET B

Seasonal Fruits and Berries

*

Whole Wheat Granola Pancakes, Whipped Butter, and Maple Syrup

*

Omelet station

**Diced Ham, Bacon, Mushrooms, Tomatoes, Onions, Spinach, Bell Peppers, Peppers,
Jack and Cheddar Cheese, Pico de Gallo**

(1) Culinary Attendant per 25 guests required \$200.00+tax each

*

Bagels, Butter, Preserves and Cream Cheese

*

Hickory Smoked Bacon and Sausage Links

*

Skillet Potatoes

*

Cinnamon Coffee Cake, Whipped Butter

*

Coffee and Tea

*

\$49.00++ Per Guest

Add Orange Juice | or Cranberry Juice

\$60++ Per Gallon

****Optional Buffet Additions****

Deluxe assorted pastries \$4.00 ++per guest

Yogurt parfait station \$8.00 ++per guest

***Breakfast Burritos: scrambled eggs, chicken chorizo, sweet potatoes, Corn, spinach,
jack cheese and garden salsa \$10.00 ++per guest
not available a la carte**

BRUNCH BUFFET

Seasonal Fruits and Berries

*

Omelet Station

*Diced Ham, Bacon, Mushrooms, Tomatoes, Radish, Spinach, Bell Peppers,
Peppers, Jack and Cheddar Cheese, Pico De Gallo*

(1) Culinary Attendant per 25 guests required \$200.00+tax each

*

Assorted Breads, Butter & Preserves

*

Hickory Smoked Bacon and Sausage Links

*

**Smoked Salmon, Cream Cheese, Red Onions, Capers, and Chopped Parsley
Served with Mini Bagels**

Skillet Potatoes

*

Mixed Garden Greens Salad,

**Cherry Tomatoes, Carrots, Cucumbers, Red Onions, and Herb Croutons,
Peppercorn Ranch Dressing and Balsamic Vinaigrette Dressing, Add Grilled Chicken \$6.00++ Per Guest**

*

Medley of Fresh Vegetables

*

Rolls and Butter

*

Chef's Selection Assorted Desserts

*

Coffee and Tea

*

Add Orange Juice | or Cranberry Juice

\$60++ Per Gallon

\$60.00++ Per Guest

****Optional Buffet Additions****

Beef Tenderloin Medallions, Au Jus & Creamed Horseradish Sauce \$10.00 ++Per Guest

Deluxe Assorted Pastries \$4.00 ++Per Guest, Yogurt Parfait Station \$8.00 ++Per Guest

***Breakfast Burritos: Scrambled Eggs, Chicken Chorizo, Sweet Potatoes, Corn, Spinach, Jack Cheese,
& Garden Salsa \$10.00 ++Per Guest**

STARTERS

- | | |
|---|-----------------------------|
| Add: Meat & Cheese Display | \$16.00++ Per Person |
| Add: Grilled Marinated Vegetable Display, Garlic Aioli | \$14.00++ Per Person |
| Add: Caprese Platter with Tomato, Mozzarella Cheese, Balsamic Glaze and Cracked Black Pepper | \$12.00++ Per Person |
| Add: House-made Meatballs, Marinara, Parmigiana | \$13.00++ Per Person |
| Add: Spicy Chicken Wings, Ranch and Bleu Cheese Dressing, Celery | \$13.00++ Per Person |
-

BRUSCHETTA

Choose (3) From Below ~ \$16.00++ 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

\$80.00++ Per Person (every additional item add \$6.00++)

SELECT ANY (4) 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, Crackers
and Baguettes**

*

**Vegetable Crudit  with Ranch
Dressing**

*

**Fresh Fruit Display,
Yogurt Dip**

*

**Chips, Salsa, & Queso
Add Guacamole \$8.00++**

*

Italian Beef Slider

*

Chicken Parmesan Slider

*

Italian Sausage Slider

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

\$60.00++ Per Gallon

\$48.00++ Per person

(See page 16 to add pizza to your buffet for \$10++)

SLIDER BUFFET

Isabella's Garden Greens

**Garbanzo Beans, Radish, Cherry Tomatoes, Carrots,
Pepperoncini's, 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

\$60.00++ Per Gallon

\$50.00++ Per Person

(See page 16 to add pizza to your buffet for \$10++)

COOKOUT LUNCH BUFFET

Garden Greens Salad

**Cherry Tomatoes, Carrots, Cucumbers,
Herb Croutons, Balsamic Vinaigrette and Buttermilk Ranch Dressings**

*

Tomato, Cucumber, Bleu Cheese & Red Onion Salad

*

Sliced Watermelon

*

Cookout Station

(1) Culinary Attendant per 25 guests required \$200.00+tax each
Sirloin Burgers, Jumbo Beef Hot Dogs, Marinated Chicken Breasts

**Swiss and Cheddar Cheese,
Lettuce, Tomatoes, Onions, Pickles, Pepperoncini,
Mayonnaise, Ketchup and Deli Mustard**

*

Poblano Chile Mac and Cheese

*

Assorted Rolls, Butter

*

Freshly Baked Chocolate Chip Cookies & Brownies

**Coffee and Tea
\$60.00++ Per Gallon**

\$ 58.00++ Per Guest

(See page 16 to add pizza to your buffet for \$10++)

DELI LUNCH BUFFET

Navajo Corn Chowder

*

Caesar Salad,

Herb Croutons, Parmesan Cheese & Caesar Dressing

*

Herbed Farro Salad

*

Tomato, Cucumber, Bleu Cheese & Red Onion Salad

*

Seasonal Fruits and Berries

*

Selection of:

Honey Cured Ham, Smoked Turkey, Peppered Pastrami

Swiss and Cheddar Cheese

****Optional Addition****

Sliced Herb Roasted Tenderloin or Marinated Grilled Chicken \$6.00++

Lettuce, Tomatoes, Onions, Pickles, Pepperoncini, Black Olives, Mayonnaise,

Horseradish Sauce & Deli Mustard

*

Assorted Breads

*

Chef's Selection of Assorted Desserts and Cookies

Coffee and Tea

\$60.00++ Per Gallon

\$56.00++ Per Guest

(See page 16 to add pizza to your buffet for \$10++)

SOUTHWESTERN BUFFET

Navajo Corn Chowder

*

Southwestern Caesar Salad

Romaine Lettuce, Tortilla Strips, Parmesan Cheese, Caesar Dressing

*

Sliced Seasonal Fruits and Berries

*

Chicken and Beef Fajitas

**Warm Flour Tortillas, Sautéed Onions, Bell Peppers, Tomatoes,
Sour Cream & Shredded Cheddar Cheese**

*

Coriander Crusted Salmon, Roasted Green Chile Sauce

*

Cheese Enchiladas

*

Southwestern Black Beans

*

Spanish Rice

*

Tortilla Chips, Garden Salsa, and Guacamole

*

Jalapeno Cheddar Cornbread, Honey Butter

*

Banana Rum Pudding

*

White Chocolate Chimichanga

Coffee and Tea

\$60.00++ Per Gallon

\$59.00++ Per Guest

(See page 16 to add pizza to your buffet for \$10++)

LUNCH

LIGHTER SIDE OPTION 1

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 to any Salad (Additional \$6++/per guest)

*

Bruschetta:

Burrata, Blistered Cherry Tomato, Basil, EV00

*

Smoked Salmon, Pesto Cream Cheese, Caper, Red Onion

*

Prosciutto, Fig, Ricotta

*

Mini Cannoli's

Coffee and Tea

\$60.00++ Per Gallon

\$48.00++ Per Person

(See page 16 to add pizza to your buffet for \$10++)

LIGHTER SIDE OPTION 2

Veggie Orzo Soup

*

Build Your Own Salad Bar:

**Romaine Lettuce, Mixed Greens, Cherry Tomatoes, Cucumbers, Shredded Carrots,
Radish, Sunflower Seeds, Shredded Cheese, Herb Croutons, Dried Cranberries,
Hard Boiled Egg, Bleu Cheese Crumbles with
Balsamic Vinaigrette & Buttermilk Ranch Dressings**

***Add Grilled Chicken \$3.00++ Per Guest**

*

Assorted Deli and Veggie Pinwheels

*

Seasonal Fruit and Berries

*

Quinoa Salad, Roasted Vegetables

*

Assorted Fruit Dessert Bars

Coffee and Tea

\$60.00++ Per Gallon

\$50.00++ Per Guest

(See page 16 to add pizza to your buffet for \$10++)

PIZZA

\$10++ PER GUEST

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

Add Cauliflower Crust Upgrade

\$6++ Per Pizza

BAR MENU

| | BOOZE \$12 ++ | BETTER BOOZE \$14++ | WINES BY THE BOTTLE \$40++ |
|---|---|--|---|
| VODKA WHISKEY BOURBON SCOTCH GIN RUM TEQUILA | PEARL JACK DANIELS JIM BEAM J.W. RED BEEFEATER RON MATUSALEM JOSE CUERVO | TITOS JAMESON BUFFALO TRACE DEWERS TANQUERAY BACARDI LIGHT CASAMIGOS SILVER | KNOTTY VINES: CHARDONNAY PINOT NOIR CABERNET SAUVIGNON RED BLEND |

| HOSTED BAR (1) BARTENDER PER 100 GUESTS, \$200.00 + TAX | |
|--|--------------------------------|
| SELECTIONS | HOST BAR (PER COCKTAIL) |
| BOOZE | 12++ |
| BETTER BOOZE | 14++ |
| KNOTTY VINES | 10++ |
| DOMESTIC BEER | 6++ |
| IMPORT BEER | 7++ |
| WHITE CLAW | 7++ |
| SOFT DRINKS | 4++ |
| BOTTLED WATER | 4++ |

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- LUNCH PRICING ONE COMPLIMENTARY BARTENDER | |
|--|---|
| BOOZE PACKAGE | BETTER BOOZE PACKAGE |
| ONE HOUR \$15++ PER GUEST EACH ADDITIONAL HOUR \$12++ PER GUEST | ONE HOUR \$18++ PER GUEST EACH ADDITIONAL HOUR \$14++ PER GUEST |
| BEER AND WINE PACKAGE | MIMOSA BAR |
| ONE HOUR \$13++ PER GUEST EACH ADDITIONAL HOUR \$8++ PER GUEST | ONE HOUR \$16++ PER GUEST EACH ADDITIONAL HOUR \$12++ PER GUEST ADD BLOODY MARY \$2.00++ 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-two percent (22%) 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. |





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

*-Happy Planning,
Lauren & Emily*

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