



THE SAYRE MANSION

bethlehem's urban haven



PRIVATE DINING 2020



250 Wyandotte Street | Bethlehem, PA 18015
610.882.2100 | SayreMansion.com



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THE ROBERT HEYSHAM SAYRE 1824 MENU

\$125 Per Person
For Seatings of 10 to 20

APPETIZER/SOUP

Celery Root Soup

PASTA/SEAFOOD

Lobster Cake with Remoulade Sauce

SALAD

Mandarin Salad over Baby Greens, Dried Cranberries and Sugared Pecans
with a Ginger Mandarin Dressing

ENTRÉE

Grilled Veal Chop with Roquefort Butter

FRUIT, CHEESE AND PORT

DESSERT

Baked Alaska





THE MAUCH CHUNK 1828 MENU

\$90 Per Person

For Seatings of 10 to 20

APPETIZER/SOUP

Roasted Butternut Squash & Apple Soup

PASTA/SEAFOOD

Braised Short Rib Manicotti

SALAD

Bibb Lettuce with Quinoa Salad

ENTRÉE

Chilean Sea Bass, Tomato Coulis and Fennel Salsa

FRUIT AND CHEESE

DESSERT

Carrot Cake with Ginger Mascarpone Frosting





THE LEHIGH VALLEY RAILROAD 1854 MENU

\$125 Per Person
For Seatings of 10 to 20

APPETIZER/SOUP

Shrimp and Snow Pea Soup

PASTA/SEAFOOD

Seared Sea Scallops over Potato Celery Root Puree

SALAD

Caesar Salad

ENTRÉE

Grilled Wagyu Beef Filet Mignon
Haricot vert wrapped in Bacon

FRUIT AND CHEESE

DESSERT

Bartlett Pear Tart





THE SAYRE MANSION 1858 MENU

\$105 Per Person
For Seatings of 10 to 20

APPETIZER/SOUP

Spinach Gruyere Crepe Gateau

PASTA/SEAFOOD

Roasted Salmon over Lentils

SALAD

Tomato Feta Salad

ENTRÉE

Roasted Rack of Lamb

FRUIT AND CHEESE

DESSERT

Fresh Fig and Ricotta Cheesecake





THE FOUNTAIN HILL 1907 MENU

\$80 Per Person
For Seatings of 10 to 20

APPETIZER/SOUP

Roasted Shrimp Cocktail

PASTA/SEAFOOD

Wild Mushroom Ravioli

SALAD

Roasted Butternut Squash Salad with Warm Cider Vinaigrette

ENTRÉE

Bacon Wrapped Stuffed Quail with a Sausage Herb Stuffing

FRUIT AND CHEESE

DESSERT

Vanilla Apricot Torte





THE SAYRE OBSERVATORY 1868 MENU

\$75 Per Person
For Seatings of 10 to 20

APPETIZER/SOUP

Foie Gras with Roasted Apples

PASTA/SEAFOOD

Coquilles Sant Jacques

SALAD

Salad with Warm Goat Cheese

ENTRÉE

Roast Duck Breast with Dried Cherries and Port

FRUIT AND CHEESE

DESSERT

Flourless Chocolate Cake





THE BETHLEHEM IRON WORKS 1891 MENU

\$95 Per Person
For Seatings of 10 to 20

APPETIZER/SOUP

Lamb Merguez Strudel

PASTA/SEAFOOD

Bacon Wrapped Lobster Tail

SALAD

Roasted Beet, Butternut Squash and Apple Salad

ENTRÉE

Braised Pork Shanks with Portobello Sauce and Crème Fraiche Mashed Potatoes

FRUIT AND CHEESE

DESSERT

Cognac Pumpkin Cheesecake

