

DirtyFrench

MAJOR FOOD EVENTS





About Dirty French

Dirty French is an energetic bistro that takes its culinary cues from the timeless dishes of the classic French tradition, enlivening them with modern techniques and bold flavors. Among its many accolades, Dirty French holds a glowing two stars from the New York Times. Located in The Ludlow Hotel in Manhattan's storied Lower East Side, Dirty French offers immersive experiences for its guests, making it a great place for both daytime and evening events.

Dirty French also operates The Lobby Bar at the hotel, a lounge serving signature cocktails from Major Food Group along with a select food menu.





Capacities

Dirty French's private spaces are available for breakfast, lunch & dinner events seven days a week.

THE GARDEN

24 GUESTS SEATED | 50 RECEPTION-STYLE

PRIVATE DINING ROOM

50 GUESTS SEATED | 80 RECEPTION-STYLE

MAIN DINING ROOM

90 GUESTS SEATED | 125 RECEPTION-STYLE



THE GARDEN – 24 GUESTS SEATED | 50 RECEPTION-STYLE



PRIVATE DINING ROOM – 50 GUESTS SEATED | 80 RECEPTION-STYLE



MAIN DINING ROOM – 90 GUESTS SEATED | 125 RECEPTION-STYLE

DirtyTrench

PASSED CANAPÉS

Croquettes

MUSHROOM & ARTICHOKE
HAM & COMTE
DIRTY RICE
PIGS IN A BLANKET

Tartare

TUNA & CRISPY RICE
BEEF & GAUFRETTES
SALMON & EVERYTHING BAGEL
EGGPLANT & PITA

Vegetarian

GOAT CHEESE TARTLET
HUMMUS & CUCUMBER
RADISH & BUTTER
CRUDITE SUMMER ROLL
VICHYSOISE

Raw Bar

OYSTERS & MIGNONETTE
SCALLOP CRU
CLAMS & CLAMATO COCKTAIL
MUSSELS ESCABECHE
SHRIMP COCKTAIL

SUPPLEMENT: ADD CAVIAR TO ANY CANAPE

PASSED DESSERTS

FRUIT SKEWERS • POT DE CREME
MADELEINES • CHOCOLATE CARAMEL TARTLETS
LEMON TARTLETS • MACARONS

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STATIONS MENU

PRICED FOR UP TO TWO HOURS

French Market Table

SEASONAL CRUDITE WITH DIPPING SAUCES
HOUSEMADE FLATBREAD WITH HERBED FROMAGE BLANC
CHEESE & CHARCUTERIE WITH TRADITIONAL ACCOMPANIMENTS

Sandwich Station

AVOCADO TOAST • DUCK BANH MI • TUNA & HARISSA ROAST BEEF
HAM & BUTTER • TURKEY & BRIE • RACLETTE BURGERS
SUPPLEMENT: LOBSTER ROLL
SERVED WITH POTATO CHIPS

Fruit de Mer Station

SHRIMP COCKTAIL • OYSTERS • SCALLOPS • CLAMS ON THE HALF SHELL
SUPPLEMENT: CHILLED LOBSTER
SUPPLEMENT: CAVIAR SERVICE
SERVED WITH COCKTAIL SAUCE, REMOULADE & MIGNONETTE

Skewer Station

LAMB MERGUEZ • GARLIC STEAK • BLACKENED SHRIMP • BERBERE CHICKEN
SCALLOP RAVIGOTE • GRILLED SEASONAL VEGETABLE • IMPOSSIBLE™ KOFTA
SERVED WITH LITTLE GEM SALAD

Entree Station

SCOTTISH SALMON • ROASTED CHICKEN • STEAMED BLACK BASS
LAMB SADDLE • COUNTRY PORK
SUPPLEMENT: BEEF FILET
SUPPLEMENT: PRIME RIB
SERVED WITH HARICOTS ASIATIQUE AND ROASTED POTATOES

SAMPLE CANAPES & STATION MENUS

Dirty French

BRUNCH MENU

SERVED FAMILY STYLE OR AS A BUFFET

ASSORTED PASTRIES

FRESH FRUIT

LITTLE GEM SALAD

BUTTERMILK, RADISH

AVOCADO TARTINE

CRUSHED TOMATO, MUSTARD OIL

SCRAMBLED EGGS

FROMAGE BLANC, RATATOUILLE

BUTTERMILK PANCAKES

PRESERVED LEMON, MAPLE SYRUP

POMMES MATIN

BACON

BEVERAGES

MIMOSA • BELLINI • BLOODY MARY
SCREWDRIVER • GREYHOUND • PALOMA

HOUSE SELECTED SPARKLING, WHITE, ROSÉ & RED WINE

BEER, SOFT DRINKS, JUICES, DRIP COFFEE AND TEA

DINNER MENU

Hors d'Oeuvre & Salade

CHOOSE THREE FOR THE TABLE

KALE & SUNCHOKES
CHÈVRE, PEAR

LAMB CARPACCIO
EGGPLANT, SHEEPS YOGURT, PITA

LITTLE GEM
BUTTERMILK, RADISH

TUNA TARTARE
BIRD'S EYE CHILI, CRÊPE INDOCHINE

MUSHROOM MILLEFEUILLE
TRUMPET ROYALE, CHILIES, CURRY

SHELLFISH PLATEAU
\$150 PER GRAND PLATEAU
SERVES 4-6

OYSTERS BOURGUIGNON
GRILLED OYSTERS, GARLIC, PARSLEY
\$10 PP SUPPLEMENT

CHILLED LOBSTER
PINEAPPLE, VADOUVAN
\$25 PP SUPPLEMENT

Poisson & Rôtisserie

CHOOSE TWO FOR THE TABLE

ROASTED SALMON
RATATOUILLE, HOMEMADE HARISSA

CHICKEN PERSILLADE
HALF ROAST CHICKEN, PAN SAUCE

BLACK BASS
HERB VINAIGRETTE

DOVER SOLE MEUNIÈRE
BROWN BUTTER, SESAME, BERBERE
\$20 PP SUPPLEMENT

SCALLOP NANTUA
CRAYFISH, VERMOUTH, FINES HERBES
\$15 PP SUPPLEMENT

STEAK AU POIVRE
GREEN PEPPERCORN SAUCE
BONE IN STRIP OPTION \$25 PP SUPPLEMENT

CÔTE DE BOEUF
LEEK VINAIGRETTE, AU JUS,
BROWN BUTTER BEARNAISE
\$55 PP SUPPLEMENT

SHORT-RIB
MONTREAL SPICE, HORSE RADISH, RYE TOAST
LIMITED AVAILABILITY, \$35 PP SUPPLEMENT

Chicken & Crêpes

SAUCE VERMOUTH
\$25 PER PERSON SUPPLEMENT

Accompagnements

CHOOSE THREE FOR THE TABLE

POMMES PURÉE • STEAMED SPINACH • HARICOTS ASIATIQUE • POMMES FRITES • GREEN SALAD

Dessert

CHOOSE ONE

GLACE ET SORBET
FLAVORS DU JOUR

SEASONAL FRUIT
FROMAGE BLANC

TARTE
PRESERVED LEMON, TOASTED MERINGUE

GATEAU
CHOCOLATE CAKE, CARDAMOM CRÈME ANGLAISE

SAMPLE BRUNCH & DINNER MENUS



A glass of beer with a thick head of foam is in the foreground on the left. In the background, there is a plate of food, possibly fried items, and another glass of red wine. The overall scene is a restaurant or bar setting.

Sadelle's x *Dirty French*

Sadelle's x Dirty French allows you to enjoy the best offerings from both concepts at any of the private event spaces at Dirty French.

Sadelle's is a modern ode to New York's classic tradition of all-day dining. The brand has reached iconic status thanks to a menu of hits, including the best bagels in America, smoked fish, and pigs in a blanket.

A collage of breakfast items including cinnamon rolls, fruit, and a salmon tower.

Sadelle's x *Dirty French*

— BREAKFAST MENU —

FAMOUS HOUSE SALMON TOWER

house salmon • whitefish salad • egg salad
assorted bagels • cream cheese
tomatos • cucumbers • onions • capers

ASSORTED PASTRIES

sticky buns • chocolate babka
donuts • croissants

SCRAMBLED EGGS & BACON

FRESH SEASONAL FRUIT

BEVERAGES

juice • drip coffee • tea



About Major Food Group

Major Food Group is one of the most celebrated, innovative, and successful companies in the history of the hospitality business. Founded a decade ago by Jeff Zalaznick, Mario Carbone, and Rich Torrisi, MFG has established a global empire that today exceeds forty restaurants, private clubs, bars, and hotels, along the way setting a new standard for the industry. Among the brand's numerous iconic concepts – which represent the pinnacle of dining and luxury events in New York, Miami, Dallas, and Boston – are Carbone, THE GRILL + THE POOL, Dirty French, ZZ's Club, Sadelle's, Contessa, and Torrisi. While each brand this creative force brings to life is distinct, they all reflect MFG's refined, celebratory, and thoroughly contemporary approach to its craft.

ZZ's
Members
Club

Contessa

Sadelle's

Torrisi

*Dirty
French*
STEAKHOUSE

THE GRILL

Dirty French

HASALON

Parm
FAMOUS ITALIAN

CARBONE

CHATEAU
ZZ'S

THE
LOBSTER CLUB

VINO
CARBONE



PLEASE CONTACT

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MAJOR FOOD GROUP



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