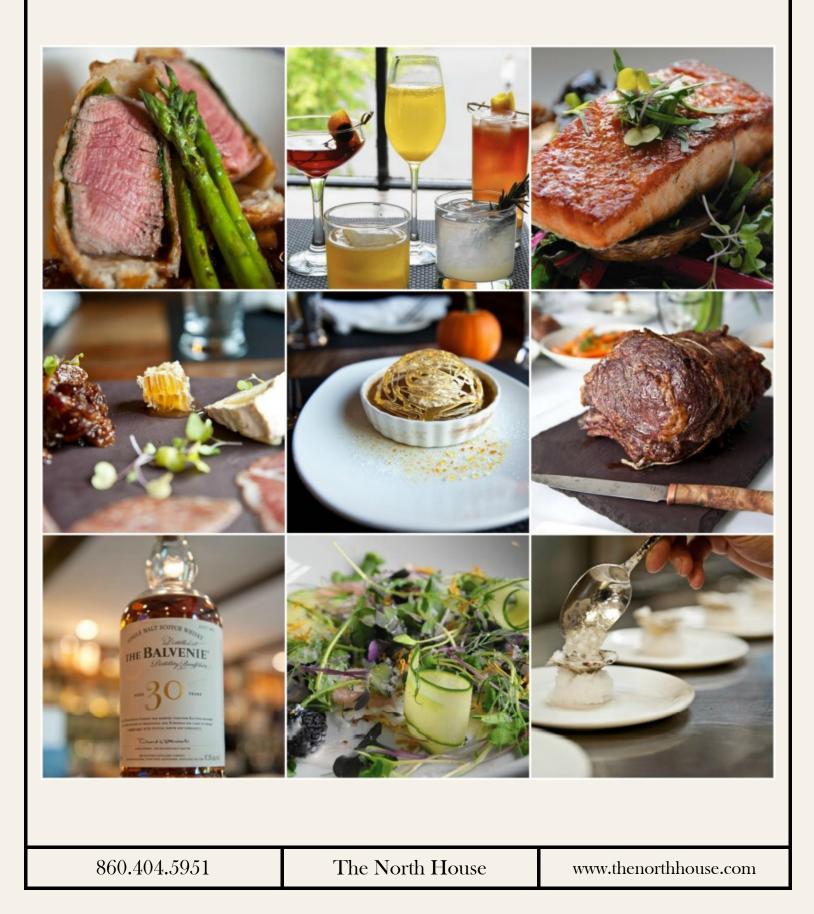
# Private Dining at The North House



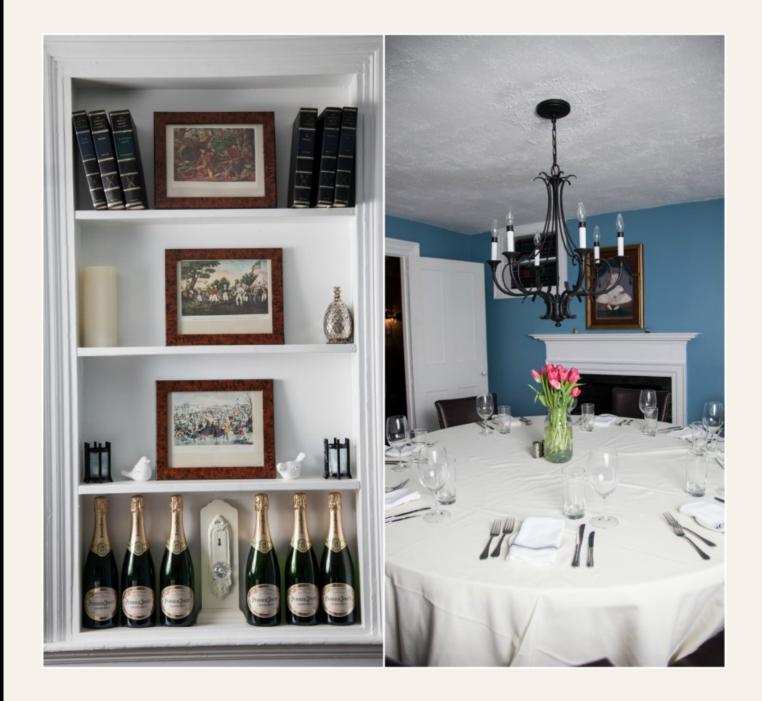
Thank you for your interest in a private dining package at The North House. We have several private rooms that are available for lunch, dinner and brunch Monday through Sunday. We can accommodate private parties between 2 and 130 guests. The North House is committed to serving exceptional modern American cuisine inspired and sourced by the ingredients of New England.

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# At a Glance



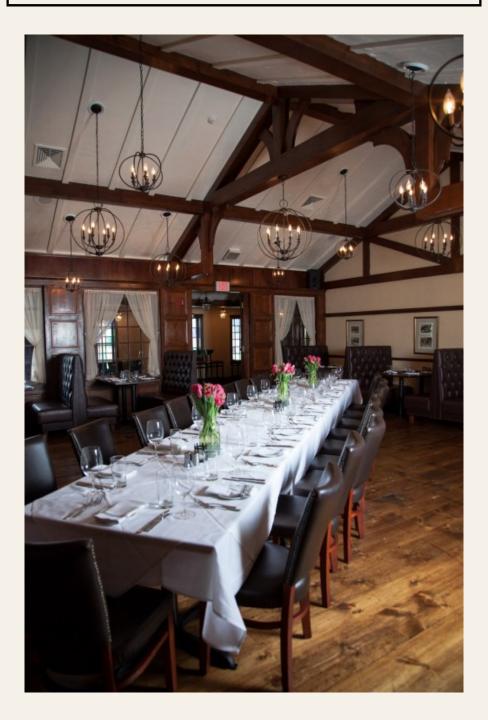
## Chef's Tasting Room



Our Chef's Tasting Room is the smallest of our private dining rooms. This room is part of the original North Family Homestead that was built in 1757. This room can accommodate between 2 and 10 guests. The room is awash in a beautiful colonial blue hue and features the original wide plank pine flooring. The room is accentuated by a fireplace and built in shelves.

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## Main Dining Room



Our Main Dining Room is the most versatile of our private dining rooms. This room is circa 1920 and was part of the expansion that connected the original 1757 house to the 1832 Forge. This room can accommodate up to 100 guests in a variety of configurations. The room boasts gorgeous woodwork with exposed beams and original paneling. Multi-sized wrought iron globe chandeliers provide exceptional lighting

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## Main Dining Room

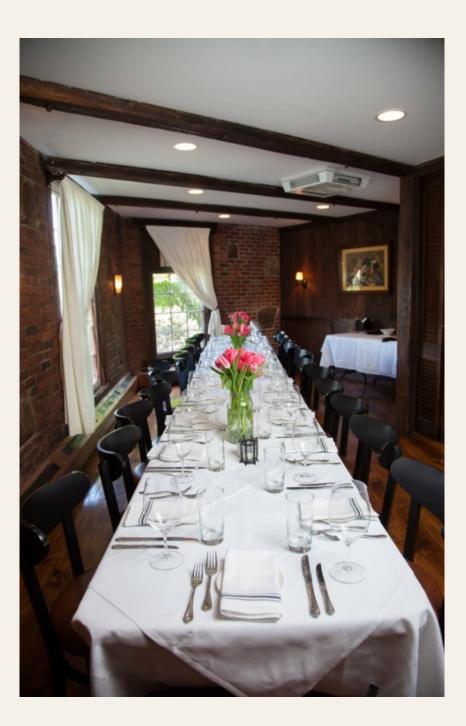


Our Main Dining Room can be split into two separate private rooms. The smaller portion of the Main Dining Room can seat up to 50 guests and the larger side can seat up to 80 guests. The room is partitioned by a beautiful wood paneled divider.

Seating Capacity: 2 to 130 guests (MDR1–30 Maximum / MDR2–70 Maximum) Table Configuration: Round or Rectangular Tables, High Tops, U-Shape, Classroom

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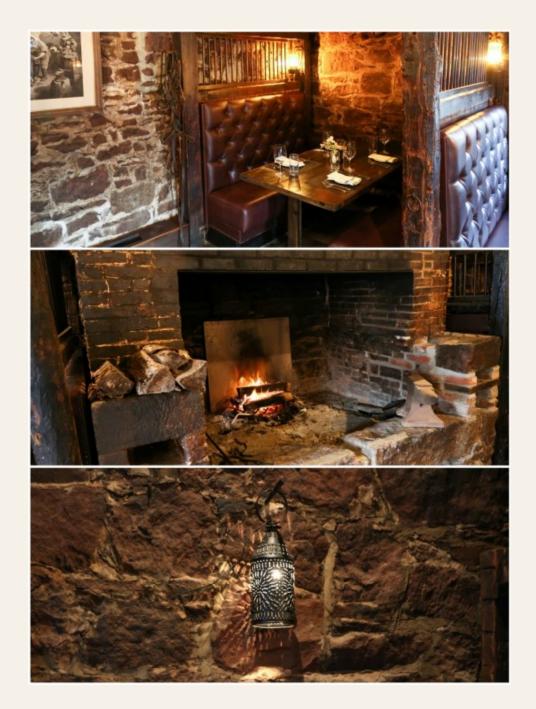
### The Private Dining Room



The Private Dining Room is one of our most popular private rooms. This room is part of the original North Family Homestead that was built in 1757. This room can accommodate up to 18 guests. The room features exposed brick walls and wide plank pine flooring. The room is accentuated by exposed beams and bent glass windows

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### The Forge



The Forge is the most unique of our private dining rooms. This room is the original Joseph North Blacksmith Shop that was built in 1832. This room can accommodate up to 40 guests. The room features a massive wood burning fireplace that is the oldest continuously operating fireplace in the state of Connecticut. The original stone floors, red sandstone walls, antique tack and antiques make this room truly memorable.

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### Packages & Information

### **LUNCH**

Package #1	$$42 \mathrm{pp}$
Package #2	$50 \mathrm{pp}$

#### **DINNER**

Package #1	$58 \mathrm{pp}$
Package #2	80  pp

### **BRUNCH**

Package #1

\$40pp

The North House strives to use fresh, seasonal produce and ingredients whenever possible. All menu item preparations are subject to change depending upon the season and what is locally available. We will always have the core of the item available (i.e. - NY Strip, Scallops, Salmon, Chicken, Beef Wellington, etc.), however, their preparation and accompaniments are subject to change.

All beverages are charged by consumption There is a \$250 fee to reserve a room. This fee is applied to your final bill. It can be paid via cash, check or credit card. All parties are subject to CT sales tax (7.35%) Gratuity on all parties is 22% Menu selections are due 14 days prior to the event, and a final guaranteed guest count is due 7 days prior to the event.

### Lunch Package #1 \$42 per Guest

### <u>Starters</u>

(select two)

Point Judith Calamari Sriracha Aioli, Fried Cherry Peppers, Lemon

Baby Spinach Red Onion Apricot, Hazelnuts, Balsamic Vinaigrette

> New England Clam Chowder Chopped Clams, Potato, Bacon

Croquettes Potato Cheddar Croquettes, Mustard Aioli

Caesar Romaine Lettuce, Croutons, Parmesan, House Caesar Dressing

> French Onion Soup Aged Provolone, Crouton

### Entrees

(select three,

Penne

(choose one sauce and one protein) Ala Vodka, Garlic Cream Sauce or Bolognese (+\$4 pp for Bolognese) Grilled Chicken or Shrimp (+\$4 pp for shrimp)

Salmon Forbidden Rice, Grilled Zucchini, Tomato Nage Wedge Salad Grilled Chicken, Lardons, Radish, Grape Tomatoes Blue Cheese Dressing

Chicken Milanese Arugula, Parmesan, Tomato, Lemon Caper Vinaigrette

Anvil Burger

Certified Black Angus, Leaf Lettuce, Tomato, Special Sauce, American Cheese, French Fries

Grilled Chicken Caesar Wrap Grilled Chicken, Crisp Romaine, House Caesar Dressing, Flour Wrap, French Fries

Desserts

(select two)

Seasonal Cheesecake Chefs Current Offering

Chef's Seasonal Offering

Crème Brulee

Flourless Chocolate Torte Flourless Chocolate Cake, Chocolate Sauce, Chocolate Ganache Whipped Mousse J. Foster's Ice Cream & Sorbets Chef's Daily Selection

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### Lunch Package #2 \$50 per Guest

### Appetizers (select two)

Point Judith Calamari Sriracha Aioli, Fried Cherry Peppers, Lemon

**Truffle Whipped Ricotta** Maple Roasted Apples, Pistachio, Roasted Garlic, Grilled Bread

Croquettes Potato Cheddar Croquettes, Mustard Aioli

> Pork Belly 5 Spice Glaze, Pineapple Slaw



House Salad Bibb Lettuce, Cucumber, Tomato, Radish, Red Wine Vinaigrette

New England Clam Chowder

Chopped Clams, Potato, Bacon

Caesar Crisp Romaine Lettuce, Croutons, Parmesan, House Caesar Dressing

> French Onion Soup Aged Provolone, Crouton

**Baby Spinach** 

Red Onion, Apricot, Hazelnuts, Balsamic Vinaigrette

Entrees (select three)

Penne

(choose one sauce and one protein) Ala Vodka, Garlic Cream Sauce or Bolognese (+\$4 pp for Bolognese) Grilled Chicken or Shrimp (+\$4 pp for Shrimp)

Chicken Milanese Arugula, Parmesan, Tomato, Lemon Caper Vinaigrette

Anvil Burger Certified Black Angus, Leaf Lettuce Tomato, Special Sauce, American Cheese. French Fries

Wedge Salad Grilled Chicken, Lardons,, Radish, Grape Tomatoes Blue Cheese Dressing

Salmon Forbidden Rice, Grilled Zucchini, Tomato Nage

Grilled Chicken Caesar Wrap Grilled Chicken, Crisp Romaine, House Caesar Dressing, Spinach Wrap, French Fries



(select two)

Seasonal Cheesecake Chefs Current Offering

Chef's Seasonal Offering

Crème Brulee

Flourless Chocolate Torte Flourless Chocolate Cake, Chocolate Sauce, Chocolate Ganache Whipped Mousse

J. Foster's Ice Cream & Sorbets Chef's Daily Selection

The North House

# Dinner Package #1

\$58 per Guest

### **Reception Upon Arrival**

(select one)

**Truffle Whipped Ricotta** 

Maple Roasted Apples, Pistachio, Roasted Garlic, Grilled Bread

**Baked Camembert en Croute** Seasonal Fruit Compote, Pistachio, Honey

**Point Judith Calamari** 

Sriracha Aioli, Fried Cherry Peppers, Lemon

Crudités

Assorted Raw Vegetables, Roasted Red Pepper Ranch

Assorted Flatbreads

Cheese • Tuscan Vegetable • Salami

#### Local Cheese & Charcuterie Slate

Assorted Local Cheeses & Cured Meats, Honeycomb, Marmalade, Red Table Grapes, Pickled Vegetables, Crostini's

### Soup or Salad (select two)

House Salad

Bibb Lettuce, Cucumber, Tomato, Radish, Red Wine Vinaigrette

New England Clam Chowder Chopped Clams, Potato, Bacon

Caesar Crisp Romaine Lettuce, Crostini, Parmesan, House Caesar Dressing

French Onion Soup

Aged Provolone, Crouton

### Entrees

(select three

**Braised Short Rib** Fingerling Potatoes, Pearl Onions, Glazed Carrots, Flavors of Root Beer

Salmon Forbidden Rice, Grilled Zucchini, Tomato Nage

Penne

(choose one sauce and one protein) Ala Vodka, Garlic Cream Sauce or Bolognese (+\$4 pp for Bolognese) Grilled Chicken or Shrimp (+\$4 pp for Grilled Shrimp)

Half Chicken Duck Fat Fingerling Potatoes, Butternut Squash, Brussel Sprouts, Apple Cider Reduction

12oz NY Strip Bone Marrow & Fontina Crust, Roasted Potato, Shaved Brussel Sprouts, Red Onion Jam, Herb Aioli

> Acorn Squash Vegetable Stuffed, Tomato Vinaigrette

### Desserts

(select two)

Seasonal Cheesecake Chefs Current Offering

Flourless Chocolate Torte Flourless Chocolate Cake. Chocolate Sauce. Chocolate Ganache Whipped Mousse

Crème Brulee Chef's Seasonal Offering

J. Foster's Ice Cream & Sorbets Chef's Daily Selection

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# Dinner Package #2

\$80 per Guest

### Reception Upon Arrival (select one)

Truffle Whipped Ricotta

Maple Roasted Apples, Roasted Garlic, Pistachio, Grilled French Baguette

Point Judith Calamari Sriracha Aioli, Fried Cherry Peppers, Lemon **Baked Brie en Croute** 

Seasonal Fruit Compote, Pistachio, Honey

Crudités Assorted Raw Vegetables, Roasted Red Pepper Ranch

**Assorted Flatbreads** Cheese • Tuscan Vegetable • Salami

Shrimp Tower Classic Cocktail Sauce, Horseradish, Lemon

Local Cheese & Charcuterie Slate

Assorted Local Cheeses & Cured Meats, Honeycomb, Marmalade, Red Table Grapes, Candied Nuts, Pickled & Roasted Vegetables, Crostini

select two

**Duck Confit Arancini** Truffle Aioli

Crab & Lobster Cake Remoulade, Mixed Greens

Point Judith Calamari

Croquettes Potato Cheddar Croquettes, Mustard Aioli

> Pork Belly 5 Spice Glaze, Pineapple Slaw

Sriracha Aioli, Fried Cherry Peppers, Lemon

**Roasted Brussels** Smoked Ham & Maple Vinaigrette, Toasted Almond

Truffle Whipped Ricotta

Maple Roasted Apples, Roasted Garlic, Pistachio, Grilled French Baguette

### Soup or Salad

House Salad Bibb Lettuce, Cucumber, Tomato, Radish, Red Wine Vinaigrette

New England Clam Chowder

Chopped Clams, Potato, Bacon

Caesar Crisp Romaine Lettuce, Croutons, Parmesan, House Caesar Dressing

#### French Onion Soup

Aged Provolone, Crouton

The North House

### Dinner Package #2 (continued) \$80 per Guest

#### Pasta Course

(Pasta Served Family Style) Choice of one Penne A La Vodka, Classic Red Sauce, Bolognese (+\$4 pp for Bolognese)

### Entrees

(select three)

Braised Short Rib Fingerling Potatoes, Pearl Onions, Glaze Carrots, Flavors of Root Beer

**Salmon** Forbidden Rice, Grilled Zucchini, Tomato Nage

#### Duck Breast

Twice Baked Sweet Potato, Celery Root Puree, Creamsicle Meringue, Pomegranate, Arugula Oil

Acorn Squash Vegetable Stuffed, Tomato Vinaigrette

### **Desserts**

(select two)

Seasonal Cheesecake Chefs Current Offering

Flourless Chocolate Torte Flourless Chocolate Cake, Chocolate Sauce, Chocolate Ganache Whipped Mousse Crème Brulee Chef's Seasonal Offering

#### J. Foster's Ice Cream & Sorbets Chef's Daily Selection

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Bone Marrow & Fontina Crust, Roasted Potato, Shaved Brussel Sprouts, Red Onion Jam, Herb Aioli

12oz NY Strip

Half Chicken

Duck Fat Fingerling Potatoes, Butternut Squash, Brussel Sprouts, Apple Cider Reduction

Salmon

Scallops Roasted Corn Panisse, Corn & Crab Succotash, Prosciutto Crumb

# **Brunch Package**

\$40 per Guest

### Soup • Salad • Appetizers (select three)

House Salad Bibb Lettuce, Cucumber, Tomato, Radish, Red Wine Vinaigrette

New England Clam Chowder Chopped Clams, Potato, Bacon

**Duck Confit Crepes** Mushrooms, Leeks, Hollandaise

Caesar Crisp Romaine Lettuce, Crostini, Parmesan, House Caesar Dressing

> French Onion Soup Aged Provolone, Crouton

North House Wings Buffalo • Sticky BBQ • Garlic Parmesan Carrots, Celery, House Blue Cheese Dressing

Shrimp Cocktail Classic Cocktail Sauce, Horseradish, Lemon

**Truffle Whipped Ricotta** 

Roasted Grapes, Roasted Garlic, Pistachio, Grilled French Baguette

Entrees

(select three)

Duck Hash Duck Confit, Seasoned Potato, Truffled Mushroom Vinaigrette

Shrimp & Grits White Cheddar Grit, Parmesan, Lemon Butter

**Stuffed French Toast** Sweet Cream Cheese Filling, Strawberry Compote, Honey Butter, Bacon or Sausage

Anvil Burger All Natural Black Angus, Leaf Lettuce Tomato, Special Sauce, Fries

> Short Rib Grilled Cheese Sourdough, Muenster, Horseradish Aioli, Caramelized Onions

**Eggs Benedict** (Ham or Vegetarian) Poached Eggs, English Muffin, Hollandaise, Home Fries

Steak Skillet 2 Sunny Side Up Eggs, Potatoes, Chimichurri

> Lemon Ricotta Pancakes Honey Butter, Bacon or Sausage

**Buttermilk Waffles** Apple Butter, Cinnamon Whipped Cream, Home Fries, Bacon or Sausage

> Desserts (select two)

Seasonal Cheesecake Chefs Current Offering

**Crème Brulee** Chef's Seasonal Offering

Flourless Chocolate Torte Flourless Chocolate Cake, Chocolate Sauce, Chocolate Ganache Whipped Mousse

J. Foster's Ice Cream & Sorbets Chef's Daily Selection

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### Hors D'oeuvres

<u>\$3.00 piece - minimum 2 dozen each</u> Soft Pretzel Sticks Cheddar Fondue

> Potato Cheddar Croquettes Mustard Aioli

Heirloom Tomato Bruschetta Balsamic Drizzle

> Stuffed Mushrooms House Made Sausage Stuffing

Goat Cheese Crostini Whipped Goat Cheese, Olive Tapenade

**Truffle Whipped Ricotta** Maple Roasted Apples, Roasted Garlic, Pistachio, Grilled French Baguette

> <u>\$4.00 piece - minimum 1 dozen each</u> North House Wings House Made Buffalo / Asian BBQ / Garlic Parmesan

> > Chicken Skewers House Made BBQ Sauce

Assorted Flatbreads Cheese • Tuscan Vegetable • Salami

<u>\$5.00 piece - minimum 1 dozen each</u> <u>Prime Sirloin Sliders</u> *House Ground Prime Sirloin, White Cheddar* 

Bacon Wrapped Scallops Beurre Blanc Miniature Lobster & Crab Cakes Remoulade, Mixed Greens

> Grilled Sirloin Skewers Prime Sirloin, Demi Glace

Smoked Salmon Latkes Crème Fraiche

Duck Confit Arancini Blackberry Puree

### Ala Carte Stationary Appetizers

#### Truffle Whipped Ricotta

Roasted Grapes, Roasted Garlic, Pistachio, Grilled French Baguette \$6 pp

**Duck Confit Arancini** 

Truffle Aioli \$8 pp

Croquettes

Potato Cheddar Croquettes, Mustard Aioli \$6 pp

#### Baked Camembert en Croute

Seasonal Fruit Compote, Pistachio, Honey \$15 pp

**Point Judith Calamari** Sriracha Aioli, Fried Cherry Peppers, Lemon \$7 pp

#### Seafood Tower

Shrimp Cocktail, East Coast Oysters, Clams, Classic Cocktail Sauce, Horseradish, Pink Peppercorn Mignonette, Lemon \$20 pp

> Assorted Flatbreads Cheese • Tuscan Vegetable • Salami \$7 pp

#### Crudités

Assorted Raw Vegetables, Roasted Red Pepper Ranch \$6 pp

#### Local Cheese & Charcuterie Slate

Assorted Local Cheeses & Cured Meats, Honeycomb, Marmalade, Red Table Grapes, Candied Nuts, Pickled & Roasted Vegetables, Crostini \$18 pp