

HANDMADE WITH LOVE
Est. 2002

NORTH ITALIA

FROM SCRATCH DAILY

RESERVED

GROUP DINING

SPECIAL EVENTS MANAGER

LARA DATES

direct 520.284.7671

email ldates@foxrc.net

NORTH LA ENCANTADA

2995 E Skyline Drive | Tucson, Arizona 85718



≡ THE DISH ≡

**AT NORTH, WE ARE FOCUSING
ON WHAT WE DO BEST:
ITALIAN FROM SCRATCH.**

Modern Italian is about how people eat today: fresh, seasonal ingredients, artisanal preparation, inventive flavor combinations, sexy cocktails, and dishes made for sharing.

Devoted to perfecting handmade pizza, pasta, and flavors from the garden, farm, and sea--

North is our love letter to Italy.

≡ GROUP EVENTS ≡

North does not offer private space unless it is a restaurant or patio buy-out; however, large group events are always welcome.

INSIDE

SEATED EVENTS: *up to 112 guests* • RECEPTION EVENTS: *up to 200 guests*
COMMUNAL TABLE: *up to 30 guests* • PRIVATE DINING ROOM: *up to 28 guests*



≡ GROUP EVENTS ≡

PATIOS

BACK PATIO SEATED EVENTS: *up to 60 guests* • RECEPTION EVENTS: *up to 75 guests*
FRONT PATIO SEATED EVENTS: *up to 50 guests* • RECEPTION EVENTS: *up to 100 guests*
SIDE PATIO SEATED EVENTS: *up to 40 guests* • RECEPTION EVENTS: *up to 60 guests*



GROUP EVENT INFORMATION

FOOD & BEVERAGE MINIMUMS

When booking your group reservation, please note that dates come with a food & beverage revenue guarantee. Minimums vary based on the day of the week and time of the year and do not include service charge, sales tax, or gratuity.

EVENT GUARANTEES

We will need to receive your final guest commitment 3 calendar days prior to your event(s). Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event we will do our best to accommodate.

Group menus and beverage choices will need to be selected 2 weeks in advance. This will guarantee food and beverage item availability and printing of the menus for the day/night of the event.

SERVICE CHARGE & APPLICABLE TAX

Services listed in this packet are subject to a 4% service charge and appropriate sales tax. The amount of gratuity you choose to leave for our servers is determined solely by you. You may indicate the amount of the tip in the pre-authorization form or wait for your final check before deciding on the amount of the tip.

For larger events, including restaurant buyouts, a 21% service charge will replace the 4% service charge and gratuity options. A deposit will also apply. Please speak to your Event Manager for more details.

CANCELLATION

If you cancel with less than 2 weeks' notice you will be responsible for 50% of your food and beverage charge, sales tax, and the 4% service charge on the full minimum as a penalty. Cancellation within 24 hours prior to the event reservation will result in 100% responsibility of your food and beverage charge, sales

tax, and the 4% service charge.

Cancellations for larger events and restaurant buyouts have different terms based on deposits and time lines. Please speak to your Event Manager for more details.

CONFIRMING RESERVATION

In order to reserve space for your group event a confirmation form will be sent by one of our Event Managers via email and it will need to be signed by 3 calendar days after the form was sent.

To confirm larger events including buyouts a deposit will be required.

PATIO RESERVATIONS

This event is rain or shine. In the case of inclement weather our managers will do their best to relocate the event based on the other reservations and contracts previously made. There is no guarantee that relocation will be possible and you will not receive a credit, nor will your food and beverage minimum be reduced or waived.

MENU

We are dedicated to the craftsmanship of food and wine and our menus change seasonally. When choosing your food and wine options please note substitutions may occur when menu changes take place. Prix fixe menus are required for parties of over 15. Guests can choose their option during their dining experience. Sales tax, gratuity, and 4% service charge are not included in menu pricing.

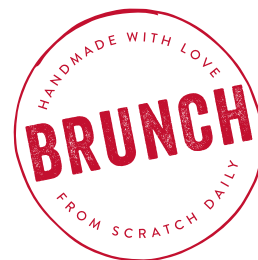
FINAL PAYMENT

We do not provide separate checks for group events. Upon completion of the event, one check will be prepared with all food, beverage, incidental charges, sales tax, and our service charge. Payment of the entire guest check is due upon completion of the event. Fox Restaurant Concepts accepts cash and all major credit cards. FOX Gift Cards from Costco are not an acceptable form of payment for group events.



EVENT MENUS

\$20 PER PERSON



STARTER (FOR THE TABLE)

BACON & EGG PIZZA* *grilled asparagus, roasted potato, garlic confit, rosemary*

ENTRÉES (CHOICE OF)

AMERICANO* *two eggs, bacon, crispy potato, grilled bread*

EGG SANDWICH* *prosciutto cotto, bacon, fontina cheese, grilled brioche*

VEGETABLE SCRAMBLE *egg, spinach, mushroom, asparagus, zucchini, grana padano*

NONNA CASSEROLE* *torn bread & italian sausage, baked in red sauce with two fried eggs*

SEASONAL VEGETABLE SALAD *kale, roasted cauliflower, clementine, date, avocado, farro golden raisin, quinoa, goat cheese, almond, sherry vinaigrette*

ENHANCE YOUR MENU

ADD BREAKFAST PASTRIES FOR THE TABLE

(\$5 each)

MIMOSA OR BELLINI

(\$5 each)

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

EVENT MENUS

\$20 PER PERSON



STARTER (FOR THE TABLE)

PROSCIUTTO BRUSCHETTA *crescenza cheese, grilled asparagus, truffle, grana padano*

ENTRÉE COURSE (CHOICE OF)

– sandwiches served with your choice of house salad or crispy potatoes

SEASONAL VEGETABLE SALAD *kale, roasted cauliflower, clementine, date, avocado, farro golden raisin, quinoa, goat cheese, almond, sherry vinaigrette*

ITALIAN FARM SALAD *salami, provolone, pepperoncini, olive, campari tomato, red onion, cucumber, roasted pepper, italian dressing*

OUR FAMOUS MEATBALL SANDWICH *braised meatballs, marinara, scamorza cheese*

GRILLED CHICKEN SANDWICH *crispy pancetta, provolone piccante, calabrian peperonata, arugula, aioli*

PESTO *gigli pasta, toasted pine nut, garlic, basil, crispy caper (vegetarian)*

ENHANCE YOUR MENU

ADD DESSERT COURSE
(*\$5 per person*)

EVENT MENUS

\$25 PER PERSON



STARTERS (FOR THE TABLE)

ZUCCA CHIPS

PROSCIUTTO BRUSCHETTA *crescenza cheese, grilled asparagus, truffle, grana padano*

ENTRÉE COURSE (CHOICE OF)

– sandwiches served with your choice of house salad or crispy potatoes

SEASONAL VEGETABLE SALAD *kale, roasted cauliflower, clementine, date, avocado, farro
golden raisin, quinoa, goat cheese, almond, sherry vinaigrette*

ITALIAN FARM SALAD *salami, provolone, pepperoncini, olive, campari tomato, red onion, cucumber,
roasted pepper, italian dressing*

TUSCAN CHICKEN SALAD SANDWICH *melted fontina, olive tapenade, vine ripe tomato*

OUR FAMOUS MEATBALL SANDWICH *braised meatballs, marinara, scamorza cheese*

PESTO *gigli pasta, toasted pine nut, garlic, basil, crispy caper (vegetarian)*

DESSERT COURSE (CHOICE OF)

SALTED CARAMEL BUDINO *crème fraîche, maldon sea salt*

TIRAMISU *kahlua soaked lady fingers, mascarpone mousse*

ENHANCE YOUR MENU

CHEF'S BOARDS

*meat, cheese & other goodies
(\$5 per person)*

EVENT MENUS

\$35 PER PERSON



SALAD COURSE (CHOICE OF)

CAESAR SALAD *romaine hearts, shaved radicchio, grana padano, classic crouton*

SIMPLE SALAD *farm greens, tomato, toasted pine nut, gorgonzola vinaigrette*

ENTRÉE COURSE (CHOICE OF)

OUR FAMOUS MEATBALL SANDWICH *braised meatballs, marinara, scamorza cheese*

BOLOGNESE *traditional meat sauce, tagliatelle noodle & grana padano cheese*

ROASTED SALMON* *white bean ragu, broccolini, horseradish gremolata, breadcrumb, saba*

CHICKEN PARMESAN *crushed tomato, aged provolone, mozzarella, parmesan rigatoni*

DESSERT COURSE (CHOICE OF)

SALTED CARAMEL BUDINO *crème fraîche, maldon sea salt*

TIRAMISU *kahlua soaked lady fingers, mascarpone mousse*

ENHANCE YOUR MENU

CHEF'S BOARDS

*meat, cheese & other goodies
(\$5 per person)*

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

EVENT MENUS

\$40 PER PERSON



STARTERS (FOR THE TABLE)

ZUCCA CHIPS

PROSCIUTTO BRUSCHETTA *crescenza cheese, grilled asparagus, truffle, grana padano*

SALAD COURSE (CHOICE OF)

CAESAR SALAD *romaine hearts, shaved radicchio, grana padano, classic crouton*

SIMPLE SALAD *farm greens, tomato, toasted pine nut, gorgonzola vinaigrette*

ENTRÉE COURSE (CHOICE OF)

PESTO *gigli pasta, toasted pine nut, garlic, basil, crispy caper (vegetarian)*

BOLOGNESE *traditional meat sauce, tagliatelle noodle & grana padano cheese*

ROASTED SALMON* *white bean ragu, broccolini, horseradish gremolata, breadcrumb, saba*

CHICKEN PARMESAN *crushed tomato, aged provolone, mozzarella, parmesan rigatoni*

DESSERT COURSE (CHOICE OF)

SALTED CARAMEL BUDINO *crème fraiche, maldon sea salt*

TIRAMISU *kahlua soaked lady fingers, mascarpone mousse*

ENHANCE YOUR MENU

CHEF'S BOARDS

meat, cheese & other goodies
(\$5 per person)

FILET OF BEEF*

*crispy potato, roasted mushroom,
cipollini onion, marsala*
(\$15 charged per order)

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

EVENT MENUS

\$45 PER PERSON



STARTERS (FOR THE TABLE)

ZUCCA CHIPS

PROSCIUTTO BRUSCHETTA *crescenza cheese, grilled asparagus, truffle, grana padano*

ITALIAN MEATBALLS *marinara, pecorino, grilled bread*

SALAD COURSE (CHOICE OF)

CAESAR SALAD *romaine hearts, shaved radicchio, grana padano, classic crouton*

SIMPLE SALAD *farm greens, tomato, toasted pine nut, gorgonzola vinaigrette*

ENTRÉE COURSE (CHOICE OF)

PESTO *gigli pasta, toasted pine nut, garlic, basil, crispy caper (vegetarian)*

ROSEMARY CHICKEN *roasted seasonal vegetable, lemon pan sauce*

ROASTED SALMON* *white bean ragu, broccolini, horseradish gremolata, breadcrumb, saba*

STROZZAPRETI *chicken, roasted mushroom, bloomsdale spinach, toasted pine nut, parmesan cream*

DESSERT COURSE (CHOICE OF)

SALTED CARAMEL BUDINO *crème fraiche, maldon sea salt*

TIRAMISU *kahlua soaked lady fingers, mascarpone mousse*

ENHANCE YOUR MENU

CHEF'S BOARDS

meat, cheese & other goodies
(\$5 per person)

FILET OF BEEF*

*crispy potato, roasted mushroom,
cipollini onion, marsala*
(\$15 charged per order)

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

EVENT MENUS

\$55 PER PERSON



STARTERS (FOR THE TABLE)

ZUCCA CHIPS

PROSCIUTTO BRUSCHETTA *crescenza cheese, grilled asparagus, truffle, grana padano*

ITALIAN MEATBALLS *marinara, pecorino, grilled bread*

SALAD COURSE (CHOICE OF)

CAESAR SALAD *romaine hearts, shaved radicchio, grana padano, classic crouton*

SIMPLE SALAD *farm greens, tomato, toasted pine nut, gorgonzola vinaigrette*

ENTRÉE COURSE (CHOICE OF)

PESTO *gigli pasta, toasted pine nut, garlic, basil, crispy caper (vegetarian)*

ROSEMARY CHICKEN *roasted seasonal vegetable, lemon pan sauce*

DIVER SCALLOPS* *sweet corn risotto, asparagus, crispy shallot, pancetta gremolata*

STROZZAPRETI *chicken, roasted mushroom, bloomsdale spinach, toasted pine nut, parmesan cream*

RED WINE GLAZED SHORT RIB *heirloom carrot, swiss chard, creamy mascarpone polenta*

DESSERT COURSE (CHOICE OF)

SALTED CARAMEL BUDINO *crème fraîche, maldon sea salt*

TIRAMISU *kahlua soaked lady fingers, mascarpone mousse*

ENHANCE YOUR MENU

CHEF'S BOARDS

meat, cheese & other goodies
(\$5 per person)

FILET OF BEEF*

*crispy potato, roasted mushroom,
cipollini onion, marsala*
(\$15 charged per order)

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

≡ PARTY RECEPTIONS ≡

\$27 PER PERSON 01

ITALIAN FARM SALAD *salami, provolone, pepperoncini, olive, campari tomato, red onion, cucumber, roasted pepper, italian dressing*

PROSCIUTTO BRUSCHETTA *crescenza cheese, grilled asparagus, truffle, grana padano*

ASSORTED PIZZAS

ZUCCA CHIPS

\$45 PER PERSON 02

SIMPLE SALAD *farm greens, tomato, toasted pine nut, gorgonzola vinaigrette*

PROSCIUTTO BRUSCHETTA *crescenza cheese, grilled asparagus, truffle, grana padano*

ITALIAN MEATBALLS *marinara, pecorino, grilled bread*

STROZZAPRETI *chicken, roasted mushroom, spinach, toasted pine nut, parmesan cream*

CHICKEN PARMESAN *crushed tomato, aged provolone, mozzarella, parmesan rigatoni*

MINI DESSERTS *tiramisu & salted caramel budino*

ENHANCE YOUR MENU

CHEF'S BOARDS

meat, cheese & other goodies
(\$5 per person)

ITALIAN MEATBALLS

*marinara, pecorino,
grilled bread*
(\$5 per person)

ROASTED SALMON*

*white bean ragu, broccolini,
horseradish gremolata,
breadcrumb, saba*
(\$8 per person)

RED WINE GLAZED SHORT RIB

*heirloom carrot, swiss chard,
creamy mascarpone polenta*
(\$10 per person)

MINI DESSERTS

tiramisu & salted caramel budino
(\$3 per person)

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*