

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



860.404.5951

The North House

www.thenorthhouse.com

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.

860.404.5951

The North House

www.thenorthhouse.com

Chef's Tasting Room



Seating Capacity: 2 to 10 guests
Table Configuration: 1 Round Table

860.404.5951

The North House

www.thenorthhouse.com

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 130 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.

860.404.5951

The North House

www.thenorthhouse.com

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.

860.404.5951

The North House

www.thenorthhouse.com

Main Dining Room



Seating Capacity: 2 to 130 guests (MDR1—50 Maximum / MDR2—80 Maximum)
Table Configuration: Round or Rectangular Tables, High Tops, U-Shape, Classroom

860.404.5951

The North House

www.thenorthhouse.com

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 22 guests. The room features exposed brick walls and wide plank pine flooring. The room is accentuated by exposed beams and bent glass windows

860.404.5951

The North House

www.thenorthhouse.com

The Private Dining Room



Seating Capacity: 2 to 22 guests

Table Configuration: Round or Rectangular Tables, High Tops

860.404.5951

The North House

www.thenorthhouse.com

The Forge



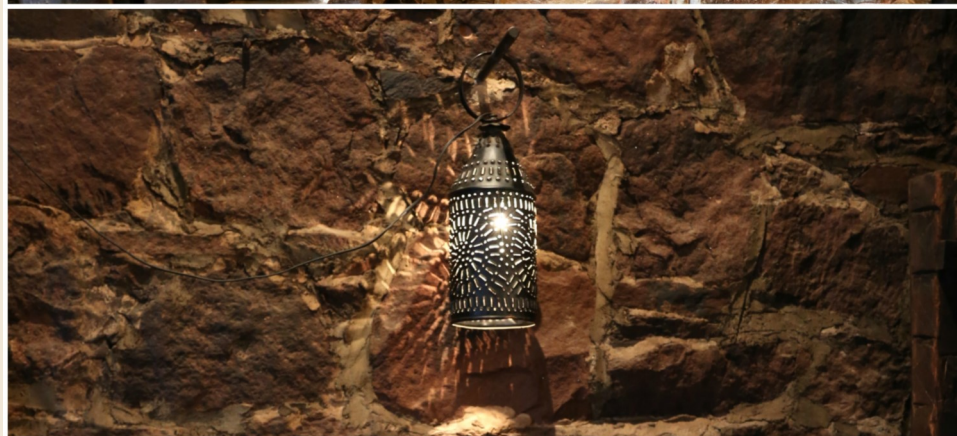
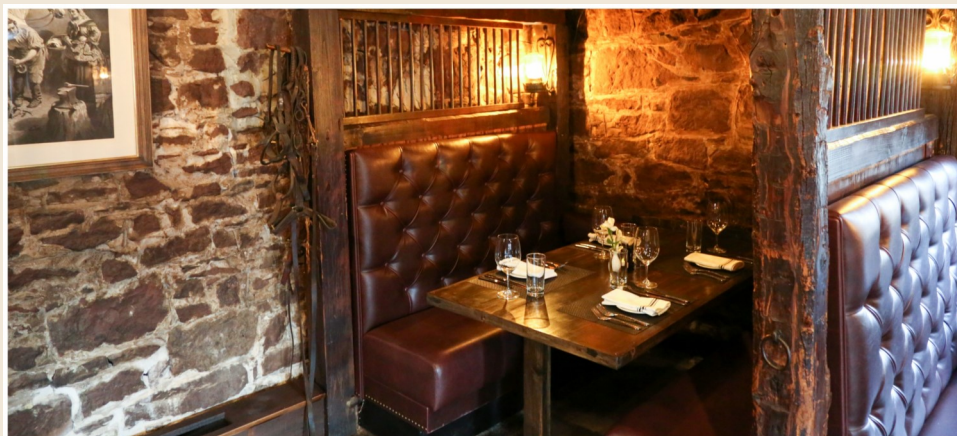
The Forge is the most unique of our private dining rooms. This room is the original Joseph North Blacksmith Shop that was built in 1832. This room can accommodate up to 44 guests. The room features a massive wood burning fireplace that is the oldest continuously operating fireplace in the state of Connecticut. The original stone floors, red sandstone walls, antique tack and antiques make this room truly memorable.

860.404.5951

The North House

www.thenorthhouse.com

The Forge



Seating Capacity: 2 to 44 Guests

Table Configuration: Round or Rectangular Tables, High Tops, Booths

860.404.5951

The North House

www.thenorthhouse.com

Packages & Information

LUNCH

Package #1	\$29 pp
Package #2	\$35 pp
Package #3	\$42 pp

DINNER

Package #1	\$55 pp
Package #2	\$59 pp
Package #3	\$65 pp
Package #4	\$75 pp
Package #5	\$85 pp

BRUNCH

Package #1	\$30 pp
Package #2	\$36 pp

COCKTAIL RECEPTION

\$35 pp

TAKEAWAYS

North House Cookies (gift bag of 3)	\$4 pp
Handmade Chocolate Bon Bons (box of 4 or 9)	\$4 / \$7 pp
Morning After Pastry	\$4 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, 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 (6.35%)

Gratuity on all parties is 20%

Menu selections and a guest count are due one week prior to the event.

Lunch Package #1

\$29 per Guest

Entrees

(select two)

House Made Gnocchi Bolognese

Ricotta Gnocchi, Beef & Pork Ragù, Ricotta, Cream, Parmesan

Pork Chop Paillard

Arugula, Tomatoes, Lemon-Caper Vinaigrette, Anchovy, Parmesan

Chicken Caesar Wrap

Baby Romaine, Garlic Caesar Dressing, Parmesan

Pan Seared Rainbow Trout

Ancient Grains, Beurre Meunière

Steak Frites

8oz NY Strip, Herb Butter, Demi-Glace, Hand Cut Fries

Bibb Lettuce Wraps

Slow Poached Chicken Salad, Apricot Marmalade, Herbs, Shaved Carrot

Cobb Salad

Chicken, Heirloom Tomatoes, Bacon, Hard Boiled Eggs, Avocado, Black Ledge Blue, Red Wine Vinaigrette

Desserts

(select two)

Chocolate Truffle

Devil's Food Cake & Milk Chocolate, Milk Chocolate Mousse

Crème Brûlée

Vanilla Custard, Caramelized Sugar

Carrot Cake

Honey Cream Cheese, Coconut Cream, Caramel, Praline Dust

J. Foster's Ice Cream & Sorbets

Chef's Daily Selection

Lunch Package #2

\$35 per Guest

Soup or Salad

(select two)

Artisanal Baby Greens

Grape Tomatoes, Shallots, Fresh Herbs, Sherry Vinaigrette

Caesar

Gem Lettuce, Crostini, Parmesan, Garlic Caesar

New England Clam Chowder

Chopped Clams, Potato, Bacon

French Onion Soup

Aged Provolone, Crouton

Entrees

(select two)

House Made Gnocchi Bolognese

Ricotta Gnocchi, Beef & Pork Ragu, Ricotta, Cream, Parmesan

Pork Chop Paillard

Arugula, Tomatoes, Lemon-Caper Vinaigrette, Anchovy, Parmesan

Chicken Caesar Wrap

Baby Romaine, Garlic Caesar Dressing, Parmesan

Pan Seared Rainbow Trout

Ancient Grains, Beurre Meuniere

Steak Frites

8oz NY Strip, Herb Butter, Demi-Glace, Hand Cut Fries

Bibb Lettuce Wraps

Slow Poached Chicken Salad, Apricot Marmalade, Herbs, Shaved Carrot

Cobb Salad

Chicken, Heirloom Tomatoes, Bacon, Hard Boiled Eggs, Avocado, Black Ledge Blue, Red Wine Vinaigrette

Desserts

(select two)

Chocolate Truffle

Devil's Food Cake & Milk Chocolate, Milk Chocolate Mousse

Crème Brulee

Vanilla Custard, Caramelized Sugar

Carrot Cake

Honey Cream Cheese, Coconut Cream, Caramel, Praline Dust

J. Foster's Ice Cream & Sorbets

Chef's Daily Selection

860.404.5951

The North House

www.thenorthhouse.com

Lunch Package #3

\$42 per person

Soup or Salad

(select two)

Artisanal Baby Greens

Grape Tomatoes, Shallots, Fresh Herbs, Sherry Vinaigrette

New England Clam Chowder

Chopped Clams, Potato, Bacon

Caesar

Gem Lettuce, Crostini, Parmesan, Garlic Caesar

French Onion Soup

Aged Provolone, Crouton

Appetizers

(select two)

Whipped Ricotta

Toasted Seeds, Crispy Jamon, Roasted Tomato & Shallot Coulis

Crab Cakes

Smoked Tomato, Charred Scallion

Bourbon Brined Pork Belly

Smoked Beets, Pickled Egg, Frisee, Citrus Gastrique

Point Judith Calamari

Fried Cherry Peppers, Tomato Coulis

Entrees

(select three)

House Made Gnocchi Bolognese

Ricotta Gnocchi, Beef & Pork Ragu, Ricotta, Cream, Parmesan

Pan Seared Rainbow Trout

Ancient Grains, Beurre Meuniere

Pork Chop Paillard

Arugula, Tomatoes, Lemon-Caper Vinaigrette, Anchovy, Parmesan

Cobb Salad

Chicken, Heirloom Tomatoes, Bacon, Hard Boiled Eggs, Avocado, Black Ledge Blue, Red Wine Vinaigrette

Bibb Lettuce Wraps

Slow Poached Chicken Salad, Apricot Marmalade, Shaved Carrot

Steak Frites

8oz NY Strip, Herb Butter, Demi-Glace, Hand Cut Fries

Grilled Chicken Caesar Wrap

Baby Romaine, Garlic Caesar Dressing, Parmesan

Lobster Roll (+\$5)

Hot Butter, Arugula, Hot Dog Roll, Fries

Desserts

(select two)

Chocolate Truffle

Devil's Food Cake & Milk Chocolate, Milk Chocolate Mousse

Carrot Cake

Honey Cream Cheese, Coconut Cream, Caramel, Praline Dust

Key Lime Cheesecake

Raspberry, Mint, Keylime Cheesecake, Toasted Meringue

Crème Brulee

Vanilla Custard, Caramelized Sugar

J. Foster's Ice Cream & Sorbets

Chef's Daily Selection

Dark Chocolate Torte

Flourless Chocolate Cake, Peanut Butter Cremeux, Baked Dentelle

860.404.5951

The North House

www.thenorthhouse.com

Dinner Package #1

\$55 per person

Appetizer

(select one)

Croquettes

Potato Cheddar Croquettes, Mustard Aioli

Point Judith Calamari

Fried Cherry Peppers, Tomato Coulis

Whipped Ricotta

Grilled Bread, Toasted Seeds, Crispy Jamon,
Roasted Tomato & Shallot Coulis

Bourbon Brined Pork Belly

Smoked Beets, Pickled Egg, Frisee, Citrus Gastrique

Soup & Salad

(select two)

French Onion Soup

Aged Provolone, Crouton

Artisanal Baby Greens

Grape Tomatoes, Shallots, Fresh Herbs, Sherry Vinaigrette

Caesar

Gem Lettuce, Crostini, Parmesan, Garlic Caesar

New England Clam Chowder

Chopped Clams, Potato, Bacon

Entrees

(select three)

Braised Short Rib

Cauliflower Grits, Fava Beans, Crispy Leeks

Sautéed Trout

Braised Fennel, Lobster Velute, Shaved Asparagus, Valencia Oranges

Cioppino

Salmon, Little Neck Clams, PEI Mussels, Point Judith Calamari,
Saffron Burgundy Tomato Broth, Grilled Bread

House Made Gnocchi Bolognese

Ricotta Gnocchi, Beef & Pork Ragu, Ricotta, Cream, Parmesan

Half Chicken

Wild Mushroom Stuffing, Dried Cherries, Dark Cherry Jus

NY Strip

Baby Spinach, Roasted New Potatoes, Breakfast Radishes,
Onion Ring, Cabernet Jus

Dessert

(select two)

Carrot Cake

Honey Cream Cheese, Coconut Cream, Caramel, Praline Dust

J. Foster's Ice Cream & Sorbets

Chef's Daily Selection

Crème Brulee

Vanilla Custard, Caramelized Sugar

Key Lime Cheesecake

Raspberry, Mint, Key Lime Cheesecake, Toasted Meringue

Chocolate Truffle

Devil's Food Cake & Milk Chocolate, Milk Chocolate Mousse, Dentelle, Vanilla, Chantilly Cream

860.404.5951

The North House

www.thenorthhouse.com

Dinner Package #2

\$59 per person

Appetizer

(select two)

Croquettes

Potato Cheddar Croquettes, Mustard Aioli

Point Judith Calamari

Fried Cherry Peppers, Tomato Coulis

Whipped Ricotta

Grilled Bread, Toasted Seeds, Crispy Jamon,
Roasted Tomato & Shallot Coulis

Bourbon Brined Pork Belly

Smoked Beets, Pickled Egg, Frisee, Citrus Gastrique

Soup & Salad

(select two)

French Onion Soup

Aged Provolone, Crouton

Artisanal Baby Greens

Grape Tomatoes, Shallots, Fresh Herbs, Sherry Vinaigrette

Caesar

Gem Lettuce, Crostini, Parmesan, Garlic Caesar

New England Clam Chowder

Chopped Clams, Potato, Bacon

Entrees

(select three)

Braised Short Rib

Cauliflower Grits, Fava Beans, Crispy Leeks

Sautéed Trout

Braised Fennel, Lobster Velute, Shaved Asparagus, Valencia Oranges

Cioppino

Salmon, Little Neck Clams, PEI Mussels, Point Judith Calamari,
Saffron Burgundy Tomato Broth, Grilled Bread

Double Rib Berkshire Pork Chop

Corn & Chorizo Nage, Ancho Chili, Hush Puppy Crouton

House Made Gnocchi Bolognese

Ricotta Gnocchi, Beef & Pork Ragu, Ricotta, Cream, Parmesan

Half Chicken

Wild Mushroom Stuffing, Dried Cherries, Dark Cherry Jus

NY Strip

Baby Spinach, Roasted New Potatoes, Breakfast Radishes,
Onion Ring, Cabernet Jus

Stonington Shrimp Risotto

Local Shrimp, English & Snap Pease, Mint, Lemon, Parmesan

Dessert

(select two)

Carrot Cake

Honey Cream Cheese, Coconut Cream, Caramel, Praline Dust

J. Foster's Ice Cream & Sorbets

Chef's Daily Selection

Key Lime Cheesecake

Raspberry, Mint, Key Lime Cheesecake, Toasted Meringue

Crème Brulee

Vanilla Custard, Caramelized Sugar

Dark Chocolate Torte

Flourless Chocolate Cake, Peanut Butter Cremeux, Baked Dentelle

Chocolate Truffle

Devil's Food Cake & Milk Chocolate, Milk Chocolate Mousse,
Dentelle, Vanilla, Chantilly Cream

860.404.5951

The North House

www.thenorthhouse.com

Dinner Package #3

\$65 per person

Reception Upon Arrival

(select one)

Artisanal Cheese Display

Local & Artisan Cheeses, Local Honeycomb, Cranberry Fig Mostarda

Crudités

Assorted Market Fresh Vegetables, Buttermilk Ranch

Antipasto

Assorted Cured Meats, Roasted Tomatoes, Marinated Artichokes, Grilled Mushrooms & Roasted Peppers, Balsamic Reduction

Appetizer

(select two)

Croquettes

Potato Cheddar Croquettes, Mustard Aioli

Whipped Ricotta

Toasted Seeds, Crispy Jamon, Roasted Tomato & Shallot Coulis

Point Judith Calamari

Fried Cherry Peppers, Tomato Coulis

Bourbon Brined Pork Belly

Smoked Beets, Pickled Egg, Frisee, Citrus Gastrique

Soup & Salad

(select two)

French Onion Soup

Aged Provolone, Crouton

New England Clam Chowder

Chopped Clams, Potato, Bacon

Artisanal Baby Greens

Grape Tomatoes, Shallots, Fresh Herbs, Sherry Vinaigrette

Caesar

Gem Lettuce, Crostini, Parmesan, Garlic Caesar

Entrees

(select three)

Braised Short Rib

Cauliflower Grits, Fava Beans, Crispy Leeks

House Made Gnocchi Bolognese

Ricotta Gnocchi, Beef & Pork Ragu, Ricotta, Cream, Parmesan

Sautéed Trout

Braised Fennel, Lobster Velute, Shaved Asparagus, Valencia Oranges

Half Chicken

Wild Mushroom Stuffing, Dried Cherries, Dark Cherry Jus

Cioppino

Salmon, Little Neck Clams, PEI Mussels, Point Judith Calamari, Saffron Burgundy Tomato Broth, Grilled Bread

NY Strip

Baby Spinach, Roasted New Potatoes, Breakfast Radishes, Onion Ring, Cabernet Jus

Double Rib Berkshire Pork Chop

Corn & Chorizo Nage, Ancho Chili, Hush Puppy Crouton

Stonington Shrimp Risotto

Local Shrimp, English & Snap Pease, Mint, Lemon, Parmesan

Dessert

(select two)

Carrot Cake

Honey Cream Cheese, Coconut Cream, Caramel, Praline Dust

Crème Brulee

Vanilla Custard, Caramelized Sugar

Chocolate Truffle

Devil's Food Cake, Milk Chocolate Mousse, Dentelle

Key Lime Cheesecake

Raspberry, Mint, Key Lime Cheesecake, Toasted Meringue

J. Foster's Ice Cream & Sorbets

Chef's Daily Selection

Dark Chocolate Torte

Flourless Chocolate Cake, Peanut Butter Cremeux, Baked Dentelle

860.404.5951

The North House

www.thenorthhouse.com

Dinner Package #4

\$75 per person

Reception Upon Arrival

(select one)

Artisanal Cheese Display

Local & Artisan Cheeses, Local Honeycomb, Cranberry Fig Mostarda

Crudités

Assorted Market Fresh Vegetables, Buttermilk Ranch

Baked Brie en Croute

Sweet Preserves, Baguettes, Lavash

Colossal Shrimp Cocktail Tower

Horseradish Cocktail Sauce, 2 Pieces Per Guest

Antipasto

Assorted Cured Meats, Roasted Tomatoes, Marinated Artichokes, Grilled Mushrooms & Roasted Peppers, Balsamic Reduction

Appetizer

(select two)

Croquettes

Potato Cheddar Croquettes, Mustard Aioli

Whipped Ricotta

Toasted Seeds, Crispy Jamon, Roasted Tomato & Shallot Coulis

Point Judith Calamari

Fried Cherry Peppers, Tomato Coulis

Bourbon Brined Pork Belly

Smoked Beets, Pickled Egg, Frisee, Citrus Gastrique

Crab Cakes

Smoked Tomato, Charred Scallion

Heirloom Tomato Bruschetta

Balsamic Drizzle

Beef Tartare

Dijon, Sunny Egg, House Made Chips

Soup & Salad

(select two)

French Onion Soup

Aged Provolone, Crouton

New England Clam Chowder

Chopped Clams, Potato, Bacon

Spinach

Goat Cheese Marcona Almond Crouton, Maple Pepper Bacon, Shallots, Raspberry Wine Vinaigrette

Shaved Cucumber

Asparagus, Fennel, Charred Radish, Pickled Haricot Verts, Pistachio Vinaigrette

Artisanal Baby Greens

Grape Tomatoes, Shallots, Fresh Herbs, Sherry Vinaigrette

Caesar

Gem Lettuce, Crostini, Parmesan, Garlic Caesar

Continued to Next Page

860.404.5951

The North House

www.thenorthhouse.com

Dinner Package #4

\$75 per person

(continued)

Entrees

(select three)

Braised Short Rib

Cauliflower Grits, Fava Beans, Crispy Leeks

House Made Gnocchi Bolognese

Ricotta Gnocchi, Beef & Pork Ragu, Ricotta, Cream, Parmesan

Dry Rubbed Duck Breast

Aromatic Broth, Pickled Apricots, Root Vegetable, Red Sorrel

Sautéed Trout

Braised Fennel, Lobster Velute, Shaved Asparagus, Valencia Oranges

Double Rib Berkshire Pork Chop

Corn & Chorizo Nage, Ancho Chili, Hush Puppy Crouton

Stonington Shrimp Risotto

Local Shrimp, English & Snap Pease, Mint, Lemon, Parmesan

Cioppino

Salmon, Little Neck Clams, PEI Mussels, Point Judith Calamari, Saffron Burgundy Tomato Broth, Grilled Bread

Stonington Sea Scallops

Bitter Greens, Grilled Mushrooms, Blistered Shishito Peppers, Toasted Ginger Jus

NY Strip / Filet Mignon / Ribeye

Baby Spinach, Roasted New Potatoes, Breakfast Radishes, Onion Ring, Cabernet Jus

Half Chicken

Wild Mushroom Stuffing, Dried Cherries, Dark Cherry Jus

Dessert

(select two)

Carrot Cake

Honey Cream Cheese, Coconut Cream, Caramel, Praline Dust

Crème Brulee

Vanilla Custard, Caramelized Sugar

Chocolate Truffle

Devil's Food Cake, Milk Chocolate Mousse, Dentelle

Key Lime Cheesecake

Raspberry, Mint, Key Lime Cheesecake, Toasted Meringue

J. Foster's Ice Cream & Sorbets

Chef's Daily Selection

Dark Chocolate Torte

Flourless Chocolate Cake, Peanut Butter Cremeux, Baked Dentelle

Seasonal Fruit Pie

Chef's Seasonal Selection

North House Ice Cream Napoleon

Sweet Cream Ice Cream, Fried Phyllo Nest, Mixed Berry Compote

Angel Food Cake

House Made Angel Food Cake, Berry Compote, Fresh Berries

Seasonal Fresh Fruit

Seasonal Assortment

860.404.5951

The North House

www.thenorthhouse.com

Dinner Package #5

\$85 per person

Reception Upon Arrival

(select two)

Artisanal Cheese Display

Local & Artisan Cheeses, Local Honeycomb, Cranberry Fig Mostarda

Crudités

Assorted Market Fresh Vegetables, Buttermilk Ranch

Baked Brie en Croute

Sweet Preserves, Baguettes, Lavash

Colossal Shrimp Cocktail Tower

Horseradish Cocktail Sauce, 2 Pieces Per Guest

Antipasto

Assorted Cured Meats, Roasted Tomatoes, Marinated Artichokes, Grilled Mushrooms & Roasted Peppers, Balsamic Reduction

Appetizer

(select two)

Croquettes

Potato Cheddar Croquettes, Mustard Aioli

Whipped Ricotta

Toasted Seeds, Crispy Jamon, Roasted Tomato & Shallot Coulis

Point Judith Calamari

Fried Cherry Peppers, Tomato Coulis

Bourbon Brined Pork Belly

Smoked Beets, Pickled Egg, Frisee, Citrus Gastrique

Crab Cakes

Smoked Tomato, Charred Scallion

Heirloom Tomato Bruschetta

Balsamic Drizzle

Beef Tartare

Dijon, Sunny Egg, House Made Chips

Soup & Salad

(select two)

French Onion Soup

Aged Provolone, Crouton

New England Clam Chowder

Chopped Clams, Potato, Bacon

Spinach

Goat Cheese Marcona Almond Crouton, Maple Pepper Bacon, Shallots, Raspberry Wine Vinaigrette

Shaved Cucumber

Asparagus, Fennel, Charred Radish, Pickled Haricot Verts, Pistachio Vinaigrette

Artisanal Baby Greens

Grape Tomatoes, Shallots, Fresh Herbs, Sherry Vinaigrette

Caesar

Gem Lettuce, Crostini, Parmesan, Garlic Caesar

Continued to Next Page

860.404.5951

The North House

www.thenorthhouse.com

Dinner Package #5

\$85 per person

(continued)

Entrees

(select four)

Braised Short Rib

Cauliflower Grits, Fava Beans, Crispy Leeks

House Made Gnocchi Bolognese

Ricotta Gnocchi, Beef & Pork Ragu, Ricotta, Cream, Parmesan

Dry Rubbed Duck Breast

Aromatic Broth, Pickled Apricots, Root Vegetable, Red Sorrel

Sautéed Trout

Braised Fennel, Lobster Velute, Shaved Asparagus, Valencia Oranges

Double Rib Berkshire Pork Chop

Corn & Chorizo Nage, Ancho Chili, Hush Puppy Crouton

Stonington Shrimp Risotto

Local Shrimp, English & Snap Pease, Mint, Lemon, Parmesan

Cioppino

Salmon, Little Neck Clams, PEI Mussels, Point Judith Calamari, Saffron Burgundy Tomato Broth, Grilled Bread

Stonington Sea Scallops

Bitter Greens, Grilled Mushrooms, Blistered Shishito Peppers, Toasted Ginger Jus

NY Strip / Filet Mignon / Ribeye

Baby Spinach, Roasted New Potatoes, Breakfast Radishes, Onion Ring, Cabernet Jus

Half Chicken

Wild Mushroom Stuffing, Dried Cherries, Dark Cherry Jus

Beef Wellington

Mashed Potatoes, Asparagus, Demi Glace

Rack of Lamb

Rosemary, Mint, Roasted New Potatoes & Carrots

Dessert

(select two)

Carrot Cake

Honey Cream Cheese, Coconut Cream, Caramel, Praline Dust

Crème Brulee

Vanilla Custard, Caramelized Sugar

Chocolate Truffle

Devil's Food Cake, Milk Chocolate Mousse, Dentelle

Key Lime Cheesecake

Raspberry, Mint, Key Lime Cheesecake, Toasted Meringue

J. Foster's Ice Cream & Sorbets

Chef's Daily Selection

Dark Chocolate Torte

Flourless Chocolate Cake, Peanut Butter Cremeux, Baked Dentelle

Seasonal Fruit Pie

Chef's Seasonal Selection

North House Ice Cream Napoleon

Sweet Cream Ice Cream, Fried Phyllo Nest, Mixed Berry Compote

Angel Food Cake

House Made Angel Food Cake, Berry Compote, Fresh Berries

Seasonal Fresh Fruit

Seasonal Assortment

860.404.5951

The North House

www.thenorthhouse.com

Brunch Package #1

\$30 per Guest

Appetizer

(select two)

Seasonal Fresh Fruit

Seasonal Assortment

Grapefruit Brulee

1/2 Grapefruit, Caramelized Sugar

Yogurt & Honey

Local Honey, House Made Granola

Candied Bacon

Maple Pepper

Fig & Berry Bruschetta

Assorted Berries, Mascarpone, Honey

Entrees

(select three)

Duck Hash

Duck Confit, Red Flannel Hash, Sunny Egg, Bacon-Truffle Vinaigrette

Stuffed French Toast

Spiced Cream Cheese, Berry Compote, Applewood Smoked Bacon

Biscuits & Gravy

House Made Buttermilk Biscuits, Sage-Sausage Gravy, Eggs

Ham Benedict

Smoked Ham, Poached Eggs, English Muffin, Hollandaise

Bibb Lettuce Wraps

Slow Poached Chicken Salad, Apricot Marmalade, Shaved Carrot

Pan Seared Rainbow Trout

Ancient Grains, Beurre Meuniere

Anvil Burger

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

Steak Frites

8oz NY Strip, Herb Butter, Demi-Glace, Hand Cut Fries

Cobb Salad

Chicken, Heirloom Tomatoes, Bacon, Hard Boiled Eggs, Avocado, Black Ledge Blue, Red Wine Vinaigrette

Desserts

(select two)

Chocolate Truffle

Devil's Food Cake & Milk Chocolate, Milk Chocolate Mousse

Crème Brulee

Vanilla Custard, Caramelized Sugar

Carrot Cake

Honey Cream Cheese, Coconut Cream, Caramel, Praline Dust

J. Foster's Ice Cream & Sorbets

Chef's Daily Selection

Key Lime Cheesecake

Raspberry, Mint, Key Lime Cheesecake, Toasted Meringue

Seasonal Fresh Fruit

Seasonal Assortment

860.404.5951

The North House

www.thenorthhouse.com

Brunch Package #2

\$36 per Guest

Appetizer

(select two)

Seasonal Fresh Fruit

Seasonal Assortment

Grapefruit Brulee

1/2 Grapefruit, Caramelized Sugar

Yogurt & Honey

Local Honey, House Made Granola

Candied Bacon

Maple Pepper

Fig & Berry Bruschetta

Assorted Berries, Mascarpone, Honey

Soup & Salad

(select two)

French Onion Soup

Aged Provolone, Crouton

Artisanal Baby Greens

Grape Tomatoes, Shallots, Fresh Herbs, Sherry Vinaigrette

New England Clam Chowder

Chopped Clams, Potato, Bacon

Caesar

Gem Lettuce, Crostini, Parmesan, Garlic Caesar

Entrees

(select three)

Duck Hash

Duck Confit, Red Flannel Hash, Sunny Egg, Bacon-Truffle Vinaigrette

Stuffed French Toast

Spiced Cream Cheese, Berry Compote, Applewood Smoked Bacon

Biscuits & Gravy

House Made Buttermilk Biscuits, Sage-Sausage Gravy, Eggs

Ham Benedict

Smoked Ham, Poached Eggs, English Muffin, Hollandaise

Bibb Lettuce Wraps

Slow Poached Chicken Salad, Apricot Marmalade, Shaved Carrot

Pan Seared Rainbow Trout

Ancient Grains, Beurre Meuniere

Anvil Burger

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

Steak Frites

8oz NY Strip, Herb Butter, Demi-Glace, Hand Cut Fries

Cobb Salad

Chicken, Heirloom Tomatoes, Bacon, Hard Boiled Eggs, Avocado, Black Ledge Blue, Red Wine Vinaigrette

Hangtown Fry Benedict

Applewood Smoked Bacon, Fried Oyster, Poached Eggs, English Muffins, Hollandaise

Desserts

(select two)

Chocolate Truffle

Devil's Food Cake & Milk Chocolate, Milk Chocolate Mousse

Crème Brulee

Vanilla Custard, Caramelized Sugar

Carrot Cake

Honey Cream Cheese, Coconut Cream, Caramel, Praline Dust

J. Foster's Ice Cream & Sorbets

Chef's Daily Selection

Key Lime Cheesecake

Raspberry, Mint, Key Lime Cheesecake, Toasted Meringue

Seasonal Fresh Fruit

Seasonal Assortment

860.404.5951

The North House

www.thenorthhouse.com

Cocktail Reception

\$35 per person

Hors D'oeuvres

(select five)

Soft Pretzel Sticks

Cheddar Fondue

Shrimp Sliders

Tartar Sauce

Grilled Oysters

Salsa Verde

Hand Cut Truffle Chips

Malt Vinegar Aioli

Chicken or Beef Skewers

House Made BBQ Sauce

Point Judith Calamari

Fried Cherry Peppers, Tomato Coulis

Heirloom Tomato Bruschetta

Balsamic Drizzle

Petit Beef Wellingtons

Demi-Glace

Coconut Crusted Shrimp

Candied Blueberry Sauce

Seafood Ceviche

Crispy Tortilla

Smoked Salmon Latkes

Crème Fraiche

Bloody Mary Oyster Shooter

North House Bloody Mix, East Coast Oyster

Miniature Crab Cakes

Smoked Tomato, Charred Scallions

Grilled House Made Flatbreads

Chef's Assorted Selection

Bacon Wrapped Scallops

Lemon Curd

Anvil Burger Sliders

Black Angus, American Cheese, Ketchup

Smoked Duck Potstickers

Ginger Jus

North House Wings

House Made Buffalo / Asian BBQ / Garlic Parmesan

Ahi Tuna Tartare

Rice Cracker

Potato Cheddar Croquettes

Mustard Aioli

Phyllo & Raspberry Wrapped Brie

Local Honey

Stuffed Mushrooms

House Made Sausage Stuffing

Cocktail reception includes a selection of 5 continuously butlered hors d'oeuvres for a two hour cocktail reception.
Hors d'oeuvres are available a la carte as part of a reception before dinner service.

860.404.5951

The North House

www.thenorthhouse.com

Cocktail Reception Additions

Tuscan Table

A selection of local and artisan cheeses, cured meats, grilled vegetables, rustic breads, olives

9 per person

Colossal Shrimp Cocktail Tower

Horseradish Cocktail Sauce

9 per person

Fruit & Artisan Cheese Plate

6 per person

Raw Bar

East & West Coast Oysters, Colossal Shrimp Cocktail, Crab Claws, Clams on the Half Shell

18 per person

Decadent Dessert Buffet

Miniature Assorted Cupcakes, Cheesecake Lollipops, Fresh Fruit Tarts, Chocolate Crepes,
Petit Fours, Assorted Cookies, Mignardise, Chocolate Dipped Fruit

8 per person

A la Carte Hors D'oeuvres

Plated or Passed

Soft Pretzel Sticks	\$24 per dozen
Shrimp Sliders	\$44 per dozen
Grilled Oysters	\$40 per dozen
Hand Cut Truffle Chips	\$25 per platter
Chicken or Beef Skewers	\$30 per dozen
Point Judith Calamari	\$35 per platter
Heirloom Tomato Bruschetta	\$30 per dozen
Petit Beef Wellingtons	\$48 per dozen
Coconut Crusted Shrimp	\$36 per dozen
Seafood Ceviche	\$36 per dozen
Smoked Salmon Latkes	\$36 per dozen
Anvil Burger Sliders	\$48 per dozen
Smoked Duck Potstickers	\$42 per dozen
North House Wings	\$30 per dozen
Ahi Tuna Tartare	\$38 per dozen
Potato Cheddar Croquettes	\$30 per dozen
Phyllo & Raspberry Wrapped Brie	\$36 per dozen
Stuffed Mushrooms	\$36 per dozen
Bloody Mary Oyster Shooter	\$40 per dozen
Miniature Crab Cake	\$39 per dozen
Grilled House Made Flatbreads	\$36 per platter
Bacon Wrapped Scallops	\$42 per dozen

Beverage Options

Large Format Wine Bottles

Veuve Clicquot "Yellow Label" 1.5L Magnum	\$245
Veuve Clicquot "Yellow Label" 3L Jéroboam	\$595
Jordan 2010 Cabernet Sauvignon 1.5L Magnum	\$230
Chateau Pape Clement 2012 1.5L Magnum	\$459
Opus One 2011 1.5L Magnum	\$1,225
Silver Oak Cabernet Sauvignon 2012 1.5L Magnum	\$35 per platter
Chateau Lagrange 2006 5L	\$30 per dozen
Chateau Troplong Mondot 2010 1.5L	\$48 per dozen
Chateau Troplong Mondot 2010 3L	\$36 per dozen
Chateau Troplong Mondot 2010 6L	\$36 per dozen
Chateau Cheval Blanc 2010 1.5L	\$36 per dozen
Chateau La Lagune 1.5L	\$48 per dozen
Chateau Haut Bailly 2012 1.5L	\$42 per dozen
Chateau Haut Bailly 2014 1.5L	\$30 per dozen
Chateau Lascombes 2014 1.5L	\$38 per dozen
Chateau Cantenac-Brown 2010 1.5L	\$30 per dozen
Phyllo & Raspberry Wrapped Brie	\$36 per dozen
Stuffed Mushrooms	\$36 per dozen
Bloody Mary Oyster Shooter	\$40 per dozen
Miniature Crab Cake	\$39 per dozen
Grilled House Made Flatbreads	\$36 per platter
Bacon Wrapped Scallops	\$42 per dozen

Cakes



Our in house pastry chef can make custom cakes to truly accentuate your private event. All cakes are made to order and require 48 hours notice. A custom cake can be made in-lieu of dessert.

Round Cake

- 6" - 8 Guests—\$30
- 8" - 15 Guests—\$35
- 9" - 25 Guests—\$55
- 10" - 40 Guests—\$65
- 12" - 50 Guests—\$90
- 14" - 65 Guests—\$130

Special Fillings

- Mousse, Jams, Fruit
- 6"-10" + 1/4 Sheet—\$7
- 12" + 1/2 Sheet—\$15
- 14" + Full Sheet—\$20

Square & Rectangular Cakes

- 6" - 10 Guests—\$35
- 8" - 20 Guests—\$45
- 9" - 30 Guests—\$60
- 10" - 45 Guests—\$75
- 12" - 55 Guests—\$100
- 14" - 70 Guests—\$150
- 1/4 Sheet—45 Guests—\$75
- 1/2 Sheet—80 Guests—\$120
- Full Sheet—150 Guests—\$225

Add Ons

- Lace, Fabric, Flowers, Ribbon—\$5-10
- Tiers & Custom Shape/Design—Upon Request