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.

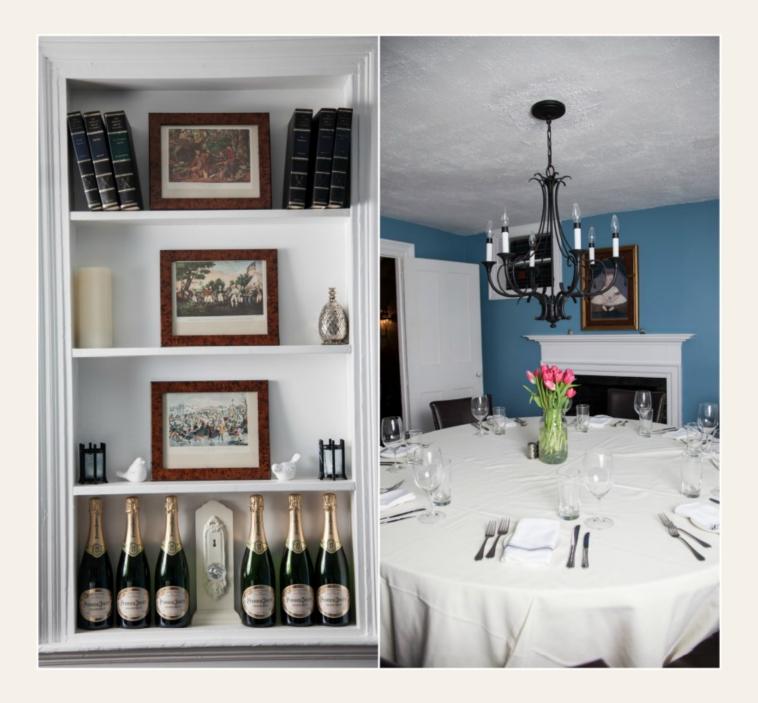
At a Glance



860.404.5951

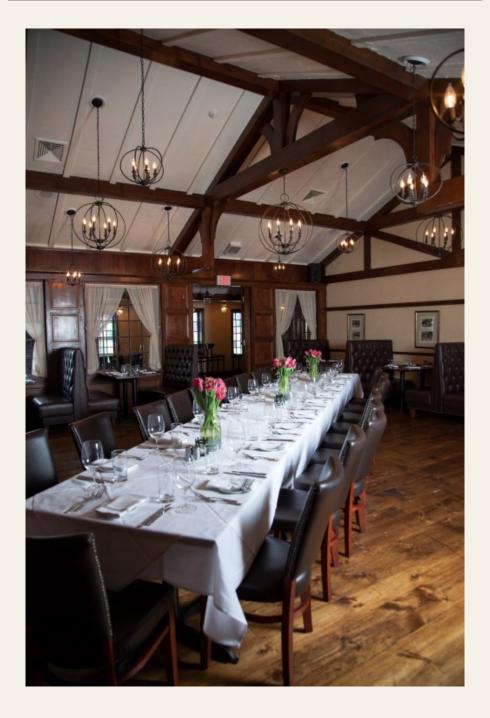
The North House

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

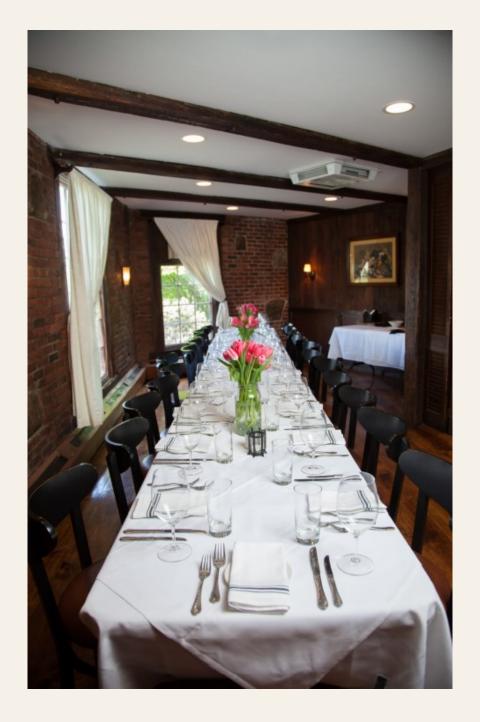


Our Main Dining Room can be split into two separate private rooms. The smaller portion of the Main Dining Room can seat up to 32 guests and the larger side can seat up to 60 guests. The room is partitioned by a beautiful wood paneled divider.

Seating Capacity: 2 to 100 guests (MDR1-30 Maximum / MDR2-60 Maximum)

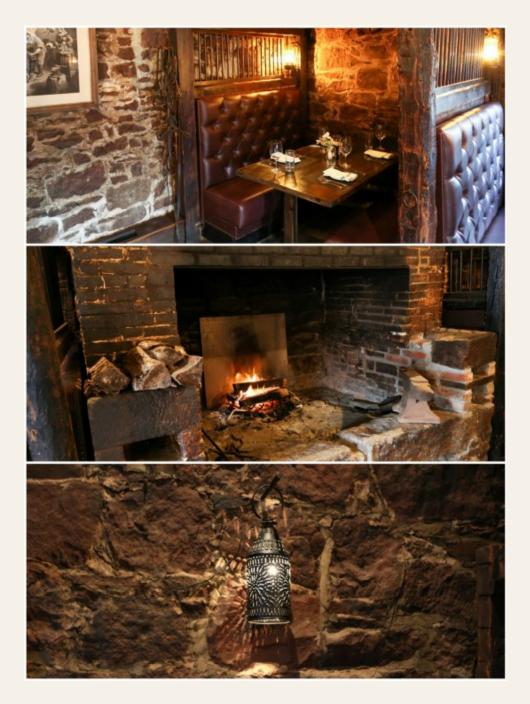
Table Configuration: Round or Rectangular Tables, High Tops, U-Shape, Classroom

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.

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The North House

Packages & Information

LUNCH

Package #1 \$42 pp

Package #2 \$50 pp

DINNER

Package #1 \$58 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, 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.

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The North House

Lunch Package #1 \$42 per Guest

<u>Starters</u>

(select two)

Point Judith Calamari

Sriracha Aioli, Fried Cherry Peppers, Lemon

House

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

New England Clam Chowder

Chopped Clam, Potato, Bacon

Croquettes

Potato Cheddar Croquettes, Mustard Aioli

Caesar

Romaine Lettuce, Crouton, Parmesan, House Caesar Dressing

French Onion Soup

Veal Stock, Gruyere, Provolone, Crostini

Entrees

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) **Baby Spinach Salad**

Grilled Chicken, Baby Spinach, Roasted Butternut Squash, Red Onion, Dried Cranberry, Candied Walnut, Goat Cheese, Balsamic Vinaigrette

Salmon

Wild Rice, Cauliflower Puree, Fried Caper, Tarragon Beurre Blanc

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

Pumpkin Cake

Pumpkin Cake, Cream Cheese Frosting, Toasted Pecans, Pecan Praline Sauce

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The North House

Lunch Package #2 \$50 per Guest

Appetizers

Starters (select two)

Entrees (select three)

Point Judith Calamari

Sriracha Aioli, Fried Cherry Peppers, Lemon

Truffle Whipped Ricotta

Maple Roasted Apple, Roasted Garlic, Toasted Pistachio, Grilled Bread

House Salad

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

New England Clam Chowder Chopped Clams, Potato, Bacon

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)

Chicken Milanese

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

Anvil Burger

Lettuce, Tomato, Red Onion, Truffle Aioli, American Cheese. French Fries

Seasonal Cheesecake

Chef's Current Offering

Flourless Chocolate Torte Chef's Current Offering

Croquettes

Potato Cheddar Croquettes, Mustard Aioli

Roasted Brussel Sprouts

Bacon Truffle Vinaigrette, Granola, Crème Fraiche

Caesar

Crisp Romaine Lettuce, Croutons, Parmesan, House Caesar Dressing

French Onion Soup Veal Stock, Gruyere, Provolone, Crostini

Baby Spinach Salad

Grilled Chicken, Baby Spinach, Roasted Butternut Squash, Red Onion, Dried Cranberry, Candied Walnut, Goat Cheese, Balsamic Vinaigrette

Salmon

Wild Rice, Cauliflower Puree, Fried Caper, Tarragon Beurre Blanc

Grilled Chicken Caesar Wrap

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

Desserts (select two)

Crème Brulee Chef's Current Offering

Pumpkin Cake

Pumpkin Cake, Cream Cheese Frosting, Toasted Pecans, Pecan Praline Sauce

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Dinner Package #1

\$58 per Guest

Reception Upon Arrival

(select one)

Truffle Whipped Ricotta

Maple Roasted Apple, Roasted Garlic, Toasted Pistachio, Grilled Bread

Roasted Red Pepper Hummus

House Made Hummus, Roasted Red Pepper, Goat Cheese, Grilled Pita Bread

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

Braised Short Rib

Beer Braised Short Rib, Roasted Garlic Mashed Potatoes, Honey Glazed Carrot

Airline Chicken Breast

Mushroom Risotto, Pan Sauce

Salmon

Wild Rice, Cauliflower Puree, Fried Caper, Tarragon Beurre Blanc

12oz NY Strip

Roasted Garlic Mashed Potato, Asparagus, 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) **Butternut Squash Risotto**

Butternut Squash Puree, Asparagus, Tomato, Mushroom, Calabrian Chili Crumb

esserts

Seasonal Cheesecake

Chef's Current Offering

Crème Brulee

Chef's Current Offering

Flourless Chocolate Torte

Chef's Current Offering

Pumpkin Cake

Pumpkin Cake, Cream Cheese Frosting, Toasted Pecans, Pecan Praline Sauce

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The North House

Dinner Package #2

\$80 per Guest

Reception Upon Arrival

Truffle Whipped Ricotta

Maple Roasted Apple, Roasted Garlic, Toasted Pistachio, Grilled Baguette

Roasted Red Pepper Hummus

House Made Hummus, Roasted Red Pepper, Goat Cheese, Grilled Pita Bread

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

Duck Confit Arancini

Fra Diavolo

Crab Cake

Tartar Sauce, Arugula Salad

Croquettes

Potato Cheddar Croquettes, Dijon Aioli

Point Judith Calamari

Sriracha Aioli, Fried Cherry Peppers, Lemon

Roasted Brussel Sprout

Bacon Truffle Vinaigrette, Granola, Crème Fraiche

Beet Carpaccio

Arugula Salad, Goat Cheese, Apple, Fennel, Toasted Walnut, Orange Champagne Vinaigrette

Truffle Whipped Ricotta

Maple Roasted Apple, Roasted Garlie, Toasted 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 Clam, Potato, Bacon

French Onion Soup

Veal Stock, Gruyere, Provolone, Crostini

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The North House

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, Honey Glazed Carrot

Airline Chicken Breast

Mushroom Risotto, Pan Sauce

Salmon

Wild Rice, Cauliflower Puree, Fried Caper, Tarragon Beurre Blanc

12oz NY Strip

Roasted Garlic Mashed Potato, Asparagus, Demi-Glace

Scallops

Fennel Salad, Beet Beurre Rouge

Duck Breast

Sweet Potato Puree, Fennel, Scallion, Apple Cider Reduction

Butternut Squash Risotto

Butternut Squash Puree, Asparagus, Tomato, Mushroom, Calabrian Chili Crumb

Desserts (select two)

(select two)

Seasonal Cheesecake

Chef's Current Offering

Crème Brulee

Chef's Current Offering

Flourless Chocolate Torte

Chef's Current Offering

Pumpkin Cake

Pumpkin Cake, Cream Cheese Frosting, Toasted Pecans, Pecan Praline Sauce

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The North House

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 Cake Sandwich

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

French Toast

Berry Compote, Honey Butter, Maple Syrup, 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

Pumpkin Cake

Pumpkin Cake, Cream Cheese Frosting, Toasted Pecans, Pecan Praline Sauce

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The North House

Hors D'oeuvres

\$3.00 piece - minimum 2 dozen each

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 Crab Cakes

Tartar Sauce, Arugula Salad

Grilled Sirloin Skewers

Prime Sirloin, Demi Glace

Duck Confit Arancini

Fra Diavolo

Ala Carte Stationary Appetizers

Truffle Whipped Ricotta

Maple Roasted Apple, Roasted Garlic, Toasted Pistachio, Grilled Bread \$7 pp

Duck Confit Arancini

Fra Diavolo \$10 pp

Croquettes

Potato Cheddar Croquette, Mustard Aioli \$6 pp

Roasted Red Pepper Hummus

House Made Hummus, Roasted Red Pepper, Goat Cheese, Grilled Pita Bread \$8 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

Crudité

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!