



## Banquet Terms and Conditions: XLIV



1. A nonrefundable deposit of \$250 is required to confirm and save the date request. Any deposit not made in person with a credit card will have a 4% processing fee added to the deposit/payment.
2. Room fee charges for XLIV Room located on the 3<sup>rd</sup> floor of 44 N. Market St.:
  - Friday thru Sunday dinner service \$500
  - Friday thru Sunday lunch service \$250
  - Tuesday thru Thursday \$200
  - All spaces are rented out for 3 hours. If you wish to increase the length of time for your event, additional time can be purchased for \$100 per half hour.
3. Room Capacity:
  - Seated Minimum 30 | Maximum 70
  - Standing Reception up to 100
4. Once the room is reserved, a menu and itemized agreement will be drawn up and agreed upon by the event manager and the host.
5. Thirty days prior to your event, the menu must be finalized and 50% of the total estimated bill is due.
6. Food and Beverage Minimums (this does **not** include room fee, tax, and gratuity):
  - Friday thru Sunday dinner service \$3000
  - Friday thru Sunday lunch service \$2000
  - Tuesday thru Thursday \$1600
7. Isabella's requires 72 hours for cancellations of any event; Or: deposit and 50% of amount contracted will be forfeited.
8. All food and beverage will be provided by Isabella's.
9. Pricing is subject to change but will be guaranteed 30 days prior to the event.
10. All charges are subject to 6% Maryland sales tax and/or 9% Alcohol Tax assessed at 20% service charge.
11. Isabella's requires finalized menus and preliminary guest counts 30 days prior to the event date. Final guests count must be provided to the event manager 7 days prior to the event date.
12. For guarantees not confirmed, it is assumed the event count will be the last estimate recorded by the event manager. You will be responsible for paying that number or the number served, whichever is greater. Once the final guaranteed number is received, there will be no refunds for number of guests that do not show for the event.
13. Any guest attending the event that requests alcoholic beverages may be asked to provide proof of age. No alcoholic beverages will be sold or consumed by anyone under the age of 21. According to restaurant policy, side-profile picture ID's will **not** be accepted.
14. Final payment is due at the conclusion of the event and must be made in the form of cash or by credit card.



15. No confetti, no glitter, no confetti/glitter balloons. All real candles must be approved by event manager.



By signing here, I accept and understand fully all the terms and conditions of this deposit.

I authorize Isabella's to run my deposit for the below amount.

Customer signature:

\_\_\_\_\_

Today's Date: \_\_\_\_\_

Event Date: \_\_\_\_\_

Start time of event: \_\_\_\_\_

Estimate number of guests: \_\_\_\_\_

Email address: \_\_\_\_\_

Phone # \_\_\_\_\_

Event coordinator signature:

\_\_\_\_\_

Event space: \_\_\_\_\_

Please fill out if using a credit card for your deposit. The authorization is for the event manager.

If you are paying cash, check or money order, please write your payment method next to the deposit account.

Total deposit: \_\_\_\_\_

Name as it appears on the credit card: \_\_\_\_\_

Card type and credit card number: \_\_\_\_\_

Expiration date: \_\_\_\_\_

Security code: \_\_\_\_\_

Authorization: \_\_\_\_\_

# XLIV

## Plated Dinner Menu

Due to our unique layout of this historical building, we can comfortably accommodate a minimum of 30 guests and maximum of 70 guests.

All plated dinner menus come with choice of:

**Market Street Garden Salad** or **Traditional Caesar Salad**

Freshly baked bread and whipped cultured butter

**Choice of two side dishes** and **one** dessert

### Entrees

Maximum of 3 choices, **requires pre-ordering.**

#### **Filet Mignon**

Center cut beef tenderloin steak with sauteed cremini mushrooms, roasted artichokes, and cabernet wine sauce \*\*\*

#### **Maryland Crab Cake**

Jumbo lump crab cake accompanied with  
A pommery mustard butter cream sauce

#### **Chicken Florentine**

Parmesan crusted free range chicken breast,  
Baby spinach, piquillo pepper and goat cheese stuffing,  
Atop a cremini mushroom velouté

#### **Spinach Agnolotti**

Half-moon shaped ravioli, filled with spinach and ricotta cheese,  
served with roasted artichokes, heirloom cherry tomatoes, blue oyster mushrooms and  
black truffle parmesan cream sauce

#### **Filet Mignon and Crab Cake** \*\*\*

Petite filet mignon and Maryland crab cake,  
with cabernet wine sauce and pommery mustard burre blanc

#### **Atlantic Salmon Wellington**

Salmon fillet with spinach-scallop and saffron mousseline, wrapped in flaky puff pastry  
Served with a saffron-citrus cream

#### **Branzino Nantua**

Mediterranean Sea bass fillet with butter poached Maine lobster medallions,  
Topped with a cognac lobster-truffle cream

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## Salads

### **Market Street Garden Salad**

Features an array of local mixed lettuces, heirloom cherry tomatoes, English cucumbers, pickled red onion and carrots, tossed with champagne vinaigrette

### **Traditional Caesar Salad**

Crisp local romaine hearts tossed with classic Caesar dressing with white anchovies, torn garlic ciabatta croutons and shaved Reggiano parmigiano cheese

## Side Dishes

### Choose one

**Yukon Gold Mashed Potatoes**

**Dauphinoise Potatoes**

**Herb roasted Fingerling Potatoes**

### Choose one

**Mixed Seasonal Vegetables**

**Asparagus** toasted almond butter

**Broccolini** lemon zest and olive oil

## Dessert

**Chocolate Fondant Cake**

**Vanilla Bean Crème Caramel**

**Ricotta Cheesecake**

**Limoncello Mascarpone Torte**

**Strawberries and Cream**

**Cappuccino Mousse**

**Eighty-one dollars** *per person*  
Plus, tax and twenty percent service charge

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## Beverage Package

Our beverage package includes an open bar featuring premium liquors, craft beers, and our signature wine selection of red, white, rose and sparkling wines

With dinner service we will be pouring a choice of our signature red or white wines throughout the entire meal

Flat and sparkling mineral water is included with this package  
Soft drinks, iced tea and coffee will be available at all times

**All beverages will be charged based on consumption**  
**Wines and water are charged by the open bottle**  
Plus, tax and twenty percent service charge

## Hors d'oeuvre Package

Our hors d'oeuvre package features butler style passed canapes.

Canapes will be passed for the first forty-five minutes of the reception, prior to dinner.

**Choose 4 canapes from the selection below**

### **Canape selection**

Pastrami Smoked Salmon, dill cream cheese and pumpernickel toast  
Roasted beets and goat cheese with white truffle honey and toasted walnuts  
Caviar New Potatoes with crème fraiche and chives  
Wild mushroom-goat cheese crostini  
Jumbo Gulf Shrimp with traditional cocktail sauce  
Tuna Tartar on plantain chip with avocado and ponzu  
Tomatoes and Mozzarella bruschetta  
Serano Ham and Melon  
Miniature crab fritters on potato chip with tartar sauce  
Grilled beef tenderloin, red onion marmalade and horseradish cream

**Twenty-Seven dollars** *per person*  
Plus, tax and twenty percent service charge

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## Ayse Buffet

Due to our unique layout of this historical building, we can comfortably accommodate a minimum of 30 guests and maximum of 70 guests for this buffet

### Hor's

**Hummus and babaganoush**

**crisp garden vegetables**

**House baked pita chips**

**Miniature spanakopita**

### Dinner

#### **Greek Salad**

Local mixed greens, tomatoes, red onions, cucumbers, black olives and feta cheese with lemon-oregano dressing

#### **Tabbouleh Salad**

Fine bulgur, parsley, mint, tomatoes, and lemon

#### **Salmon avgolemono**

Poached Atlantic salmon with lemon-dill butter cream sauce

#### **Ayse chicken breast**

Char-grilled chicken breast, topped with tomato-cucumber salsa

#### **Keftedes**

Lamb and beef meatballs in tomato sauce with feta cheese

#### **Ottoman rice pilaf**

Saffron rice with dried fruits and nuts

#### **Traditional baklava**

**Seventy-two dollars** *per person*

Plus, tax and twenty percent service charge

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## Pistarro's Buffet

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### **Hor's**

**Pistarro's Meatballs**

**Tomato bruschetta**

**Calabrese white bean dip**

**Garlic brushed crostini**

### **Dinner**

#### **Rucola Salad**

Baby arugula / red onion / mushrooms / limoncello vinaigrette / parmesan

#### **Caprese Salad**

Sliced vine ripe tomatoes with fresh mozzarella, basil and balsamic syrup

#### **Chicken Piccata**

Lightly sautéed chicken breast with lemon butter sauce and capers

#### **Jumbo Shrimp Scampi**

Sautéed shrimp in a garlic, tomato, artichoke and fresh basil, white wine butter

**Penne Pasta Marinara** San Marzano tomato sauce

**Cheese tortellini Alfredo** with sun dried tomatoes and peas

**Garlic bread**

**Miniature cannoli's**

**Seventy-two dollars** *per person*

Plus tax and twenty percent service charge

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## Marylander Buffet

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### Hor's

#### **Maryland crab dip**

Warm jumbo lump crab blended with cheddar cheese, bell peppers and scallions

#### **Crisp garden vegetable display**

#### **Garlic brushed Crostini**

### Dinner

#### **Caesar salad**

Crisp romaine lettuce, garlic croutons, house made Caesar dressing, and parmesan cheese

#### **Roasted beet salad**

Roasted beets topped with pickled red onions, feta cheese and toasted walnuts

#### **Chicken Chesapeake**

Pan seared chicken breast topped with creamy crab imperial and old bay butter

#### **Roasted Beef Tenderloin**

Roasted and sliced beef tenderloin over a red wine sauce with forest mushrooms

#### **Rockfish fillet**

Grilled rockfish, tomatoes and scallions, lemon butter cream sauce

Herb roasted fingerling potatoes

Garden vegetable medley

### **Red Velvet and Smith Island style cupcakes**

#### **Ninety dollars *per person***

Plus tax and twenty percent service charge

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## Market Street Brunch

Due to our unique layout of this historical building, we can comfortably accommodate a minimum of 30 guests and maximum of 70 guests for this buffet

Orange and pomegranate juice

Sliced fresh fruit and berries

Vanilla yogurt and house granola

Breakfast pastries

Scrambled eggs

French toast with maple syrup

Smoked bacon and sausage

Breakfast potatoes

Spanish salad

Gazpacho cous cous salad

Isabella's spiced grilled chicken

Poached atlantic salmon

Coffee and tea

**Cinnamon spiced Chocolate Brownies**

**Fifty-four dollars** *per person*

Plus tax and twenty percent service charge

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# XLIV Drink Menu

## Bottled Beer

Bud Lite- \$5  
Bold Rock Cider- \$5.50  
Michelob Ultra- \$5  
Stella Artois- \$6  
Blue Moon- \$6.50  
Yuengling- \$5

## Wine by the Glass

Red Wine - \$8.75  
Merlot, Cabernet, Malbec  
  
White Wine- \$8.75  
Chardonnay, Pinot Grigio, Moscato  
  
Champagne- \$7.00  
  
Maschio Prosecco- \$8.00

## Liquors

Forager Gin- \$7.50  
  
Epiphany Vodka- \$6.00  
  
Tito's Vodka- \$6.25  
  
Deep Eddy Orange Vodka- \$6.00  
  
Johnnie Walker Black Scotch- \$9.50  
  
Fiero Habanero Tequila- \$7.25  
  
Jose Cuervo Silver Tequila- \$7.25  
  
Woodford Reserve Bourbon- \$8.50  
  
Bulliet Rye Whiskey- \$7.50  
  
Bacardi Rum- \$6.00  
  
Grand Marnier- \$8.50

## Featured Cocktails

Orange Crush Mule- \$11  
  
Spicy Margarita- \$12  
  
White Sangria - \$8.75  
  
Red Sangria- \$8.75