



DISTRICT NORTH

EAT. DRINK. PLAY.

DINNER MENU I

\$50 PER PERSON, SERVED FAMILY STYLE

Or Stations with Attendants + \$5/pp



STARTER

choose one; +\$8/pp for additional

APPLE POPPY SALAD - romaine, dried cranberries, goat cheese, green apple, frisée, roasted pecans, apple vinaigrette

CAESAR SALAD - romaine, croutons, parmesan, caesar dressing

BUFFALO CAULIFLOWER - bleu cheese dressing

PITA WITH DIPPING SAUCES - with grilled pita wedges

PASTA SALAD WITH MARKET VEGETABLES - lightly dressed

MAIN COURSE

choose two; +\$10/pp for additional

BRICK PRESSED CHICKEN

PENNE ALFREDO (STANDARD OR RASTA-SPICY)

MUSHROOM RISOTTO

MARKET FISH

SIDES

choose one; +\$5/pp for additional

ROASTED BUTTERNUT SQUASH

ROASTED CAULIFLOWER

POTATO GRATIN

GRILLED ASPARAGUS

MAC & CHEESE

DESSERT ADD-ON

(\$10/pp additional)

BROWNIE SUNDAE - thick, fudgy and delightfully chocolatey

CHOCOLATE CHIP COOKIES - classic, chewy, milk chocolate chip

BEVERAGES

WATER • SODA • COFFEE • TEA





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DINNER MENU 2

\$65 PER PERSON, SERVED FAMILY STYLE
Or Stations with Attendants + \$5/pp



STARTER

choose two; +\$8/pp for additional

- APPLE POPPY SALAD** - romaine, dried cranberries, goat cheese, green apple, frisée, roasted pecans, apple vinaigrette
- CAESAR SALAD** - romaine, croutons, parmesan, caesar dressing
- BUFFALO CAULIFLOWER** - bleu cheese dressing
- PITA WITH DIPPING SAUCES** - with grilled pita wedges
- PASTA SALAD WITH MARKET VEGETABLES** - lightly dressed

MAIN COURSE

choose two; +\$10/pp for additional)

- BRICK PRESSED CHICKEN**
- PENNE ALFREDO (STANDARD OR RASTA-SPICY)**
- TRUFFLED MUSHROOM RISOTTO**
- MARKET FISH**
- LAMB CHOPS**
- BEEF TENDERLOIN (buffet style only)**

SIDES

choose one; +\$5/pp for additional

- ROASTED BUTTERNUT SQUASH**
- ROASTED CAULIFLOWER**
- POTATO GRATIN**
- GRILLED ASPARAGUS**
- MAC & CHEESE**

DESSERT

choose one; + \$10/pp additional

- BROWNIE SUNDAE** - thick, fudgy and delightfully chocolatey
- CHEESECAKE PARFAIT** - graham cracker and choice of toppings
- CHOCOLATE CHIP COOKIES** - classic, chewy, milk chocolate chip

BEVERAGES

WATER • SODA • COFFEE • TEA





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LUNCH MENU

\$36 PER PERSON, SERVED FAMILY STYLE



FIRST COURSE

(choose 2; +\$5/pp for additional)

PASTA SALAD WITH MARKET VEGETABLES - lightly dressed
SEASONAL FRUIT - chef's selection

MAIN COURSE

each guest choose one

BRICK PRESSED CHICKEN - asparagus, mashed potatoes, wine sauce
PENNE ALFREDO - served in traditional Alfredo sauce or spicy rasta
LOBSTER MAC & CHEESE - creamy cheese with chunks of sweet lobster
STIR-FRY - with choice of vegetable, chicken or fish
APPLE POPPY SALAD - romaine, dried cranberries, goat cheese, green apple, frisée, roasted pecans, apple vinaigrette

SIDES

choose one; +\$5/pp for additional)

ROASTED BUTTERNUT SQUASH
ROASTED CAULIFLOWER
POTATO GRATIN
GRILLED ASPARAGUS
MAC & CHEESE

DESSERTS

choose one / served family style

BROWNIE SUNDAY - thick and delightfully chocolatey with vanilla ice-cream
CHOCOLATE CHIP COOKIES - classic, chewy, milk chocolate chip

BEVERAGES

WATER • SODA • COFFEE • TEA





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BRUNCH MENU

\$65 PER PERSON

(\$45/person no mimosas or desserts
+ \$12/person for alcohol or dessert)



FIRST COURSE

ALL THREE, SERVED FAMILY STYLE

BACON CLOTHESLINE - roasted with maple seasoning

AVOCADO TOAST - multigrain bread, sliced avocado,
tomatoes, arugula

SEASONAL FRUIT - chef's selection

MAIN COURSE

CHOOSE ONE PER GUEST

LOADED SKILLET - home fries, bacon, sausage, sunny
side up eggs, cheddar, mozzarella, sour cream, scallion

CHALLAH FRENCH TOAST - mixed berries, powdered
sugar, maple syrup

STEAK & EGGS - skirt steak, two eggs, home fries,
chimichurri, house salad

DESSERTS

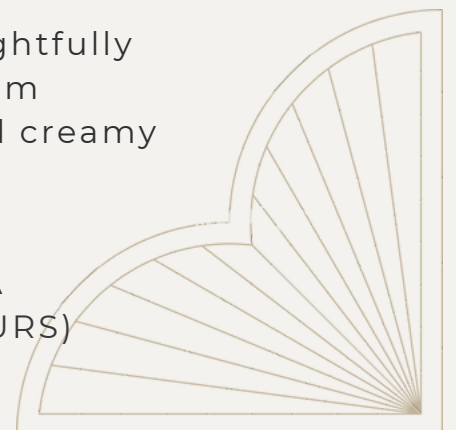
CHOOSE ONE / SERVED FAMILY STYLE

BROWNIE SUNDAE - thick and delightfully
chocolatey with vanilla ice-cream

CHEESECAKE - classic, indulgent and creamy

BEVERAGES

WATER • SODA • COFFEE • TEA
BOTTOMLESS MIMOSAS (TWO HOURS)





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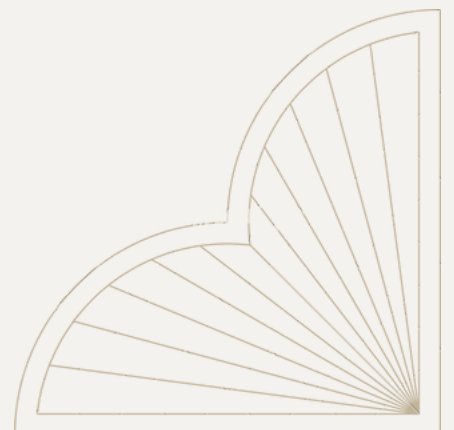
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FOOD STATIONS

For a less formal menu and for guests who want to add a few event extras. All stationary options are priced per platter



Breakfast Stations	30	50	100
Breakfast Taco Station	\$360	\$600	\$1,200
Greek Yogurt and Granola Station	\$300	\$500	\$1,000
Muffin Assortment	\$150	\$250	\$500
Waffle Bar with Toppings	\$240	\$400	\$800
Bagel and Croissant Assortment	\$180	\$300	\$600





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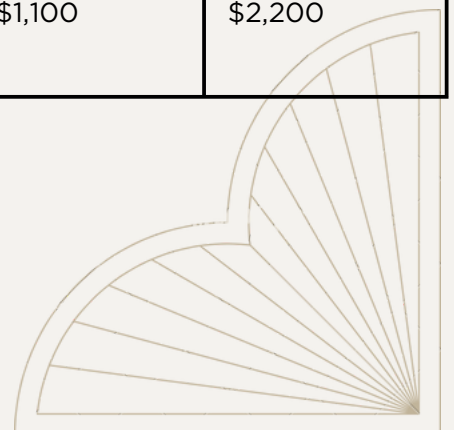
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International	30	50	100
Asian Station w/ takeout containers - Potstickers, fried rice, sesame cold noodle cups and egg rolls	\$480	\$800	\$1,600
Greek Station - Mediterranean spreads, chicken and lamb kebabs, greek salad	\$600	\$1,000	\$2,000
Mexican Station - Taco bar, street corn fritters, grilled Mexican corn w/ cotija cheese	\$480	\$800	\$1,600
Southern Station - Buttery toasted pecans, pulled pork sliders, mac & cheese cups, shrimp & grits cups, bacon wrapped smokies, deviled eggs, fried chicken sliders	\$720	\$1,200	\$2,400
Italian Station (Meatballs, pasta 1, pasta 2, garlic bread, eggplant, lasagna)	\$660	\$1,100	\$2,200
Caribbean Station (Tobago wraps, rice & beans, jerk chicken/wings, Rasta pasta, jerk sliders, panades)	\$660	\$1,100	\$2,200





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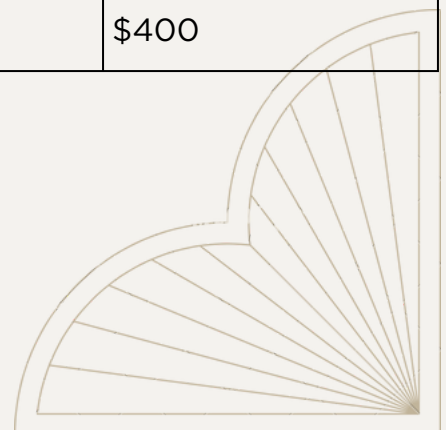
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Snacks & Late Night	30	50	100
Charcuterie Board	\$150	\$250	\$500
Crudite Platter	\$240	\$450	\$900
Cheese Display	\$270	\$450	\$900
Shrimp Cocktail	\$300	\$500	\$1,000
Sliders	\$180	\$300	\$600
Hot Dog & Sausage Cart	\$180	\$300	\$600
Pretzel Stand	\$150	\$250	\$500
Popcorn Maker and Party Cones	\$270	\$450	\$900
Nacho Bar	\$300	\$500	\$1,000
French Fry Bar with toppings	\$180	\$300	\$600
Trail Mix Bar	\$120	\$200	\$400





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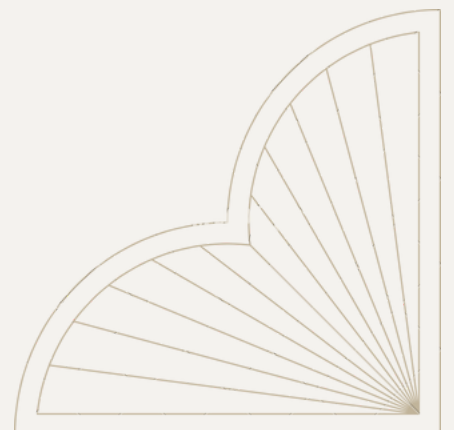
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Desserts	30	50	100
Cotton Candy Machine	\$400	\$600	\$1100
Donut Wall	\$500	\$600	\$850
Ice Cream Sundae Bar	\$240	\$400	\$800
Candy Bar	\$150	\$250	\$500
Flan & Cheesecake Cups	\$150	\$250	\$500
Milk & Cookies	\$150	\$250	\$500
Cake Pops	\$120	\$200	\$400
S'mores	\$120	\$200	\$400
Chocolate Fountain with assorted fruits, marshmallows and pretzels	\$210	\$350	\$700





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BEVERAGES

HOSTED OPEN BAR PACKAGES



BEER & WINE

PER PERSON

THREE HOURS \$45

PREMIUM

PER PERSON

THREE HOURS \$75

STANDARD

PER PERSON

THREE HOURS \$60

BEVERAGE ADD-ONS

Available for groups of 50 and 100.

Margarita, Mimosa or Bloody Mary Cart - \$16 / person

Champagne Toast - \$15 / person

Custom Craft Cocktails - \$16 / person

SPECIALTY DRINKS

CUSTOM COCKTAILS

can be added to any bar package

3 Hours = \$10.50 PER PERSON

ADDITIONAL BAR

includes bartender

3 Hours = \$750

