

BISTRO & BAR

Private dining & Events

INTRODUCTION

Easy Bistro and Bar features classically prepared cuisine rooted in regional ingredients accompanied by unforgettable warmth and professional hospitality, under the direction of Chef and Owner Erik Niel.

SETTING

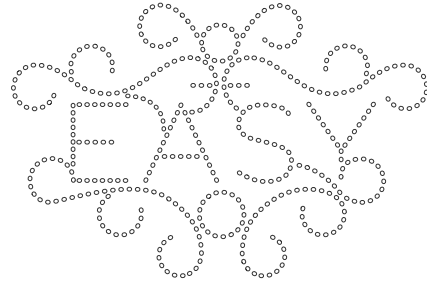
Easy Bistro and Bar blends the urban style of the downtown riverfront district with the historic charm of the world's original Coca Cola bottling plant. Inside guests experience a transition from historic renovation to modern stylistic construction. Expansive floor to ceiling windows and a large outdoor patio offer views of the city streets.

PRIVATE DINING ROOM

The private dining room, which is visually and acoustically separated from the main dining room, provides a relaxed setting for up to 34 seated guests or up to 45 cocktail guests. It may include audio visual equipment.

CONTACT

For private event information, or to schedule a consultation meeting with an Easy Bistro and Bar manager: *Amanda Niel* or *Lee Kwok* at 423.266.1121 or by email at: *an@easybistro.com* or *lk@easybistro.com*



BISTRO & BAR

Group Appetizers

Available for both Lunch & Dinner

GRAND SEAFOOD DISPLAY
(Plateaux De Fruits De Mer)
\$180

This includes: Gulf Oysters, East & West Coast Oysters, PEI Mussels, Gulf Shrimp Cocktail & Dungeness Crab on Ice with Champagne Mignonette, Mustard-Mayo Sauce, & Cocktail Sauce

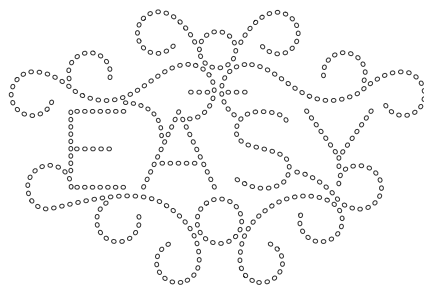
WINE LOVERS TABLE
\$180

This includes: Assorted Sliced Imported Cured Meats & Cheeses with Marinated Olives, Fresh Fruit, and Artisan Breads

Hors d'Oeuvres

Priced 50 Pieces Per Tray

- Gulf Oysters on the Half Shell \$50
- Jumbo Shrimp Cocktail "Forks" \$50
- Seared Beef Tenderloin with Horseradish Cream and Arugula \$55
- Vine Ripe Tomato & Goats Cheese Canapes \$35
- Jumbo Lump Crab "Maison" Canapes \$65
- B.L.T. Crostini with Smoked Bacon, Tomatoes & Arugula \$45
- Pickled Jumbo Shrimp with Buttered Crostini \$60
- Oysters en Brochette \$55
- Smoked Salmon & Champagne Mousse Canapes \$45
- Fried Gulf Oysters with Hollandaise \$45
- Spanish Chorizo & Manchego Cheese Crostini \$40



BISTRO & BAR

Limited Lunch Menu

\$24 PER PERSON

Seated Service includes fountain beverages & tea.

SALAD/SOUP
CHOICE of 2

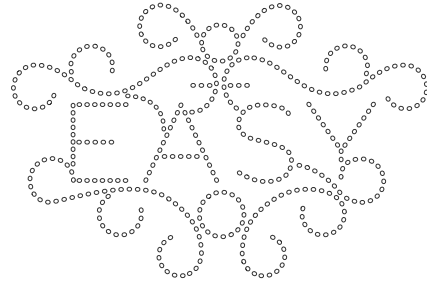
- Bibb Lettuce Salad with Asparagus & Champagne Citrus Vinaigrette
- Caesar Salad
- Onion Soup Gratinée
- Cup of Seasonal Soup Selection

ENTREE
CHOICE of 3

- Shrimp & Grits with Fennel and Tasso Ham
- Lump Blue Crab Salad with Crisp Lettuce, Creole Mustard Vinaigrette
- Market Fish Selection with Daily Seasonally-Inspired Presentation
- Seared Pork Medallions with Creamy Grits & Wilted Baby Spinach
- Grilled Chicken on Caesar Salad
- Seared Beef Flat-Iron with Fries & Herb Butter (add \$4/person)
(All Steaks prepared Medium)

DESSERT
CHOICE of 1

- Bourbon Bread Pudding with Candied Pecans
- Chocolate Terrine with Pistachios & Creme Anglaise
- Vanilla Bean Creme Brulee
- Seasonal Sorbet or Vanilla Ice Cream



BISTRO & BAR

Dinner Limited Menu

\$35 PER PERSON

Seated Service includes fountain beverages & tea.

SALAD/SOUP
CHOICE of 2

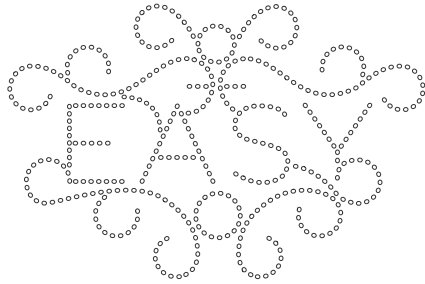
- Bibb Lettuce Salad with Asparagus & Champagne Citrus Vinaigrette
- Caesar Salad
- Onion Soup Gratinee
- Cup of Seasonal Soup Selection

ENTREE
CHOICE of 3

- Shrimp & Grits with Fennel and Tasso Ham
 - Seasonal Risotto with Fresh Herbs & Grana Parmesan
 - Seared Pork Medallions with Creamy Grits & Wilted Baby Spinach
 - Slow-Braised Beef Brisket with Whipped Potatoes & Haricots Vert
 - Market Fish Selection with Daily, Seasonally-Inspired Presentation
 - Roast Chicken “Grand-Mere” with Potatoes, Mushrooms, Onions & Bacon
 - Fried Gulf Shrimp with Tartar Sauce, Sweet Onion Rings, & Slaw
 - Seared Beef Flat-Iron with Fries & Herb Butter
 - Seared Beef Ribeye with Potato Gratin, Wild Mushrooms & Sauce Bordelaise (add \$5/person)
 - Grilled Filet with Wild Mushrooms, Snap Peas & Tarragon Demi-Glace (add \$7/person)
- (All Steaks prepared Medium)

DESSERT
CHOICE of 2

- Bourbon Bread Pudding with Candied Pecans
- Chocolate Terrine with Crushed Pistachios & Creme Anglaise
- Vanilla Bean Creme Brulee
- Seasonal Sorbet or Vanilla Ice Cream
- Seasonally-Inspired Dessert Selection



BISTRO & BAR

Dinner Limited Menu

\$47 PER PERSON

Seated Service includes fountain beverages & tea.

STARTERS
CHOICE of 2

- Specialty Oyster Trio with Champagne Mignonette
- Gulf Shrimp Cocktail
- Seared Beef Carpaccio with Potato Croutons & Baby Arugula
- Selection of Cured Artisanal Meats with Sourdough & Cornichon
- Selection of Cheeses with 4-Seed Loaf & Quince Marmelade
- Oyster Confit with House-Made Focaccia

SALAD/SOUP
CHOICE of 2

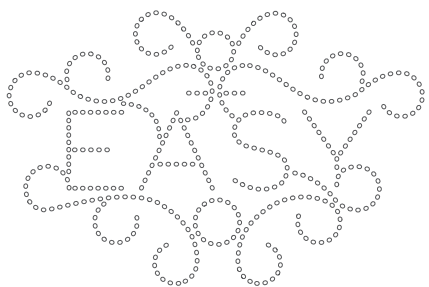
- Bibb Lettuce Salad with Asparagus & Champagne Citrus Vinaigrette
- Caesar Salad
- Onion Soup Gratin
- Cup of Seasonal Soup Selection

ENTREE
CHOICE of 3

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CHOICE of 2

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- Seasonally-Inspired Dessert Selection



BISTRO & BAR

Private Dining Room RATE CARD

DINNER
SUNDAY-THURSDAY

The room can be reserved with a \$650 food and beverage spending minimum.
The room can hold up to 34 people seated & 45 people cocktail style.

DINNER
FRIDAY & SATURDAY

The room can be reserved with a \$850 food and beverage spending minimum.
The room can hold up to 34 people seated & 45 people cocktail style.

LUNCH
MONDAY-FRIDAY

The room can be reserved with a \$350 food and beverage spending minimum.
The room can hold up to 34 people seated & 45 people cocktail style.

LUNCH
SATURDAY & SUNDAY

The room can be reserved with a \$350 food and beverage spending minimum.
The room can hold up to 34 people seated & 45 people cocktail style.
