

# 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](http://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*

### **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

*(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)*

### **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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# 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 Apple, Roasted Garlic,  
Toasted Pistachio, Grilled Bread*

### **Roasted Brussel Sprouts**

*Bacon Truffle Vinaigrette, Granola, Crème Fraiche*

## 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*

## 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)*

### **Baby Spinach Salad**

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

### **Chicken Milanese**

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

### **Salmon**

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

### **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*

### **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

*(select three)*

### **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*

## 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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# Dinner Package #2

\$80 per Guest

## Reception Upon Arrival

*(select one)*

### **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*

## Appetizers

*(select two)*

### **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 Garlic, 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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**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)*

**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*

# 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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# 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!*