

# The Ranson House Fall Wedding



## Hors D oeuvre Served in the Tea Room

### AntiPasto Serving

Sliced Italian Meats, Assorted Imported Olives,  
Marinated Artichoke Hearts and Mushrooms,  
Roasted Red Peppers, Pepperoncinis, and Roma  
Tomatoes with Mozzarella and Basil

## Dinner Served in Dinning Room

Mediterranean Chicken

Apple Stuffed Pork

Au Gratin Potatoes

Roasted Harvest Vegetables

Dinner Rolls with Butter

\*Seasonal Beverage Stands available upon  
request\*

Call us to Set up a Tasting!

**Services** A carving station is available.  
-Items are \$2.50 extra per person.

**Bar Service** Labor is billed \$23.50 per hour. Labor  
includes travel, set up, service and  
clean up.

**Servers** Labor is billed \$23.50 per hour. Labor  
includes travel, set up, service and  
clean up.

**Service Charge** An 18% service charge will be added  
to all catering orders. Our service  
charge covers the use of  
miscellaneous equipment, trays,  
kitchen-essentials, buffet décor,  
insurance fees, permits (and other  
administrative expenses), provisions  
of white folded dinner napkins,  
beverage napkins and a backup of  
clear plastic plates, forks and cups if  
needed. When outside vendors  
are used and your request Armin's  
Catering to handle the billing, our  
service charge will be added to the  
amount of the vendor's final invoice.  
North Carolina sales tax will be added  
to the total cost of the event.

### **Event Coordination Fee**

A 15% handling fee will be added to  
the use of all rentals, floral, and  
coordinated items.

### **We Accept:**

MasterCard  
Visa  
American Express  
Personal/Company Checks  
Cash



*Armin's Catering*

**Armin's Catering**

**15901 NC Hwy 73**

**Huntersville, NC 28078**



## The Ranson House Menu

This menu and food  
selections has been designed  
specifically for  
The Ranson House.

*Phone: 704-947-1670*

*Fax: 704-947-1675*

[www.arminscatering.com](http://www.arminscatering.com)



**Under the Oak Tree  
Aunt Nelle's Ladies Luncheon**

Home Made Mini Biscuits-Served with Ham, Swiss,  
and Honey Mustard, Turkey, Provolone and Artichoke  
Spread

and Chicken Salad.

Rainbow Pasta Salad

Fresh Fruit with Melons, and Seasonal Fruit

Crisp Chopped Romaine Lettuce

Topped with Feta Cheese, Strawberries,

and Mandarin Oranges served with Raspberry Vinaigrette

Fudge Brownies

10.95 per person

**Tea On the Front Porch**

Assorted Tea Sandwiches

Pimento Cheese, Egg Salad, Chicken Salad, Cucumbers  
and Cream Cheese, Watercress and Cream Cheese.  
Served on Crust less Wheat and White Bread

Fresh Strawberries Dipped in Chocolate

Sliced Orange Bread with Poppy Seeds

White Chocolate and Raspberry Scones

Served with Whipped Honey Butter or Devonshire  
Cream

English Trifle

Assorted Teas

\$16.95 per person

**Billy's Cotton Mill Buffet**



Select Menu Items From Below

Old Fashioned Beef Tip with Mushrooms and  
Onions

or Meatloaf

Served with

Smashed Redskin Potatoes

Steamed Green Beans and Buttered Carrots

Dinner Rolls and Butter

Banana Pudding

\$12.95 per person



**Uncle Jack's Family Picnic**

Traditional Southern Pork Barbecue

Breaded Country Style Chicken with Sausage  
Gravy

Cole Slaw

Redskin Potato Salad

Kernel Corn with Butter

Fruit Kabobs

Served with all the Fixins

Homemade Cobbler

\$10.95 per person

**The Ranson House Summer Wedding**



Passed on the Front Porch

Jumbo Shrimp Cocktail served in Shot Glasses  
Scallops Wrapped in Bacon Passed on the Front  
Porch

Served in the Tea Room

Baked Brie

Tomato Tapenade Toast Points

Crab Salad

Dinner Menu Served in the Dinning Room

Chicken Marsala

Roasted Redskin Potatoes with Rosemary  
and Garlic

Penne Served with Roasted Red Pepper Alfredo

Steamed Green Beans

Served in the Library

Carving Station Serving Beef Tenderloin

**The Ranson House Wedding**



• Served in the Dinning Room

Jumbo Shrimp Cocktail

Low Country Crab Cakes

Mini Biscuits with Chicken Salad and Baby Aru-  
gula

Sliced Beef Tenderloin

Greek Strudel

• Served in the Tea Room

Spinach and Artichoke Dip

Baskets of Fresh Fruits and Vegetables

\$19.95 per person