



Salem Cross Inn

RESTAURANT & TAVERN

2017 Wedding Package

\$45 per person

Our wedding includes our famous home made cheese spread with assorted crackers & fruit garnish

Starter Course ~ select 1

Homemade Soup du Jour
Fruit Juice with Sherbet
Tossed Garden Salad
Jumbo Shrimp Cocktail (*add \$5*)

Entrées ~ choice of 1 or 2

- Rustic Chicken ~ boneless breast of chicken with homemade herbed bread stuffing & supreme sauce
- Classic Yankee Pot Roast ~ with pan gravy
- Oven Roasted Pork ~ with apple, pear & cranberry chutney, topped with port wine sauce
- Baked Honey Dijon Salmon ~ oven roasted with a honey Dijon glaze & dill crumb crust
- Baked Stuffed Haddock ~ haddock filet filled with a maritime stuffing
- Roast Prime Rib of Beef ~ hand rubbed with our own secret recipe of herbs & spices (*add \$10*)
- English Cut Sirloin ~ oven roasted with our own secret rub, thinly sliced & topped with au jus (*add \$6*)
- Baked Stuffed Shrimp ~ jumbo shrimp with a maritime stuffing. Served with drawn butter (*add \$7*)

All entrées served with garden fresh vegetables, potato, homemade rolls, coffee or tea

Dessert

Choice of traditional white wedding cake or cupcakes

~ Vegetarian meals & dietary needs accommodated with advance notice ~

Guaranteed meal count due two weeks prior to date

Final payment due by certified bank check or cash one week prior to date

This rate includes 3% admin. fee, 7% State & Local tax & 15% service charge

Additional cost for room, ceremony & bar set-up

This package does not apply to previously booked weddings