

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

At a Glance



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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 50 guests and the larger side can seat up to 80 guests. The room is partitioned by a beautiful wood paneled divider.

Seating Capacity: 2 to 130 guests (MDR1—30 Maximum / MDR2—70 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
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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, Beef Wellington, etc.), however, their preparation and accompaniments are subject to change.

All beverages are charged by consumption 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 20% Menu selections and a guest count are due 14 days prior to the event.

Lunch Package #1

\$42 per Guest

Starters

(select two)

Point Judith Calamari

Sriracha Aioli, Fried Cherry Peppers, Lemon

Croquettes

Potato Cheddar Croquettes, Mustard Aioli

Baby Spinach

*Shaved Fennel, Fresh Strawberries, Goat Cheese,
Toasted Hazelnuts, Strawberry Vinaigrette*

Caesar

*Romaine Lettuce, Crostini, Parmesan,
House Caesar Dressing*

New England Clam Chowder

Chopped Clams, Potato, Bacon

French Onion Soup

Aged Provolone, Crouton

Entrees

(select three)

Penne

(choose one sauce and one protein)

*Ala Vodka, Garlic Cream Sauce or Bolognese (\$4 per person
extra for Bolognese)*

Grilled Chicken or Shrimp (\$4 pp additional for shrimp)

Wedge Salad

(choice of Grilled Chicken or Seared Salmon)

*Pork Belly Lardons, Radish,
Blue Cheese Dressing, Crispy Shallot*

Salmon

Wild Rice, Cucumber Salad, Herb Beurre Blanc

Chicken Milanese

Arugula, Parmesan, Tomato, Lemon Caper Vinaigrette

Anvil Burger

*Certified Black Angus, Leaf Lettuce, Tomato, Special Sauce,
American Cheese, French 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 Seasonal Offering

Flourless Chocolate Torte

*Flourless Chocolate Cake, Chocolate Sauce,
Chocolate Ganache Whipped Mousse*

J. Foster's Ice Cream & Sorbets

Chef's Daily Selection

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The North House

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Lunch Package #2

\$50 per Guest

Appetizers

(select two)

Point Judith Calamari

Sriracha Aioli, Fried Cherry Peppers, Lemon

Croquettes

Potato Cheddar Croquettes, Mustard Aioli

Truffle Whipped Ricotta

Roasted Grapes, Roasted Garlic, Pistachio, Grilled French Baguette

Pork Belly

Sweet Chili Glaze, Grapefruit Chimichurri

Starters

(select two)

House Salad

*Bibb Lettuce, Cucumber, Tomato, Radish,
Red Wine Vinaigrette*

Caesar

*Crisp Romaine Lettuce, Crostini, Parmesan,
House Caesar Dressing*

New England Clam Chowder

Chopped Clams, Potato, Bacon

French Onion Soup

Aged Provolone, Crouton

Baby Spinach

*Shaved Fennel, Fresh Strawberries, Goat Cheese,
Toasted Hazelnuts, Strawberry Vinaigrette*

Entrees

(select three)

Penne

(choose one sauce and one protein)

Ala Vodka, Garlic Cream Sauce or Bolognese

(\$4 per person extra for Bolognese)

Grilled Chicken or Shrimp (\$4 pp additional for Shrimp)

Wedge Salad

(choice of Grilled Chicken or Seared Salmon)

Pork Belly Lardons,, Radish,

Blue Cheese Dressing, Crispy Shallot

Chicken Milanese

Arugula, Parmesan, Tomato, Lemon Caper Vinaigrette

Salmon

Wild Rice, Cucumber Salad, Herb Beurre Blanc

Anvil Burger

*Certified Black Angus, Leaf Lettuce Tomato, Special Sauce,
American Cheese, French 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 Seasonal Offering

Flourless Chocolate Torte

*Flourless Chocolate Cake, Chocolate Sauce,
Chocolate Ganache Whipped Mousse*

J. Foster's Ice Cream & Sorbets

Chef's Daily Selection

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Dinner Package #1

\$58 per Guest

Reception Upon Arrival

(select one)

Truffle Whipped Ricotta

*Roasted Grapes, Roasted Garlic, Pistachio,
Grilled French Baguette*

Baked Camembert en Croute

Seasonal Fruit Compote, Pistachio, Honey

Point Judith Calamari

Sriracha Aioli, Fried Cherry Peppers, Lemon

Crudités

Assorted Raw Vegetables, Roasted Red Pepper Ranch

Assorted Flatbreads

Cheese • Tuscan Vegetable • Salami

Local Cheese & Charcuterie Slate

*Assorted Local Cheeses & Cured Meats, Honeycomb, Marmalade, Red Table Grapes, Candied Nuts,
Pickled & Roasted Vegetables, Crostini's*

Soup or Salad

(select two)

House Salad

*Bibb Lettuce, Cucumber, Tomato, Radish,
Red Wine Vinaigrette*

Caesar

*Crisp Romaine Lettuce, Crostini, Parmesan,
House Caesar Dressing*

New England Clam Chowder

Chopped Clams, Potato, Bacon

French Onion Soup

Aged Provolone, Crouton

Entrees

(select three)

Braised Short Rib

Garlic Mashed Potato, Crispy Leeks

Half Chicken

*Duck Fat Fingerling Potatoes, Mushroom & Swiss Chard
Fricassee, Chicken Jus*

Salmon

Wild Rice, Cucumber Salad, Herb Beurre Blanc

12oz NY Strip

Twice Baked Potato, Grilled Broccoli, Beurre Rouge

Penne

(choose one sauce and one protein)

*Ala Vodka, Garlic Cream Sauce or Bolognese (\$4 additional for Bolognese)
Grilled Chicken or Shrimp (\$4 additional for Grilled Shrimp)*

Desserts

(select two)

Seasonal Cheesecake

Chef's Current Offering

Crème Brulee

Chef's Seasonal Offering

Flourless Chocolate Torte

*Flourless Chocolate Cake, Chocolate Sauce,
Chocolate Ganache Whipped Mousse*

J. Foster's Ice Cream & Sorbets

Chef's Daily Selection

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The North House

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Dinner Package #2

\$80 per Guest

Reception Upon Arrival

(select one)

Truffle Whipped Ricotta

*Roasted Grapes, Roasted Garlic, Pistachio,
Grilled French Baguette*

Baked Brie en Croute

Seasonal Fruit Compote, Pistachio, Honey

Point Judith Calamari

Sriracha Aioli, Fried Cherry Peppers, Lemon

Crudités

Assorted Raw Vegetables, Roasted Red Pepper Ranch

Assorted Flatbreads

Cheese • Tuscan Vegetable • Salami

Shrimp Tower

Classic Cocktail Sauce, Horseradish, Lemon

Local Cheese & Charcuterie Slate

*Assorted Local Cheeses & Cured Meats, Honeycomb, Marmalade, Red Table Grapes, Candied Nuts,
Pickled & Roasted Vegetables, Crostini*

Appetizers

(select two)

Duck Confit Arancini

Truffle Aioli

Crab Cakes

Pink Peppercorn & Lemon Aioli, Lightly Dressed Greens

Croquettes

Potato Cheddar Croquettes, Mustard Aioli

Point Judith Calamari

Sriracha Aioli, Fried Cherry Peppers, Lemon

Pork Belly

Sweet Chili Glaze, Grapefruit Chimichurri

Roasted Brussels

*Bacon Vinaigrette, Sweet & Salty Granola,
Lemon Crème Fraiche*

Truffle Whipped Ricotta

Roasted Grapes, Roasted Garlic, Pistachio, Grilled French Baguette

Soup or Salad

(select two)

House Salad

*Bibb Lettuce, Cucumber, Tomato, Radish,
Red Wine Vinaigrette*

Caesar

*Crisp Romaine Lettuce, Crostini, Parmesan,
House Caesar Dressing*

New England Clam Chowder

Chopped Clams, Potato, Bacon

French Onion Soup

Aged Provolone, Crouton

Dinner Package #2 (continued)
\$80 per Guest

Pasta Course

(Pasta Served Family Style)

Choice of one

*Penne A La Vodka, Classic Red Sauce, Bolognese
(\$4 additional per person for Bolognese)*

Entrees

(select three)

Braised Short Rib

Garlic Mashed Potato, Crispy Leeks

Half Chicken

*Duck Fat Fingerling Potatoes, Mushroom & Swiss Chard
Fricassee, Chicken Jus*

Salmon

Wild Rice, Cucumber Salad, Herb Beurre Blanc

12oz NY Strip

Twice Baked Potato, Grilled Broccoli, Beurre Rouge

Scallops

*Scallops, Clams, Potato, Fennel, Tasso Ham Vinaigrette,
Tomato Broth*

Duck Breast

Duck Confit Croquettes, Bok Choy, Blackberry Puree

Desserts

(select two)

Seasonal Cheesecake

Chef's Current Offering

Crème Brulee

Chef's Seasonal Offering

Flourless Chocolate Torte

*Flourless Chocolate Cake, Chocolate Sauce,
Chocolate Ganache Whipped Mousse*

J. Foster's Ice Cream & Sorbets

Chef's Daily Selection

Brunch Package

\$40 per Guest

Soup • Salad • Appetizers

(select three)

House Salad

*Bibb Lettuce, Cucumber, Tomato, Radish,
Red Wine Vinaigrette*

Caesar

*Crisp Romaine Lettuce, Crostini, Parmesan,
House Caesar Dressing*

New England Clam Chowder

Chopped Clams, Potato, Bacon

French Onion Soup

Aged Provolone, Crouton

Duck Confit Crepes

Mushrooms, Leeks,

North House Wings

*Buffalo • Sticky BBQ • Garlic Parmesan
Carrots, Celery, House Blue Cheese Dressing*

Shrimp Cocktail

Classic Cocktail Sauce, Horseradish, Lemon

Truffle Whipped Ricotta

Roasted Grapes, Roasted Garlic, Pistachio, Grilled French Baguette

Entrees

(select three)

Duck Hash

Duck Confit, Seasoned Potato, Truffled Mushroom Vinaigrette

Shrimp & Grits

White Cheddar Grit, Marsala Cream Sauce, Onion's, Bell Peppers

Stuffed French Toast

*Sweet Cream Cheese Filling, Strawberry Compote, Honey Butter,
Maple Bacon or Sausage*

Eggs Benedict

*(Ham or Vegetarian)
Poached Eggs, English Muffin, Hollandaise*

Anvil Burger

All Natural Black Angus, Leaf Lettuce Tomato, Special Sauce, Fries

Steak Skillet

2 Sunny Side Up Eggs, Potatoes, Demi Glace

Short Rib Grilled Cheese

*Sourdough, Muenster, Horseradish Aioli,
Caramelized Onions*

Lemon Ricotta Pancakes

Honey Butter, Maple Bacon or Sausage

Buttermilk Waffles

Pistachio Butter, Blueberry Maple Syrup, Bacon or Sausage

Desserts

(select two)

Seasonal Cheesecake

Chef's Current Offering

Crème Brulee

Chef's Seasonal Offering

Flourless Chocolate Torte

*Flourless Chocolate Cake, Chocolate Sauce,
Chocolate Ganache Whipped Mousse*

J. Foster's Ice Cream & Sorbets

Chef's Daily Selection

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The North House

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Kids Brunch \$20

Chicken Tenders

French Fries

French Toast

Strawberry Compote, Honey Butter, Maple Bacon or Sausage

Pasta

Penne, Choice of Tomato, Cheese Sauce or Butter

Anvil Burger

All Natural Black Angus, Fries

Eggs

2 Eggs, Potatoes, Maple Bacon or Sausage, Sourdough Toast or English Muffin

Eggs Benedict

Ham, Poached Eggs, English Muffin, Hollandaise

Buttermilk Waffle

Blueberry Maple Syrup, Choice of Bacon or Sausage

Hors D'oeuvres

\$2.50 piece - minimum 2 dozen each

Soft Pretzel Sticks

Cheddar Fondue

Potato Cheddar Croquettes

Mustard Aioli

Heirloom Tomato Bruschetta

Balsamic Drizzle

Chicken Skewers

House Made BBQ Sauce

Stuffed Mushrooms

House Made Sausage Stuffing

Goat Cheese Crostini

Whipped Goat Cheese, Olive Tapenade

\$3.50 piece - minimum 1 dozen each

North House Wings

House Made Buffalo / Asian BBQ / Garlic Parmesan

Smoked Salmon Latkes

Crème Fraiche

Miniature Crab Cakes

Pink Peppercorn & Lemon Aioli, Lightly Dressed Greens

Grilled Sirloin Skewers

Prime Sirloin, Demi Glace

\$4.50 piece - minimum 1 dozen each

Prime Sirloin Sliders

House Ground Prime Sirloin, Truffle Aioli, White Cheddar

Bacon Wrapped Scallops

Beurre Blanc

Ala Carte Stationary Appetizers

Truffle Whipped Ricotta

Roasted Grapes, Roasted Garlic, Pistachio, Grilled French Baguette
\$6 pp

Duck Confit Arancini

Truffle Aioli
\$6 pp

Croquettes

Potato Cheddar Croquettes, Mustard Aioli
\$6 pp

Baked Camembert en Croute

Seasonal Fruit Compote, Pistachio, Honey
\$15 pp

Point Judith Calamari

Sriracha Aioli, Fried Cherry Peppers, Lemon
\$7 pp

Shrimp Tower

Classic Cocktail Sauce, Horseradish, Lemon
\$9 pp

Assorted Flatbreads

Cheese • Tuscan Vegetable • Salami
\$7 pp

Crudités

Assorted Raw Vegetables, Roasted Red Pepper Ranch
\$6 pp

Local Cheese & Charcuterie Slate

Assorted Local Cheeses & Cured Meats, Honeycomb, Marmalade, Red Table Grapes, Candied Nuts, Pickled & Roasted Vegetables, Crostini
\$18 pp