

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

House

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

Caesar

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

New England Clam Chowder

Chopped Clam, Potato, Bacon

French Onion Soup

Veal Stock, Gruyere, Provolone, Crostini

Entrees

(select three)

Penne

*(choose one sauce and one protein)
Marinara, 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

Saffron Polenta, Zucchini & Summer Squash, Beurre Blanc, Pepita

Chicken Milanese

*Chicken Cutlet, 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 Current Offering

Flourless Chocolate Torte

Chef's Current Offering

J. Foster's Ice Cream & Sorbets

*Vanilla or Chocolate Ice Cream
Seasonal Sorbets*

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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

*Citrus Macerated Strawberries, Toasted Pistachio, Basil,
Pink Peppercorn, Grilled Bread*

Pork & Beans

*Maple Dijon Glazed Pork Belly, Baked Beans, Cured & Smoked
Duck Yolk, Scallion*

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

Veal Stock, Gruyere, Provolone, Crostini

Prosciutto & Watermelon

Prosciutto di Parma, Arugula, Kalamata Olive, Mint, Lemon Sunflower Kernel, Goat Cheese, Roasted Shallot & Champagne Vinaigrette

Entrees

(select three)

Penne

*(choose one sauce and one protein)
Marinara, 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

*Chicken Cutlet, Arugula, Parmesan, Tomato,
Lemon Caper Vinaigrette*

Salmon

Saffron Polenta, Zucchini & Summer Squash, Beurre Blanc, Pepita

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 Current Offering

Flourless Chocolate Torte

Chef's Current Offering

J. Foster's Ice Cream & Sorbets

*Vanilla or Chocolate Ice Cream
Seasonal Sorbets*

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Dinner Package #1

\$58 per Guest

Reception Upon Arrival

(select one)

Truffle Whipped Ricotta

*Citrus Macerated Strawberry, Toasted Pistachio, Basil,
Pink Peppercorn, Grilled Bread*

Baked Brie en Croute

Seasonal Fruit Compote, Pistachio, Honey

Point Judith Calamari

Sriracha Aioli, Fried Cherry Peppers, Lemon

Crudité

Assorted Raw Vegetable, Buttermilk Ranch

Assorted Flatbreads

Cheese • Vegetable • Salami

Local Cheese & Charcuterie Slate

Assorted Local Cheeses & Cured Meats, Crostini

Soup or Salad

(select two)

House Salad

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

Caesar

*Romaine Lettuce, Crouton, Parmesan,
Caesar Dressing*

New England Clam Chowder

Chopped Clam, Potato, Bacon

French Onion Soup

Veal Stock, Aged Provolone, Crouton

Entrees

(select three)

Braised Short Rib

*Beer Braised Short Rib, Roasted Garlic Mashed Potatoes,
Summer Ratatouille, Crispy Leek*

Airline Chicken Breast

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

Salmon

Saffron Polenta, Zucchini & Summer Squash, Beurre Blanc, Pepita

12oz NY Strip

*Roasted Duck Fat Potatoes, Zucchini & Summer Squash,
Demi-Glace*

Penne

(choose one sauce and one protein)

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

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

Linguine

Pesto-Garlic Cream Sauce, Blistered Tomato, Spinach

Desserts

(select two)

Seasonal Cheesecake

Chef's Current Offering

Crème Brulee

Chef's Current Offering

Flourless Chocolate Torte

Chef's Current Offering

J. Foster's Ice Cream & Sorbets

*Vanilla or Chocolate Ice Cream
Seasonal Sorbets*

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Dinner Package #2

\$80 per Guest

Reception Upon Arrival

(select one)

Truffle Whipped Ricotta

*Citrus Macerated Strawberry, Toasted Pistachio, Basil,
Pink Peppercorn, Grilled Bread*

Baked Brie en Croute

Seasonal Fruit Compote, Pistachio, Honey

Point Judith Calamari

Sriracha Aioli, Fried Cherry Peppers, Lemon

Crudité

Assorted Raw Vegetable, Buttermilk Ranch

Assorted Flatbreads

Cheese • Vegetable • Salami

Shrimp Tower

Classic Cocktail Sauce, Horseradish, Lemon

Local Cheese & Charcuterie Slate

Assorted Local Cheeses & Cured Meats, Crostini

Appetizers

(select two)

Duck Confit Arancini

Truffle Aioli

Crab & Lobster Cake

Tartar Sauce, Arugula

Croquettes

Potato Cheddar Croquettes, Mustard Aioli

Point Judith Calamari

Sriracha Aioli, Fried Cherry Peppers, Lemon

Pork & Beans

*Maple Dijon Glazed Pork Belly, Baked Beans,
Cured & Smoked Duck Yolk, Scallion*

Blistered Shishitos

Buttermilk Sour Cream, Lemon, Sea Salt

Truffle Whipped Ricotta

Citrus Macerated Strawberry, Toasted Pistachio, Basil, Pink Peppercorn, 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 Clam, Potato, Bacon

French Onion Soup

Veal Stock, Gruyere, Provolone, Crostini

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

Pasta Course

*(Pasta Served Family Style)
Choice of One Sauce
Penne with Marinara, Vodka, Garlic Cream
or Bolognese (+\$4 pp for Bolognese)*

Entrees

(select three)

Braised Short Rib

*Beer Braised Short Rib, Roasted Garlic Mashed Potato,
Summer Ratatouille, Crispy Leek*

Airline Chicken Breast

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

Salmon

Saffron Polenta, Zucchini & Summer Squash, Beurre Blanc, Pepita

12oz NY Strip

*Roasted Duck Fat Potatoes, Zucchini & Summer Squash,
Demi-Glace*

Scallops

*Risotto Cooked in Lobster Broth, Roasted Fennel,
Calabrian Chile Crumb, Green Onion, Lemon*

Hoisin-Harissa Glazed Duck Breast

*Tabouleh Salad, Moroccan Barbeque,
Toasted Almond, Sesame, Scallion*

Linguine

Pesto-Garlic Cream Sauce, Blistered Tomato, Spinach, Calabrian Chile Crumb

Desserts

(select two)

Seasonal Cheesecake

Chef's Current Offering

Crème Brulee

Chef's Current Offering

Flourless Chocolate Torte

Chef's Current Offering

J. Foster's Ice Cream & Sorbets

*Vanilla or Chocolate Ice Cream
Seasonal Sorbets*

Brunch Package

\$40 per Guest

Soup • Salad • Appetizers

(select three)

House Salad

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

Caesar

*Romaine Lettuce, Crouton, Parmesan,
Caesar Dressing*

New England Clam Chowder

Chopped Clam, Potato, Bacon

French Onion Soup

Veal Stock, Gruyere, Provolone, Crostini

Shrimp Cocktail

Classic Cocktail Sauce, Horseradish, Lemon

North House Wings

*Buffalo • Korean BBQ • Garlic Parmesan
Carrots, Celery, House Blue Cheese Dressing*

Truffle Whipped Ricotta

Citrus Macerated Strawberry, Toasted Pistachio, Basil, Pink Peppercorn, Grilled Bread

Entrees

(select three)

Duck Confit Hash

*2 Sunny Side Eggs, Duck Leg Confit, Breakfast Potato,
Mushroom, Onion*

Crab & Lobster Cake Sandwich

Citrus Greens, Tomato, Tartar Sauce, Brioche Bun, French Fries

French Toast

Berry Compote, Honey Butter, Bacon or Sausage

Eggs Benedict

*(Ham or Vegetarian)
Poached Eggs, English Muffin, Hollandaise, Breakfast Potato*

Anvil Burger

*Pink or No Pink, All Natural Black Angus, Lettuce,
Tomato, Red Onion, Truffle Aioli, Fries
No Alterations on Parties Greater Than 20 Guests*

Short Rib Grilled Cheese

*Sourdough, Muenster, Horseradish Aioli,
Caramelized Onions
No Alterations on Parties Greater Than 20 Guests*

Steak Skillet

2 Sunny Side Up Eggs, Breakfast Potato, Chimichurri

Buttermilk Pancakes

Honey Butter, Maple Syrup, Bacon or Sausage

Desserts

(select two)

Seasonal Cheesecake

Chef's Current Offering

Crème Brulee

Chef's Current Offering

Flourless Chocolate Torte

Chef's Current Offering

J. Foster's Ice Cream & Sorbets

*Vanilla or Chocolate Ice Cream
Seasonal Sorbets*

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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 / North House Hot

\$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

Tartar Sauce, Arugula

Grilled Sirloin Skewers

Prime Sirloin, Demi Glace

Duck Confit Arancini

Blackberry Puree

Ala Carte Stationary Appetizers

Truffle Whipped Ricotta

Citrus Macerated Strawberry, Toasted Pistachio, Basil, Pink Peppercorn, Grilled Bread
\$7 pp

Duck Confit Arancini

Truffle Aioli
\$10 pp

Croquettes

Potato Cheddar Croquette, Mustard Aioli
\$6 pp

Baked Brie en Croute

Seasonal Fruit Compote, Pistachio, Honey
\$12 pp

Point Judith Calamari

Sriracha Aioli, Fried Cherry Pepper, Lemon
\$7 pp

Seafood Tower

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

Assorted Flatbreads

Cheese • Vegetable • Salami
\$7 pp

Crudit 

Assorted Raw Vegetable, Buttermilk Ranch
\$6 pp

Local Cheese & Charcuterie Slate

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

Décor Upgrades

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

Colored Polyester Napkins
\$1 per guest

72" 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!*