



 **Salem Cross Inn**
RESTAURANT & TAVERN



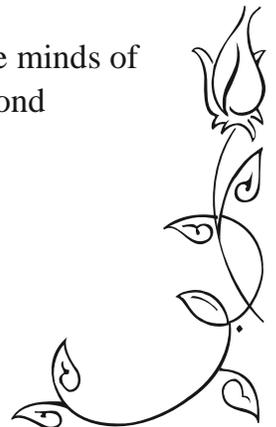
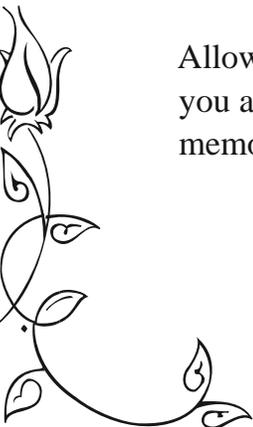
A Classic Country Setting for Your Dream Come True Wedding!

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 what you would wear, thought about who your guests will be, imagined the flowers 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

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 **Fried**

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

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

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.

Wedding 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 Two Entrées Fresh Roast Native Turkey Classic

Yankee Pot Roast with Pan Gravy

with Granny's homemade stuffing and giblet gravy

(minimum of 25) 33.

Rustic Chicken

boneless breast with homemade herbed bread stuffing,

supreme sauce 30.

Chicken Roulade

13 oz. fire grilled sirloin served with
boneless breast stuffed with spinach, mushrooms, feta, an onion ring

Market Price

a New England favorite 30.

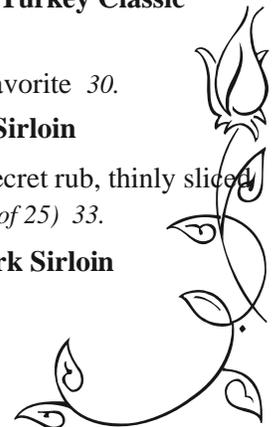
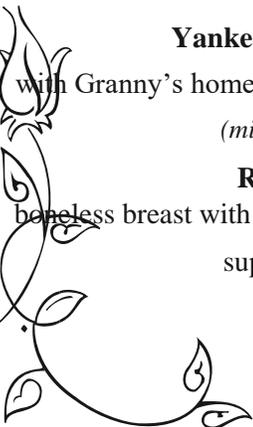
English Cut Sirloin

oven roasted with our own secret rub, thinly sliced
au jus (minimum of 25) 33.

Grilled New York Sirloin

Salem Cross Inn • Route 9, 260 W. Main Street, P.O. Box 553, W. Brookfield,
MA 01585 • (508) 867-2345 www.salemcrossinn.com • fax (508) 867-0351 •

email donna@salemcrossinn.com • nancy@salemcrossinn.com





Mornay sauce 31.

Chicken Ritchie

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

Maple Jack Chicken

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

Roast Prime Rib of Beef

(*minimum of 25*) hand rubbed
with our own secret recipe of herbs and spices
and roasted in the oven **Oven Roasted** 38.

Fireplace Roasted 43.

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

*~ Vegetarian meals and dietary needs accommodated with advance
notice ~*

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.

Fire Grilled Filet Mignon

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

Surf and Turf

petit filet and 2 stuffed shrimp *Market Price*



Wedding Toasts

Wine and champagne 3. *per serving*

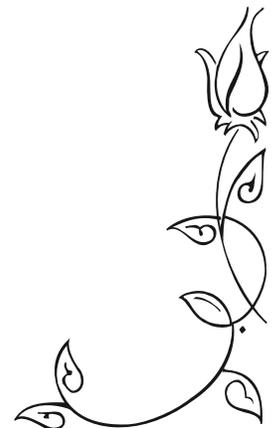
Soda, sparkling grape juice or farm fresh cider (seasonal) 2.75 *per serving*



Homemade Cakes, Cupcakes or Desserts

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Frequently Asked Questions:

- What comes complimentary?**
- * White napkins, table linens and china
 - * Candles
 - * Preferred vendor list
 - * Private changing 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.
All alcohol consumed on premises must be purchased from us.

Will we have exclusive use of the property?

No, there maybe other events going on, but they will not interfere with yours.

Additional Costs

- * Prices do not include a 3% administrative fee, 7% State & Local tax and a 18% Service Fee
 - * Guaranteed menu choices due one month prior to date of wedding
- * 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 fees 4. per person if applicable
serve safe certification mandatory
 - * 2025 rental fee 2000.
 - * 2026 rental fee 2200.
 - ceremony chairs 2.5 each
 - optional 300. outside bar set up
 - State & Local tax 7% added
- * 125 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 certified bank checks are accepted for *final payment, NO personal checks.*) 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

Massachusetts State Law does not permit any beverages to be brought to or removed from the premises by patrons or their guest. All alcoholic and non alcoholic beverages must be supplied by Salem Cross Inn. All guests consuming alcoholic beverages must be of legal Massachusetts drinking age. We strictly control the premises to insure compliance with state laws and regulations. Please be advised we will remove any coolers, bottles, controlled substance and such that is found anywhere on the property. Any guest found bringing alcohol onto the premises will be asked to leave as required by state law.

