



ISA'S FRENCH BISTRO

Catering Menu

WELCOME

The Cellar at Isa's Bistro has a unique variety of special event dining spaces, each one allowing for a world of possibilities depending upon your party's specific needs. Elegant and cozy with an open lounge area, a fireplace, private bar, a wine room, and spacious main dining room, The Cellar at Isa's Bistro is an excellent venue to host special dinners, wedding rehearsals, corporate events, meetings, fundraisers, reunions, and much more. Our flexible catering menu allows you to customize your menu to your tastes. Our experienced and professional Event Planning team is committed to assist you every step of the way. Please contact salescoordinator@FIRCGroup.com for more information.

BREAKFAST

Breakfast buffets are 60 minutes of continuous service designed for 15 or more people. Buffets include Dynamite Roasting Co. coffee (regular and decaf), Tazo® tea, orange, and cranberry juice. All prices are per person unless otherwise noted.

SHINING ROCK BREAKFAST

- freshly baked biscuits, butter, jam

BLACK BALSAM

- steel-cut oatmeal, blueberries, brown sugar, cream
 - yogurt, berries, granola
 - seasonal fruit salad

MOUNT MITCHELL BREAKFAST

- scrambled local farm eggs
- southern bacon, sausage
 - hash browns
- brunch bread bars
- fresh fruit salad

BUILD-YOUR-OWN HASH SKILLET

- scrambled eggs, crispy potatoes, sausage gravy, bacon, sausage
- sliced cherry peppers, onions
- sriracha, hot sauce, ketchup
 - add fried chicken

BREAKFAST BUFFET ENHANCEMENTS:

- Add scrambled eggs, bacon, or Beyond® sausage to a buffet
 - Assorted Breakfast Cereals *served with whole & skim milk*
 - Steel Cut Oatmeal *blueberries, brown sugar, cinnamon, honey, cream*
 - Grits *served with cheddar cheese*
 - Yogurt and Berries
 - Assorted Whole Fruit
 - Pancakes
- BLT+E Croissants *bacon, lettuce, fried green tomato, peppadew aioli & egg on a croissant*
 - Assorted Breakfast Pastries, Muffins & Croissants
 - Assorted Bagels *served with cream cheese, butter & jam*

MEETING BREAKS

Break price is per person and based on 60 minutes of continuous service.

SWEET AND SALTY

- assorted candy & granola bars
- house made chocolate chunk brownies, lemon bars
- assorted individually packaged nuts, assorted bags of chips
- assorted soft drinks, bottled water

HEALTHY CHOICES

- hummus with seasonal veggies and pita chips
- build-your-own yogurt parfait with seasonal fruit, granola
- freshly brewed Dynamite Roasting coffee (regular & decaffeinated) and assorted Tazo® hot teas



FULL SNACK TRAY

- assorted charcuterie & cheese with traditional accompaniments
- sliced seasonal fruit & berries
- assorted individually packaged snacks & chips
- assorted soft drinks, bottled water

CONTINUOUS BEVERAGE SERVICE

Half Day Service or All Day Service

Includes Dynamite Roasting Co. coffee (regular and decaf), assorted hot Tazo® teas, bottled Mountain Valley® still & sparkling water and assorted Coke® products

A LA CARTE BREAK SNACKS:

Sliced Seasonal Fruits and Berries

Vegetable Crudité- *with buttermilk dipping sauce & hummus*

Charcuterie

Charcuterie and Cheese

Fruit and Cheese

Assorted Finger Sandwiches- *roast chicken, gulf shrimp, cucumber & cream cheese*

Assorted Freshly Baked Cookies

Chocolate Dipped Strawberries

Chocolate Truffles

Individual Fruit Yogurt

Assorted Whole Fruit

Assorted Candy Bars & Granola Bars

Individual Bags of Mixed Nuts

Assorted Chips & Snacks

BEVERAGES À LA CARTE

Dynamite Roasting Co. coffee- regular and decaf

Assorted hot Tazo® teas

Assorted soft drinks & mineral water

Assorted Local Kombucha

Orange, cranberry & grapefruit juices

Iced Tea

*22% gratuity & 7% sales tax will be added to all food, beverage & applicable fees. Prices are subject to change.
All equipment prices are listed per day and do not include applicable sales tax.*

LUNCH

Includes freshly brewed iced tea. All prices are per person unless otherwise noted. Buffets are 60 minutes of continuous service designed for 15 or more people. All prices are per person unless otherwise noted. For plated lunches, our event coordinator will create custom menus from your selections for each guest to order from at the time of the event.

BUILD YOUR OWN DELI SANDWICH BUFFET

- sliced turkey, sliced ham, chicken salad
- american cheese, gruyere cheese, cheddar cheese
 - mixed lettuce, tomato, red onion, pickles
 - black pepper mayo, mustard
 - wheatberry, country white bread
 - individual bags of assorted chips
- chocolate chip cookies, oatmeal cookies

CHEF'S BURGER BUFFET

Select two burgers:

- Haywood Park cheeseburger - American cheese, lettuce, tomato, shaved red onion, pickle, peppadew aioli, soft bun
 - bacon mushroom gruyere burger - sautéed mushrooms, lettuce, smoked mayo, local bun
- portobello burger - caramelized onions, field greens, sundried tomato pesto
 - house cut French fries
- house cut greens, tomatoes, red onion, croutons, honey champagne vinaigrette, ranch dressing
- chocolate chip cookies, peanut butter cookies

PLATED FLAT IRON LUNCH

Choice of soup or salad

- French onion soup
- Chopped lettuce salad, bacon, egg, crumbled bleu cheese, tomatoes, red onion, bleu cheese dressing

Choice of sandwich

- Southern BLT- Benton's bacon, field greens, fried green tomato, Duke's mayo
 - Cordon Bleu- fried Joyce Farms chicken breast, Thomasville tomme, pit smoked ham, shredded lettuces, house bun, whole grain honey mustard
 - Country Club- North Carolina turkey breast, aged cheddar, sliced bacon lettuce, tomatoes, bean sprouts, pecan aioli, French batard roll
- Portobello Burger - caramelized onions, field greens, sundried tomato pesto

Choice of dessert

- toffee crunch blondie
- lemon crumb dessert bar

PLATED ISA'S LUNCH

Choice of soup or salad

- Isa's salad - grilled artichokes, shaved red onion, honey champagne vinaigrette, fried green tomato croutons, goat cheese, roasted pistachios

• French onion soup

Choice of entrée

- Chicken Citron- Joyce farms chicken cutlet, citrus beurre blanc, capers, wilted greens, peppadew peppers, angel hair pasta
- Beyond Sausage Ratatouille- plant-based sausage, tomato jam, fall squash, sweet potato, red onion, apple

Choice of dessert

- seasonal cheesecake tart
- Chocolate chunk dessert bar

BOXED LUNCH

Menus provided at event start and collected at 10AM. Lunch is served at 12pm or later.

- Includes choice of seasonal sandwich or wrap, assorted chips, assorted sodas, chocolate chip cookie and pickle

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AUDIO/VISUAL

All equipment prices are listed per day and do not include applicable sales tax.

All equipment and labor cancellations occurring less than 48 hours prior to scheduled function shall be billed to customer at published rates.

Outside A/V requires approval and may be subject to additional A/V fees.

- CONFERENCE SPEAKER PHONE
 - LAPTOP COMPUTER
- WIRELESS PRESENTER REMOTE
 - PERFECTCUE REMOTE
- SPEAKER TIMERS SYSTEM WITH LARGE DISPLAY
 - PODIUM
 - POWERED SPEAKER
- PRESIDENTIAL/EXECUTIVE MICROPHONE
 - WIRED MICROPHONE (mic only)
- WIRELESS MICROPHONE (lavalier or handheld)
 - 4 CHANNEL MIXER
 - 6-10 CHANNEL MIXER
 - 12-16 CHANNEL MIXER
 - 12-16 CHANNEL DIGITAL MIXER
- LED ACCENT LIGHT (decor up lighting)
 - LED WASH LIGHT
- DRAPE - BLACK, GREY, OR WHITE (10'x16')
- POST-IT® FLIP CHART PACKAGE
flip chart easel, markers, Post-It® flip chart pad
- FLIP CHART PACKAGE
flip chart easel, markers, flip chart pad
 - 6-8' TRIPOD SCREEN
 - 6 x 10"6" FAST-FOLD® SCREEN
 - 2000-4000 LUMEN PROJECTOR
 - 4500-6500 LUMEN PROJECTOR
 - 40"-46" LCD MONITOR
 - 50"-55" LCD MONITOR
 - 60"-65" LCD MONITOR

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TERMS & CONDITIONS

OFF-SITE VENDORS

Off-site vendors are required to provide a copy of their business license and certificate of insurance thirty (30) days prior to the day of the event. Vendors are required to adhere to a scheduled drop-off and pick-up time and location. Deviation from scheduled appointment times may result in denied access to the property for delivery or pick-up. Isa's Bistro is not responsible for any additional vendor fees.

Cake vendors must deliver the cake to its final location. All outside desserts/cakes are subject to a \$5 per person cutting/serving fee.

DECORATIONS, ENTERTAINMENT & SECURITY

Any personal property brought onto the Restaurant's premises and left at the conclusion of event shall be the sole risk of the guest. Isa's Bistro will not be held liable for any loss or damage to any such property for any reason. Floral, centerpieces and other decorations may be arranged by the client through outside vendors.

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DRONE PHOTOGRAPHY

Drone photography is not permitted.

GUARANTEES, SERVICE CHARGE & TAX

Food and beverage prices are subject to a 22% service charge and 7% state sales tax. Final guaranteed attendance is due by five (5) business days prior to the function date and is not subject to reduction. If the sales office is not advised by this time, the estimated figure provided at contract signing or most recent number will become the guarantee. If multiple options are selected for a plated function the highest entree price will prevail with a maximum of three (3) preselected options. Custom menus require a three-week minimum lead time and will be priced at market value. All requested chef attended stations/buffets require a minimum of one chef per 75 persons and are subject to \$125 per hour charge. Events canceled within 72 hours will be billed at 100%.



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