

# 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.

# At a Glance



860.404.5951

The North House

[www.thenorthhouse.com](http://www.thenorthhouse.com)



## 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.

# 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



# 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

# 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



# 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.

# Packages & Information

## LUNCH

Package #1	\$42 pp
Package #2	\$50 pp

## DINNER

Package #1	\$58 pp
Package #2	\$80 pp

## BRUNCH

Package #1	\$40pp
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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

## Starters

(select two)

### **Point Judith Calamari**

*Sriracha Aioli, Fried Cherry Peppers, Lemon*

### **Croquettes**

*Potato Cheddar Croquettes, Mustard Aioli*

### **Baby Spinach**

*Goat Cheese, Butternut Squash, Red Onion,  
Candied Pecans, Maple Vinaigrette*

### **Caesar**

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

### **New England Clam Chowder**

*Chopped Clams, Potato, Bacon*

### **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)*

### **Wedge Salad**

*Grilled Chicken, Lardons, Radish, Grape Tomatoes  
Blue Cheese Dressing*

### **Salmon**

*Forbidden Rice, Grilled Zucchini, Tomato Nage*

### **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**

*Chef's 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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# Lunch Package #2

\$50 per Guest

## Appetizers

(select two)

### **Point Judith Calamari**

*Sriracha Aioli, Fried Cherry Peppers, Lemon*

### **Croquettes**

*Potato Cheddar Croquettes, Mustard Aioli*

### **Truffle Whipped Ricotta**

*Maple Roasted Apples, Pistachio, Roasted Garlic, Grilled Bread*

### **Pork Belly**

*5 Spice Glaze, Pineapple Slaw*

## Starters

(select two)

### **House Salad**

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

### **Caesar**

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

### **New England Clam Chowder**

*Chopped Clams, Potato, Bacon*

### **French Onion Soup**

*Aged Provolone, Crouton*

## **Baby Spinach**

*Goat Cheese, Butternut Squash, Red Onion, Candied Pecans, Maple 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)*

### **Wedge Salad**

*Grilled Chicken, Lardons,, Radish, Grape Tomatoes  
Blue Cheese Dressing*

### **Chicken Milanese**

*Arugula, Parmesan, Tomato, Lemon Caper Vinaigrette*

### **Salmon**

*Forbidden Rice, Grilled Zucchini, Tomato Nage*

### **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,  
Spinach Wrap, French Fries*

## Desserts

(select two)

### **Seasonal Cheesecake**

*Chef's 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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# 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*

### Caesar

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

### New England Clam Chowder

*Chopped Clams, Potato, Bacon*

### French Onion Soup

*Aged Provolone, Crouton*

## Entrees

(select three)

### Braised Short Rib

*Beer Braised Short Rib, Roasted Garlic Mashed Potatoes,  
Carrot, Cippolini Onions, Crispy Leek*

### Airline Chicken Breast

*Mushroom, Bacon, Mirepoix, Roasted Garlic Mashed  
Potatoes, Marsala*

### Salmon

*Wild Rice, Grilled Zucchini, Lemon Beurre Blanc*

### 12oz NY Strip

*Roasted Duck Fat Potatoes, Asparagus, Demi Glace*

### Penne

*(choose one sauce and one protein)*

*Ala Vodka, Garlic Cream Sauce or Bolognese (+\$4 pp for  
Bolognese)*

### Acorn Squash

*Vegetable Stuffed, Tomato Vinaigrette*

*Grilled Chicken or Shrimp (+\$4 pp for Grilled Shrimp)*

## Desserts

(select two)

### Seasonal Cheesecake

*Chef's 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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# Dinner Package #2

\$80 per Guest

## Reception Upon Arrival

(select one)

### **Truffle Whipped Ricotta**

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

### **Baked Brie 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*

### **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*

## Appetizers

(select two)

### **Duck Confit Arancini**

*Truffle Aioli*

### **Crab & Lobster Cake**

*Remoulade, Mixed Greens*

### **Croquettes**

*Potato Cheddar Croquettes, Mustard Aioli*

### **Point Judith Calamari**

*Sriracha Aioli, Fried Cherry Peppers, Lemon*

### **Pork Belly**

*5 Spice Glaze, Pineapple Slaw*

### **Roasted Brussels**

*Smoked Ham & Maple Vinaigrette, Sweet & Salty Granola*

### **Truffle Whipped Ricotta**

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

## Soup or Salad

(select two)

### **House Salad**

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

### **Caesar**

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

### **New England Clam Chowder**

*Chopped Clams, Potato, Bacon*

### **French Onion Soup**

*Aged Provolone, Crouton*

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# 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**

*Beer Braised Short Rib, Roasted Garlic Mashed Potatoes,  
Carrot, Cippolini Onions, Crispy Leek*

### **Airline Chicken Breast**

*Mushroom, Bacon, Mirepoix, Roasted Garlic Mashed  
Potatoes, Marsala*

### **Salmon**

*Wild Rice, Grilled Zucchini, Lemon Beurre Blanc*

### **12oz NY Strip**

*Roasted Duck Fat Potatoes, Asparagus, Demi Glace*

### **Scallops**

*Risotto Milanese*

### **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**

*Chef's 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*

# Brunch Package

\$40 per Guest

## Soup • Salad • Appetizers

*(select three)*

### House Salad

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

### Caesar

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

### New England Clam Chowder

*Chopped Clams, Potato, Bacon*

### French Onion Soup

*Aged Provolone, Crouton*

### Duck Confit Crepes

*Mushrooms, Leeks, Hollandaise*

### 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, Bacon Crumble, Marsala, Sautéed Shrimp*

### Stuffed French Toast

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

### Eggs Benedict

*(Ham or Vegetarian)*

*Poached Eggs, English Muffin, Hollandaise, Home Fries*

### Anvil Burger

*All Natural Black Angus, Lettuce, Tomato, Red Onion,  
Truffle Aioli, Fries*

### Steak Skillet

*2 Sunny Side Up Eggs, Potatoes, Chimichurri*

### Short Rib Grilled Cheese

*Sourdough, Muenster, Horseradish Aioli,  
Caramelized Onions*

### Lemon Ricotta Pancakes

*Honey Butter, Bacon or Sausage*

## Desserts

*(select two)*

### Seasonal Cheesecake

*Chef's Current Offering*

### Crème Brûlée

*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

\$3.00 piece - minimum 2 dozen each

**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*

\$4.00 piece - minimum 1 dozen each

**North House Wings**

*House Made Buffalo / Asian BBQ / Garlic Parmesan*

**Chicken Skewers**

*House Made BBQ Sauce*

**Assorted Flatbreads**

*Cheese • Tuscan Vegetable • Salami*

\$5.00 piece - minimum 1 dozen each

**Prime Sirloin Sliders**

*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