



The Perfect Setting for all Occasions Dinner Menu

The Salem Cross Inn offers a **unique** and **memorable experience** that is sure to leave a lasting impression with you and your guests.

The **freshest ingredients available** are used to prepare everything from scratch. Order from our **set menus** or have fun **customizing** your own. Our **events coordinators** will use their expertise to help you plan the perfect gathering. We can provide a first class affair with **attention paid** to the **finest of details** or we can loosen up and create a **casual, laid back, fun** atmosphere. We'll leave that entirely up to you.

We specialize in...

- ~ holiday gatherings
- ~ corporate events
- ~ awards dinners
- ~ family reunions and celebrations
- ~ class reunions
- ~ weddings and rehearsal dinners
- ~ showers
- ~ proms



Our 600 acres of rolling hills and valleys make the perfect place to unwind. You may want your meal prepared in our fireplace where we roast prime rib. The possibilities are endless with us. We're steeped in history but not so stuffy that we don't know how to have a good time. We truly are the perfect setting for ALL occasions.

Hors D'oeuvres

**Butlered hors d'oeuvres may be ordered in quantities of 25*



Hors D'oeuvres

100 pieces 210.

Pesto Meatballs

Deviled Eggs

Pigs in a Blanket with Remillard Sauce

Assorted Mini Vegetable Quiche

Kielbasa with homemade horseradish, mustard sauce

Crostini

hot with artichoke pâté
or cold veggie salsa

Fried Boneless Chicken Tenders

with dipping sauce

Sautéed Boneless Chicken Tenders with honey mustard sauce

Stuffed Mushroom Caps
with seafood or sausage stuffing

Fried Mozzarella Pieces

with marinara sauce



Hors D'oeuvres

100 pieces 225.

Coconut Chicken with spiced pineapple purée
Stuffed Artichokes hot with Gorgonzola cheese
Stuffed Fila Pinwheels -

with choice of chicken, sausage or spinach & feta
Tiropets - cheese



Hors D'oeuvres – market price

Lobster Pillows

Oysters on the Half Shell

Mini Crab Cakes with homemade dill caper sauce

Sautéed Warm Beef Tenderloin Bites with hummus

Sliced Tenderloin with demi-glace or Bernaise sauce

Seasonal Fruit with herb yogurt dip

Lollipop Lamb Chops

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 18% service fee will be added to the food and beverage total.



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

**Beef or Chicken Tenderloin
Wellington**

Shrimp Scampi with lemon garlic herb
butter

Chilled Shrimp Cocktail with our tangy cocktail sauce



Hors D'oeuvres – Platters

A Variety of International and Domestic Cheeses 4. *per person*

Our Famous Cheese Spread 3. *per person*

Crudité and Dip 4. *per person*

Traditional Homemade Hummus bi Tahini 40. *per
platter* with red onion and pita bread **Baked**

Brie Wheel 75. wrapped in puff pastry with a
raspberry sauce

Dinner Menu Selection



Choice of One Appetizer

Homemade Soup du Jour 5.
Fresh Fruit *Market price*

Fresh Shrimp Cocktail *Market price*
Homemade New England
Chowder of the Sea 6.



Choice of One Entrée

Two entrées ~ add 2. per person / Three entrées ~ add 3. per person

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

Fresh Roast Native Turkey
with Granny's homemade stuffing
and giblet gravy (*minimum of 25*) 33.

boneless breast stuffed with ham, cheese, and
broccoli, supreme sauce 31.

Rustic Chicken

boneless breast with homemade herbed bread stuffing,
supreme sauce 30. **Chicken Roulade** boneless
breast stuffed with spinach, mushrooms, feta
cheese, Mornay sauce 31. **Chicken Ritchie**

Maple Jack Chicken

sautéed breast topped with Monterey jack cheese,
chopped
bacon, and a maple scallion sundried tomato sauce 31.

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Roast Prime Rib of Beef

(minimum of 25) hand rubbed with our own secret recipe of herbs and spices and roasted in the oven **Fireplace Roasted** 43.

Oven Roasted 38.

Classic Yankee Pot Roast with Pan Gravy a New England favorite (minimum of 15) 30.

English Cut Sirloin

oven roasted with our own secret rub, thinly sliced, au jus (minimum of 25) 33. **Grilled New York Sirloin**

13 oz. fire grilled sirloin served with an onion ring

Market Price **Fire Grilled Filet Mignon**

9 oz. filet grilled and served with our own demi glace, onion ring *Market Price*

Baked Honey Dijon Salmon

oven roasted filet with a honey dijon glaze and dill crumb crust 31. **Baked**

Seafood Stuffed Shrimp

jumbo shrimp stuffed with crabmeat, shrimp, white fish and bread crumbs, served with drawn butter 35.

Baked Haddock

white wine, lemon, bread crumbs 31.

Surf and Turf petit filet and shrimp *Market Price*

~ Vegetarian meals and dietary needs accommodated with advance notice ~



Choice of One Dessert per Event

Ice Cream Cake Balls ~ Old Fashioned Indian Pudding
Bread Pudding ~ Hot Fudge or Strawberry Sundaes

Deep Dish Apple Pie with Whipped Cream ~ 8.50. *per person ~ seasonal*

Mousse du Jour ~ 4. ~ Customized Cakes ~ *priced accordingly*
additional desserts available for an additional charge



Additional Costs

- * Prices do not include a 3% administrative fee, 7% State & Local tax and a 18% 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
- * Dessert fee, if applicable
- * Room, bar and ceremony fees



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Deposits, Confirmations and Final Payment

A non-refundable deposit is required to confirm your date and room location and will be credited directly to your final bill. Personal check, cash, money order, company check or cashier's check are accepted for *initial deposit*. Guaranteed count is due two weeks prior to the event. Final payment may be made by cash, money order, company check or cashier's checks. All charges will be based on the final guarantee or the actual number served if greater than the guarantee. Menu pricing is guaranteed one month prior to event.



Alcohol Policy

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

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