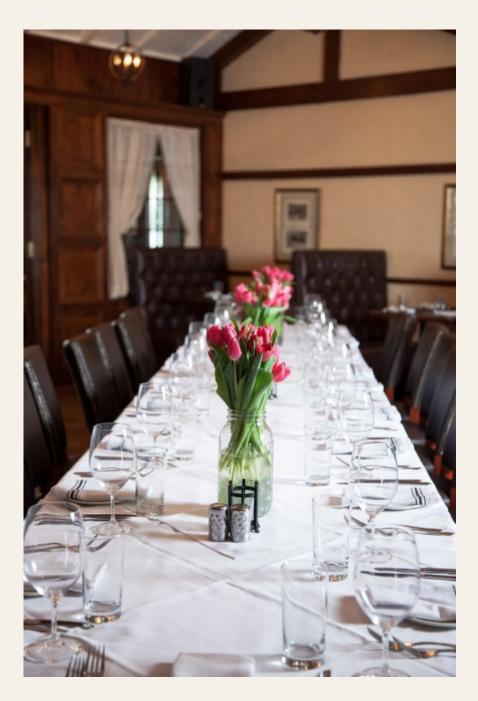
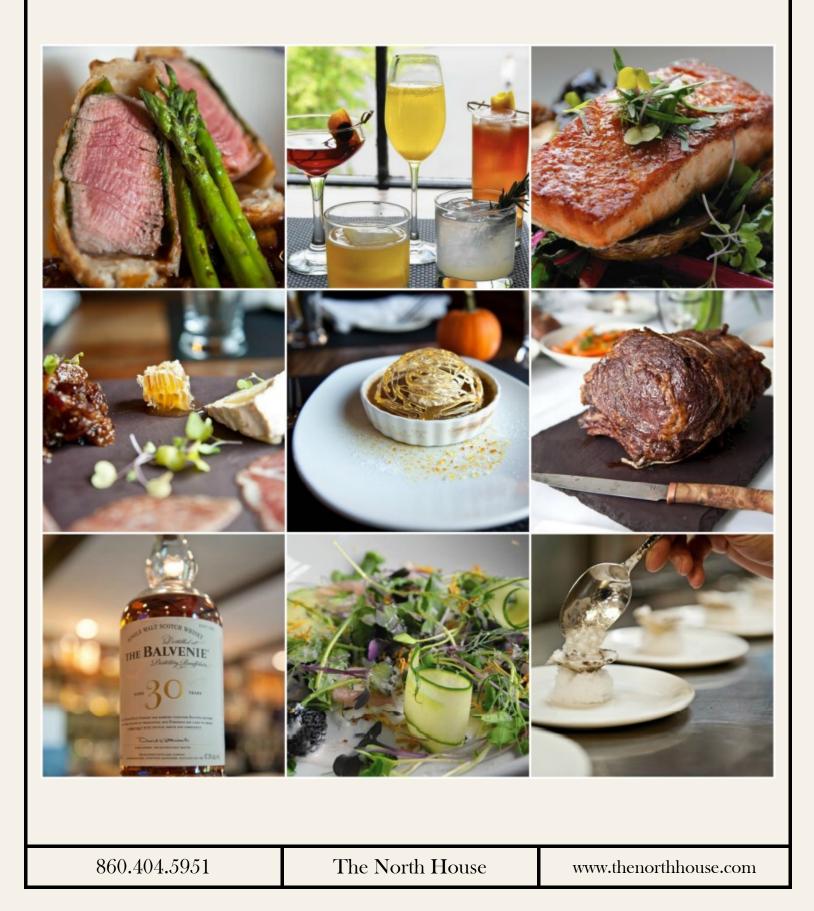
# Private Dining at The North House



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.

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# At a Glance



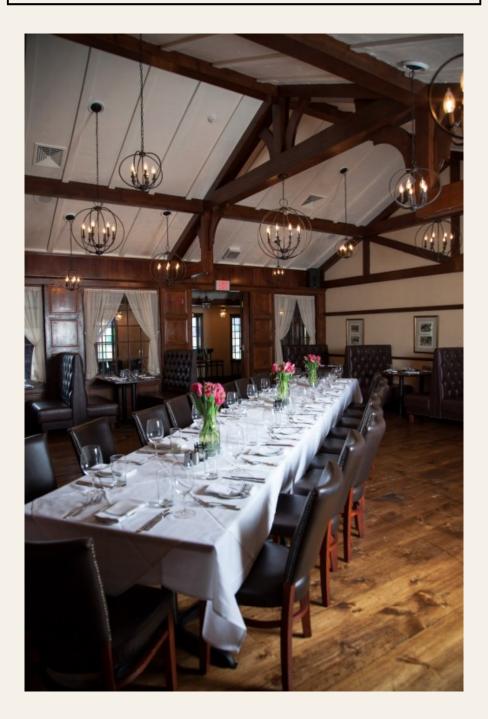
# Chef's Tasting Room



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

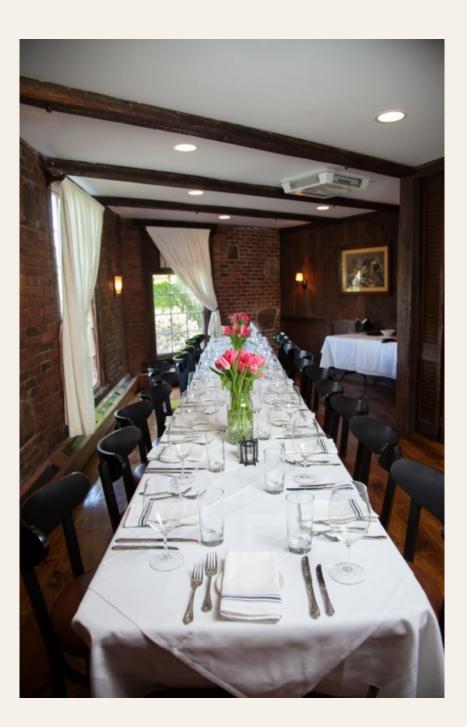


Our Main Dining Room can be split into two separate private rooms. The smaller portion of the Main Dining Room can seat up to 32 guests and the larger side can seat up to 60 guests. The room is partitioned by a beautiful wood paneled divider.

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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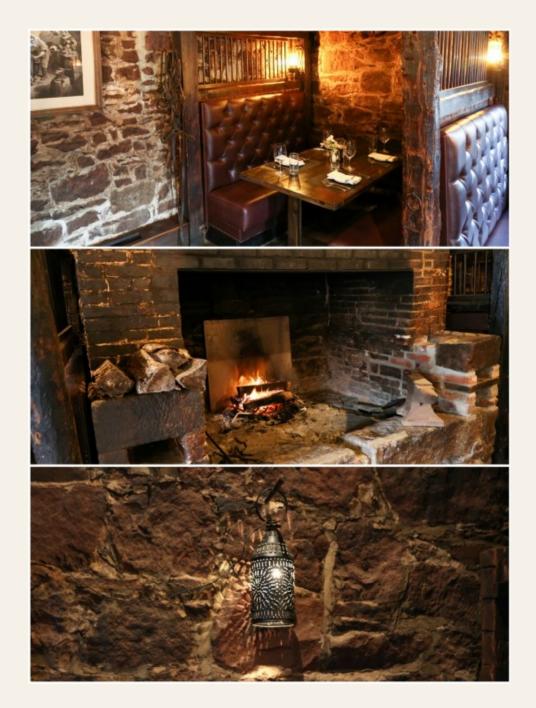
# The Private Dining Room



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 \mathrm{pp}$
Package #2	$50 \mathrm{pp}$

### **DINNER**

Package #1	$58 \mathrm{pp}$
Package #2	$80 \mathrm{pp}$

### **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.

### Lunch Package #1 \$42 per Guest

<u>Starters</u>

(select two)

Point Judith Calamari Fried Cherry Peppers, Marinara, Sambal Aioli, Lemon

House Cucumber, Strawberry, Cherry Tomato, Radish, Feta Cheese, White Balsamic Dressing

New England Clam Chowder Chopped Clam, Potato, Bacon Truffle Mozzarella Arancini Marinara Sauce

Caesar Romaine Lettuce, Crouton, Parmesan, 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)

Salmon Herb Roasted Fingerling Potato, Grilled Asparagus, Pesto

The North House Burger

Pink or No Pink, Lettuce, Tomato, Cheddar, French Onion Aioli, Fries

Seasonal Cheesecake

Chef's Current Offering

Flourless Chocolate Torte

Chef's Current Offering

Pasta Primavera

Penne Pasta, Spinach, Mushroom, Roasted Tomato, White Wine/Garlic/Butter Sauce

#### Chicken Milanese

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

#### Grilled Chicken Caesar Wrap

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

Jesserts (select two)

Crème Brulee Chef's Current Offering

Tiramisu

Espresso & Rum Soaked Lady Fingers, Zabaglione Filling, Cocoa Powder, Espresso Bean

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The North House

### Lunch Package #2 \$50 per Guest

#### **Appetizers**

(select two)

Point Judith Calamari Fried Cherry Peppers, Marinara, Sambal Aioli, Lemon

> **Truffle Whipped Ricotta** Maple Roasted Apple, Roasted Garlic, Toasted Pistachio, Grilled Bread

Truffle Mozzarella Arancini Marinara Sauce

Roasted Brussel Sprouts Black Truffle Oil, Parmesan Cheese, Roasted Garlic Aioli

Starters

House Cucumber, Strawberry, Cherry Tomato, Radish, Feta Cheese, White Balsamic Dressing

> New England Clam Chowder Chopped Clams, Potato, Bacon

**Caesar** Crisp Romaine Lettuce, Croutons, 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)

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

The North House Burger

Pink or No Pink, Lettuce, Tomato, Cheddar, French Onion Aioli, Fries Pasta Primavera

Penne Pasta, Spinach, Mushroom, Roasted Tomato, White Wine/Garlic/Butter Sauce

Salmon Herb Roasted Fingerling Potato, Grilled Asparagus, Pesto

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

**Desserts** 

(select two)

Seasonal Cheesecake Chef's Current Offering

Flourless Chocolate Torte Chef's Current Offering **Tiramisu** Espresso & Rum Soaked Lady Fingers, Zabaglione Filling, Cocoa Powder, Espresso Bean

Crème Brulee

Chef's Current Offering

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The North House

# Dinner Package #1

\$58 per Guest

### **Reception Upon Arrival**

(select one)

Truffle Whipped Ricotta

**Roasted Red Pepper Hummus** 

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

Point Judith Calamari

Fried Cherry Peppers, Marinara, Sambal Aioli, Lemon

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

#### 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

Cucumber, Strawberry, Cherry Tomato, Radish, Feta Cheese, White Balsamic Dressing

New England Clam Chowder

Chopped Clam, Potato, Bacon

Caesar Romaine Lettuce. Crouton. Parmesan. Caesar Dressing

French Onion Soup Veal Stock, Aged Provolone, Crouton

### Lintrees

(select three

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

Salmon Herb Roasted Fingerling Potato, Grilled Asparagus, Pesto

#### 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) **Airline Chicken Breast** Mushroom Risotto, Pan Sauce

12oz NY Strip Roasted Garlic Mashed Potato. Broccoli Rabe Cacio e Pepe, Demi-Glace

Pasta Primavera

Penne Pasta, Spinach, Mushroom, Roasted Tomato, White Wine/Garlic/Butter Sauce

esserts

(select two

Seasonal Cheesecake Chef's Current Offering

Flourless Chocolate Torte Chef's Current Offering

Chef's Current Offering

Crème Brulee

Tiramisu Espresso & Rum Soaked Lady Fingers, Zabaglione Filling, Cocoa Powder, Espresso Bean

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# 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 Fried Cherry Peppers, Marinara, Sambal Aioli, 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

ppetizers

(select two)

### Truffle Mozzarella Arancini

Marinara Sauce

Crab Cake Roasted Red Pepper Sauce, Arugula Salad

Croquettes Potato Cheddar Croquettes, Dijon Aioli

Point Judith Calamari Fried Cherry Peppers, Marinara, Sambal Aioli, Lemon

**Roasted Brussel Sprout** Black Truffle Oil, Parmesan Cheese, Roasted Garlic Aioli

Filet Crostini Sliced Tenderloin, Gorgonzola Cream Sauce, Crostini

Soup or Salad

House

Cucumber, Strawberry, Cherry Tomato, Radish, Feta Cheese, White Balsamic Dressing

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

Salmon Herb Roasted Fingerling Potato, Grilled Asparagus, Pesto Airline Chicken Breast Mushroom Risotto, Pan Sauce

12oz NY Strip

Roasted Garlic Mashed Potato, Broccoli Rabe Cacio e Pepe, Demi-Glace

Scallops Parmesan Risotto, Asparagus, Marinated Tomato, Saba, Fried Basil

#### **Duck Breast**

Cauliflower & Leek Puree, Herb Roasted Fingerling Potato, Frisee, Pickled Red Onion, Lingonberry Reduction

Pasta Primavera Penne Pasta, Spinach, Mushroom, Roasted Tomato, White Wine/Garlic/Butter Sauce

### Desserts

(select two)

Seasonal Cheesecake Chef's Current Offering Crème Brulee Chef's Current Offering

Flourless Chocolate Torte

Chef's Current Offering

**Tiramisu** Espresso & Rum Soaked Lady Fingers, Zabaglione Filling, Cocoa Powder, Espresso Bean

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# **Brunch Package**

\$40 per Guest

## Soup • Salad • Appetizers (select three)

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

New England Clam Chowder Chopped Clam, Potato, Bacon

Shrimp Cocktail Classic Cocktail Sauce, Horseradish, Lemon

Caesar Romaine Lettuce, Crouton, Parmesan, Caesar Dressing

French Onion Soup Veal Stock, Gruyere, Provolone, Crostini

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

French Toast Berry Compote, Mascarpone, Honey Butter, Maple Syrup, Bacon or Sausage

The North House Burger Pink or No Pink, Lettuce, Tomato, Cheddar, French Onion Aioli, Fries \*\*No Alterations on Parties Greater Than 20 Guests \*\*

Steak Skillet 2 Sunny Side Up Eggs, Breakfast Potato, Chimichurri

Crab Cake Sandwich Citrus Greens, Tomato, Roasted Red Pepper Sauce, Brioche Bun, French Fries

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

> Short Rib Grilled Cheese Sourdough, Provolone, Horseradish Aioli, Caramelized Onions \*\*No Alterations on Parties Greater Than 20 Guests \*\*

**Buttermilk Pancakes** Honey Butter, Maple Syrup, Bacon or Sausage

Desserts (select two)

Seasonal Cheesecake Chef's Current Offering

Chef's Current Offering

Flourless Chocolate Torte

Crème Brulee Chef's Current Offering

Tiramisu

Espresso & Rum Soaked Lady Fingers, Zabaglione Filling, Cocoa Powder, Espresso Bean

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The North House

## Hors D'oeuvres

<u>\$3.00 piece - minimum 2 dozen each</u>

Potato Cheddar Croquettes Mustard Aioli

Heirloom Tomato Bruschetta Balsamic Drizzle

Stuffed Mushrooms House Made Sausage Stuffing Tapenade Crostini Sundried Tomato Tapenade, Mozzarella, Balsamic Reduction

North House Wings House Made Buffalo / Asian BBQ / Garlic Parmesan

#### <u>\$4.00 piece - minimum 1 dozen each</u>

Chicken Skewers House Made BBQ Sauce

<u>\$5.00 piece - minimum 1 dozen each</u> Prime Sirloin Sliders House Ground Prime Sirloin, White Cheddar

Bacon Wrapped Scallops Beurre Blanc Miniature Crab Cakes Roasted Red Pepper Sauce, Arugula Salad

> Grilled Sirloin Skewers Prime Sirloin, Demi Glace

Truffle Mozzarella Arancini Marinara

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# Ala Carte Stationary Appetizers

### Truffle Whipped Ricotta

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

Truffle Mozzarella Arancini

Marinara Sauce \$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 \$25 pp

> Assorted Flatbreads Cheese • Vegetable • Salami \$7 pp

**Crudité** Assorted Raw Vegetable, Buttermilk Ranch \$8 pp

Local Cheese & Charcuterie Slate

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

The North House

# 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!

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