

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.

860.404.5951

The North House

www.thenorthhouse.com

At a Glance



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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 32 guests and the larger side can seat up to 60 guests. The room is partitioned by a beautiful wood paneled divider.

Seating Capacity: 2 to 100 guests (MDR1—30 Maximum / MDR2—60 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 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, 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

*Boiled Egg, Smoked Bacon, Radish, Goat Cheese, Sunflower
Kernels, Country French Dressing*

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, Bacon, Radish, Grape Tomatoes, Bleu
Cheese Crumbles, Bleu Cheese Dressing*

Salmon

*Minted Tabbouleh Salad, Spiced Honey Glazed Carrots,
Harissa Sunflower Kernels, Lemon-Cucumber Yogurt*

Chicken Milanese

Arugula, Parmesan, Tomato, Lemon Caper Vinaigrette

Anvil Burger

*Lettuce, Tomato, Red Onion, Truffle Aioli,
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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The North House

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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

Soy Cabbage, Crispy Rice Cake, Mushroom Dashi

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

Boiled Egg, Smoked Bacon, Radish, Goat Cheese, Sunflower Kernels, Country French Dressing

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, Bacon, Radish, Grape Tomatoes
Blue Cheese Dressing*

Chicken Milanese

Arugula, Parmesan, Tomato, Lemon Capers Vinaigrette

Salmon

*Minted Tabbouleh Salad, Spiced Honey Glazed Carrots,
Harissa Sunflower Kernels, Lemon-Cucumber Yogurt*

Anvil Burger

*Lettuce, Tomato, Red Onion, Truffle Aioli,
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 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

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

Roasted Garlic Mashed Potato, Grilled Asparagus, Saffron / Golden Raisin/Caper Pan Sauce

Salmon

Minted Tabbouleh Salad, Spiced Honey Glazed Carrots, Harissa Sunflower Kernels, Lemon-Cucumber Yogurt

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)

Pistachio Pesto Orecchiette

Basil, Buttered Bread Crumb, Grana Padano

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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The North House

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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 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

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

Soy Cabbage, Crispy Rice Cake, Mushroom Dashi

Roasted Brussels

Tasso Ham, Smoked Bacon Vinaigrette, Pickled Red Onion

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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The North House

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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

*Roasted Garlic Mashed Potato, Grilled Asparagus, Saffron/
Golden Raisin/Caper Pan Sauce*

Salmon

*Minted Tabbouleh Salad, Spiced Honey Glazed Carrots,
Harissa Sunflower Kernels, Lemon-Cucumber Yogurt*

12oz NY Strip

Roasted Duck Fat Potatoes, Asparagus, Demi Glace

Scallops

Cacio e Pepe Risotto

Pastrami Spiced Duck Breast

*Duck Fat Roasted Radish, Brussel Sprout, Fingerling Potato,
Dijon Buttermilk Cream*

Pistachio Pesto Orecchiette

Basil, Buttered Bread Crumb, Grana Padano

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

*2 sunny side egg, duck leg confit, home fries, spring vegetables,
herb butter sauce*

Shrimp & Grits

sauteed shrimp, cheddar grits, smoked bacon, lobster sauce

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*

Buttermilk Pancakes

Honey Butter, Maple Syrup, Bacon or Sausage

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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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

North House Wings

House Made Buffalo / Asian BBQ / Garlic Parmesan

\$4.00 piece - minimum 1 dozen each

Chicken Skewers

House Made BBQ Sauce

\$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

Duck Confit Arancini

Blackberry Puree

Ala Carte Stationary Appetizers

Truffle Whipped Ricotta

Maple Roasted Apples, 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, Ranch
\$6 pp

Local Cheese & Charcuterie Slate

Assorted Local Cheeses & Cured Meats, Honeycomb, Crostini
\$18 pp

Décor Upgrades

Votive Candles on Guest Tables (glass holders and votives)
\$1 per candle

Colored Polyester Napkins
\$1 per guest

85" Colored Polyester Overlays
\$10 per table

3-Tier Cylinder Centerpieces with Floating Candles
\$20 per table
+\$8 per table for 12"x12" mirror base

Wooden Lantern Centerpieces
\$15 per table

Plain Burlap Table Runners
\$5 per table

Burlap with Lace Table Runners
\$8 per table

Colored Table Runners
\$5 per table

*Other décor upgrades available upon request.
Let us know what your vision is, and we will provide you with a quote!*