



### 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, a bar, a wine room, and 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.

*Isa's*  
FRENCH BISTRO

Special Event Menu

# Plated Brunch

*Includes house made brunch bread, coffee, iced tea & soft drinks. With your selections, our event coordinator will create custom menus 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\*

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

# 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



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# 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: 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



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# Plated Lunch

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*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, snapped 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\*

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# 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

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## **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 60 south 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**

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## 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  
UP TO THREE HOURS |

### CASH BAR-

BEVERAGES PAID FOR BY GUEST- PRICE PLUS TAX & SERVICE  
CHARGE  
ONE BARTENDER REQUIRED PER 40 GUESTS  
UP TO THREE HOURS |

### 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 (1.5oz pour):

Tito's Vodka  
Hendrick's gin  
Bacardi 8-year rum  
Espolon reposado tequila  
Dewars 12-year scotch  
Makers Mark bourbon  
Jack Daniels 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 |  
Mimosas & Bellinis | fresh orange juice & peach puree |

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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.

## **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%.