

# 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



# 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 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

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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 |
|------------|--------|

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*

### **Pumpkin Cake**

*Pecan Praline Sauce, Toasted Chopped Pecans*

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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*

### **Pumpkin Cake**

*Pecan Praline Sauce, Toasted Chopped Pecans*

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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,  
Broccoli Rabe 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 Brulee**

*Chef's Current Offering*

### **Flourless Chocolate Torte**

*Chef's Current Offering*

### **Pumpkin Cake**

*Pecan Praline Sauce, Toasted Chopped Pecans*

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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,  
Broccoli Rabe Cacio e Pepe, Demi-Glace*

**Scallops**

*Butternut Squash Risotto, Cranberry, Shaved Brussel,  
Crushed Pistachio, Barrel Aged Saba*

**Duck Breast**

*Okinawa Mashed Potato, Fuji Apple, Toasted Farro, Confit,  
Rainbow Chard, Sunchoke, Lingonberry Demi*

**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*

**Pumpkin Cake**

*Pecan Praline Sauce, Toasted Chopped Pecans*

# 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\*\**

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### Steak & Eggs

*2 Sunny Side Up Eggs, Breakfast Potato, Chimichurri*

### 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*

### Pumpkin Cake

*Pecan Praline Sauce, Toasted Chopped Pecans*

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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

## **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!*