

# *Asa Ransom House*

## **Three Course Private Event Plated Meals**

\$62 per person, plus tax and gratuity, *No Room Rental Fees or Administration Fees*

*House-made bread & butter, ice water, iced tea, and hot coffee included with all dinners*

### **Course 1: Salad (choose 1 item for group; choice required 7 days prior to event)**

Adelaide's House Salad, with French Style Champagne Vinaigrette

Caesar Salad, with Shaved Parmesan, House-made Croutons, Capers, and Caesar Dressing

### **Course 2: Soup (choose 1 item for group; choice required 7 days prior to event)**

Classic Lobster Bisque ( +\$2 pp)

Creamy Tomato & Basil Soup

Butternut Squash Soup with Creme Fraiche

### **Course 3: Entrée (choose up to 3 items to offer attendees; final choices required 7 days prior to event)**

*All entrees served with Yukon Gold Mashed Potatoes and seasonal vegetable du jour*

White-Wine & Herb Poached Norwegian Salmon, Hollandaise Sauce

New England Style Baked Haddock, Lemon-Caper-Butter Sauce

Oven Roasted Turkey Breast, Stuffing, Cranberry-Orange Chutney, Gravy

Spiced-Glaze Spiral Cut Ham, Savory Dijon Mustard Sauce

Char-grilled Aged Angus Reserve Filet Mignon, Béarnaise Sauce + \$15 pp or Mkt Price

Char-grilled Aged Angus Reserve USDA Prime Sirloin Strip Steak, Steak Sauce + \$10 pp or Mkt Price

Roast Sirloin of Beef, English-cut, Yorkshire Puddings, Gravy (*minimum 10 servings ordered per roast*)

Red-wine Braised Pork Shank, "Osso Bucco" Style, Barolo Gravy

*Seasonal vegetarian entrées & children's meals (11 years and younger) are available– inquire if interested*

### **Optional Course 4: Dessert (+ \$12 pp) (Choose 1 item for group, choice required 7 days prior to event)**

Chocolate Decadence – our signature chocolate ganache layer cake with Whipped Cream

NY-style Cheesecake with Fruit Compote

*NY State Sales Tax & 21% Service Charge (Gratuity) Charged on all Bills*