

A Classic Country Setting for Your Dream Come True Wedding!

Your wedding day is something that you've fantasized about since you were tugging on your mother's apron strings. You may have dreamed of your gown, thought about who your guests will be, imagined the flowers in your bouquet and even thought about the words of your ceremony. Perhaps you pictured a ride in a horse drawn carriage out in the beautiful countryside of New England. The Salem Cross Inn offers a **unique and memorable experience** that can help to make your fantasy become a reality.

Our **expert wedding coordinators** will guide you through the entire process. Our chefs take great pride in **customizing your wedding menu**. The freshest ingredients available are used as they prepare **everything from scratch**. A friendly and efficient staff will **tend to every detail** on your special day.

And we have more to offer here at the Salem Cross Inn. Our **gazebo**, overlooking a breathtaking 600 acres of rolling meadows, is an amazing site for an outdoor ceremony. You may choose to order from set menus or we will be happy to **customize** to your desires. Our delicious **wedding cakes** are homemade by our baker. Horse drawn carriage rides are also available. You may even want your meal prepared in our fireplace. The possibilities are endless with us.

Allow us the opportunity to leave an imprint of your wedding day in the minds of you and your guests. Everyone can have an experience that will leave fond memories for years to come!

Please contact **Nancy Salem** or **Donna Bennett** for more information!

**Inquire about rehearsal dinners and showers too...*

Hors D'oeuvres



Hors D'oeuvres

\$160.00 per 100 pieces

Pesto Meatballs

Deviled Eggs

Pigs in a Blanket with Remillard Sauce

Assorted Mini Vegetable Quiche

Kielbasa

Served with homemade horseradish, mustard sauce

Crostini

Served hot with artichoke pâté
or cold with herb fruit or veggie salsa

Fried Boneless Chicken Tenders

Served with dipping sauce

Sautéed Boneless Chicken Tenders

Served with honey mustard sauce

Stuffed Mushroom Caps

Served with either seafood or sausage stuffing

Fried Mozzarella Pieces

Served with marinara sauce



Hors D'oeuvres

\$175.00 per 100 pieces

Coconut Fried Chicken

Served with spiced pineapple purée

Stuffed Artichokes -

Served hot with Gorgonzola cheese or cold with
veggies, crabmeat, tuna or chicken

Stuffed Fila Pinwheels -

Served with choice of chicken, sausage or
spinach & feta

Tiropets -

Herbed chicken and or cheese



Hors D'oeuvres – market price

Chilled Oysters or Littlenecks on the Half Shell

Clams Casino

Lobster Pillows

Mini Crab Cakes with homemade dill caper sauce

Sautéed Warm Beef Tenderloin Bites with hummus

Sliced Tenderloin with Bourdelaise or Bernaise sauce

Seasonal Fruit with herb yogurt dip

Lollipop Lamb Chops

Scallops wrapped in bacon, pan seared or sautéed in lemon dill sauce

Chicken or Tenderloin Wellington

Tiropets -

Shrimp and scallop

Shrimp Scampi with garlic herb butter and lemon

Chilled Shrimp Cocktail with our tangy cocktail sauce

**Butlered hors d'oeuvres may be ordered in groups of 25 pieces for the above items.*



Hors D'oeuvres – Platters

A Variety of International and Domestic Cheeses

Served with assorted crackers and fruit garnish 3.75 per person

Our Famous Cheese Spread Served with assorted crackers and fruit garnish 2.75 per person

Crudité and Dip 2.75 per person

Traditional Homemade Hummus bi Tahini

Served with red onion and pita bread 25.00 per platter

Baked Brie Wheel wrapped in filo with a raspberry sauce

sm 35.00 • med 50.00 • large 75.00

A 3% Taxable Administrative Fee and 7% State & Local Tax will be added to any food and beverage total. This fee does not represent a service fee for the waitstaff or bartenders. A non taxable 15% service fee will be added to the food and beverage total.

Salem Cross Inn • Route 9, 260 W. Main Street, W. Brookfield, MA 01585 • (508) 867-2345

www.salemcrossinn.com • fax (508) 867-0351 • email donna@salemcrossinn.com • nancy@salemcrossinn.com

Wedding Menu Selection



Choice of One Appetizer

Fresh Fruit Juice with Sherbet 1.50
Homemade Soup du Jour 3.50
Homemade Creamed Soup 4.00

Fresh Fruit *Market Price*
Fresh Shrimp Cocktail 7.00
Homemade New England
Chowder of the Sea 5.00



Choice of Two Entrées

Fresh Roast Native Turkey

Served with Granny's homemade stuffing and giblet
gravy (*need to order at least 25*) 27.95 with seconds 29.95

Rustic Chicken

Boneless breast of chicken with homemade herbed
bread stuffing topped with supreme sauce 23.95

Chicken Roulade

Boneless breast stuffed with spinach, mushrooms, feta
cheese and topped with Mornay sauce 25.95

Chicken Ritchie

Boneless breast stuffed with ham, cheese, and broccoli
and topped with supreme sauce 25.95

Maple Jack Chicken

Sautéed breast topped with Monterey jack cheese,
chopped bacon, with a maple scallion sundried
tomato sauce 25.95

Oven Roasted Pork

With a seasonal chutney, topped with a pan gravy 24.95

Roast Prime Rib of Beef

Hand rubbed with our own secret recipe of herbs and
spices and roasted in the oven 29.95

Fireplace Roasted

with seconds 35.95

Classic Yankee Pot Roast with Pan Gravy

A New England favorite and so moist 23.95

English Cut Sirloin

Oven roasted with our own secret rub, thinly sliced
and topped with au jus (*need to order at least 25*) 26.95

Grilled New York Sirloin

13 oz. fire grilled sirloin served with
an onion ring 29.95

Baked Honey Dijon Salmon

Filet of fish oven roasted with a honey Dijon glaze and
dill crumb crust 26.95

Baked Seafood Stuffed Shrimp

Jumbo shrimp stuffed with crabmeat, shrimp, white
fish and bread crumbs, served with drawn butter 28.95

Baked Stuffed Haddock

Haddock stuffed with crabmeat, shrimp, white fish
and bread crumbs 25.95

Fire Grilled Filet Mignon

9 oz. filet grilled and served with our own
mushroom Bourdelaise sauce and topped
with an onion ring *Market Price*

*The above includes: tossed garden salad, fresh vegetable, potato,
homemade rolls and muffins, white dinner rolls, tea or coffee*

~ Vegetarian meals and dietary needs accommodated with advance notice ~



Wedding Toasts

Wine and champagne 2.50 per serving
Soda, sparkling grape juice or farm fresh cider (seasonal) 2.25 per serving





Homemade Cakes or Desserts

Starting at 5.00 per person and up

*A 3% Taxable Administrative Fee and 7% State & Local Tax will be added to any food and
beverage total. This fee does not represent a service fee for the waitstaff or bartenders.
A non taxable 15% service fee will be added to the food and beverage total.*

Frequently Asked Questions:

- 
- 
- What comes complimentary?**
- * White napkins and table linens
 - * Candles
 - * Preferred vendor list
 - * Private bride's room when available
 - * A separate gathering room for your cocktail hour
- Do you have a site for ceremonies?** Yes, we have a beautiful gazebo for outdoor ceremonies as well as a site indoors for inclement weather.
- Is your food commercially prepared?** No, all of our food is homemade on the premises using only the freshest local ingredients. We customize to your needs.
- What is your policy on alcoholic beverages?** You will be charged based upon consumption whether it be a cash bar, limited open bar or full open bar.

Additional Costs

- * Prices do not include a 3% administrative fee, 7% State & Local tax and a 15% Service Fee
- * Due to the uncertainty of food costs, prices are subject to change one month prior to event date
- * Guaranteed count due two weeks prior to date, final payment due one week prior to date with a certified bank check or cash
 - * Dessert fee, \$3 per person if applicable
serve safe certification mandatory
 - * Room, bar and ceremony fees
2017 rental fee \$1500 + \$2.00 per ceremony seat set up
optional \$250 outside bar set up
State & Local tax 7% added
- * 150 people minimum for the barn on Saturday evening



Deposits, Confirmations and Final Payment

A NON-REFUNDABLE \$2,000.00 deposit is required to confirm your date and room location and will be credited directly to your final bill (Personal check, cash, money order or cashier's check are accepted for initial deposit). Final count is due two weeks prior to the wedding date. Balance is due 7 days prior and is based on the guaranteed count. (Cash, money order, or cashier's checks are accepted for final payment.) All charges will be based on the final guarantee or the actual number served if greater than the guarantee. All food and beverage is to be provided by the restaurant. Food will not be permitted to leave the restaurant. Menu pricing is guaranteed one month prior to wedding date.



Alcohol Policy

No one under 21 years of age will be served, ***no alcohol or beverages may be brought onto the premises*** and consumed, and no alcohol can be taken off the premises. All staff has been alcohol awareness certified.