



# *Events at Ledger*

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# Private Events

Ledger Restaurant & Bar, located in the former Salem Savings Bank building (circa 1818), is pleased to be a part of the downtown Salem community. The Macomber Room is a former public assembly space that was home to numerous meetings & now Ledger continues the private dining room's role as a place to gather, celebrate & unite. It has become home to weddings, showers, birthday celebrations & conferences. Host your next event in this exclusively private, 800 square foot room, perfect for any occasion!

The Macomber Room can seat 15-50 guests for a seated meal or 80 guests for a standing cocktail event. It is a beautiful space with 8 foot windows, exposed beams, gorgeous hanging light fixtures as well as its own bar! It is also sound proof & you are welcome to have live entertainment (space permitting) or send us a custom playlist via Spotify that we can play on our Sonos Sound System. We offer a variety of different menus for all types of events.

For larger groups, we are happy to accommodate full restaurant buyouts where you can utilize the private Macomber room as a ceremony space and transition to dinner and dancing in our main dining room.

For more information please e-mail Ledger's Event Director, Ashleigh Moraga, at [ashleigh@ledgersalem.com](mailto:ashleigh@ledgersalem.com)



# Cocktail Reception

Add To Any Event Menu

## **PASSED HORS D'OEUVRES - served for a 30 minute duration**

4 options @ \$21 per person

5 options @ \$25 per person

### **(Select 2-3 from this section)**

**Fish n Chips-** Notch beer battered cod, russets, tartar

**Chicken and Waffles-** corn waffle, maple, chili butter

**Mushroom Arancini-** marinara & Parmesan

**Fried Broccoli Bites-** smoked cheddar, mozzarella, spicy garlic aioli

**Buffalo Chicken Sliders-** brioche bun, homemade slaw

**Fried Chickpea Fritters-** spicy yogurt sauce

**Maple Glazed Pork Belly Bites \*GF**

### **(Select 2-3 from this section)**

**Homemade Spanakopita-** spinach, feta, lemon zest

**Whipped Goat Cheese Crostini-** grilled toast, seasonal vegetables & herbs

**Meatballs-** spicy marinara & Parmesan

**Baked Brie Toast-** grilled bread, local Brie, seasonal preserves

**Chilled Lobster Rolls-** brioche bun, aioli, fine herbs ++\$7pp

**Mini Lump Jonah Crab Cakes-** lemon aioli ++\$4pp

**Poached Shrimp-** spicy smoked tomato sauce \*GF ++\$3pp

**Tuna Tartare-** tuna, green harissa, lime, scallion, russet chip \*GF ++\$3pp

## **DISPLAYS & STATIONS**

**Raw Bar Display - \$14 per person & \$50 for shucker -** Includes (3) oysters (2) clams per person, cocktail sauce & lemons  
optional add on- poached shrimp cocktail + \$3 per shrimp

### **Charcuterie Display**

Rotating selection of homemade cured meats, condiments, crackers & grilled bread

Small - Serves 20-25 Guests: \$225

Large - Serves 30-40 Guests: \$325

### **Assorted Cheese Display**

Local cheeses, dried fruits & nuts, condiments, crackers & grilled bread

Small - Serves 20-25 Guests: \$225

Large - Serves 30-40 Guests: \$325

### **Bruschetta Bar - \$9 per person**

Chef's selection of assorted grilled bread with a variety of different pre-set toppings

### **Mac & Cheese Bar - \$13 per person**

Housemade pasta, local and assorted cheese with a variety of toppings on the side



# Family Style Menu

Designed Specifically for Sharing & Perfect for our Communal Tables  
Guests will be Seated & Courses will Served to the Tables **\*\*Also Available as a Buffet\*\***  
Includes Non-Alcoholic Beverages, Juice, Coffee & Tea to Order  
**\$68 Per Person**

## First Course: (Select one to feature)

**Caesar Salad**- gem lettuce, Parmesan & garlic breadcrumbs

**Fried Brussels Sprouts**- Caesar dressing, Parmesan, za'atar

**Seasonal Arugula Salad**- squash, mushrooms, goat cheese, almonds, red wine vinaigrette

*\*\*sample, changes monthly and sometimes without notice\*\**

## Optional Add Ons with First Course:

**Ledger's Popovers**- garlic honey butter \$4.50pp

## Second Course (select two entrees, one from each section, for everyone):

### Select one:

**Wild Mushroom Campanelle**- spinach, leeks, parmesan cream

**Ledger Bolognese**- mafaldine, ragu of beef, lamb and pork, tomato, parmesan, herbs

**Truffle Mushroom Penne Carbonara**- homemade pasta, cured pork & Parmesan ++\$5pp

**Pan Seared Salmon**- squash puree & pistachio pesto

### Select one:

**Wood Grilled Chicken**- lemon-thyme pan gravy

**Honey Lavender Pork Loin**- pears or apples, toasted almonds & arugula

**Wood Grilled Sliced Steak**- salsa verde, sweet onion puree +++\$7pp

**Accompanied by local farm vegetables & roasted potatoes**

## Dessert Board Display

**Assorted mini desserts**- including seasonal layer cakes, cannolis & pate a choux



# Ledger Special - Family Style

Menu Inspired by our House Favorites \* **Suggested Menu for Rehearsal Dinners & Weddings**  
Designed Specifically for Sharing & Perfect for our Communal Tables  
Guests will be Seated & Courses will Served to the Tables **\*\*Also Available as a Buffet\*\***  
Includes Non-Alcoholic Beverages, Juice, Coffee & Tea to Order

**\$94 Per Person**

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## **Stationary Display Upon Arrival**

**Local assorted cheeses & homemade charcuterie-** pickled veggies, dried fruit, nuts & honey grilled bread & crackers

## **Passed Hors D'oeuvres**

**Homemade Spanakopita-** spinach, feta, lemon zest

**Meatballs-** spicy marinara & Parmesan

## **First Course (served to each table)**

**Caesar Salad-** gem lettuce, garlic parmesan breadcrumbs, classic dressing & parmesan

**Ledger's Popovers-** garlic honey butter

## **Second Course (two entrees, one from each section, for the tables):**

### **Select one:**

**Wild Mushroom Campanelle-** spinach, leeks, parmesan cream

**Ledger Bolognese-** mafaldine, ragu of beef, lamb and pork, tomato, parmesan, herbs

**Truffle Mushroom Penne Carbonara-** homemade pasta, cured pork & Parmesan ++\$5pp

**Pan Seared Salmon-** squash puree & pistachio pesto

### **Select one:**

**Wood Grilled Chicken-** lemon-thyme pan gravy

**Honey Lavender Pork Loin-** pears or apples, toasted almonds & arugula

**Wood Grilled Sliced Steak-** salsa verde, onion puree +++\$7pp

## **Accompanied by Chef's Selection of Grilled Farm Vegetables & Roasted Potatoes**

## **Dessert Display**

**Assortment of mini seasonal desserts including-** homemade cookies, whoopie pies, cannolis, pate a choux & mini pies

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# Three Course Meal - Plated

Plated and Served, For Groups of 20 or Less Only  
Select Featured Items, Guest Orders Taken at the Table  
Includes Non-Alcoholic Beverages, Coffee & Tea to Order  
**\$70 Per Person**

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## **First Course (Select two to feature):**

**Caesar Salad**- gem lettuce, Parmesan & garlic breadcrumbs

**Fried Brussels Sprouts**- Caesar dressing, Parmesan, za'atar

**Seasonal Arugula Salad**- squash, mushrooms, goat cheese, almonds, red wine vinaigrette

*\*\*sample, changes weekly and without notice\*\**

## **Optional Add Ons with First Course:**

**Ledger's Popovers**- garlic honey butter \$4.50pp

## **Second Course (Select three to feature):**

**Mushroom Campanelle**- mushrooms, spinach, leeks, parmesan cream

**Ledger Bolognese**- mafaldine, ragu of beef, lamb and pork, tomato, parmesan, herbs

**Wood Grilled Organic Half Chicken**- potato puree, chicken jus, spicy broccoli

**Pan Roasted Salmon**- squash purée, brussels, cranberry, pepitas, pistachio pesto

## **Third Course Choice Of:**

**Pumpkin Spice Latte Crème Brûlée**- graham cracker crumble, chantilly cream, maple candied pepitas

**Chef's selection of daily homemade sorbet**

*\*presentation and ingredients subject to change without notice*

*\*all steaks prepared medium to medium rare for large groups*

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# Three Course Meal - Plated

Plated and Served, For Groups of 20 or Less Only  
Select Featured Items, Guest Orders Taken at the Table  
Includes Non-Alcoholic Beverages, Coffee & Tea to Order  
**\$82 Per Person**

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## First Course (Select three to feature):

**Caesar Salad**- gem lettuce, Parmesan & garlic breadcrumbs

**Fried Brussels Sprouts**- Caesar dressing, Parmesan, za'atar

**Spicy Pork Belly**- citrus, cashews, miso vinaigrette, hot honey, fermented pepper

**Crispy Gem Salad**- cabbage, peas, radish, peanuts, wontons, sesame, carrot ginger vinaigrette

## Optional Add Ons with First Course:

**Ledger's Popovers**- garlic honey butter \$4.50pp

## Second Course (Select three to feature):

**Mushroom Campanelle**- mushrooms, spinach, leeks, parmesan cream

**Ledger Bolognese**- mafaldine, ragu of beef, lamb and pork, tomato, parmesan, herbs

**Wood Grilled Steak**- sweet onion purée, chimichurri, spicy broccolini, yukon potatoes

**Wood Grilled Organic Half Chicken**- potato purée, chicken jus, turnip, delicata squash & broccolini

**Long Island Duck Breast**- cranberry mostarda, celery root, frisée salad, hazelnuts, duck fat potatoes

**Pan Roasted Salmon**- squash purée, brussels, cranberry, pepitas, pistachio pesto

## Third Course Choice Of:

**Pumpkin Spice Latte Crème Brûlée**- graham cracker crumble, chantilly cream, maple candied pepitas

**Death by Chocolate**- chocolate brownie, double chocolate chip ice cream, cherry ganache, chocolate crumble

*\*presentation and ingredients subject to change without notice*

*\*all steaks prepared medium to medium rare for large groups*

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# Family Style Lunch

Designed Specifically for Sharing & Perfect for our Communal Tables  
Includes Non-Alcoholic Beverages, Juice, Coffee & Tea to Order  
**\$44 Per Person**

## **Includes (Select Three Options for the Tables):**

**Chicken Salad Brioche-** chilled, cranberry, walnut

**Grilled Veggie Wraps-** herb whipped goat cheese, farm vegetables, lemon vinaigrette

**Chicken & Waffles-** buttermilk fried chicken, corn waffles, green chile butter, hot honey, pickles

**Grilled Ham & Cheese-** country smoked ham, Swiss, Dijon

**Chilled Lobster Rolls-** celery, chervil, lemon aioli +++\$10pp

**BLT-** north country bacon, lettuce, tomato, black pepper aioli

**Grilled Cheese Wedges-** three cheese blend, grilled sourdough

**Salmon Avocado Toast-** smoked salmon, everything spice, radishes, pickled red onion

**Pan Seared Salmon-** seasonal puree, olive oil ++\$6pp

## **Includes: (Select one)**

**Caesar Salad-** gem lettuce, Parmesan & garlic breadcrumbs

**Seasonal Arugula Salad-** squash, mushrooms, goat cheese, almonds, red wine vinaigrette

*\*\*sample, changes seasonally and without notice\*\**

## **Includes:**

**Assorted mini seasonal desserts-** including sliced layer cakes, cannolis & pate a choux

*\*presentation and ingredients subject to change without notice*

*\*all steaks prepared medium to medium rare for large groups*





# Brunch

FAMILY STYLE OR BUFFET --- **AVAILABLE SATURDAY & SUNDAY**  
Includes Non-Alcoholic Beverages, Juice, Coffee & Tea to Order  
**\$38 Per Person**

## **Includes Choice of any 2 Entrees:**

- Local Farm Scramble**- local farm veggies, cheddar & scrambled eggs
- Truffle Scramble**- local eggs, mushroom & Parmesan +++ \$3pp
- Sweet Potato Hash**- snap peas, mushroom, poblano aioli, bell pepper, fried eggs
- Steak and Eggs**- fried eggs & salsa verde +++\$10pp
- Chicken & Waffles**- buttermilk fried chicken, waffle, poblano butter, hot honey, pickles
- Peanut Bacon Brittle Waffles**- corn waffles, smoked bacon, chocolate dipped
- Chilled Lobster Rolls**- celery, chervil, lemon aioli, buttery brioche +++ \$7pp
- Ledger French Toast**- our take on a classic, seasonal preserves, maple syrup & whipped butter

## **Brunch Includes:**

- North Country bacon
- Roasted breakfast potatoes
- Assortment of homemade Muffins & Scones

## **Optional Additions**

- Yogurt, Fruit & Granola Parfaits. ++\$6 per person
- Classic Caesar Salad ++\$5 per person
- Seasonal Salad, based on local & freshest ingredients ++\$6 per person

## **Brunch Hors D'oeuvres/Passed Appetizers**

**Select 2 options for \$10 per person or 4 options for \$18 per person**

- Chicken and Waffles**- buttermilk fried chicken, waffle, poblano butter, hot honey, pickles
- Mini Silver Dollar Pancake Skewers**- maple syrup
- Broccoli & Cheddar Mini Quiche**
- Bacon & Cheddar Mini Quiche**
- Smoked Salmon Blini**- creme fresh & dill
- Deviled Eggs**- whipped yolk & parsley
- Pimento Cheese English Muffin**- local cheese & local peppers
- Fried Broccoli Bites**- smoked cheddar, mozzarella, spicy garlic aioli
- Mushroom Arancini**- marinara & Parmesan
- Chickpea Fritter**- spicy yogurt sauce
- Mini Jonah Crab Cakes**- lemon aioli

## **Mimosa Bar!**

**Unlimited bubbles, assorted juices & seasonal fruit**

**\$14 per person for 1 hour - \$21 per person for 2 hours - \$27 per person for 3 hours**



# Sweets

End the Night with Something Sweet! Add to any Event  
*\*donuts might not be available on Wednesdays, please inquire\**

## CAKES

6 Inch Round - Serves 6-10 Guests	\$50
8 Inch Round - Serves 20-25 Guests	\$85
2 Tier Cake - Serves 40	\$150

### Cake Flavors:

Vanilla  
Chocolate Fudge  
Red Velvet  
Lemon  
Carrot

### Cake Filling:

Fresh Lemon Curd  
Raspberry Preserve  
Coffee Buttercream  
Whipped Cream  
Chocolate Ganache or Mousse  
Fresh Berries  
Cream Cheese Buttercream

### Cake Frosting:

Chocolate Ganache  
Vanilla Buttercream  
Espresso Buttercream  
Cream Cheese Icing  
Chocolate Buttercream

### Donut Display \$11pp

#### A Ledger Must!

Chef's seasonal selection of jumbo homemade brioche donuts displayed on our tiers and stands

*\*Minimum order for 20 guests*

*\*Ask us about quantities*

### Mini Treat Display \$10 Per Person

Assortment of seasonal desserts including- cookies, whoopie pies cannolis, pate a choux & mini pies

*\*Minimum order for 20 guests*

### Carrot Cake Slices - \$3.75 per slice

Gluten Free, dairy free/vegan!

*\*Minimum order for 20 guests*





Lightshed PHOTOGRAPHY STUDIO

