



EVENT MENU

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WELCOME TO THE CELLAR AT ISA'S BISTRO

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 multi-level main dining room, The Cellar at Isa's Bistro is an excellent venue to host special dinners, wedding rehearsals, corporate events, 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.



BREAKS

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HEALTHY CHOICES \$14 per person

- seasonal fruit
- assorted cheese, lavash and crostinis
- individual yogurt parfaits

SNACK TRAY. \$12 per person

- hummus
- cookies
- trail mix station

Prices do not include 22% gratuity and 7% sales tax.

A LA CARTE BREAKS

Freshly Brewed Regular and Decaffeinated Coffee	\$50 per gallon
Selection of Assorted Teas	\$45 per gallon
Orange, Grapefruit and Cranberry Juice.	\$40 full gallon \$23 half gallon
Assorted Soft Drinks and Mineral Water.	\$3.50 each
Individual Berry Yogurt	\$3.50 each
Assorted Whole Fruit	\$3 each
Sliced Seasonal Fruits and Berries	\$7 per person
Assorted Breakfast Cereals, Local Milk & Almond Milk.	\$4 per person
Assortment of Breakfast Pastries, Seasonal Brunch Bread and Croissants	\$30 per dozen
Assorted Bagels served with Cream Cheese	\$33 per dozen
Assorted Finger Sandwiches	\$30 per dozen
Assorted Candy Bars and Granola Bars	\$3.50 each
Individual Bags of Trail Mix	\$4 per bag
Pretzels and Assorted Chips	\$3.50 per bag
Vegetable Crudit�	\$7 per person
Charcuterie	\$8 per person
Charcuterie and Cheese	\$8 per person
Fruit and Cheese	\$8 per person
Assorted Freshly Baked Cookies	\$28 per dozen

THEMED BREAK



Chocolate Truffles, Petit fours and
Dynamite Coffee | \$10 per person

Prices do not include 22% gratuity and 7% sales tax.



BREAKFAST

CONTINENTAL BREAKFAST

All prices are per person unless otherwise noted.

SHINING ROCK BREAKFAST \$12

- seasonal brunch bread
- orange juice, cranberry juice
- Dynamite Roasting Co.™ coffee
- Tazo™ tea

BLACK BALSAM \$15

- steel-cut oatmeal, blueberries, brown sugar, cream
- yogurt, berries, granola
- seasonal fruit salad
- orange juice
- Dynamite Roasting Co.™ coffee
- Tazo™ tea

BUFFET

MOUNT MITCHELL BREAKFAST \$24

- scrambled local farm eggs
- southern bacon, sausage
- hash browns
- brunch bread bars
- fresh fruit salad
- orange juice, cranberry juice
- Dynamite Roasting Co.™ coffee
- Tazo™ tea

BUILD-YOUR-OWN HASH SKILLET* . . \$30

- scrambled eggs, crispy potatoes, sausage gravy, bacon, sausage
- sliced cherry peppers, onions
- srirachia, hot sauce, ketchup
- add fried chicken +\$5

PANCAKE OR FRENCH TOAST* \$10

- buttermilk pancakes, butter, syrup
- blueberry, strawberry, chocolate chip, pecan

**Chef labor fee \$125 per hour*

BREAKFAST ENHANCEMENTS

OATMEAL BAR \$7

- steel-cut oatmeal, strawberries, blueberries, brown sugar, cream

YOGURT AND BERRIES \$8

- bowl of yogurt, berries, granola

FRESH BAKED GOODS \$30/Dozen

- brunch bread, croissants, pastries
- butter, jelly

CEREALS \$5

- assorted cereals, local milk, almond milk, fresh fruit

BLT+E CROISSANTS \$108/Dozen

- bacon, lettuce, fried green tomato, peppadew aioli, egg croissant

Prices do not include 22% gratuity and 7% sales tax.

BREAKFAST



LUNCH

LUNCH

Includes freshly brewed regular and decaffeinated coffee. All prices are per person unless otherwise noted.

BUFFETS

BUILD YOUR OWN DELI SANDWICH \$24

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

CHEF'S BURGER BUFFET \$32

Salad

- house cut greens, tomatoes, red onion, croutons, honey champagne vinaigrette, house ranch dressing

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

Side

- individual bags of assorted chips

Dessert

- chocolate chip cookies, peanut butter cookies

PLATED

FLAT IRON LUNCH \$29

Select soup or salad

- our signature French onion soup
- chopped iceberg salad, bacon, egg, crumbled blue cheese, tomatoes, red onion, blue cheese dressing

Select one sandwich

- southern BLT - Benton's bacon, field greens, fried green tomato, Duke's mayo
- fried chicken salad sandwich - lettuce, tomato, dijonnaise
- ham, speck & cheese sandwich - ham, speck, lettuce, tomato, sundried tomato mayo
- portobello burger - caramelized onions, field greens, sundried tomato pesto

Dessert

- toffee crunch blondies, fabulous chocolate chunk dessert bars, lemon crumb dessert bars

ISAS LUNCH \$35

Salad

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

Entrée

- chicken citron - Joyce farms chicken cutlet, citrus beurre blanc, capers, wilted greens, peppadew peppers, angel hair pasta

Dessert

- cheesecake tart, balsamic strawberries, mint

Prices do not include 22% gratuity and 7% sales tax.

LUNCH

LUNCH CONT.

BOXED

Option for day of ordering. Available for groups of 20 people or less. Menus provided at event start, collected at 10AM.

CHIMNEY ROCK CHOICE \$20

Select one sandwich

- turkey, american cheese, lettuce, tomato, onion, dijon, wheatberry bread
- ham, gruyere cheese, lettuce, tomato, onion, peppadew aioli, country white bread
- chicken salad, lettuce, tomato, onion, country white bread
- portobello burger - carmelized onions, field greens, sundried tomato pesto

Side

- individual bags of assorted chips, pickle

Dessert

- seasonal cookies, oatmeal cookies, chocolate chip cookies

Prices do not include 22% gratuity and 7% sales tax.



AUDIOVISUAL

A LA CARTE AUDIOVISUAL

SMALL MEETING

CONFERENCE SPEAKER PHONE	\$150 per day
LAPTOP COMPUTER	\$250 per day

AUDIO

POWERED SPEAKER	\$100 per day
CATCHBOX THROWABLE MICROPHONE	\$360 per day
PRESIDENTIAL MICROPHONE	\$75 per day
WIRED MICROPHONE (Mic Only)	\$80 per day
WIRELESS MICROPHONE (Mic Only)	\$180 per day

VIDEO

55" LCD/LED TV	\$400 per day
65" LCD/LED TV	\$500 per day
LCD/DLP PROJECTORS (2000-4000 LUMEN)	\$275 per day
LCD/DLP PROJECTORS (4000-65000 LUMEN)	\$800 per day
6-8' TRIPOD SCREEN	\$100 per day

FAST-FOLD® SCREENS

6' X 10'5"	\$375 per day
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STANDARD LABOR RATES

Set up/Strike	\$75 per hour
Event Operation	\$90 per hour

AUDIOVISUAL PACKAGES

MEETING ROOM PROJECTOR PACKAGE \$450 per day

- av cable lot, projector stand, LCD projector, tripod screen

PROJECTOR SUPPORT PACKAGE \$225 per day

- AV cable lot, tripod screen, projection stand

SOUND SYSTEM PACKAGE \$350 per day

- audio cable lot, speakers (1-2), speaker stands (1-2)

WIRELESS MICROPHONE PACKAGE. \$375 per day

- audio cable lot, speakers (1-2), speaker stands (1-2), wireless microphone

POST-IT® FLIP CHART PACKAGE. \$75 per day

- flip chart easel, markers, Post-It® flip chart pad

FLIP CHART PACKAGE \$50 per day

- flip chart easel, markers, flip chart pad

AV Terms and Conditions

All equipment prices are listed per day. Equipment and labor pricing does not include an applicable service charge of 22% and sales tax. All equipment and labor cancellations occurring less than 48 hours prior to scheduled function shall be billed to customer at published rates.

Internet and Networking

We offer high speed wireless internet service for all meeting and public spaces. Please let us know how we can best serve your internet needs. Any upgraded audio visual needs can be arranged by our Catering department.



TERMS & CONDITIONS

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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 cake is subject to a 5 per person cutting/serving fee.

DECORATIONS, ENTERTAINMENT AND OTHER SERVICES

Our Event Planning team can provide you a list of local vendors that will be happy to coordinate specialized centerpieces, decorations, music, entertainment and photography services to meet your needs.

AUDIO / VISUAL

Full service audio visual is available on-site. Please contact your Event Manager to coordinate your audio visual needs.

DRONE PHOTOGRAPHY

Drone photography is not permitted.

ADDITIONAL PRICING AND BILLING

Food and beverage prices are subject to a 22% service charge and 7% state sales tax. Final guaranteed attendance is due by 10 a.m. three (3) business days prior to the function. Food and beverage menu selections cannot be changed within five (5) business days prior to the function. If multiple options are selected for a plated function the highest entree price will prevail with a maximum of three (3) preselected options. Tableside ordering is an additional \$25 per person. Custom menus require a 30 day 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%.