



(208) 263-0211

Appetizer Menu::

Package 1:: \$11/person + tax + gratuity (min 15 guests)

- Crackers with (choose two)
 - Smoked Salmon and Ricotta
 - Artichoke & Spinach Spread
 - Olive tapenade
 - Sundried Tomato and Basil
- Baked crimini mushrooms with gorgonzola cheese
- Italian Meatballs in Neapolitan Sauce
- Feta Skewers with tomatoes and basil pesto (or a balsamic glaze)

Package 2:: \$16/person + tax + gratuity (min 15 guests)

- All of Package 1 and...
 - Italian Meats & Cheeses: Salami, Coppa, Prosciutto, Fontina, Provolone, & Asiago
- Plus a choice of two items from these options:
- 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 (min 15 guests)

- Select 2 items from Package 1
- Select 2 Items from Package 2
- Beef Calabrese- spicy tri-tip with red chili flakes
- Select one seafood option from below:
 - Baked Cold Salmon with lemon & herbs
 - Ahi Tuna with soy-ginger sauce
 - Prawns with a cocktail sauce

Package 4:: \$26/person + tax + gratuity (min. 15 guests)

- 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:
 - Lasagna Neopolitan (vegetarian)
 - Italian Meat Balls with Neopolitan Sauce
 - Pork skewer wrapped in bacon

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
- Crackers with artichoke/Spinach/Roasted garlic spread - \$1.25/person
- 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-\$3.00
- Chicken Braizole-chicken rolled with prosciutto and fontina cheese- \$2.75
- Calamari Braizole-calamari rolled with pepperoncini and fontina cheese- \$3.00
- Handmade Meatballs in Marinara Sauce-\$3.50
- Herb Baked Salmon-Served cold-\$3.00
- Raspberry and Chipotle "mini" lamb chops-\$6.00
- Crudités-\$2.50
- Black Pepper and Garlic Chicken Wings-\$2.50
- Grilled Bratwurst with Hot Mustard-\$3.00
- Vegetarian Eggrolls with Dipping Sauce-\$2.00
- Caprese Salad-Fresh Mozzarella balls, cherry tomatoes, basil-\$3.00
- Feta Skewers with tomatoes and basil pesto (or a balsamic glaze) - \$2.50
- Orzo Salad-Artichoke hearts, cabbage, onion and feta vinaigrette-\$3.00
- Chicken Salad with grapes, pears, toasted pecans, on a bed of white cabbage-\$4.00
- Raspberry and Peach Semi Fredo-Icy cold raspberries and peaches with a touch of sugar-\$3.00
- Pasta Salad-Rigatoni pasta with creamy herb dressing, chopped carrots, and celery \$2.50
- Tortellini Pesto Salad-Cheese filled tortellini, basil pesto, and sundried tomatoes - \$3

- Fruit salad- \$3/person
- Fresh fruit plate- \$3.25/person
- Fresh fruit Kabobs- \$3.25/person
- Caesar Salad-\$3.00
- Spring Mix Salad-\$2
- Sliced Melon wrapped in Prosciutto-\$2.75
- Chicken Skewer - \$3.00
- Pork skewer wrapped in bacon - \$4.00
- Small Chocolate mousse cups served in a wine glass - \$4.00
- Brownies - \$2.25
- Crudite Cups (small cups filled with assorted veggies with dressing on the bottom)-2.75/person

Contract::

A final guest count is due 1 week 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 invoice unless other arrangements are approved in advance. We accept cash and checks, credit cards subject to 3% processing fee.

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 may be subject to additional fees.

Let me know if you have any questions or concerns.

Thanks,

Liz

208 610-6415

Ivano's Catering

Prices subject to change before deposit is received.