



Banquet Terms and Conditions: XLIV



1. A nonrefundable deposit of \$250 is required to confirm and save the date request. This \$250 will go towards the event once it occurs. 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 3rd 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

XLIV

"Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions."

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

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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 - \$6.50
Blue Moon - \$6.50
Yuengling - \$5

Wine by the Glass

(Pick 2 reds / 2 whites / 1 sparkling)

Red Wine - \$8.75
Merlot, Cabernet, Malbec
White Wine - \$8.75
Chardonnay, Pinot Grigio, Moscato

Sparkling

Champagne - \$7
Maschio Prosecco - \$8

Liquors

Forager Gin - \$7.50
Epiphany Vodka - \$7
Tito's Vodka - \$7
Deep Eddy Orange Vodka - \$7
Johnnie Walker Black Scotch - \$9.50
Fiero Habanero Tequila - \$7.50
Jose Cuervo Silver Tequila - \$7.50
Woodford Reserve Bourbon - \$9
Bulleit Rye Whiskey - \$8
Bacardi Rum - \$7
Grand Marnier - \$9

Featured Cocktails

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