

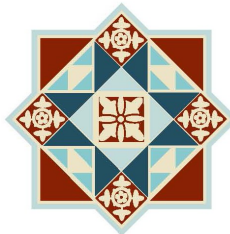


# THE SAYRE MANSION

*bethlehem's urban haven*



## PRIVATE DINING



250 Wyandotte Street | Bethlehem, PA 18015  
610.882.2100 | [SayreMansion.com](http://SayreMansion.com)



SETTLERS  
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES



## TABLE OF CONTENTS

The Robert Heysham Sayre 1824 Menu .....3  
The Mauch Chunk 1828 Menu .....4  
The Lehigh Valley Railroad 1854 Menu .....5  
The Sayre Mansion 1858 Menu .....6  
The Fountain Hill 1907 Menu .....7  
The Sayre Observatory 1868 Menu .....8  
The Bethlehem Iron Works 1891 Menu .....9



## **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