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.

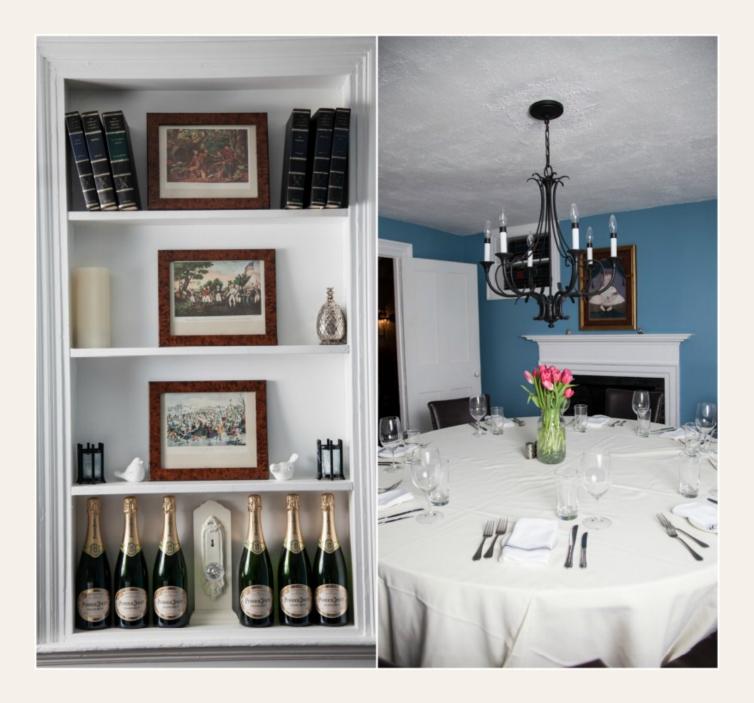
At a Glance



860.404.5951

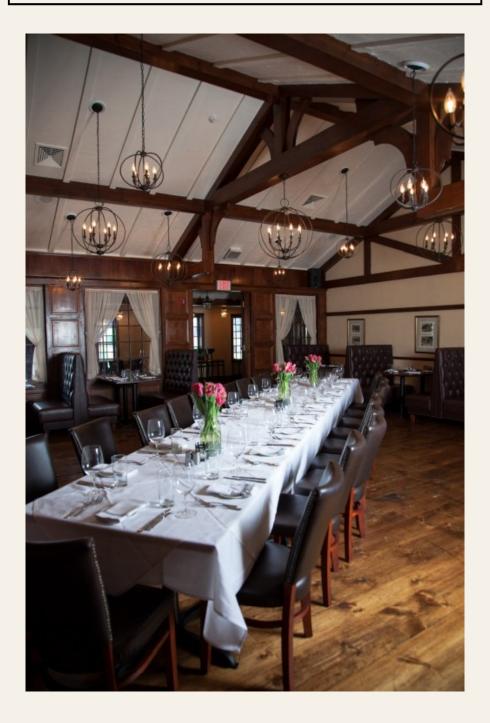
The North House

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

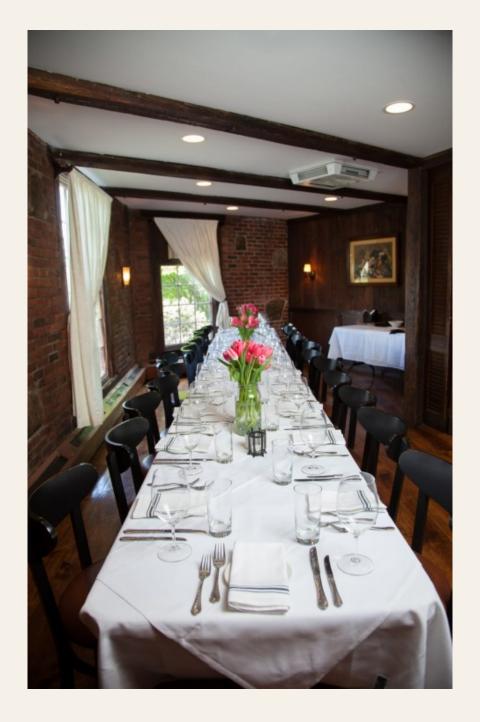


Our Main Dining Room can be split into two separate private rooms. The smaller portion of the Main Dining Room can seat up to 32 guests and the larger side can seat up to 56 guests. The room is partitioned by a beautiful wood paneled divider.

Seating Capacity: 2 to 80 guests (MDR1-32 Maximum / MDR2-56 Maximum)

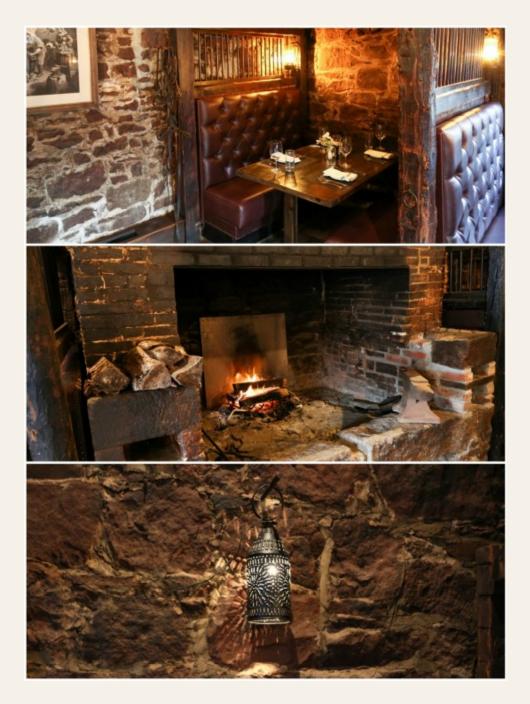
Table Configuration: Round or Rectangular Tables, High Tops, U-Shape, Classroom

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.

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

Starters

(select two)

Point Judith Calamari

Fried Cherry Peppers, Marinara, Sambal Aioli, Lemon

House

Cucumber, Red Onion, Cherry Tomato, Kalamata Olive, 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

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, Crispy Shallot

The North House Burger

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

Desserts
(select two)

Seasonal Cheesecake

Chef's Current Offering

Crème Brulee

Chef's Current Offering

Flourless Chocolate Torte

Chef's Current Offering

Carrot Cake

Brown Sugar Cream Cheese Frosting, Caramel Sauce, Toasted Chopped Walnuts, Dried Carrot

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The North House

Lunch Package #2 \$50 per Guest

Appetizers

Point Judith Calamari

Fried Cherry Peppers, Marinara, Sambal Aioli, Lemon

Truffle Mozzarella Arancini
Marinara Sauce

Marinara Sauce

Truffle Whipped Ricotta

Maple Roasted Apple, Roasted Garlic, Toasted Pistachio, Grilled Bread **Roasted Brussel Sprouts**

Black Truffle Oil, Parmesan Cheese, Roasted Garlic Aioli

Starters (select two)

House

Cucumber, Red Onion, Cherry Tomato, Kalamata Olive, Feta Cheese, White Balsamic Dressing 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) Pasta Primavera

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

Chicken Milanese

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

Herb Roasted Fingerling Potato, Grilled Asparagus, Crispy Shallot, Pesto

The North House Burger

Pink or No Pink, Lettuce, Tomato, Cheddar, French Onion Aioli, Crispy Shallot, 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

Carrot Cake

Brown Sugar Cream Cheese Frosting, Caramel Sauce, Toasted Chopped Walnuts, Dried Carrot

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

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 Iudith Calamari

Fried Cherry Peppers, Marinara, Sambal Aioli, 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

Cucumber, Red Onion, Cherry Tomato, Kalamata Olive, Feta Cheese, White Balsamic Dressing

Caesar

Romaine Lettuce, Crouton, Parmesan, Caesar Dressing

New England Clam Chowder

Chopped Clam, Potato, Bacon

French Onion Soup

Veal Stock, Aged Provolone, Crouton

Entrees

Bourbon Braised Short Rib

Roasted Garlic Mashed Potato, Honey Glazed Carrot, Rosemary Jus

Airline Chicken Breast

Mushroom Risotto, Pan Sauce

Salmon

Herb Roasted Fingerling Potato, Grilled Asparagus, Crispy Shallot, Pesto

12oz NY Strip

Roasted Garlic Mashed Potato, Broccolini Cacio e Pepe, 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) Pasta Primavera

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

Seasonal Cheesecake

Chef's Current Offering

Crème Brulee

Chef's Current Offering

Flourless Chocolate Torte

Chef's Current Offering

Carrot Cake

Brown Sugar Cream Cheese Frosting, Caramel Sauce, Toasted Chopped Walnuts, Dried Carrot

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The North House

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

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

Truffle Mozzarella Arancini

Marinara Sauce

Crab Cake

Roasted Red Pepper Sauce

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 (select two)

House

Cucumber, Red Onion, Cherry Tomato, Kalamata Olive, 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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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)

Bourbon Braised Short Rib

Roasted Garlic Mashed Potato, Baby Carrot, Rosemary Jus

Airline Chicken Breast Mushroom Risotto, Pan Sauce

Salmon

Herb Roasted Fingerling Potato, Grilled Asparagus, Crispy Shallot, Pesto 12oz NY Strip

Roasted Garlic Mashed Potato, Broccolini Cacio e Pepe, Demi-Glace

Scallops

Parmesan Risotto, Porcini, Crispy Leek, Sage Brown Butter

Duck Breast

Toasted Farro, Duck Confit, Brussel Sprout, Butternut Squash Soubise, Lingonberry Demi-Glace

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

Carrot Cake

Brown Sugar Cream Cheese Frosting, Caramel Sauce, Toasted Chopped Walnuts, Dried Carrot

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The North House

Brunch Package \$40 per Guest

Soup • Salad • Appetizers

(select three)

House

Cucumber, Red Onion, Cherry Tomato, Kalamata Olive, Feta Cheese, White Balsamic Dressing

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

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

Entrees

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 & Eggs

2 Sunny Side Up Eggs, Breakfast Potato, Chimichurri

Crab Cake Sandwich

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

Eggs Benedict

(Canadian Bacon 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 **

Avocado Toast

Radish, Tomato, Red Onion, Breakfast Potato

Desserts

(select two)

Seasonal Cheesecake

Chef's Current Offering

Crème Brulee

Chef's Current Offering

Flourless Chocolate Torte

Chef's Current Offering

Carrot Cake

Brown Sugar Cream Cheese Frosting, Caramel Sauce, Toasted Chopped Walnuts, Dried Carrot

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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

Tapenade Crostini

Sundried Tomato Tapenade, Mozzarella, Balsamic Reduction

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 Crab Cakes

Roasted Red Pepper Sauce, Arugula Salad

Grilled Sirloin Skewers

Prime Sirloin, Demi Glace

Truffle Mozzarella Arancini

Marinara

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

Goat Cheese, Grilled Pita Bread \$8 pp

Point Judith Calamari

Fried Cherry Pepper, Sambal Aioli, Marinara, 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

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!