



HOUSE
by Northwestern

Restaurant-style Dinner Party Menus

1. Seasonal Throwback Menu

This dinner is an expression of time: past and present. Through these three dishes we remember the food served when our target audience was young and reimagine them in the present by using seasonal ingredients and modern techniques. This menu is a unique hybrid of the experiences of our student team and the memories of our users.

Fall Kale Quiche

In the 1970s, French food reigned in America. Because quiches were a relatively easy dish to prepare at home, the savory custard pies quickly found their place in many American kitchens. Our version is updated to be more delicate and to make use of fall flavors like Kale and nutmeg, but it still capitalizes on the buttery crust and rich egg custard that made it so popular in the first place.

Pan Roasted Chicken

The Sunday roast was the centerpiece of the mid-20th century nuclear family's dinner table. Our interpretation substitutes pan roasting for oven roasting and highlights fall herbs and vegetables as the true stars of the show. Combine the roasted chicken, the pan sauce, and the warm brussel sprout slaw for one perfect bite.

Carrot Cake

A 1970s fad imported from WWII Britain, carrot cake is the symbol of an era which mixed savory and sweet ingredients as often as possible. It has survived to this day as a cult classic which continues to defy vegetable-dessert expectations. Our carrot cake uses wheat flour, nuts and dried fruit to give it a earthy flavor and textural contrast while still placing the titular carrot front and center.

2. Best of Chicago Menu

Since Chicago's founding and initial explosion of growth, it has been known as a midwestern hub of manufacturing, transportation, and agriculture. Chicago's unique food history was born of this union; this dinner is a celebration of those traditions.

Classic Chicago Caesar Salad

Although the origin of the Caesar is highly debated, some insist that it first appeared on menus in Chicago. Regardless, the Classic Caesar Salad is a model of traditional Chicago food: simple, approachable, and hearty. Our version features a classic Caesar dressing and whole romaine leaves.

Modern Italian Beef Sliders

Every great city has a signature sandwich, and Chicago's is the italian beef sandwich. It was popularized by places like Al's and Portillo's throughout the 20th century, but its roots date back to the Union Stock Yards. Chicago's working men would take home the tougher cuts of beef and slice it thin to make it tender. Our version is served as sliders with Au Jus added at the table by the guest.

Chocolate Chip Cheesecake

This cheesecake is an ode to "The Chicago's most famous dessert": Eli's original plain Cheesecake. Eli's cheesecake is a Chicago icon which has been served at 4 presidential inaugurations and is shipped nationwide to provide a taste of Chicago to nostalgic fans everywhere. Our version uses chocolate chips and isn't baked, but it still has the same Chicago flair.

Comprehensive Ingredient List

Seasonal Throwback Menu

Fall Kale Quiche

Make it a muffin tin to make personal ones

Filling:

1 large bunch of kale (1.5 lbs)

Salt and peppers

4 oz gruyere

1.5 cup half and half

2 whole eggs

1/8th tsp fresh nutmeg

Crust:

Breadcrumbs from 2 slices high quality bread (w/o crust)

Topping

Creme fraiche

Fresh chopped chives

Pan Roasted Chicken

Chicken Breast

4 chicken breasts halved with skin

Salt and pepper

2 tbsp fresh thyme

4 tablespoons olive oil

Pan sauce

½ cup apple cider vinegar

8 tbsp cold butter cut into pieces

Brussel Sprout Salad -

1 lb brussel sprouts

3 oz chopped pecans

3 tbsp butter

Salt and pepper

4 oz dried cranberries

Carrot Cake

Cake:

85 g raisins

1 orange

85 g whole wheat flour

85 g self-raising flour

175 g brown sugar

1 tsp baking soda

1 tsp cinnamon

1 tsp mixed spice

½ tsp salt

125 ml of canola oil

2 beaten eggs

175 g grated carrots

50 g walnuts

Icing:

85 g cream cheese

25 g softened butter

175 g powdered sugar

Orange zest

Walnuts for topping

Best of Chicago Menu

Classic Chicago Caesar Salad

3 romaine hearts, leaves separated

Shaved parmesan for serving

Dressing:

6 anchovy fillets packed in oil, drained

1 small garlic clove

Kosher salt

2 large egg yolks

2 tablespoons fresh lemon juice, plus more

¼ teaspoon Dijon mustard

2 tablespoons olive oil

½ cup vegetable oil

3 tablespoons finely grated Parmesan

Freshly ground black pepper

Croutons:

3 cups torn 1" pieces country bread, with crusts

3 tablespoons olive oil

Modern Italian Beef Sliders

Au Jus:

¼ cup of Lard

Beef Suet (If you can find it)

2 cup of Beef Broth

Peppercorns

Whole Cloves

2 whole bay leaves

Salt to taste

Beef - Ultra thinly sliced roast beef from good grocery store

French Bread

Giardiniera

Mashed Potatoes

Equal parts russet and red potatoes

Cream

Garlic powder

Salt and pepper to taste

Butter

Chocolate Chip Cheesecake

Crust:

10 oz Chocolate cookie wafers - Nabisco Famous
Wafers
2 tbsp granulated sugar
8 tbsp unsalted butter

Filling:

24 oz cream cheese, softened
1 cup + 2 tbsp confectioners sugar
2 tsp vanilla extract
¼ cup sour cream
Mini Chocolate Chips
Cocoa powder for dusting
Garnish
Raspberry and mint