



Events at Ledger

WRITE YOUR HISTORY WITH LEDGER



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 75 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 for 80 and transition to dinner and dancing in our main dining room for a maximum of 125 guests for a seated dinner.

For more information please e-mail Ledger's Event Director, Ashleigh Moraga, at ashleigh@ledgersalem.com

Cocktail Reception

Add To Any Event Menu

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

4 options @ \$22 per person --- 5 options @ \$26 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

Meatballs- spicy marinara & Parmesan

(Select 2-3 from this section)

Homemade Spanakopita- spinach, feta, lemon zest

Wood Grilled Mushroom Skewers *GF/DF/Vegan

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

Mac & Cheese Cups- ledger mac & cheese, housemade pasta & local cheese ++\$3pp

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

Salmon Tostadas- avocado, pickled red onion, cilantro, queso blanco ++\$3pp

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

Steak Tartare- shallots, russet chip *GF ++\$4pp

DISPLAYS & STATIONS

Raw Bar Display - \$16 per person & \$50 shucking fee - Includes (2) oysters (2) poached shrimp pp, cocktail sauce & lemons
add to raw bar - \$3.50 per oyster and \$3.25 per shrimp

Charcuterie Display

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

Small - Serves 20 Guests: \$250 | Large - Serves 30-40 Guests: \$350

Assorted Cheese Display

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

Small - Serves 20 Guests: \$250 | Large - Serves 30-40 Guests: \$350

Mac & Cheese Bar - \$15 per person

House made pasta, local and assorted cheese with a variety of toppings on the side tp add!

Ledger Pasta Bar - \$30 per person

Wild mushroom campanelle & Ledger bolognese or chop suey (seasonal/rotating)
served with rolls & whipped butter



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
\$73 Per Person

First Course: (Select one to feature)

Caesar Salad- gem lettuce, classic dressing, Parmesan & garlic breadcrumbs

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

Seasonal Arugula Salad- strawberry, burrata, balsamic, pistachio, basil, olive oil

sample, changes monthly and sometimes without notice

Optional Add Ons with First Course:

Ledger's Popovers- garlic honey butter \$4pp

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

Select one:

Wild Mushroom Campanelle- nettle pistachio pesto, spinach, leeks, parmesan cream

Ledger Bolognese- pork, lamb & beef ragu, tomato, parmesan, oregano

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

Pan Seared Salmon- english pea puree, rhubarb relish

Select one:

Wood Grilled Chicken- lemon-thyme pan gravy

Honey Lavender Pork Loin- seasonal fruit, 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 mini seasonal cupcakes, gluten free mini cheesecakes & chocolate & raspberry whoopie pies



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

\$99 Per Person

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- nettle pistachio pesto, spinach, leeks, parmesan cream

Ledger Bolognese- pork, lamb & beef ragu, tomato, parmesan, oregano

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

Pan Seared Salmon- english pea puree & rhubarb relish

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- Assortment of seasonal desserts including- homemade cookies, gluten-free mini cheesecakes, assorted mini cupcakes, chocolate raspberry whoopie pies & caramel cream puffs



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
\$75 Per Person

First Course (Select two to feature):

Caesar Salad- gem lettuce, Parmesan & garlic breadcrumbs

Squash Bisque- lime, red curry, coconut, thai basil, mint, cilantro, pepitas

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

Seasonal Arugula Salad- apple, pear, arugula, goat cheese, celery root, smoked almonds

sample, changes weekly based on local ingredients and sometime without notice

Optional Add Ons with First Course:

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

Second Course (Select three to feature):

Wild Mushroom Campanelle- nettle pistachio pesto, spinach, leeks, parmesan cream

Ledger Bolognese or Chop Suey (seasonal switch)- pork, lamb & beef ragu, tomato, parmesan, oregano

Wood Grilled Organic Half Chicken- mashed potato, chicken jus, carrots, broccolini, haricot verts

Pan Roasted Salmon- english pea purée, spring vegetables fricasse, snow pea rhubarb relish

Third Course Choice Of:

Warm Chocolate Cake- chocolate sauce, caramel, butter toasted cocoa nibs, vanilla ice cream

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*

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
\$85 Per Person

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

Grilled Beets- labneh, dukkah, feta, satsuma, pomegranate molasses

Optional Add Ons with First Course:

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

Second Course (Select three to feature):

Wild Mushroom Campanelle- nettle pistachio pesto, spinach, leeks, parmesan cream

Ledger Bolognese- pork, lamb & beef ragu, tomato, parmesan, oregano

Wood Grilled Steak- sweet onion purée, chimichurri, asparagus, gribiche, yukon potatoes

Wood Grilled Organic Half Chicken- mashed potato, chicken jus, carrots, broccolini, haricot verts

Long Island Duck Breast- huckleberries, parsnips, frisée salad, hazelnuts, snap peas, green beans, peas

Pan Roasted Salmon- english pea purée, spring vegetables fricasse, snow pea rhubarb relish

Third Course (Select two to feature):

Chocolate Matcha Bomb- hazelnut crunch, matcha cake, chocolate mousse, black sesame honeycomb

Frangipane and Pear Cake (GF) - almond, hazelnut, caramel cream, ginger ice cream

Grilled Pineapple Upside-down Cake- rum honey sauce, toasted coconut, lime, brown sugar ice cream

**presentation and ingredients subject to change without notice*

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



Family Style Lunch

Designed Specifically for Sharing & Perfect for our Communal Tables
Includes Non-Alcoholic Beverages, Juice, Coffee & Tea to Order
\$46 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

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, seasonal relish ++\$6pp

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

Includes:

Caesar Salad- gem lettuce, Parmesan & garlic breadcrumbs

Includes:

Assorted mini seasonal dessert display- including mini seasonal cupcakes, gluten free mini cheesecakes & chocolate & raspberry whoopie pies

**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
\$42 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 ++\$7 per person
- Seasonal Salad, based on local & freshest ingredients ++\$8 per person

Brunch Hors D'oeuvres/Passed Appetizers

Select 2 options for \$12 per person or 4 options for \$22 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**- fried chickpea, spicy yogurt sauce
- Mini Jonah Crab Cakes**- lemon aioli +++ \$3

Mimosa Bar!

Unlimited bubbles, assorted juices & seasonal fruit

\$16 per person for 1 hour - \$24 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 up to 10 Guests	\$50
8 Inch Round - Serves up to 20 Guests	\$85
2 Tier Cake - Serves up to 40	\$150

Cake Flavors:

Vanilla
Chocolate Fudge
Red Velvet
Lemon
Carrot

Cake Filling:

Fresh Lemon Curd
Raspberry Preserve
Coffee Buttercream
Chocolate Ganache
Chocolate Buttercream
Vanilla Buttercream & Fresh Berries ++\$10
Cream Cheese Filling

Cake Frosting:

Chocolate Ganache
Vanilla Buttercream
Espresso Buttercream
Cream Cheese Icing
Chocolate Buttercream

Donut Display \$11 Per Person

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, not required to order for full guest count*

Mini Treat Display \$12 Per Person

Assortment of seasonal desserts including- homemade cookies, gluten-free mini cheesecakes, assorted mini cupcakes, chocolate raspberry whoopie pies & caramel cream puffs

**Minimum order for 20 guests*

Mini Carrot Cake Cupcakes - \$3 each

Gluten free, dairy free/vegan!

**Minimum order for 20*



