

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

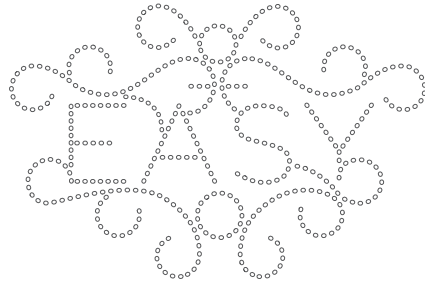
Easy Bistro and Bar blends the urban style of the downtown riverfront district with the historic charm of the world's original Coca Cola bottling plant. Inside guests experience a transition from historic renovation to modern stylistic construction. Expansive floor to ceiling windows and a large outdoor 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 36 seated guests or up to 45 standing 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: *Laura Kelton* or *Amanda Niel* at 423.266.1121 or by email at: *lk@easybistro.com* or *an@easybistro.com*



BISTRO & BAR

Group Appetizers

Available for both Lunch & Dinner

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

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

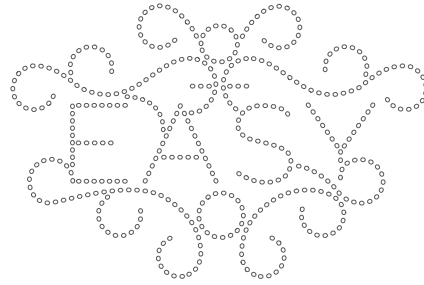
WINE LOVERS TABLE
\$180

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

Hors d'Oeuvres

Priced 40 Pieces Per Tray

- Grape Tomato & Fresh Mozzarella Skewers with Basil \$45
- Crabmeat Truffles with Tobiko \$60
- Jumbo Shrimp Cocktail "Forks" \$60
- Seared Beef Tenderloin Crostini with Horseradish and Arugula \$55
- Sliced Pears with Prosciutto & Parsley-Garlic Sauce \$50
- 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 \$70
- Oysters en Brochette \$55
- Smoked Salmon & Champagne Mousse Canapes \$50
- Fried Gulf Oysters with Hollandaise \$50
- Pear-Gorgonzola Crostini with Thyme & Balsamic Glaze \$40
- Charred Tomato with Goats Cheese & Parsley-Garlic Sauce \$40



BISTRO & BAR

Limited Lunch Menu

\$30 PER PERSON

Seated Service includes fountain beverages & tea.

SALAD/SOUP
CHOICE of 2

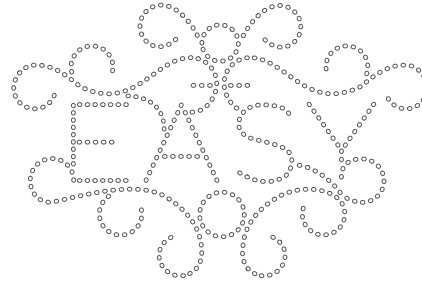
- Bibb Lettuce Salad with Asparagus & Champagne-Citrus Vinaigrette
- Caesar Salad
- Onion Soup Gratinee
- Cup of Seasonal Soup Selection

ENTREE
CHOICE of 3

- Shrimp & Grits with Fennel and Tasso Ham
- Seasonal Risotto with Fresh Herbs and Grana Parmesan
- Lump Blue Crab Salad with Crisp Lettuce, Creole Mustard Vinaigrette
- Market Fish Selection with Daily Seasonally Inspired Presentation (add \$8/person)
- Seared Pork Medallions (*Paillard*) with Wilted Baby Spinach, Creamy Grits
- Grilled Chicken on Caesar Salad
- Seared Beef Flat-Iron with Fries & Herb Butter (add \$8/person)
(All Steaks prepared Medium)

DESSERT
CHOICE of 1

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



BISTRO & BAR

Dinner Limited Menu

\$42 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
- Slow Braised Beef Brisket with Whipped Potatoes & Haricots Verts
- Market Fish Selection with Daily Seasonally Inspired Presentation
- Seared Pork Medallions (*Paillard*) with Wilted Baby Spinach, Creamy Grits
- Local Rainbow Trout *a la Grenobloise* with Haricots Verts, Capers, Lemon
- Roast Chicken “Grand-Mere” with Potatoes, Mushrooms, Onions & Bacon
- Fried Gulf Shrimp with Tartar Sauce, House Made Fries, & Slaw
- Seared Beef Flat-Iron with Fries & Herb Butter (*Steak Frites*)
- Seared Beef Tenderloin with Whipped Potatoes, Caramelized Onions & Gorgonzola (add \$8/person) (All Steaks prepared Medium)

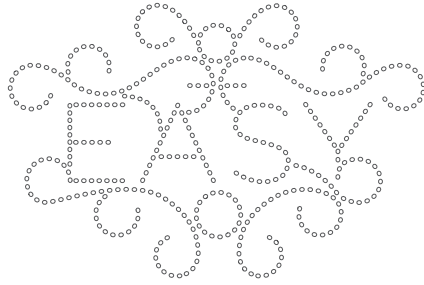
DESSERT
CHOICE of 2

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

Dinner Limited Menu

\$54 PER PERSON

Seated Service includes fountain beverages & tea.



BISTRO & BAR

STARTERS
CHOICE of 2

- Speciality Oyster Trio with Champagne Mignonette
- Gulf Shrimp Cocktail
- Selection of Cured Artisanal Meats with Sourdough & Cornichons
- Selection of Cheeses with 4-Seed Loaf & Quince Marmelade
- Oyster Confit with House-Made Focaccia
- Steak Tartare with Farm-Egg Yolk Crostini, Micro-Greens
- Tuna Tartare with Cucumber, Almonds & Wasabi Creme Fraiche

SALAD/SOUP
CHOICE of 2

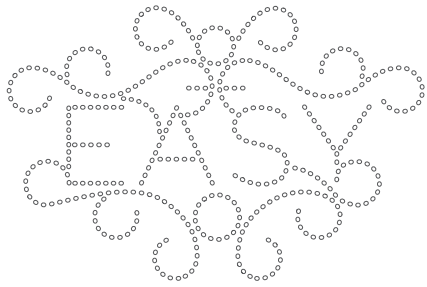
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- Caesar Salad
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- Cup of Seasonal Soup Selection

ENTREE
CHOICE of 3

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- Seasonal Risotto with Fresh Herbs & Grana Parmesan
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(All Steaks prepared Medium)

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CHOICE of 1

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- Seasonal Sorbet or Vanilla Ice Cream



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 buffet/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 buffet/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 buffet/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 buffet/cocktail style.
