



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 **Donna Bennett** at 508-867-2345 or donna@sailemcrossinn.com 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 ranch dipping sauce

Coconut Fried Chicken

Served with spiced pineapple 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

Vegetable Roulade

with marinara sauce



Hors D'oeuvres

\$175.00 per 100 pieces

Stuffed Artichokes –

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

Tiropets –

Herbed chicken and cheese or shrimp and scallop

Stuffed Fila Pinwheels –

Served with choice of chicken, sausage or spinach & feta

Pork Crostini with fruit chutney

\$200.00 per 100 pieces

Shrimp Scampi with garlic herb butter and lemon

Chilled Shrimp Cocktail with our tangy cocktail sauce

Tiropets –

Herbed chicken and cheese or shrimp and scallop



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

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

**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 6.25% Massachusetts Meal Tax will be added to any food and beverage total. This fee does not represent a gratuity for the waitstaff or bartenders.

A non taxable 15% gratuity 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 info@salemcrossinn.com

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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 4.00
Fresh Shrimp Cocktail 7.00
Homemade New England
Chowder of the Sea 4.50



Choice of Two Entrées

Fresh Roast Native Turkey

Served with Granny's homemade stuffing
and giblet gravy (*need to order at least 25*) 25.95

Rustic Chicken

Boneless breast of chicken with homemade herbed bread
stuffing topped with supreme sauce 22.95

Chicken Roulade

Boneless breast stuffed with spinach, mushrooms, feta
cheese and topped with Mornay sauce 23.95

Chicken Ritchie

Boneless breast stuffed with ham, cheese, and broccoli
and topped with supreme sauce 24.95

Maple Jack Chicken

Sautéed breast topped with Monterey jack cheese, chopped
bacon, with a maple scallion sundried tomato sauce 23.95

Oven Roasted Pork

With apple, pear, and cranberry chutney, topped with a
apple cider sauce 23.95

Roast Prime Rib of Beef

Hand rubbed with our own secret recipe of herbs
and spices and roasted in the oven 28.95

Classic Yankee Pot Roast with Pan Gravy

A New England favorite and so moist 22.95

English Cut Sirloin

Oven roasted with our own secret rub, thinly sliced and
topped with au jus (*need to order at least 25*) 25.95

Grilled New York Sirloin

13 oz. fire grilled sirloin served with
an onion ring 28.95

Fire Grilled Filet Mignon

9 oz. filet grilled and served with our own
mushroom Bourdelaise sauce and topped
with an onion ring 30.95

Baked Honey Dijon Salmon

Filet of fish oven roasted with a honey Dijon glaze
and dill crumb crust 25.95

Baked Seafood Stuffed Shrimp

Jumbo shrimp stuffed with crabmeat, shrimp, white fish
and bread crumbs, served with drawn butter 25.95

Baked Stuffed Haddock

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

*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

Choice of wine, champagne, farm fresh cider or soda 2.25 per serving



Homemade Cakes or Desserts

Prepared from scratch using only the freshest
ingredients ~ customized to your liking. Priced accordingly.

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Wedding Menu

Family Style



*A hearty portion is plated and served to your guests. Big appetites?
With family style, seconds on entrées will be made available!*

Needs to order at least 25



Roast Native Turkey

Served with Granny's homemade stuffing and giblet gravy 27.95

Roast Prime Rib of Beef

Hand rubbed with our own secret recipe of herbs and spices and slowly roasted in the oven 30.95

1700 Style Roast Prime Rib

Hand rubbed with our own secret recipe of herbs and spices then slowly roasted over an open fire using our authentic roasting jack 34.95

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

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Choice of wine, champagne, farm fresh cider or soda 2.25 per serving



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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 new 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 6.25% Massachusetts Meal Tax, a 15% Service Charge and a 3% Taxable Administrative 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
- * 150 people minimum for the barn on Saturday evening



Deposits, Confirmations and Final Payment

A non-refundable \$1,000.00 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 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.