



Townhouse

PRIVATE DINING & EVENTS

LUNCH - 2025

* MENUS MAY BE SUBJECT TO SEASONAL SELECTION AND PRICING UPDATES.

* ABOVE PRICES DO NOT INCLUDE CT TAX OR 23% GRATUITY, BOTH WILL BE APPLIED TO THE FINAL BILL.

* MENU SELECTIONS ARE TO BE THE SAME FOR ALL ATTENDEES UNLESS SPECIAL ARRANGEMENTS HAVE BEEN MADE. SELECTIONS MUST BE MADE NO LATER THAN 10 DAYS PRIOR TO THE EVENT DATE. ITEMS SELECTED AFTER THIS TIME WILL BE SUBJECT TO AVAILABILITY.



THE PENTHOUSE

Two grand staircases lead you from our Atrium to the Penthouse. The space features all of the amenities of the restaurant in a large, open, and private environment that can seat more than 100. This includes a full bar, wood-burning fireplace, private restrooms, and break-out rooms. With its neutral pallet, our upstairs even space allows you to make it entirely your own.

Seats up to 120 guests | up to 250 guests standing



THE ATRIUM

Located at the rear entrance is The Atrium, a two-story room featuring a candle lite central fireplace flanked by grand staircases that lead up to our main reception hall and event space. The Atrium is washed with natural light for daytime events, and intimately lit architectural details make for the perfect highlights during evening receptions.

Seats up to 30 guests | up to 40 guests standing



THE WINE ROOM

Located just off our main dining room, The Wine Room features seating for up to 24 in a completely private setting. Dark wood walls with bronze accents feature more than 2,000 curated bottles of global varietals, styles, and vintages.

Seats up to 24 guests



THE LIBRARY

Located off the front foyer and adjacent to the main dining room. This intimate room is perfect for a gathering of friends, family, or colleagues. The Library is the perfect space for a private lunch, dinner, or meeting.

Seated up to 16 guests



THE DINING ROOM

Our dining room is located just beyond our bar and foyer. It features an open layout that can be set and arranged to fit your party's needs. The dining room features a candle lit fireplace, and pops of color provided by contemporary artwork.

Seats up to 100 guests | up to 250 guests standing



THE BAR

Two sets of French doors anchor the wood-burning stone fireplace, paneled walls and a coffered ceiling washed in gray compliment a white marble bar with vibrant lighting. A wall of glass separates the bar from our dining room, providing openness and connectivity while offering privacy for your party.

Up to 50 guests standing

PASSED HORS D'OEUVRES

1 HOUR (select 6): \$28.00 pp
2 HOURS (select 8): \$38.00 pp
plus CT Sales Tax & 23% Gratuity

30 PERSON MINIMUM

Available in The Atrium, The Penthouse, The Bar

MEAT & POULTRY

MAHOGANY CHICKEN scallions

KOREAN BBQ SHORT RIB SKEWERS whipped horseradish *gf*

BBQ BRISKET SPRING ROLLS pickled onion aioli *gf*

MINI BURGERS aged cheddar, tomato, cornichon

ROASTED DUCK DUMPLINGS hoisin *gf*

PROSCIUTTO, RICOTTA & FIG JAM PIZZETTES

BABY LAMB CHOPS *gf*

TENDERLOIN, BLUE CHEESE CROSTINI port wine reduction

BEEF TENDERLOIN & BRIE CROSTINI

BEEF MEATBALLS pomodoro *gf*

SEAFOOD & SHELLFISH

SPICY TUNA calabrian chilies, crispy fried rice, lemon aioli, toasted sesame seeds, micro wasabi

MINI MAINE LOBSTER ROLLS avocado, grapefruit, citrus vinaigrette

MARYLAND CRAB CAKES chili pepper puree

LIME MARINATED SHRIMP TACOS avocado cream *gf*

TORO TARTARE TACOS wasabi crème fraiche

SHRIMP COCKTAIL tomato horseradish sauce *gf*

LOBSTER SPRING ROLL citrus ponzu

CHEESE & VEGETABLES

BRUSCHETTA tomatoes, extra virgin olive oil infused rosemary focaccia croutons, buffalo mozzarella

POTATO & LEEK SHOOTER chili pepper puree, crouton

RISOTTO ARANCINI *gf*

WARM BAVARIAN PRETZELS mustard

CRISPY VEGETABLE SPRING ROLLS *gf*

MUSHROOM & LEEK SPRING ROLLS sesame dipping sauce *gf*

EDAMAME POTSTICKERS wasabi soy ponzu *gf*

POTATO PANCAKES apple vanilla puree

TRUFFLE POTATO & MUSHROOM CROQUETTES

LEMON RICOTTA TOASTS olive tapenade

BUFFALO MOZZARELLA, TOMATO & BASIL SKEWER *gf*

BRIE, LEEK & SCALLION QUICHE

RECEPTION STATIONS

all prices below are subject to CT Sales Tax & 23% Gratuity

30 PERSON MINIMUM

Available in The Atrium, The Penthouse, The Bar

ARTISAN CHEESE - \$24 per person

LOCAL & IMPORTED CHEESES rustic breads, mango chutney, fig jam, plumegranaite, apples, grapes, roasted nuts

FARMERS MARKET CRUDITÉ - \$14 per person

LOCAL CHILLED VEGETABLES hummus, tzatziki, roasted pepper & feta dip, olive tapenade

CHARCUTERIE & CHEESE BOARD - \$28 per person

mature cheddar, drunken goat cheese, triple cream vermont, trentino alto adige mountain ham, prosciutto di parma, pistachio mortadella, spicy soppressata, fennel salami, mango chutney, fig jam, pear, plums

SLIDER BOARD - \$28 per person

HOUSE BURGER aged cheddar, tomato, cornichon
MINI LOBSTER ROLL avocado, grapefruit, citrus vinaigrette
CRISPY CHICKEN basil mayo, arugula, roasted peppers

PASTA - \$30 per person: select two

PENNE pomodoro, fresh basil
CAVATELLI lemon pesto, blistered baby tomatoes, ricotta
RIGATONI cacio e pepe
FUSILLI homemade short rib ragu

CITY NIGHTS - \$38 per person

FETA, CUCUMBER, TOMATO & OLIVE SALAD
WARM BAVARIAN PRETZELS mustard
CHICKEN KABBOS
SWEET & SPICY ITALIAN SAUSAGE, PEPPERS & ONIONS
CARVED PASTRAMI cole slaw, rye & spicy mustard

FAR EAST - \$38 per person

CHINESE CHICKEN SALAD peanut dressing
VEGETABLE SPRING ROLLS
CHAR SUI PORK LOIN chinese black stir fry
KOREAN BBQ SHORT RIBS
PRAWN & VEGETABLE THAI RED CURRY white rice
VEGETARIAN PAD THAI NOODLES market vegetables, peanuts & lime

NEW ENGLAND SEAFOOD - Market Price

SHRIMP COCKTAIL horseradish cocktail sauce
OYSTERS ON THE HALF mignonette
LITTLE NECKS ON THE HALF
JUMBO LUMP CRAB
CHILLED MAINE LOBSTER

BUTCHER CARVING BOARD - \$55 per person

TENDERLOIN OF BEEF
ROAST CHICKEN
HOT SMOKED SCOTTISH SALMON
Served with Sautéed Spinach & Roasted Potatoes

SUSHI STATION - MARKET PRICE PER PERSON

MADE TO ORDER

PLATED LUNCH - \$65.00 PER PERSON

plus CT Sales Tax & 23% Gratuity

REQUIRED FOR 12 PERSONS OR MORE

APPETIZER: select three

HUMMUS grilled naan, chilled vegetable

CRISPY ARTICHOKEs lemon aioli, frisée, peppers, pecorino

BURRATA vine ripened tomatoes, arugula, pesto, sourdough

SPICY TUNA sesame seeds, calabrian chili, aioli, crispy rice

CRISPY CALAMARI lemon caper tartar

MAHOGANY CHICKEN sweet chili glaze, scallions

SHRIMP COCKTAIL horseradish cocktail

LEEK & POTATO VICHYSOISE chili pepper puree, focaccia croutons

BEEF MEATBALLS san marzano sauce, ricotta cream gf

GRILLED OCTOPUS hummus, pepper sauce gf

HARVEST SALAD mesclun, frisée, radicchio, candied pecans, apple, gorgonzola, cider vinaigrette gf

BEET SALAD whipped goat cheese, red onions, arugula, balsamic gf

CAESAR SALAD baby romaine, parmigiano, white anchovies, crostini *

CITRUS QUINOA SALAD chick peas, tomatoes, frisée, feta, lemon vinaigrette gf

ENTRÉES: select three (add pasta course + \$15 per person)

TAGLIATELLE homemade short rib ragu, pecorino

CAVATELLI pomodoro, ricotta

GNOCCHI seasonal vegetables, parmigiano, pesto

MUSSELS FRITES lemon, butter, white wine, paprika, fries

KING SALMON fregola, tomato, haricot verts, capers, lemon beurre blanc

BRANZINO tuscan beans, broccoli rabe, basil pesto gf

CHICKEN MILANESE artichokes, capers, arugula, onions, tomatoes, parmesan, lemon vinaigrette

BASIL CHICKEN SANDWICH basil mayo, arugula, roasted peppers

TOWNHOUSE BURGER roquerfort, caramelized onions, fries, brioche bun

STEAK FRITES prime petit filet, arugula, red onions, truffle garlic aioli, fries

DESSERT: select two

APPLE STRUDEL caramelized apples, mascarpone cream

TRADITIONAL CHEESECAKE fresh berries, berry compote

CHOCOLATE MOUSSE chocolate ganache, chocolate cookie crumble

BROWN SUGAR CRÈME BRÛLÉE gf (available for events of 24 people and less)

FRESH BERRIES sweet cream gf

GELATO vanilla, chocolate, hazelnut *, coffee

SORBET blood orange, raspberry, lemon

LUNCH BUFFET - \$65.00 PER PERSON

plus CT Sales Tax & 23% Gratuity

30 PERSON MINIMUM

Available in The Atrium, The Penthouse, The Bar

APPETIZER: select three

LEEK & POTATO VICHYSOISE chili pepper purée, croutons

CAESAR SALAD baby romaine, parmigiano, white anchovies, crostini

BEEF SALAD whipped goat cheese, arugula, red onion, balsamic reduction *gf*

BEEF MEATBALLS san marzano sauce, ricotta cream *gf*

ENTRÉES: all will be served

CAVATELLI pomodoro, ricotta

SALMON fregola, tomato, haricot verts, capers, lemon beurre blanc

CHICKEN MILANESE artichokes, capers, arugula, onions, tomatoes, parmesan, lemon vinaigrette

SLIDERS aged cheddar, tomato, cornichon

DESSERT: select two

APPLE STRUDEL

TRADITIONAL CHEESECAKE

CHOCOLATE BROWNIE

FRESH BERRIES sweet cream *gf*

BEVERAGE PACKAGES

REQUIRED FOR 40 PERSONS OR MORE

all prices below are subject to CT Sales Tax & 23% Gratuity

BEER, WINE & SOFT DRINKS - \$25 per person first hour / \$8 per person each additional hour

sommelier selected wines - imported & domestic beers - assorted soft drinks

STANDARD BAR - \$29 per person first hour / \$10 per person each additional hour

tito's vodka, bacardi rum, captain morgan, tanqueray gin, altos tequila blanco, dewars white label, jim beam bourbon, seagram's 7, johnnie walker red, canadian club

sommelier selected wines - imported & domestic beers - assorted soft drinks

PREMIUM BAR - \$39 per person first hour / \$10 per person each additional hour

tito's handmade, ketel one & grey goose vodkas, bacardi rum, captain morgan, hendricks gin, bombay sapphire gin, johnnie walker black, jack daniels, crown royal, dewars white label, bulleit bourbon, bulleit rye, jameson, casamigos blanco & reposado tequila,

sommelier selected wines - imported & domestic beers - assorted soft drinks

SPARKLING WINE BAR - \$20 per person first hour / \$8 per person each additional hour

sommelier selected sparkling wine - fresh pressed juices, orange, grapefruit, peach, pear - assorted soft drinks

BLOODY MARY BAR - \$20 per person first hour / \$8 per person each additional hour

tito's handmade vodka - house made bloody mary mix

assorted pickled vegetables, olives & celery

cured meat & cheese skewers

SPARKLING WINE & BLOODY MARY BAR - \$25 per person first hour / \$8 per person each additional hour

the best of both stations

Bottled Sparkling Water, Bottled Flat Water, Coffee, Herbal Tea, Cappuccino & Espresso are NOT included in any of the above beverage packages.

PREFERRED VENDORS

FLORISTS:

Banchet Flowers | Banchet | 203.622.5939 | info@banchetflowers.com | banchetflowers.com

Something Special Flowers | Lisa Salley | 203.637.7556 | somethingspecialinog@yahoo.com

Winston Flowers | Selby Brown | 617.989.6242 | sbrown@winstonflowers.com | winstonflowers.com

BAKERIES:

Just Desserts by Jess | Jessica Minisci | 914.424.8611 | justdesserts87@aol.com | justdessertsbyjess.com

Aux Delices | Franzi Boughner | 203.326.4540 x. 115 | fboughner@auxdelicesfoods.com | auxdelicesfoods.com

Sweet Lisa's Exquisite Cakes | Lisa | 203.869.9545 | info@sweetlisas.com | sweetlisas.com

DESSERT TABLES:

Divine Party Display | Francine Pellegrino | 516.523.9035 | divinepartydisplay@gmail.com

ENTERTAINMENT:

ET Events | Debbie Rosmarin | 866.865.3535 x.3 | debbie@etevents.com | eteevents.com

Untouchable Events | David Sharky | 212.924.6299 | david@untouchableevents.com | untouchableevents.com

EP Event Group | Nick Michaels | 914.774.0888 | ncdjconnection@aol.com | epeventgroup.com

M Communications | Alex McKeever | 203.348.2100 | amckeever@mcommunications.com | mcommunications.com

EVENT PLANNING & DESIGN:

Event Design Studio NY | Daniel Joyner | 914.374.8232 | daniel@eventdesignstudiony.com | eventdesignstudiony.com

Lissy Carr Events | Lissy Carr | 917.297.1758 | lissy@lissycarrevents.com | lissycarrevents.com

Ella Events | Chava Drizin | @ellaeventsny

Smith Party Rentals | 203.869.9315 | smithpartyrentals.com

BDazzled Events | 914.708.7907 | Bebe | info@bdazzledevents.com | bdazzledevents.com

Events by Gayle | Gayle Shulman-Fox | 203.864.5084 | gayle@eventsbygayle.com | eventsbygayle.com

BALLOONS:

East Putnam Variety | Rob | 203.869.8789 | epvballoons.com

INVITATIONS & STATIONARY:

MDRN Design House | Njomeza Rugova | info@mdrndesignhouse.com | mdrndesignhouse.com

PHOTOGRAPHER:

Melani Lust Photographer | Melani Lust | 203.454.5878 | ml@melanilustphotography.com | melanilustphotography.com

Chad Kraus | Chad Kraus | 917.532.3478 | chaddavidkraus@gmail.com | chadkraus.com

KOSHER:

Six Thirteen | Adam | Phone: 203.614.8777 | catering@613restaurant.com | 613restaurant.com

PRIVATE DINING & EVENT POLICIES

At Townhouse, we have assembled a well-seasoned, professional team to help you execute your event. Our chefs provide distinct and alluring culinary items that can be customized to the tastes and needs of your guests. We have comprehensive event planning services dedicated to you and your guests.

Our talented chefs have an array of reception ideas and can provide culinary expertise to complement your needs. We can design menus from a couple people to hundreds that range from sitting down to an a la carte reception, or grazing amongst creative stations.

TAXES AND SERVICE CHARGES

All prices for the above menus are subject to a 23% banquet service charge. A 7.35% sales tax will be added to the account for all food, beverage and miscellaneous fees (when applicable). Prices, service charge and taxes are subject to change at anytime, without notice.

MEAL GUARANTEES AND MINIMUM ATTENDANCE REQUIREMENTS

A firm meal guarantee ("Guarantee") of attendance is required for all private meal functions. Guarantees must be submitted to your Event Services Representative by 10AM EST as outlined below. Guarantee timing is based on Eastern Standard Time (EST).

DAY OF EVENT - GUARANTEE DUE BY:

Monday - Guarantee due by previous Thursday at 10AM EST
Tuesday - Guarantee due by previous Friday at 10AM EST
Wednesday - Guarantee due by previous Saturday at 10AM EST
Thursday - Guarantee due by previous Tuesday at 10AM EST
Friday - Guarantee due by previous Wednesday at 10AM EST
Saturday - Guarantee due by previous Thursday at 10AM EST
Sunday - Guarantee due by previous Thursday at 10AM EST

During the event, if the number of guests served is less than the Guarantee, the host is responsible for the number Guaranteed. If the number of guests served is greater than the Guarantee, the host is responsible for the total number of guests served.

Any special meal orders (vegetarian, Kosher, etc.) should be included with the final Meal Guarantee. Special pricing applies.

LABOR FEES AND ADDITIONAL MENU CHARGES

According to specific menu selections, the following additional fees may apply.

Chef, Chef Attendant, Carvers, for Food Stations:

\$125 per station, up to 2 hours | \$25 each additional hour | one (1) attendant per 100 guests

Additional labor charges may apply for special services requested, event changes made less than 72 hours in advance, or for extraordinary cleaning required following an event due to decor, damages or similar items.

PRICING

Food and Beverage menu prices cannot be guaranteed more than three (3) months in advance of the scheduled event date. All Food and Beverage prices are subject to change without notice.

BANQUET CHECKS

The function sponsor, host or authorized representative agrees that by signing the guest check for the services rendered at the end of the function, there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due.

PRIVATE DINING & EVENT POLICIES

FOOD AND BEVERAGE POLICY

Due to licensing requirements and quality control issues, all Food and Beverage to be served on the property must be supplied and prepared by the restaurant (unless approved by your Event Services Representative). If alcoholic beverages are served on the premises (or elsewhere under the provisions of our liquor license) we are required to request proper identification (photo identification of anyone of questionable age) and refuse alcoholic beverage service to any person who fails to present proper identification or who appears to be intoxicated according to our discretion and consistent with the applicable state regulations.

Food and/or Beverage items remaining from a banquet meal may not be re-plated or saved during a subsequent planned break or meal period for a group. Similarly, left-over food and/or beverage items may not be taken off-premises or donated to another party. Buffet meals are designed to last no more than two hours to preserve and ensure food quality.

A \$250 surcharge for brunch, lunch, and dinner buffets will be applied to groups of 30 or fewer guests.

Requests for special Food and Beverage items are welcomed. Special order items will likely be charged in their entirety per specific ordered quantities, based upon market availability. Special meals are defined as those meals requested for service other than the principal menu. Either contract in advance or at the time of meal service. Special meals will be charged at market price.

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DISPLAYS, DECORATIONS, ENTERTAINMENT

All displays, exhibits, decorations, equipment, musicians, and entertainers must enter the restaurant via the designated loading area and must be picked up immediately following event. Delivery time must be coordinated with the restaurant in advance. Special ingress and egress, insurance and security requirements apply in the case of events with décor, sets, special lighting or special sound. Please consult with your Event Services Representative prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. A walk-through is to be arranged with a designated responsible party and restaurant representative after dismantling. All applicable Fire Marshall approvals and permits are required in advance. Client is responsible for obtaining required ASCAP or BMI licenses for planned entertainment or music performances at event(s).

Information contained in this document is subject to change, without notice, at any time. Please contact us for details.

DANA CIFONE
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