



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

3 Courses

Includes house made brunch bread, coffee, iced tea & soft drinks. Our event team 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 20, please select one. An additional starter may be added for an upcharge

HOUSE SALAD

olives, parmesan, craisins, champagne vinaigrette

SOUP OF THE DAY

daily preparation

CAESAR SALAD

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

ENTRÉES– SELECT THREE:

For parties larger than 20, please fill out name card template indicating guest's entrée selection by 7 days prior to event. Client is responsible for providing entrée cards that indicate each individual's entrée selection for all parties over 20 guests. Isa's can work with you to create entrée cards for \$1.25 per person.

N.C. CHICKEN & FRENCH TOAST

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

VEGAN BREAKFAST À LA KING

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

CROISSANT MADAME

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

ISA'S SALAD

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

PETE'S BURGER

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

DESSERT– SELECT TWO

**For parties larger than 20, please select one item.
An additional dessert may be added for an upcharge**

SEASONAL CHEESECAKE

SEASONAL FRUIT CRISP

FLOURLESS ESPRESSO CAKE

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

23% gratuity & 7% sales tax will be added to all food, beverage & applicable fees. Prices are subject to change.

BRUNCH BUFFET

Isa's Brunch buffet is 60 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. Buffets may not be available for Fireplace Lounge, Burgundy Room or Wine room functions, please inquire with your catering manager.

ENTRÉES— SELECT TWO ADD A THIRD ENTREE OPTION FOR AN UPCHARGE

- 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, ADD THIRD SIDE SELECTION FOR AN UPCHARGE

- 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 for an upcharge



LUNCH & DINNER BUFFET SERVICE:

Our buffets are 60 minutes of continuous service designed for 30 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. Buffets may not be available for Fireplace Lounge, Burgundy Room or Wine room functions, please inquire with your catering manager.

ENTRÉES– SELECT TWO, ADD A THIRD ENTRÉE OPTION FOR AN UPCHARGE

- Grilled Antarctic salmon with seasonal vegetables
 - Grilled chicken marsala with risotto
- Jackfruit Cassoulet beyond sausage, sea island red peas, tomato based stew
 - Pasta Primavera with seasonal vegetables, garlic, olive oil & parmesan
- Sliced Prime Rib with pommes purée & traditional condiments- additional \$5 per person

SIDES– SELECT TWO, ADD THIRD SIDE SELECTION FOR AN UPCHARGE

- 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



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PLATED LUNCH

3 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 confirm order or order from at the time of the event.

STARTERS– SELECT TWO

For parties larger than 20, please select one. An additional starter may be added for an upcharge

HOUSE SALAD

olives, parmesan, craisins
champagne vinaigrette

SOUP OF THE DAY

daily preparation

CAESAR SALAD

house greens, bread & butter croutons
shaved celery & radish

ENTRÉES– SELECT THREE

For parties larger than 20, please fill out name card template indicating guest's entrée selection by 7 days prior to event. Client is responsible for providing entrée cards that indicate each individual's entrée selection for all parties over 20 guests. Isa's can work with you to create entrée cards for a small fee

PETE'S BURGER

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

CEDAR SALMON NIÇOISE*

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

GRILLED CHICKEN MARSALA

seasonal vegetables, risotto

JACKFRUIT CASSOULET (v)

beyond sausage, sea island red peas, tomato based stew

DESSERT– SELECT TWO, *FOR PARTIES LARGER THAN 20, PLEASE SELECT ONE*

An additional dessert may be added for an upcharge

SEASONAL CHEESECAKE

SEASONAL FRUIT CRISP

FLOURLESS ESPRESSO CAKE

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

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HORS D'OEUVRES RECEPTION

CHARCUTERIE & CHEESE BOARDS

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

Small serves up to 25
Medium serves up to 45
Large 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

*For passed hors d'oeuvres there will be an upcharge
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

Isa's Cakes

please inquire further regarding flavor & design

6" specialty cake *serves 6 to 8 guests*

8" specialty cake *serves 10 to 14 guests*

10" specialty cake *serves 16 larger servings and up to 25-30 smaller servings*

Wedding cakes & tiered cakes (*serving 55 or more guests*)

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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 confirm order or order from at the time of the event.

Starters- select two:

For parties larger than 20, please select one. An additional starter may be added for an upcharge

HOUSE SALAD

olives, parmesan, craisins
champagne vinaigrette

SOUP OF THE DAY

daily preparation

CAESAR SALAD

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

ENTRÉES- SELECT THREE

For parties larger than 20, please fill out name card template indicating guest's entrée selection by 7 days prior to event. Client is responsible for providing entrée cards that indicate each individual's entrée selection for all parties over 20 guests. Isa's can work with you to create entrée cards for a small fee

CEDAR SALMON NIÇOISE

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

GRILLED CHICKEN MARSALA

seasonal vegetables, risotto

AGED 12oz RIBEYE

seasonal vegetables, pommes puree, house-made steak sauce

8oz FILET (supplemental upcharge)

seasonal vegetables, pommes puree, house-made steak sauce

JACKFRUIT CASSOULET (v)

beyond sausage, sea island red peas, tomato based stew

DESSERT- SELECT TWO *FOR PARTIES LARGER THAN 20, PLEASE SELECT ONE*

An additional dessert may be added for +\$4 per person.

SEASONAL CHEESECAKE
SEASONAL FRUIT CRISP
FLOURLESS ESPRESSO CAKE

Bar Menu

Hosted Bar- charged on consumption:

Open bar for guests- beer & wine charged to hosted card per bottle opened. Cocktails charged to hosted card as ordered.
One bartender is required per 40 guests.

Hosted Bar- per person package:

House Package per person, per hour- includes 3 wines, 5 beers & house spirits + mixers for up to 3 hours
Premium Package per person, per hour- includes 3 wines, 5 beers and premium spirits + mixers for up to 3 hours
One bartender is required per 40 guests.
Each additional hour will have a fee

Cash Bar- for up to 40 guests:

Beverages paid for by the individual guest: price + tax & gratuity/service charge
One bartender and one cashier are required per 40 guests.
Bartender and cashier for up to three hours.
Each additional hour will have a fee for bartender & cashier

Bottled & Canned Beer:

Select 5- labels vary depending on seasonal/availability

Tru Lite
IPA
Seasonal
Flat Rock Blackberry Cider
Kronenbourg 1664, Lager | France

Spirits | Premium Package

Old Fashioned, Margarita, Mojito, 2oz Rocks pour, Manhattan & Martini, Mule, Double premium
Tito's Vodka |
Tanqueray Gin |
Flor de Caña Rum |
Lunazul Blanco Tequila |
Maker's Mark Bourbon |
Crown Royal Whiskey |
Dewar's 12-Year Scotch |

Spirits | House Package

Old Fashioned, Margarita, Mojito, 2oz Rocks pour, Manhattan & Martini, Mule, Double house

Vodka, Gin, Rum, Tequila, Bourbon, Whiskey & Scotch

Wine:

Select 6 varieties for on consumption, 3 varieties for package

Prosecco, Jeio | Italy |
Vouvray, Charles Bove Brut Sparkling | Loire Valley, France |
Riesling, Willm, Réserve | Alsace, France |
Pinot Gris, Chehalem | Willamette Valley, Oregon |
Muscadet, Nicolas Idiart, Sèvre-et-Maine Sur Lie | Loire Valley, France |
Sauvignon Blanc, Henri Bourgeois | Loire Valley, France |
Chardonnay, Gerald Talmard, Macon-Village | Burgundy, France |
Chardonnay, McNab Ridge | Mendocino County, California |
Colombard, Mont Gravet Côtes de Gascogne Blanc | Gascony, France |
Grenache Rosé, Grand Baillard | Côtes de Provence, France |
Gamay, Château de Pizay | Morgon, Beaujolais, France |
Pinot Noir, Le Charmel | Languedoc-Roussillon, France |
Cabernet Sauvignon, Sean Minor | Paso Robles, California |
Grenache, Sanssouci 'Le Rouge' | Languedoc-Roussillon, France |
Cabernet Franc, Chinon, Justin Monmousseau | Loire Valley, France |

Enhancements:

Champagne Toast Service | (approx. 4 glasses per bottle)
Bloody Mary Bar | Traditional Accompaniments | House and Premium
Mimosas & Bellinis | Fresh OJ & Peach Puree |
Mimosas | Fresh OJ |

****All alcohol is subject to availability and substitutions may be made if necessary.****

Tableside beverage service can be provided for groups of 30 or less, please inquire further. A corkage fee of \$30 per 750ml bottle will be charged for any bottle opened in the event space. This must be approved and pre-arranged through our event coordinator.

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.

PACKAGES LABOR: SET UP/STRIKE FEE
MEETING ROOM PRESENTATION PACKAGE
av cable lot, projector stand, LCD projector, tripod screen

PROJECTOR SUPPORT PACKAGE
av cable lot, tripod screen, projection stand

BALLROOM SOUND SYSTEM PACKAGE (FULL ROOM COVERAGE)
audio cable lot, 2 speakers, 2 speaker stands, 6-10 channel mixer

BREAKOUT ROOM SOUND PACKAGE (HALF ROOM COVERAGE)
audio cable lot, powers speaker, speaker stand, 4 channel mixer

DUAL PRESENTATION PACKAGE
av cable lot, 2 projection stands, 2 LCD projectors, 2 tripod screens, HDMI DA

DUAL PROJECTION SUPPORT PACKAGE
av cable lot, 2 projection stands, 2 tripod screens, HDMI DA

THE ARCADE PACKAGE (ALL INCLUSIVE PACKAGE)
-Video: *av cable lot, 2 projection stands, 2 LCD projectors, 2 tripod screens, HDMI DA*
-Audio: *audio cable lot, 2 powered speakers, 2 speaker stands, 6-10 channel mixer, computer audio support, wireless microphone, wired podium microphone*
-Meeting Support: *wireless presenter remote, podium, extension cord & power strip at podium*
-Labor: set/strike included

Audio Visual

ADD ONS PRICES DO NOT INCLUDE SET/STRIKE FEE

- 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
- VIDEO SWITCHERS WITH CAPTURE CARD
 - VIDEO DISTRIBUTION AMPLIFIER (DA)
 - 12x12 Dance Floor

Powerstrips & Extension cords

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

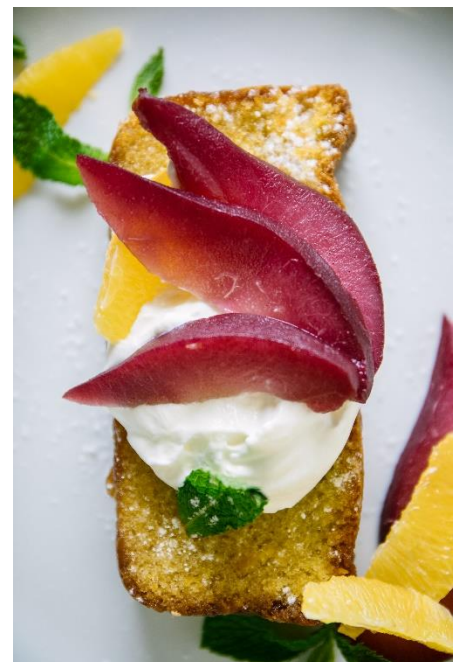
All equipment prices are listed per day and do not include applicable sales tax. All equipment and labor cancellations occurring less than 48 hours prior to scheduled function shall be billed to customer at published rates. Outside A/V requires approval and may be subject to additional A/V fees.

DRONE PHOTOGRAPHY

Drone photography is not permitted.

GUARANTEES, SERVICE CHARGE & TAX

Food and beverage prices are subject to a 23% 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%.



23% gratuity & 7% sales tax will be added to all food, beverage & applicable fees. Prices are subject to change.