

Isabella's

KITCHEN

Party Menus



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

Happy Planning!

Lauren & Emily

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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 | \$14.00++ Per Person |
| Add: House-made Meatballs
Marinara, Parmigiana | \$14.00++ Per Person |
| Add: Spicy Chicken Wings
Ranch and Bleu Cheese Dressing, Celery | \$14.00++ Per Person |
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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

\$58.00++ PER PERSON (every additional item add \$8.00++)

SELECT ANY (5) OF THE APPETIZERS LISTED BELOW

Caprese Platter

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

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**Grilled Marinated Vegetable
Display, Garlic Aioli,
Crackers and Baguettes**

*

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

*

**Vegetable Crudit  with
Ranch Dressing**

*

**Spicy Chicken Wings
Celery, Bleu Cheese & Ranch
Dressing**

*

**Fresh Fruit Display,
Yogurt Dip**

*

Bruschetta: (Selection of 3)

*

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

*

Pizza: (Selection of 3)

*

Italian Beef Slider

*

**Italian Hummus &
Pita Bread**

*

Chicken Parmesan Slider

*

**House-made Meatballs
Marinara, Parmigiana**

Italian Sausage Slider

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

\$60.00++ Per Person

Coffee and Tea

\$60.00++ Per Gallon

(See page 11 to add pizza to your buffet for \$12++)

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

\$64.00++ Per Person

Coffee and Tea

\$60.00++ Per Gallon

(See page 11 to add pizza to your buffet for \$12++)

DINNER BUFFET 3

Isabella's Garden Greens

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

\$66.00++ Per Person

Coffee and Tea

\$60.00++ Per Gallon

(See page 11 to add pizza to your buffet for \$12++)

PASTA STATION - DINNER BUFFET 4

**(1) Culinary Attendant Per 25 Guests
\$200.00++ 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**
- Meatballs**
- Grilled Chicken**
- Shrimp**
- Italian Sausage**
- Sundried Tomatoes**

- Garlic**
- Broccoli Rab**
- Arugula**
- Roasted Peppers**
- Parmesan Cheese**
- Herbs**
- Artichokes**

Grilled Flatbread, Butter

Tiramisu and Cannolis

\$68.00++ Per Person

Coffee and Tea

\$60.00++ Per Gallon

(See page 11 to add pizza to your buffet for \$12++)

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, 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

\$70.00++ Per Person

**Add: Grilled Beef Medallions
Portobello Mushroom Cream Sauce
\$10++ Per Person**

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

(See page 11 to add pizza to your buffet for \$12++)

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

Gluten Free Available

\$6.00++ Per Pizza

BAR MENU

	BOOZE \$12 ++	BETTER BOOZE \$14++	WINES BY THE BOTTLE \$40++
VODKA WHISKEY BOURBON SCOTCH GIN RUM TEQUILA	SVEDKA JACK DANIELS JIM BEAM J.W. RED SEAGRAM'S ANGOSTURA SAUZA BLANCO	TITO'S JAMESOM BUFFALO TRACE DEWERS TANQUERAY BACARDI LIGHT CASAMIGOS BLANCO	KNOTTY VINES: CHARDONNAY PINOT NOIR CABERNET SAUVIGNON RED BLEND

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++
HOSTED BAR: BARTENDER, \$200.00 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
FIRST HOUR \$22++ PER GUEST EACH ADDITIONAL HOUR \$14++ PER GUEST	FIRST HOUR \$24++ PER GUEST EACH ADDITIONAL HOUR \$16++ PER GUEST
BEER AND WINE PACKAGE	
FIRST HOUR \$20++ PER GUEST EACH ADDITIONAL HOUR \$10++ 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 \$2+tax/guest. 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 in black, white, ivory and sandalwood. 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 business 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%. This does include the gratuity for the banquet team working the event.
Prop 206 Fee:	A 2.3% tax inclusive Arizona Proposition 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 and 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.

