

NORTH END  
**GRILL**

@northendgrillnyc / northendgrillnyc.com

EXECUTIVE CHEF EMILY BREKKE



North End Grill is a non-tipping restaurant. Hospitality Included.

## WHO WE ARE

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Located in the heart of Battery Park City, Danny Meyer's North End Grill showcases Chef Emily Brekke's Tuscan inspired menu which offers antipasti, hand-rolled pastas, steaks, and seafood cooked on the restaurant's wood-burning grills. The menu is complemented by a thoughtful selection of Italian wines and amari with seasonal produce from the rooftop garden.

We look forward to welcoming you soon!



## PRIVATE DINING

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Our private dining room is the perfect place for intimate celebrations, corporate gatherings, and parties. We offer a seasonal, prix fixe menu tailored to your preferences. The room accommodates up to 18 seated and is available for breakfast, lunch, and dinner Monday through Friday, and brunch and dinner on Saturday and Sunday.

## FULL RESTAURANT

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The full restaurant accommodates up to 110 seated and 220 standing. Our dining room features custom-designed dark blue leather booths and banquettes, as well as a wall made of reclaimed Wyoming snow fence post. North End Grill has an expansive street front, which allows for beautiful natural light and views of the Irish Hunger Memorial and the Hudson River.

## CONTACT

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For details on pricing, availability, and further information, please inquire with Mia Lieberman at [mlieberman@ushgny.com](mailto:mlieberman@ushgny.com)





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## MENUS

## CONTINENTAL

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Available Monday – Friday 7:30AM – 10:00AM  
\$30 per Guest

Unlimited Drip Coffee, Tea, Orange Juice and  
Grapefruit Juice

*Service is Self-Service*

House-Made Pastries

*Choice of Two*

*Cream Cheese Coffee Cake*

*Prosciutto & Sage Scone*

*Seasonal Fruit Focaccia with Orange Butter*

*Glazed Lemon Pound Cake, Berries*

Granola & Yogurt Parfaits

Fresh Fruit

## BREAKFAST

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Available 7 Days a Week 7:30AM – 10:00AM  
\$50 per Guest

Unlimited Drip Coffee, Tea, Orange Juice and  
Grapefruit Juice

### FOR THE TABLE

*Choice of Three, Served Family Style*

House-Made Pastries

*Cream Cheese Coffee Cake*

*Prosciutto & Sage Scone*

*Seasonal Fruit Focaccia with Orange Butter*

*Glazed Lemon Pound Cake, Berries*

### MAIN COURSE

*Choice of Three, Served Family Style or Individually Plated*

Avocado, Poached Farm Egg, Toast

Granola, Greek Yogurt, Fresh Fruit

Country Ham & Crème Fraîche Omelette, Garden Herbs

Irish Oats, Toasted Coconut, Brown Sugar, Berries

Baked Farm Eggs in a Spicy Tomato Sauce with Chili & Basil

Smoked Salmon, Pickled Beets, Crème Fraîche, Toast

Steak & Farm Eggs with Crispy Potatoes

### SIDES

*Choose Up to Two Options for the Party, Served Family Style*

*\$10 per Guest Supplement*

Thick-Cut Bacon

Wood Grilled Pork & Fennel Sausage

Crispy Potatoes

Fruit Salad

### CONTACT

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# BRUNCH

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Available Saturday & Sunday 11:00AM – 2:00PM

\$60 per Guest

## FOR THE TABLE

*Choice of Three, Served Family Style*

House-Made Pastries

*Cream Cheese Coffee Cake*

*Prosciutto & Sage Scone*

*Seasonal Fruit Focaccia with Orange Butter*

*Glazed Lemon Pound Cake, Berries*

## MAIN COURSE

*Choice of Three*

Country Ham & Crème Fraîche Omlette, Garden Herbs

Eggs Benedict, Ham, Hollandaise, Crispy Potatoes

Granola, Greek Yogurt, Fresh Fruit

Smoked Salmon, Pickled Beets, Crème Fraîche, Toast

Branzino with Caperberries

Short Rib Beef Burger, Grilled Onions, Spicy Mayo, Brioche Bun, Duck Fat Fries

Wood Grilled Newport Steak, Sunny Side Up Egg  
Duck Fat Fries

## DESSERT

*Choice of Three*

Flourless Chocolate Cake, Praline, Hazelnut, Dark Chocolate Mousse

Blueberry Upside Down Cake, Crème Fraîche

Ricotta Cheesecake, Lemon Curd, Almond Brittle

Yogurt Panna Cotta, Blackberries, Lime

Selection of Gelati

Selection of Sorbetti

## SIDES

*Choose up to Two Options for the Party, Served Family Style  
\$10 per Guest Supplement*

Thick-Cut Bacon

Fruit Salad

Duck Fat Fries

Crispy Potatoes

Toast & Jam

Wood Grilled Pork & Fennel Sausage

## CONTACT

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# EXPRESS LUNCH

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\$52 per Guest — Two Course, Two Choice Prix Fixe

## FIRST COURSE

*Choice of Two*

Treviso with Anchovy, Caper & Lemon

Wood Grilled Prawns, Castelvetrano Olives, Fresno Chillies

Beef Carpaccio with Arugula, Fennel & Pecorino

Chilled Cucumber & Tomato Soup, Olive Oil, Black Pepper

Chicken Liver Crostini with Fried Sage

## MAIN COURSE

*Choice of Two*

Sheep's Milk Ricotta Gnocchi, Mushrooms, Brown Butter & Sage

Grilled Chicken Breast, Romaine Lettuce, Anchovy Vinaigrette

Branzino with Caperberries

Chilled Poached Salmon, Baby Carrots & Leeks,  
White Balsamic Vinaigrette

Wood Grilled Newport Steak, Asparagus

Roasted Half Chicken & Summer Lettuce Salad

## SIDES

*Choose up to Two Options for the Party, Served Family Style  
\$10 per Guest Supplement*

Sautéed Spinach & Chicories

Rosemary Roasted Potatoes

White Beans, Olive Oil & Sage

Charcoal Grilled Shishito Peppers

Duck Fat Fries

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# LUNCH

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\$68 per Guest — Three Course, Three Choice Prix Fixe

## FIRST COURSE

*Choice of Three*

Treviso with Anchovy, Caper & Lemon  
Wood Grilled Prawns, Castelvetrano Olives, Fresno Chilies  
Beef Carpaccio with Arugula, Fennel & Pecorino  
Chilled Cucumber & Tomato Soup, Olive Oil, Black Pepper  
Chicken Liver Crostini with Fried Sage

## MAIN COURSE

*Choice of Three*

Sheep's Milk Ricotta Gnocchi, Mushrooms,  
Brown Butter & Sage  
Grilled Chicken Breast, Romaine Lettuce, Anchovy Vinaigrette  
Branzino with Caperberries  
Chilled Poached Salmon, Baby Carrots & Leeks,  
White Balsamic Vinaigrette  
Wood Grilled Newport Steak, Asparagus  
Roasted Half Chicken & Summer Lettuce Salad

## DESSERT

*Choice of Three*

Flourless Chocolate Cake, Praline, Hazelnut, Dark Chocolate Mousse  
Blueberry Upside Down Cake, Crème Fraîche  
Ricotta Cheesecake, Lemon Curd, Almond Brittle  
Yogurt Panna Cotta, Blackberries, Lime  
Selection of Gelati  
Selection of Sorbetti

## SIDES

*Choose up to Two Options for the Party, Served Family Style  
\$10 per Guest Supplement*

Sautéed Spinach & Chicories  
Rosemary Roasted Potatoes  
White Beans, Olive Oil & Sage  
Charcoal Grilled Shishito Peppers  
Duck Fat Fries

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# ESSENTIAL DINNER

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\$85 per Guest – Three Course, Two Choice Prix Fixe

## FIRST COURSE

*Choice of Two*

Treviso with Anchovy, Capers & Lemon  
Wood Grilled Prawns, Castelvetrano Olives, Fresno Chillies  
Beef Carpaccio with Arugula, Fennel & Pecorino  
Chilled Cucumber & Tomato Soup, Olive Oil, Black Pepper  
Chicken Liver Crostini with Fried Sage

## MAIN COURSE

*Choice of Two*

Sheep's Milk Ricotta Gnocchi, Mushrooms,  
Brown Butter & Sage  
Branzino with Capers  
Wood Grilled Newport Steak, Asparagus  
Roasted Half Chicken & Summer Lettuce Salad

## DESSERT

*Choice of Two*

Flourless Chocolate Cake, Praline, Hazelnut, Dark Chocolate Mousse  
Blueberry Upside Down Cake, Crème Fraîche  
Ricotta Cheesecake, Lemon Curd, Almond Brittle  
Yogurt Panna Cotta, Blackberries, Lime  
Selection of Gelati  
Selection of Sorbetti

## SIDES

*Choose up to Two Options for the Party, Served Family Style  
\$10 per Guest Supplement*

Sautéed Spinach & Chicories  
Rosemary Roasted Potatoes  
White Beans, Olive Oil & Sage  
Charcoal Grilled Shishito Peppers  
Duck Fat Fries

## CHEESE

*\$25 per Guest Supplement*

An Artisanal Selection Of Cheeses From  
Italy and The United States

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# CLASSIC DINNER

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\$125 per Guest — Three Course, Three Choice Prix Fixe

## FIRST COURSE

*Choice of Three*

Treviso with Anchovy, Capers & Lemon

Wood Grilled Prawns, Castelvetrano Olives, Fresno Chilies

Beef Carpaccio with Arugula, Fennel & Pecorino

Chilled Cucumber & Tomato Soup, Olive Oil, Black Pepper

Chicken Liver Crostini with Fried Sage

## MAIN COURSE

*Choice of Three*

Sheep's Milk Ricotta Gnocchi, Mushrooms,  
Brown Butter & Sage

Swordfish, Olives & Lemon

Dry Aged Beef Strip Loin, Asparagus

Salt Meadow Lamb Chops, Tomato, Zucchini

Roasted Half Chicken & Summer Lettuce Salad

## DESSERT

*Choice of Three*

Flourless Chocolate Cake, Praline, Hazelnut, Dark Chocolate Mousse

Blueberry Upside Down Cake, Crème Fraîche

Ricotta Cheesecake, Lemon Curd, Almond Brittle

Yogurt Panna Cotta, Blackberries, Lime

Selection of Gelati

Selection of Sorbetti

## SIDES

*Choice of Two, Served Family Style*

Sautéed Spinach & Chicories

Rosemary Roasted Potatoes

White Beans, Olive Oil & Sage

Charcoal Grilled Shishito Peppers

Duck Fat Fries

## CHEESE

*\$25 per Guest Supplement*

An Artisanal Selection Of Cheeses From  
Italy and The United States

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# LAND & SEA DINNER

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\$200 per Guest – Three Course Prix Fixe

## FOR THE TABLE

Shellfish Plateau

*Oysters, Clams, Prawns, Salmon Belly Ceviche*

## FIRST COURSE

*Choice of Three*

Treviso with Anchovy, Capers & Lemon

Wood Grilled Prawns, Castelvetrano Olives, Fresno Chillies

Beef Carpaccio with Arugula, Fennel & Pecorino

Chilled Cucumber & Tomato Soup, Olive Oil, Black Pepper

Chicken Liver Crostini with Fried Sage

## MAIN COURSE

*Served Family Style*

Dry Aged Porterhouse

Roasted Lobster, Herb Butter, Tomatoes, Basil

## SIDES

*Choice of Three, Served Family Style*

Sautéed Spinach & Chicories

Rosemary Roasted Potatoes

White Beans, Olive Oil & Sage

Charcoal Grilled Shishito Peppers

Duck Fat Fries

## DESSERT

*Choice of Three*

Flourless Chocolate Cake, Praline, Hazelnut, Dark Chocolate Mousse

Blueberry Upside Down Cake, Crème Fraîche

Ricotta Cheesecake, Lemon Curd, Almond Brittle

Yogurt Panna Cotta, Blackberries, Lime

Selection of Gelati

Selection of Sorbetti



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# COCKTAIL RECEPTION

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\$20 per Guest / 30 Minutes / Choose Three

\$30 per Guest / 45 Minutes / Choose Five

\$40 per Guest / 60 Minutes / Choose Five

## STATIONARY HORS D'OEUVRES

Shrimp Cocktail

Salmon Tartare

Cheese Gougères

Bacalao Croquettes with Spicy Mayo

Wood Grilled Lamb Meatball Skewer with Cucumber Yogurt

Smoked Salmon Crostini

Charcoal Grilled Prawns

Artichoke & Spinach Croquettes

Bruschetta Crostini

Chicken Liver & Fried Sage

Seared Beef Carpaccio with Horseradish

## RAW BAR TABLE

\$30 per Guest per Hour

Oysters On the Half Shell

Clams On the Half Shell

Salmon Belly Ceviche

Prawns

## CHARCUTERIE & ARTISINAL CHEESE TABLE

\$20 per Guest per Hour

*We Kindly Request 72 Hours Notice*

Chicken Liver Mousse, Duck Prosciutto, Finocchiona

An Artisanal Selection Of Cheeses From  
Italy and The United States



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BEVERAGE

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North End Grill is a non-tipping restaurant. Hospitality Included.

# BEVERAGE PACKAGES

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## CHAMPAGNE TOAST

\$22 per Guest

## PREMIUM BEVERAGE PACKAGE

\$78 per Guest for Three Hours

*\$20 Supplement for Each Additional Hour*

Sommelier Selection of Two White and Two Red Wines Carefully Sourced from Honest Producers – Paired To Your Menu Selections

Full Selection of Seasonal Draft Beers

Two Specialty Cocktails

Premium Spirits: Grey Goose Vodka, Beefeater Gin, Barbancourt 5 Star 8 Year Rhum, Don Julio Blanco Tequila,

Four Roses Single Barrel Bourbon, Bulleit Rye, Johnnie Walker Black Label Scotch

All Non-Alcoholic Beverages

## STANDARD BEVERAGE PACKAGE

\$68 per Guest for Three Hours

*\$18 Supplement for Each Additional Hour*

Sommelier Selection of One White and One Red Wine Carefully Sourced from Honest Producers – Paired To Your Menu Selections

Full Selection of Seasonal Draft Beers

One Specialty Cocktail

House Spirits: Moskovskaya Vodka, Broker's London Dry Gin, Brugal Blanco Rum, Pueblo Viejo Blanco Tequila,

Old Forester Bourbon, Old Overholt Rye, Bank Note 5 Year Old Blended Scotch

All Non-Alcoholic Beverages

## BEER & WINE PACKAGE

\$58 per Guest for Three Hours

*\$15 Supplement for Each Additional Hour*

One White and One Red to Enjoy Throughout the Meal – Paired to Your Menu Selections

Full Selection of Seasonal Draft Beers

Please Inquire with the Private Events Team for our Full Cellar List

## CONTACT

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M O R E



# GENERAL INFORMATION

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## BEVERAGES

All beverages will be charged based on consumption unless a package has been selected.

Beverage packages and wine pairings are available and can be tailored to your event. Our team of Sommeliers are available to answer any questions you may have.

If you prefer to select wines a la carte, please request our list for larger parties with the Private Events Team.

Make your event extra special with a personalized cocktail for your event.

## MENU

With our compliments, we're happy to provide a custom menu at each place setting, printed with your company logo, personal celebration message, or other customization.

## PARTING GIFTS FOR YOUR GUESTS

Assorted cookies or muffins are available for \$5 per guest. We kindly request 72 hours notice.

## GENERAL NOTES

Please let us know your number of guests at least 48 hours in advance of your event, so that we may adjust your final bill as needed.

All food and beverages are subject to 8.875% NYS sales tax.

A 50% non-refundable deposit based on the total estimated cost is required to confirm the reservation, unless cancelled 14 days in advance.

In the event the food and beverage minimum is not met, the remainder will be charged as a "room fee" on the final bill.

Any damage incurred to the physical property of North End Grill by guests of this event will be charged accordingly to the client.

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