

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



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**

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 & Pricing

PLATED PACKAGES

LUNCH

Package #1 \$42 pp

Package #2 \$50 pp

DINNER

Package #1 \$58 pp

Package #2 \$80 pp

BRUNCH

Package #1 \$40pp

BUFFET PACKAGES

LUNCH/DINNER

Package #1 \$36 pp

Package #2 \$42 pp

Package #3 \$55 pp

BRUNCH

Package #1 \$36 pp

Package #2 \$48 pp

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 deposit 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/Guest

First Course

(select two)

Point Judith Calamari

Fried Cherry Pepper, Marinara, Sambal Aioli, Lemon

Short Rib Arancini

Horseradish Aioli

House Salad

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

Caesar Salad

Romaine Lettuce, Crouton, Parmesan, Caesar Dressing

New England Clam Chowder

Chopped Clam, Potato, Bacon

French Onion Soup

Veal Stock, Gruyere, Provolone, Crostini

Second Course

(select three)

Penne

*(choose one sauce and one protein)
Marinara, Vodka, Garlic Cream or
Bolognese (+\$4 guest for Bolognese)
Grilled Chicken or Shrimp (+\$4 guest for Shrimp)*

Pasta Primavera

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

Salmon

*Herb Roasted Finglerling Potato, Grilled Asparagus,
Lemon Pesto*

Chicken Milanese

*Pan Fried Chicken Cutlet, Roasted Tomato, Pickled Onion,
Arugula Salad, Sherry Vinaigrette*

The North House Burger

*Two 4 oz. Patties, Tomato Bacon Jam, Slammin' Sauce,
Cheddar, Pickles, Griddled Onion, Lettuc, Brioche Bun,
French Fries*

Grilled Chicken Caesar Wrap

*Grilled Chicken, Romaine Lettuce, Crouton, Parmesan,
Caesar Dressing, Flour Wrap, French Fries*

Third Course

(select two)

New York Cheesecake

Seasonal Compote, Whipped Cream

Crème Brûlée


*Coconut Custard, Caramelized Sugar, Lime Shortbread,
Pineapple Flower*

Flourless Chocolate Cake

Whipped Ganache, Chocolate Sauce, Whipped Cream

Carrot Cake

Cream Cheese Frosting, Caramel Sauce



Lunch Package #2

\$50/Guest

Reception Upon Arrival

(select two)

Point Judith Calamari

Fried Cherry Pepper, Marinara, Sambal Aioli, Lemon

Short Rib Arancini

Horseradish Aioli

Whipped Ricotta

Orange Scented Olive Oil, Candied Beets, Roasted Garlic, Toasted Pistachio, Grilled Bread

Miniature Crab Cakes

Super Lump Crab, Panko, Whole Grain Mustard, Celery Salad, Arugula, Remoulade

First Course

(select two)

House Salad

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

Caesar Salad

Romaine Lettuce, Crouton, Parmesan, Caesar Dressing

New England Clam Chowder

Chopped Clam, Potato, Bacon

French Onion Soup

Veal Stock, Gruyere, Provolone, Crostini

Second Course

(select three)

Penne

*(choose one sauce and one protein)
Marinara, Vodka, Garlic Cream or
Bolognese (+\$4/guest for Bolognese)
Grilled Chicken or Shrimp (+\$4/guest for Shrimp)*

Pasta Primavera

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

Salmon

*Herb Roasted Finglerling Potato, Grilled Asparagus,
Lemon Pesto*

Chicken Milanese

*Pan Fried Chicken Cutlet, Roasted Tomato, Pickled Onion,
Arugula Salad, Sherry Vinaigrette*

The North House Burger

*Two 4 oz. Patties, Tomato Bacon Jam, Slammin' Sauce,
Cheddar, Pickles, Griddled Onion, Lettuc, Brioche Bun,
French Fries*

Grilled Chicken Caesar Wrap

*Grilled Chicken, Romaine Lettuce, Crouton, Parmesan,
Caesar Dressing, Flour Wrap, French Fries*

Third Course

(select two)

New York Cheesecake

Seasonal Compote, Whipped Cream

Crème Brûlée

*Coconut Custard, Caramelized Sugar, Lime Shortbread,
Pineapple Flower*

Flourless Chocolate Cake

Whipped Ganache, Chocolate Sauce, Whipped Cream

Carrot Cake

Cream Cheese Frosting, Caramel Sauce

Dinner Package #1

\$58/Guest

Reception Upon Arrival

(select one)

Point Judith Calamari

Fried Cherry Pepper, Marinara, Sambal Aioli, Lemon

Whipped Ricotta

Orange Scented Olive Oil, Candied Beets, Roasted Garlic, Toasted Pistachio, Grilled Bread

Assorted Flatbreads

Cheese | Vegetable | Salami

Short Rib Arancini

Horseradish Aioli

Crudit 

Assorted Raw Vegetables, Buttermilk Ranch

Local Cheese & Charcuterie Slate

Assorted Local Cheese & Cured Meats, Crostini, Fig Jam

First Course

(select two)

House Salad

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

Caesar Salad

Romaine Lettuce, Crouton, Parmesan, Caesar Dressing

New England Clam Chowder

Chopped Clam, Potato, Bacon

French Onion Soup

Veal Stock, Gruyere, Provolone, Crostini

Second Course

(select three)

Penne

*(choose one sauce and one protein)
Marinara, Vodka, Garlic Cream or
Bolognese (+\$4/guest for Bolognese)
Grilled Chicken or Shrimp (+\$4/guest for Shrimp)*

Pasta Primavera

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

Salmon

*Herb Roasted Fingerling Potato, Grilled Asparagus,
Lemon Pesto*

Chicken Milanese

*Pan Fried Chicken Cutlet, Roasted Tomato, Pickled Onion,
Arugula Salad, Sherry Vinaigrette*

Red Wine Braised Short Rib

*Roasted Garlic Mashed Potato, Honey Glazed Carrot,
Rosemary Jus*

12 oz. New York Strip

*Roasted Garlic Mashed Potato, Grilled Asparagus,
Demi-Glace*

Third Course

(select two)

New York Cheesecake

Seasonal Compote, Whipped Cream

Cr me Br l e

*Coconut Custard, Caramelized Sugar, Lime Shortbread,
Pineapple Flower*

Flourless Chocolate Cake

Whipped Ganache, Chocolate Sauce, Whipped Cream

Carrot Cake

Cream Cheese Frosting, Caramel Sauce



Dinner Package #2

\$80/Guest

Reception Upon Arrival (select three)

Point Judith Calamari

Fried Cherry Pepper, Marinara, Sambal Aioli, Lemon

Short Rib Arancini

Horseradish Aioli

Whipped Ricotta

Orange Scented Olive Oil, Candied Beets, Roasted Garlic, Toasted Pistachio, Grilled Bread

Miniature Crab Cakes

Super Lump Crab, Panko, Whole Grain Mustard, Celery Salad, Arugula, Remoulade

Assorted Flatbreads

Cheese | Vegetable | Salami

Local Cheese & Charcuterie Slate

Assorted Local Cheese & Cured Meats, Crostini, Fig Jam

Crudité

Assorted Raw Vegetables, Buttermilk Ranch

Croquettes

Potato Cheddar Croquettes, Dijon Aioli

Filet Crostini

Sliced Tenderloin, Gorgonzola Cream Sauce, Crostini

Classic Bruschetta

Tomato, Red Onion, Garlic, Olive Oil, Crostini, Balsamic Reduction

Shrimp Tower

Classic Cocktail Sauce, Horseradish, Lemon

First Course

(select two)

House Salad

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

Caesar Salad

Romaine Lettuce, Crouton, Parmesan, Caesar Dressing

New England Clam Chowder

Chopped Clam, Potato, Bacon

French Onion Soup

Veal Stock, Gruyere, Provolone, Crostini



Dinner Package #2

\$80/Guest

(Continued)

Second Course

Family Style Pasta

Choose 1 (One) Sauce

*Marinara, Vodka, Garlic Cream or
Bolognese (+\$4/guest for Bolognese)*

Third Course

(select three)

Street Corn Risotto

*Pan Roasted Tequila Shrimp, Peppers, Sweet Corn,
Red Onion, Cotija, Chili Powder*

Pasta Primavera

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

Salmon

*Herb Roasted Fingering Potato, Grilled Asparagus,
Lemon Pesto*

Chicken Milanese

*Pan Fried Chicken Cutlet, Roasted Tomato, Pickled Onion,
Arugula Salad, Sherry Vinaigrette*

Red Wine Braised Short Rib

*Roasted Garlic Mashed Potato, Honey Glazed Carrot,
Rosemary Jus*

12 oz. New York Strip

*Roasted Garlic Mashed Potato, Grilled Asparagus,
Demi-Glace*

Fourth Course

(select two)

New York Cheesecake

Seasonal Compote, Whipped Cream

Crème Brûlée

*Coconut Custard, Caramelized Sugar, Lime Shortbread,
Pineapple Flower*

Flourless Chocolate Cake

Whipped Ganache, Chocolate Sauce, Whipped Cream

Carrot Cake

Cream Cheese Frosting, Caramel Sauce



Brunch Package

\$40/Guest

First Course

(select three)

Shrimp Cocktail

Classic Cocktail Sauce, Horseradish, Lemon

Whipped Ricotta

Orange Scented Olive Oil, Candied Beets, Roasted Garlic, Toasted Pistachio, Grilled Bread

House Salad

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

Caesar Salad

Romaine Lettuce, Crouton, Parmesan, Caesar Dressing

New England Clam Chowder

Chopped Clam, Potato, Bacon

French Onion Soup

Veal Stock, Gruyere, Provolone, Crostini

North House Wings

Buffalo | Korean BBQ | Garlic Parmesan
Carrots, Celery, Bleu Cheese Dressing

Second Course

(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

Eggs Benedict

Choice of Canadian Bacon or Vegetarian Poached Eggs, English Muffin, Hollandaise, Breakfast Potato

Short Rib Grilled Cheese

Sourdough, Provolone, Horseradish Aioli, Caramelized Onion, French Fries

The North House Burger

Two 4 oz. Patties, Tomato Bacon Jam, Slammin' Sauce, Cheddar, Pickles, Griddled Onion, Lettuc, Brioche Bun, French Fries

Steak & Eggs

8 oz. New York Strip, 2 Sunny Side Eggs, Breakfast Potato, Chimichurri

Avocado Toast

Sourdough, Radish, tomato, Red Onion, Breakfast Potato

Third Course

(select two)

New York Cheesecake

Seasonal Compote, Whipped Cream

Crème Brûlée

Coconut Custard, Caramelized Sugar, Lime Shortbread, Pineapple Flower

Flourless Chocolate Cake

Whipped Ganache, Chocolate Sauce, Whipped Cream

Carrot Cake

Cream Cheese Frosting, Caramel Sauce



Lunch/Dinner Buffet Packages

Package #1: 1 Salad, 2 Entrees, 1 Starch, 1 Vegetable, 1 Dessert - \$36pp

Package #2: 1 Salad 2 Entrees, 2 Starches, 2 Vegetables, 1 Dessert - \$42pp

Package #3: 2 Salads, 3 Entrees, 2 Starches, 2 Vegetables, 2 Desserts - \$55pp

Salads

Caprese Salad

Fresh Mozzarella, Basil, Heirloom Tomato, Mixed Greens, Balsamic Glaze, Olive Oil

House Salad

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

Caesar Salad

Romaine Lettuce, Crouton, Parmesan, Caesar Dressing

Entrees

Chicken Marsala

Mushroom Marsala Wine Sauce

Chicken Picatta

Lemon White Wine Caper Sauce

Chicken Parmesan

Marinara, Mozzarella

Pan Seared Salmon

Beurre Blanc

Baked Penne

Marinara, Ricotta, Mozzarella

Petite New York Strips +\$6pp

Herb Compound Butter, Demi-Glace

Baked Cod +\$2pp

Seasoned Panko Breading

Penne

Choice of Sauce: Marinara, Alfredo, Vodka, Bolognese (+\$4pp)

Vegetables

Seasonal Vegetable Medley

Honey Glazed Carrots

Roasted Broccoli & Cauliflower

Grilled Asparagus

Starches

French Fries

Roasted Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Spanish Rice

Desserts

Assorted Cookies

Assorted Dessert Bars

Creme Puffs

Assorted Mini Cheesecakes





Brunch Buffet Packages

Package #1: 1 Salad 2 Entrees, 4 Sides, 1 Dessert - \$36pp

Package #2: 2 Salads, 3 Entrees, 4 Sides, 2 Desserts - \$48pp

Salads

Caprese Salad

Fresh Mozzarella, Basil, Heirloom Tomato, Mixed Greens, Balsamic Glaze, Olive Oil

House Salad

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

Caesar Salad

Romaine Lettuce, Crouton, Parmesan, Caesar Dressing

Entrees

Scrambled Eggs

Baked Penne

Marinara, Ricotta, Mozzarella

Chicken Picatta

Lemon White Wine Caper Sauce

Nutella Crepes

Nutella, Peanut Butter, Banana

Chicken Parmesan

Marinara, Mozzarella

French Toast

Berry Compote, Mascarpone, Maple Syrup, Honey Butter

Pan Seared Salmon

Beurre Blanc

Risotto & Tenderloin Tips +\$5pp

Mushroom & Herb Pan Sauce

Eggs Benedict

Poached Egg, English Muffin, Hollandaise

Mix of Canadian Bacon & Vegetarian

Add Crab Cake Option = \$4pp

Sides

Garlic Green Beans

Honey Glazed Carrots

Roasted Zucchini & Summer Squash

Grilled Asparagus

Spanish Rice

Roasted Garlic Mashed Potato

Breakfast Potato

French Fries

Bacon & Sausage

Assorted Breakfast Pastries

Desserts

Assorted Cookies

Assorted Dessert Bars

Crème Puffs

Assorted Mini Cheesecakes





Ala Carte Stationary

Hors D'oeuvres

Per Piece

\$3/Piece

Minimum 2 Dozen/Order

Potato Cheddar Croquettes

Dijon Aioli

Classic Bruschetta

Tomato, Red Onion, Garlic, Olive Oil, Balsamic Reduction, Crostini

Stuffed Mushrooms

Sausage & Herb Stuffing

Tapenade Crostini

Sundried Tomato Tapenade, Mozzarella, Balsamic Reduction

North House Wings

Buffalo | Korean BBQ | Garlic Parmesan

Carrots, Celery, Bleu Cheese Dressing

\$4/Piece

Minimum 1 Dozen/Order

Chicken Skewers

Korean BBQ Sauce

\$5/Piece

Minimum 1 Dozen/Order

Sirloin Sliders

Cheddar Cheese, Potato Bun

Bacon Wrapped Scallops

Lemon Aioli

Miniature Crab Cakes


*Super Lump Crab, Panko, Whole Grain Mustard,
Celery Salad, Arugula, Remoulade*

Grilled Sirloin Skewers

Chimichurri

Short Rib Arancini

Horseradish Cream Sauce





Ala Carte Stationary

Hors D'oeuvres

Per Person

Potato Cheddar Croquettes | \$6pp
Dijon Aioli

Short Rib Arancini | \$10pp
Horseradish Cream Sauce

Assorted Flatbreads | \$8 pp
Tomato, Red Onion, Garlic, Olive Oil, Balsamic Reduction, Crostini

Point Judith Calamari | \$8 pp
Cherry Pepper, Sambal Aioli, Marinara, Lemon

Seafood Tower | \$25 pp
*Shrimp Cocktail, East Coast Oysters, Littleneck Clams, Classic Cocktail Sauce,
Horseradish, Pink Peppercorn Mignonette, Lemon*

Crudité | \$6 pp
Assorted Raw Vegetables, Buttermilk Ranch

Whipped Ricotta | \$7 pp
*Orange Scented Olive Oil, Candied Beets, Roasted Garlic,
Toasted Pistachio, Grilled Bread*

Local Cheese & Charcuterie Slate | \$12 pp
Assorted Local Cheeses & Cured Meats, Crostini, Fig Jam





Decor Upgrades

Votive Candles on Guest Tables

\$1 per Candle

Colored Polyester Napkins

\$1 per Place Setting

Colored Tablecloths

\$15 per Table

Colored Tablecloth Overlays

\$10 per Table

3-Tier Cylinder Centerpieces

\$20 per Table

+\$8 per Table for 12" Round Mirror Base

Wooden Lanterns

\$15 per Table

Plain Burlap Table Runners

\$5 per Table Runner

Burlap with Lce Table Runners

\$8 per Table

Colored Table Runners

\$5 per Table

*Other decor upgrades available upon request
Let us know what your vision is, and we will provide you with a quote*

