



Isa's French Bistro
Special Event 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 & brunches, corporate events, fundraisers, reunions, and much more. Our flexible 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.

Plated Brunch

2 Courses

3 Courses

Includes house made brunch bread, coffee, iced tea & soft drinks. Our event coordinator will create custom menus with your selections for each guest to order from at the time of the event.

Starters- select two, for parties larger than 50, please select one item

HOUSE SALAD

olives, parmesan, crasins
champagne vinaigrette

SOUP OF THE DAY

daily preparation

BOTTARGA CAESAR SALAD

house greens, grated bottarga, bread & butter croutons,
shaved celery & radish

Entrées- select three

N.C. CHICKEN & FRENCH TOAST

sourdough french toast, joyce farms chicken breast
tennessee sorghum syrup, fresh berries

APPALACHIAN BAGEL

cedar smoked salmon spread, smoked NC trout caviar
dressed salad mix, served open faced

VEGAN À LA KING

beyond sausage, baby kale, sliced cherry peppers
crispy potatoes, cashew cream sauce

ISA'S SALAD

grilled artichokes, shaved red onion, pistachios,
fried green tomato croutons, goat cheese, honey champagne
vinaigrette

BISTRO BURGER

two beef patties, american cheese, peppadew aioli, tomato
shaved red onions, pickles, shredded lettuces, parmesan
bun, house cut French fries

CROISSANT MADAME

pit smoked ham, gruyere mornay
topped with a sunny side egg, house cut French fries

Dessert- select two, for parties larger than 50, please select one

SEASONAL CHEESECAKE

SEASONAL FRUIT CRISP

FLOURLESS ESPRESSO CAKE

SEASONAL POT DE CRÈME *only offered to parties of 30 or less*

Brunch Buffet

Our Brunch buffet is 90 minutes of continuous service.

Each buffet comes with spring greens salad, house made brunch bread and appropriate condiments.

Each buffet includes water, coffee, iced tea & soft drinks.

Entrées- select two

- French Toast served with syrup, jam & butter
- Seasonal Vegetable Quiche Tray
- B.Y.O. Bistro Hash Skillet- crispy potatoes, bacon, sausage, cherry peppers, scrambled eggs & sausage gravy
- Biscuits & peppered sausage gravy
- N.C. fried chicken

Sides- select two

- Applewood smoked bacon
- Sausage links
- Scrambled local farm eggs
- Stoneground Grits served with cheddar cheese
- Yogurt served with traditional accompaniments
- Seasonal fresh fruit
- Crispy Potatoes
- Toast station served with butter & jam
- Locally baked bagels station served with cream cheese, butter & jam



Lunch & Dinner Buffet Service

*Our buffets are 90 minutes of continuous service designed for 25 or more guests.
Each buffet comes with spring greens salad, house made bread & butter and appropriate condiments.
Each buffet includes water, coffee, iced tea & soft drinks.*

Entrées- select two

- Grilled Antarctic salmon with seasonal vegetables
 - Grilled chicken marsala with risotto
- Vegan Beyond Sausage Ratatouille with plant-based sausage, tomato jam, fall squash sweet potato, red onion, apple
- Pasta Primavera with seasonal vegetables, garlic, olive oil & parmesan
- Sliced Prime Rib with pommes purée & traditional condiments

Sides- select two

- Macaroni & cheese (vegetarian)
- Pommes purée (vegetarian & GF)
- Parmesan Risotto (vegetarian & GF)
- Seasonal Vegetables (vegetarian & GF)
 - N.C. Grits (vegetarian & GF)
- Soup du jour (varies- can be made vegetarian, vegan or GF upon request)

Desserts- select one

- Flourless espresso cake
- Seasonal cheesecake
- Seasonal fruit crisp



Plated Lunch

Includes house made bread & butter, coffee, iced tea & soft drinks. Our event coordinator will create custom menus with your selections for each guest to order from at the time of the event.

Starters- select two, for parties larger than 50, please select one item

HOUSE SALAD

olives, parmesan, crasins
champagne vinaigrette

SOUP OF THE DAY

daily preparation

BOTTARGA CAESAR SALAD

house greens, grated bottarga, bread & butter croutons
shaved celery & radish

Entrées- select three

BISTRO BURGER

two beef patties, american cheese, peppadew aioli, tomato
shaved red onions, pickles, shredded lettuces, parmesan bun, house cut French fries

CEDAR SALMON NIÇOISE*

cedar grilled 60 south salmon, roasted baby heirloom tomatoes potatoes, snipped green beans, artichokes,
niçoise olives, sunchoke puree & risotto

GRILLED CHICKEN MARSALA

seasonal vegetables, risotto

VEGAN BEYOND SAUSAGE RATATOUILLE

plant-based sausage, tomato jam, fall squash
sweet potato, red onion, apple

Dessert- select two, for parties larger than 50, please select one

SEASONAL CHEESECAKE

SEASONAL FRUIT CRISP

FLOURLESS ESPRESSO CAKE

SEASONAL POT DE CRÈME *only offered to parties of 30 or less*

Hors D'oeuvres reception

Charcuterie & Cheese Boards

Chef's Selections of Artisanal Meats and Cheeses with traditional accompaniments

- ~Small Charcuterie and Cheese (*serves up to 25*)
- ~Medium Charcuterie and Cheese (*serves up to 45*)
- ~Large Charcuterie and Cheeses (*serves up to 75*)

Vegetable Crudité

- Chef's selection of seasonal vegetables served with buttermilk dipping sauce
- Small- serves up to 25
 - Medium- serves up to 45
 - Large- serves up to 75



Placed Hors d'oeuvres

20 pieces per tray

- Wild Mushroom Vol-au-vent
- Herbed Goat Cheese stuffed peppadew peppers
- Figs in a blanket with goat cheese & honey glaze
- Black Angus Beef Tartar
- Steak satay
- Shrimp cocktail
- Crab Cakes
- Tomato Tots & Caviar

Unlimited Truffled Popcorn

- Serves up to 25
- Serves up to 45
- Serves up to 75

Sweet Hors d'oeuvres

Petit fours dessert display- 3 varieties of small French style cookies & cakes

Plated Dinner

Three courses

Includes house made bread & butter, coffee, iced tea & soft drinks. Our event coordinator will create custom menus with your selections for each guest to order from at the time of the event.

Starters- select two, for parties larger than 50, please select one item

HOUSE SALAD

olives, parmesan, crasins
champagne vinaigrette

SOUP OF THE DAY

daily preparation

BOTTARGA CAESAR SALAD

house greens, grated bottarga, bread & butter croutons,
shaved celery & radish

Entrées- select three

For parties larger than 50, please provide an entree count 7 days prior to event

CEDAR SALMON NIÇOISE

cedar grilled 6oz salmon, roasted baby heirloom tomatoes, potatoes, snipped green beans, artichokes,
niçoise olives, sunchoke puree & risotto

GRILLED CHICKEN MARSALA

seasonal vegetables, risotto

AGED 12oz RIBEYE

seasonal vegetables, pommes puree, house-made steak sauce

8oz FILET

seasonal vegetables, pommes puree, house-made steak sauce

VEGAN BEYOND SAUSAGE RATATOUILLE

plant-based sausage, tomato jam, fall squash
sweet potato, red onion, apple

Dessert- select two, for parties larger than 50, please select one

SEASONAL CHEESECAKE

SEASONAL FRUIT CRISP

FLOURLESS ESPRESSO CAKE

SEASONAL POT DE CRÈME *only offered to parties of 30 or less*

Custom Bar Menu

Please limit selections to six wines and five beers. Spirit selections are charged on consumption by the package. Please inquire further for availability of additional spirits.

Special orders of wine/beer will be considered a purchase and do not qualify for consumption basis.

HOSTED BAR-

OPEN BAR FOR GUESTS | BEER & WINE CHARGED ON
CONSUMPTION PER BOTTLE OPENED, COCKTAILS CHARGED BY
CONSUMPTION ONE BARTENDER REQUIRED PER 75 GUESTS

CASH BAR-

BEVERAGES PAID FOR BY GUEST- PRICE PLUS TAX & SERVICE
CHARGE
ONE BARTENDER REQUIRED PER 40 GUESTS

WINE- Select 6 or less

Grenache Rosé, Domaine Houchart, Côtes de Provence, France 2018
Pinot Gris, Sokol Blosser, Willamette Valley, Oregon 2018
Sauvignon Blanc, Domaine Fournier, Vin de Pays de Loire, France 2019
Alsatian Blend, Meyer-Fonné 'Edelzwicker', Alsace, France 2016
Chardonnay, Singing Tree, Russian River Valley, Sonoma County, 2018
Chardonnay, Les Charmes, Mâcon Villages, Bourgogne France 2018
Prosecco, Le' Dolci Colline, Castel Boglione, Italy
Charles Bove Brut Sparkling, Loire Valley, France
Pinot Noir, Lucien Albrecht Brut Rosé, Crémant d'Alsace, France NV
Tattinger Brut Champagne, Reims, France NV 375ML for 2
Palmer and Co. Brut Reserve Champagne
Red Blend, 1448 Jeff Runquist, Amador County
Pinot Noir, King Estate Inscription, Willamette Valley, Oregon 2018
Gamay, Christophe Pacalet, Beaujolais, France, 2018
Malbec, Knom, Cahors, France 2018
Cab Franc, Patrick Lambert Gourmandise, Cravant-les-Coteaux France 2017
Super-Tuscan, Querciabella 'Mongrana', Maremma, Tuscany, Italy 2015
Cabernet Sauvignon, Sean Minor, Paso Robles, California 2017
Merlot, Château de Parenchère Bordeaux Supérieur, Bordeaux, France 2016

House Spirits package

Vodka, gin, rum, tequila
scotch, bourbon & whiskey

Premium package

Tito's Vodka
Hendrick's gin
Bacardi 8-year rum
Tres Agaves blanco tequila
Dewar's 12-year scotch
Makers Mark bourbon
Crown Royal whiskey

Bottled Beer- select 5

Bold Rock Carolina Apple Cider, Asheville
Sierra Nevada Pale Ale, Asheville
Green Man ESB, Asheville
New Belgium Fat Tire, Asheville
Highland Asheville IPA, Asheville
Stella Artois Lager, Belgium
Bud Light, MO
Miller Lite, WI

Beverage Enhancements

Champagne Toast Service
Bloody Mary Bar | traditional accompaniments | House or Premium vodka
Mimosas & Bellinis | fresh orange juice & peach puree

22% gratuity & 7% sales tax will be added to all food, beverage & applicable fees. Prices are subject to change.

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.

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.

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%.



22% gratuity & 7% sales tax will be added to all food, beverage & applicable fees. Prices are subject to change.