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)

Salt + Pepper Calamari
Pickled Sweet Peppers, Coco Key Lime, Yum Yum Sauce, Togarashi

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
Comté, Sourdough Crouton, Thyme-Scented Broth

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 Smash Burger
American Wagyu Double Patties, Cooper American Not Quite a Secret Sauce, B+B Pickles, Shredded Lettuce, 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)

Salt + Pepper Calamari
Pickled Sweet Peppers, Coco Key Lime, Yum Yum Sauce, Togarashi

Short Rib Arancini
Horseradish Aioli

Whipped Ricotta
Whipped Buttermilk Ricotta, Pumpkin Puree, Smoked Cinnamon Maple, Mint, Pumpkin Seeds, Crostini

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
Comté, Sourdough Crouton, Thyme-Scented Broth

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 Smash Burger
American Wagyu Double Patties, Cooper American Not Quite a Secret Sauce, B+B Pickles, Shredded Lettuce, 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)

Salt + Pepper Calamari
Pickled Sweet Peppers, Coco Key Lime, Yum Yum Sauce, Togarashi

Short Rib Arancini
Horseradish Aioli

Whipped Ricotta
Whipped Buttermilk Ricotta, Pumpkin Puree, Smoked Cinnamon Maple, Mint, Pumpkin Seeds, Crostini

Crudité
Assorted Raw Vegetables, Buttermilk Ranch

Assorted Flatbreads
Cheese | Vegetable | Salami

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
Comté, Sourdough Crouton, Thyme-Scented Broth

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

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

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 #2

$80/Guest

Reception Upon Arrival

(select three)

Salt + Pepper Calamari
Pickled Sweet Peppers, Coco Key Lime, Yum Yum Sauce, Togarashi

Short Rib Arancini
Horseradish Aioli

Whipped Ricotta
Whipped Buttermilk Ricotta, Pumpkin Puree, Smoked Cinnamon Maple, Mint, Pumpkin Seeds, Crostini

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
Comté, Sourdough Crouton, Thyme-Scented Broth

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)

Stonington Scallops
Pickled Cranberry, Charred Endive, Parsnip, Scallop Jus

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

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
Whipped Buttermilk Ricotta, Pumpkin Puree, Smoked Cinnamon Maple, Mint, Pumpkin Seeds, Crostini

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
Comté, Sourdough Crouton, Thyme-Scented Broth

Maple + Bourbon Wings
Crushed Peanuts, Scallion, Buttermilk Ranch

Second Course

(select three)

Avocado Toast
French Breakfast Radish, Cucumber, Pickled Shallot, Dill Lemon Aioli, Grilled Sourdough, Breakfast Potato

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

Eggs Benedict
Choice of Bayonne Ham or Vegetarian Poached Eggs, English Muffin, Hollandaise, Breakfast Potato

Short Rib Grilled Cheese
Sourdough, Cheddar, Muenster, Horseradish Aioli, Caramelized Onion, French Fries

The North House Smash Burger
American Wagyu Double Patties, Cooper American, Not Quite a Secret Sauce, B+B Pickles, Shredded Lettuce, Brioche Bun, French Fries

Steak & Eggs
Prime Flank Steak, Two Sunny Side Eggs, Bacon, Mushroom + Cippolini Onion, Grilled Sourdough, Bordelaise

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

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, Littlneck Clams, Classic Cocktail Sauce, Horseradish, Pink Peppercorn Mignonette, Lemon

Crudité | $6 pp
Assorted Raw Vegetables, Buttermilk Ranch

Whipped Ricotta | $7 pp
Whipped Buttermilk Ricotta, Pumpkin Puree, Smoked Cinnamon Maple, Mint, Pumpkin Seeds, Crostini

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