

Asa Ransom House

Three Course Private Family-Style Meal Menu Options, 2025

\$54 per person, plus tax and gratuity (*\$70 per person total*)

Served by table, family-style. 15 - 45 Attendees. No Room Rental Fees or Administration Fees.

House-made bread & butter, ice water, iced tea, and hot coffee included with dinner.

Course 1: Salad: Choice of one is included with dinner. 8 ounces of chosen salad per attendee.

Adelaide's House Salad, with French Vinaigrette

Traditional Caesar Salad

Course 2: Soup: Choice of one is included with dinner. 8 ounces of chosen soup per attendee.

Creamy Tomato & Basil Soup

Butternut Squash Soup with Creme Fraiche

Seasonal Soup

Course 3: Entrées: Choose any below to be included.

If multiple entrée choices are chosen, an equal amount of each, per attendee, will be prepared, i.e. 4 ounces of each per person (total of 12 ounces per person). Alternatively, if attendee choices are made prior to the event and advised to us 7 days or more prior to the event, 12 ounces of each entrée will be prepared for per order. All entrees served with creamy mashed Yukon Gold potatoes and vegetables du jour for the table(s), of approximately 4 ounces of each per person.

Baked Atlantic Haddock, Hollandaise Sauce

Roasted Turkey Breast, Sage Stuffing, Rich Gravy, Cranberry-Orange Chutney

Spiral-cut Glazed Ham, Dijon Sauce

Red-wine Braised Beef Pot Roast, Rich Gravy (+ \$4 pp)

Course 4 (optional): Dessert: (\$9 per person; host chooses dessert for the group prior to the event)

Chocolate Decadence – our signature chocolate ganache layer cake

NY-style Cheesecake with Fruit Compote

Seasonal Vegetarian Entrées available, as are Children's Plates – inquire if interested.

NY State Sales Tax & 21% Gratuity Charged on all Bills