

# ISABELLA'S

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E S T I A T O R I O

## Private Events 2006

# ISABELLA'S

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## Special Event Information

Isabella's Estiatorio is a country Mediterranean restaurant. Our menu is influenced by traditional flavors found in Greece, Spain, Italy and France. We use only seasonal fresh ingredients. When dining with us, we welcome you as a guest in our home

### Plated & Silver Service Style

For parties of up to 18 people, one of the three prix fix menus shall be utilized for selections in advance, and may be presented in either à la carte or Silver Service style. Isabella's Estiatorio Silver Service style is where each elegant platter of the individual cuisine is prepared in the kitchen, and then served by the waiter to the guests. Each guest has the opportunity to experience the two to three entrées of the evening. For parties of 19 or more, we utilize the Silver Service style only.

### Private Dining Room

Isabella's Estiatorio has two private dining rooms, both of which can be used independently from each other or combined into one large room. Pocket doors and private exits provide an intimate comfortable atmosphere. One room accommodates 22 people maximum, the second room accommodates 24 people maximum, and combined, the room can hold 50 people maximum. There is a food & beverage minimum to use the private dining room, the details of which will be discussed.

### Days/Times

Isabella's Estiatorio is open Tuesday-Sunday in the evening. Monday and daytime events may be available depending upon details of the event and the manager's discretion.

### Capacities

Our private dining areas can accommodate groups from twelve to one-hundred. The entire restaurant is also available for private parties during the daytime or special days upon manager's discretion. Our patio accommodates up to 100 people.

### Deposits

Isabella's Estiatorio requires a 50% deposit for estimated costs of your function. All deposits are non-refundable if cancellation occurs within 14 days prior of your scheduled event.

### Parking

Street parking is widely available surrounding Isabella's Estiatorio. Valet can be arranged as a special service.

### Wines and Liquors

As a service to our guests, Isabella's Estiatorio has researched some of the finest vineyards in all the world. We have brought a wide variety of wines and liquors at a full range of prices to tempt the palate and still accommodate anyone's price range. Due to this fact, we ask that no outside alcohol be brought to the restaurant.

### Special Services

We realize that in order to make your special day a success, special services are sometimes required. The following can also be provided to you at an additional cost:

- Floral Arrangements
- Cakes
- Valet Parking
- Invitations
- Musicians
- DJs
- Place Cards
- Specialty Candles
- Specialty Chocolate

# ISABELLA'S

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## Chef's Selection

### Silver Service Menu

### Three Course

#### Starters

(Please select 2 – served silver service style)

- Mediterranean Spreads** Tzatziki, Melitzanosalata, Taramosalata & Hummus with cured olives & pita  
**Steamed Prince Edward Island Mussels** roasted fennel & tomato-ouzo broth  
**Bacon Wrapped Dates** goat cheese, radicchio, frisée, arugula; blood orange & tarragon dressing  
**Pan Roasted Scallops** confit of fennel, cured tomatoes, Meyer lemon; Kalamata olive dressing  
**Mixed Greens** Medjool dates, persimmons, blood oranges, lemon almonds & Humboldt Fog goat cheese (plated)  
**Spinach Salad** walnuts, shallots, red onion, pears & Point Reyes blue cheese (plated)

#### Entrées

(Please select 2 – served silver service style)

- Grilled Salmon** romesco beans, pisto broth, oregano pesto  
**Roasted Lemon Amish Chicken** light lemon oregano vinaigrette  
**Housemade Meat Lasagna** spinach, mushrooms topped with Lebanese yogurt béchamel  
**Olive Brined Pork Tenderloin** quince & currant jam, red wine jus  
**Seasonal Vegetable Risotto/ Pasta**

#### Side Dishes

(Please select 2- served silver service style)

- Seasonal Vegetables**  
**Oven Roasted Potatoes**  
**Lentil & Saffron Couscous Pilafi**

#### Desserts

(Please select 1 – plated)

- Warm Apple Crisp** cranberries & Tahitian vanilla bean ice cream  
**Valrhona Chocolate Lava Cakes** crème anglaise, chocolate sauce & Tahitian vanilla bean ice cream  
**Valrhona Chocolate Pot de Crème** coffee crème & chocolate shortbread cookies  
**Sweet Lemon Tart** kumquat compote, chantilly cream & a ginger spiced tuile

**\$35 per person**

# ISABELLA'S

ESTIATORIO

## Chef's Selection

### Silver Service Menu

### Four Course

#### Starters

(Please select 2 – served silver service style)

- Mediterranean Spreads** Tzatziki, Melitzanosalata, Taramosalata & Hummus with cured olives & pita  
**Steamed Prince Edward Island Mussels** roasted fennel & tomato-ouzo broth  
**Grilled Monterey Calamari** black beluga lentils, heirloom cherry tomatoes, oregano pesto  
**Pan Roasted Scallops** confit of fennel, cured tomatoes, Meyer lemon; Kalamata olive dressing  
**Bacon Wrapped Dates** goat cheese, radicchio, frisée, arugula; blood orange & tarragon dressing

#### Salads

(Please select 1 – plated)

- Mixed Greens** Medjool dates, persimmons, blood oranges, lemon almonds & Humboldt Fog goat cheese  
**Spinach Salad** walnuts, shallots, red onion, pears & Point Reyes blue cheese

#### Entrées

(Please select 2 – served silver service style)

- Housemade Meat Lasagna** spinach, mushrooms topped with Lebanese yogurt béchamel  
**Olive Brined Pork Tenderloin** quince & currant jam, red wine jus  
**Mesquite Grilled Lamb Chops** light lemon oregano vinaigrette (add \$5 per person)  
**Roasted Lemon Amish Chicken** light lemon oregano vinaigrette  
**Grilled Salmon** romesco beans, pisto broth, oregano pesto  
**Fennel & Orange Crusted Filet Mignon** wild mushrooms & port wine sauce (add \$5 per person)  
**Seasonal Vegetable Risotto / Pasta**

#### Side Dishes

(Please select 2- served silver service style)

- Seasonal Vegetables**  
**Oven Roasted Potatoes**  
**Lentil & Saffron Couscous Pilafi**

#### Desserts

(Please select 1 – plated)

- Warm Apple Crisp** cranberries & Tahitian vanilla bean ice cream  
**Valrhona Chocolate Lava Cakes** crème anglaise, chocolate sauce & Tahitian vanilla bean ice cream  
**Valrhona Chocolate Pot de Crème** coffee crème & chocolate shortbread cookies  
**Sweet Lemon Tart** kumquat compote, chantilly cream & a ginger spiced tuile

**\$45 per person**

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# ISABELLA'S

ESTIATORIO

## Chef's Selection

### À La Carte Menu

### Four Course

#### Starters

(Please select 2 – served silver service style)

- Mediterranean Spreads** Tzatziki, Melitzanosalata, Taramosalata & Hummus with cured olives & pita  
**Steamed Prince Edward Island Mussels** roasted fennel & tomato-ouzo broth  
**Grilled Monterey Calamari** black beluga lentils, heirloom cherry tomatoes, picholine olives, oregano pesto  
**Bacon Wrapped Dates** goat cheese, radicchio, frisée, arugula; blood orange & tarragon dressing  
**Pan Roasted Scallops** confit of fennel, cured tomatoes, Meyer lemon; Kalamata olive dressing

#### Salads

(Please select 1 – plated)

- Mixed Greens** Medjool dates, persimmons, blood oranges, lemon almonds & Humboldt Fog goat cheese (plated)  
**Spinach Salad** walnuts, shallots, red onion, pears & Point Reyes blue cheese

#### Entrées

(Please select 3 – individual plated selection upon arrival)

- Housemade Meat Lasagna** spinach, mushrooms topped with Lebanese yogurt béchamel  
**Olive Brined Pork Porterhouse** sweet potato gratin, quince & currant jam, Swiss chard; red wine jus  
**Mesquite Grilled Lamb Chops** crisp braised potatoes, light lemon-oregano vinaigrette **(add \$5 per person)**  
**Roasted Lemon Amish Chicken** chive mashed potatoes, roasted winter vegetables, baby watercress, lemon vinaigrette  
**Grilled Salmon** romesco beans, pisto broth, ragout of white asparagus, black trumpet mushrooms  
**Fennel & Orange Crusted Filet Mignon** sunchoke gratin, confit of shallot, wild mushrooms; port wine sauce **(add \$5 per person)**  
**Seasonal Vegetable Risotto/Pasta**

#### Desserts

(Please select 1 – plated)

- Warm Apple Crisp** cranberries & Tahitian vanilla bean ice cream  
**Valrhona Chocolate Lava Cakes** crème anglaise, chocolate sauce & Tahitian vanilla bean ice cream  
**Valrhona Chocolate Pot de Crème** coffee crème & chocolate shortbread cookies  
**Sweet Lemon Tart** kumquat compote, chantilly cream & a ginger spiced tuile

**\$55 per person**

**For up to 19 guests only please.**

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## CONFIRMATION & DEPOSIT AUTHORIZATION

I, \_\_\_\_\_, authorize Isabella's Estiatorio to charge my  
(Your name)

\_\_\_\_\_  
(Visa, MasterCard, Diners Club, Discover or American Express)

\_\_\_\_\_  
(Expiration date)

for the amount of \$ \_\_\_\_\_ as an advance deposit for my event on \_\_\_\_\_  
(Date)

for \_\_\_\_\_ at \_\_\_\_\_.  
(Number of guests) (Time)

\_\_\_\_\_  
Signature & Date

\_\_\_\_\_  
(received by ISABELLA'S ESTIATORIO)

\_\_\_\_\_  
Telephone Number

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## Terms of Special Events Contract

**1. Deposits:** A 50% deposit of the total estimated cost of the event is required and must be paid in the form of credit card or company check, on the date the contract is signed by the customer and ISABELLA'S ESTIATORIO. The balance is due at the conclusion of the event, payable in cash, Visa, MasterCard, Diners Club, American Express or Discover. Isabella's Estiatorio will accept your company check.

**2. Confirmation:** Confirmation for private parties will only be granted once the "Confirmation & Deposit" form and contract have been completed and delivered to ISABELLA'S ESTIATORIO. Without the execution of these forms, private accommodations may not be available. Private accommodations must be requested at the time of inquiry for an event and may require a food and beverage minimum.

**3. Guaranty minimum:** The number of guests attending the event must be guaranteed no later than 14 days in advance of the function. This final guest count will be the number that you will be charged for at the time of the event regardless of attendance. Notices of significant decrease in the number of the party due to unforeseeable circumstances will be handled at management's discretion. Increases in your final count are subject to all applicable charges. ISABELLA'S ESTIATORIO will try to accommodate up to 10% last minute increases in your guest count.

**4. Cancellation:** There is a 14-day cancellation policy. Up to 14 days before the scheduled date of your event, 100% of your deposit will be refunded. If cancellation occurs at any point 14 days prior to the scheduled event, 100% of your deposit will be forfeited. There is a thirty (30) day cancellation policy on events taking place December 1 through December 31.

**5. Gratuity:** ISABELLA'S ESTIATORIO will apply the customary gratuity of 20% to all food and beverage charges. Applicable sales tax is added to the cost of the function.

**6. Wines & Alcohol:** Our wine list includes a wide variety of wines from different regions and priced at various levels. For this reason, Isabella's Estiatorio does not permit any beverages to be brought into the restaurant.

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(signature and date)

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(received by ISABELLA'S ESTIATORIO)