

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

www.thenorthhouse.com

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.

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.

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

Fried Cherry Peppers, Marinara, Sambal Aioli, Lemon

Truffle Mozzarella Arancini

Marinara Sauce

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, 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*

Salmon

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

Chicken Milanese

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

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,
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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Lunch Package #2

\$50 per Guest

Appetizers

(select two)

Point Judith Calamari

Fried Cherry Peppers, Marinara, Sambal Aioli, Lemon

Truffle Mozzarella Arancini

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

Chef's Current Offering

Carrot Cake

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

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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

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

(select three)

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*

Desserts

(select two)

Seasonal Cheesecake

Chef's Current Offering

Crème Brûlée

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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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

Appetizers

(select two)

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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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*

Brunch Package

\$40 per Guest

Soup • Salad • Appetizers

(select three)

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, 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

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

Entrees

(select three)

Duck Confit Hash

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

Crab Cake Sandwich

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

French Toast

*Berry Compote, Mascarpone, Honey Butter,
Maple Syrup, Bacon or Sausage*

Eggs Benedict

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

The North House Burger

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

Short Rib Grilled Cheese

*Sourdough, Provolone, Horseradish Aioli,
Caramelized Onions*

No Alterations on Parties Greater Than 20 Guests

No Alterations on Parties Greater Than 20 Guests

Steak & Eggs

2 Sunny Side Up Eggs, Breakfast Potato, Chinnichurri

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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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

Crudit 

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!*