

SPECIAL EVENT

MENUS

Isa's
FRENCH BISTRO
Plated Dinner

\$63 Per Person

Includes house made bread & butter, 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.

Soup & salad- select two

For parties larger than 50, please select one item

HOUSE SALAD- olives, parmesan, craisins, champagne vinaigrette

SOUP OF THE DAY- daily preparation

CAESAR SALAD*- house greens, herbed croutons, parmesan cheese (+\$2 per person)

Entrées- select three

For parties larger than 50, please provide an entree count 10 days prior to event

GRILLED SALMON

seasonal vegetables, risotto

GRILLED CHICKEN MARSALA

seasonal vegetables, risotto

AGED 12oz RIBEYE*

seasonal vegetables, pommes puree, house-made steak sauce

8oz FILET* (supplemental +\$7 per order)

seasonal vegetables, pommes puree, house-made steak sauce

VEGAN BEYOND SAUSAGE

à la king with orecchiette pasta in a vegetable "cream" sauce

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*

All food & beverage prices do not include 22% gratuity & 7% sales tax. All prices are subject to change.

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness. *Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.

Isa's
FRENCH BISTRO
Buffet Service

\$56 per person

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. A surcharge of \$150 added for buffets with less than 25 guests.

Entrées- select two

Add a third entrée option for +5 per person

Grilled Antarctic salmon with seasonal vegetables
Grilled chicken marsala with risotto
Vegan Beyond Sausage à la king with orecchiette pasta in a vegetable "cream" sauce
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 +\$2 per person

Macaroni & cheese (vegetarian)
Pommes purée (vegetarian & GF)
Parmesan Risotto (vegetarian & GF)
Seasonal Vegetables (vegetarian & GF)
Collards (GF)
N.C. Grits (vegetarian & GF)
Soup of the day (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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Hors D'oeuvres reception

Charcuterie Board

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

Small Charcuterie and Cheese (serves up to 25) \$175

Medium Charcuterie and Cheese (serves up to 45) \$315

Large Charcuterie and Cheeses (serves up to 75) \$475

Vegetable Crudité

Chef's selection of seasonal vegetables served with buttermilk dipping sauce

Serves up to 25: \$50

Serves up to 45: \$85

Serves up to 75: \$140

Placed Hors d'oeuvres

For passed hors d'oeuvres add \$5 per tray

20 pieces per tray

Wild Mushroom Vol-au-vent: \$40 per tray

Herbed Goat Cheese stuffed peppadew peppers: \$60 per tray

Figs in a blanket with goat cheese & honey glaze: \$60 per tray

Black Angus Beef Tartar*: \$60 per tray

Steak satay: \$60 per tray

Shrimp cocktail: \$60 per tray

Crab Cakes: \$60 per tray

Tomato Tots & Caviar: \$60 per tray

Unlimited Truffled Popcorn

Serves up to 25: \$30

Serves up to 45: \$50

Serves up to 75: \$80

Sweet Hors d'oeuvres

Petit fours dessert display- 3 varieties of small French style cookies & cakes \$8 per person

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FRENCH BISTRO

Plated Lunch

1 Course for \$21 Per Person

2 Courses for \$26 Per Person

3 Courses for \$34 Per Person

Includes house made bread & butter, 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.

Soup & salad- select two

For parties larger than 50, please select one item

HOUSE SALAD- olives, parmesan, crasins, champagne vinaigrette

SOUP OF THE DAY- daily preparation

CAESAR SALAD*- house greens, herbed croutons, parmesan cheese (+\$2 per person)

Entrées- select three

BISTRO BURGER*

two beef patties, american cheese, peppadew aioli
shaved red onions, pickles, shredded lettuces, housemade bun, house cut french fries

GRILLED SALMON

seasonal vegetables, risotto

GRILLED CHICKEN MARSALA

seasonal vegetables, risotto

VEGAN BEYOND SAUSAGE

à la king with orecchiette pasta in a vegetable "cream" sauce

Dessert- select two

For parties larger than 50, please select one

SEASONAL CHEESECAKE

SEASONAL FRUIT CRISP

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FRENCH BISTRO

Plated Brunch

1 Course for \$20 Per Person

2 Courses for \$25 Per Person

3 Courses for \$32 Per Person

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.

Soup & salad- select two

For parties larger than 50, please select one item

HOUSE SALAD- olives, parmesan, crasins, champagne vinaigrette

SOUP OF THE DAY- daily preparation

CAESAR SALAD*- house greens, herbed croutons, parmesan cheese (+\$2 per person)

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
field greens, shaved red onion

VEGAN BREAKFAST BOWL

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
shaved red onions, pickles, shredded lettuces,
housemade bun, house cut french fries

CROQUE MADAME

benton's country ham, gruyere
white toast, topped with a sunny side egg, house cut
french fries

Dessert- select two

For parties larger than 50, please select one

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SEASONAL FRUIT CRISP

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

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Brunch Buffet

\$29 per person

*Brunch buffets are 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. A surcharge of \$150 added for buffets with
less than 25 guests.*

Entrées- select two

Add a third entree option for + \$5 per person

French Toast with syrup & butter
Add N.C. fried chicken- additional +\$5 per person
House Made Quiche tray with seasonal vegetables
Hash Skillet- crispy potatoes, bacon, sausage, cherry peppers, scrambled eggs & sausage gravy
House Made Biscuits & sausage gravy

Sides- select two

Add third side selection for + \$2 per person

Applewood smoked bacon
Sausage patties
Scrambled local farm eggs
Grits
Yogurt with traditional accompaniments
Seasonal fresh fruit
Crispy Potatoes
Toast station with butter & jam,
Add locally baked bagels & cream cheese to station for +\$2 per person

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Custom bar Menu

Please limit selections to three red wines, three white wines and five beers. Spirit selections are sold by the package. Menus with additional selections will be subject to a \$25 convenience fee.

HOSTED BAR-

OPEN BAR FOR GUESTS | CHARGED ON CONSUMPTION PER BEVERAGE

ONE BARTENDER REQUIRED PER 75 GUESTS
UP TO THREE HOURS | \$100 PER BARTENDER
ADDITIONAL HOUR | \$25 PER BARTENDER

CASH BAR-

BEVERAGES PAID FOR BY GUEST

ONE BARTENDER REQUIRED PER 40 GUESTS
UP TO THREE HOURS | \$100 PER BARTENDER
ADDITIONAL HOUR | \$25 PER BARTENDER

Grenache Gris Rosé, Domaine de Fontaine 'Gris de Gris', Corbières, France 2018	38
Pinot Gris, Hess Select, Napa Valley, California 2018	30
Sauvignon Blanc, Domaine du Salvard, Cheverny, Loire Valley, France 2017	42
Chenin Blanc, Champalou, Vouvray, Loire Valley, France 2018	50
Alsatian Blend, Meyer-Fonné 'Edelzwicker', Alsace, France 2016	42
Chardonnay, Stillman St., Sonoma County, California, 2016	38
Chardonnay, Henri Perrusset, Mâcon-Villages, Burgundy, France 2017	50
Roussane Blend, Ferraton Samorens Blanc, Cotes du Rhone, France 2017	34
Glera, Bisol 'Jeio' Prosecco, Valdobbiadene, Veneto, Italy	38
Charles Bove, Loire Valley, France	42
Pinot Noir, Lucien Albrecht Brut Rosé, Crémant d'Alsace, France NV	46
Tattinger Brut Champagne, Reims, France NV 375ML	30
Palmer and Co. Brut Reserve Champagne	88
Pinot Noir, Chemistry by Chehalem, Willamette Valley, Oregon 2017	38
Malbec, Knom, Cahors, France 2018	42
Cab Franc, Patrick Lambert Gourmandise, Cravant-les-Coteaux France 2017	46
Syrah, Domaine Faury, Collines Rhodaniennes, Northern Rhône, France 2017	50
Super-Tuscan, Querciabella 'Mongrana', Maremma, Tuscany, Italy 2015	54
Cabernet Sauvignon, Sean Minor, Paso Robles, California 2017	34
Gamay, Christophe Pacalet, Beaujolais, France, 2018	42
Merlot, Chateau de Parenchere Bordeaux Superieur, Bordeaux, France 2016	34

House package | \$7-\$8:

Luksosowa vodka
Gordon's gin
Bacardi Rum
Juarez tequila
Famous Grouse scotch
Evan Williams bourbon

Premium package | \$8-\$11:

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:

Bold Rock Carolina Apple Cider, Asheville 6
Sierra Nevada Pale Ale, Asheville 6
Green Man ESB, Asheville 6
New Belgium Fat Tire, Asheville 6
Highland Asheville IPA, Asheville 6
Stella Artois Lager, Belgium 6
Bud Light, MO 5
Miller Lite, WI 5

Beverage Enhancements

Champagne Toast Service | \$8 per person
Bloody Mary Bar | traditional accompaniments | House- \$10 per drink, Premium -\$12 per drink
Mimosa Bar | fresh orange juice | \$35 per bottle

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