



 **Salem Cross Inn**
RESTAURANT & TAVERN

*The Perfect
Setting for all Occasions*

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



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

Coconut Fried Chicken

Served with spiced pineapple purée

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

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

Vegetable Roulade (Seasonal)

\$200.00 for 100 pieces

Tiropets –

Herbed chicken and 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 6.25% Massachusetts Meal 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 info@salemcrossinn.com



Dinner Menu Selection



Choice of One Appetizer

Fresh Fruit Juice with Sherbet 1.50	Fresh Fruit <i>Market price</i>
Homemade Soup du Jour 3.50	Fresh Shrimp Cocktail 7.00
Homemade Cream Soup 4.00	Homemade New England Chowder of the Sea 4.50



Choice of One Entrée

Two entrées ~ add 1.00 per person / Three entrées ~ add 2.00 per person

Fresh Roast Native Turkey

Served with Granny's homemade stuffing and giblet gravy (*need to order at least 25*) 26.95
with seconds 28.95

Rustic Chicken

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

Chicken Roulade

Boneless breast stuffed with spinach, mushrooms, feta cheese and topped with Mornay sauce 24.95

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 24.95

Roast Prime Rib of Beef

Hand rubbed with our own secret recipe of herbs and spices and roasted in the oven (*need to order at least 25*) 29.95
Fireplace Roasted 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

Fire Grilled Filet Mignon

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

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 27.95

Surf and Turf

Petite filet and lobster tail *market price*

The above includes: tossed garden salad, fresh vegetable, potato, homemade pecan rolls, muffins, white dinner rolls, tea or coffee ~ Vegetarian meals and dietary needs accommodated with advance notice ~



Choice of One Dessert per Event

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

Deep Dish Apple Pie with Whipped Cream ~ 6.00 per person ~ *seasonal*

Mousse du Jour ~ 3.00 ~ Customized Cakes ~ *priced accordingly*
additional desserts available for an additional charge

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 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, P.O. Box 553, W. Brookfield, MA 01585 • (508) 867-2345
www.salemcrossinn.com • fax (508) 867-0351 • email donna@salemcrossinn.com or nancy@salemcrossinn.com

7/15



Family Style Dinner Menu

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



Choice of One Appetizer

Fresh Fruit Juice with Sherbet 1.50	Fresh Fruit 4.00
Homemade Soup du Jour 3.50	Fresh Shrimp Cocktail 7.00
Homemade Cream Soup 4.00	Homemade New England Chowder of the Sea 4.50



Choose one Complete Dinner



Roast Native Turkey

Served with Granny's homemade stuffing and giblet gravy
(need to order at least 25) 26.95

Roast Prime Rib of Beef

Hand rubbed with our own secret recipe of herbs and spices and
slowly roasted in the oven *(need to order at least 15) 29.95*

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 *(need to order at least 25) 33.95*

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

~ Vegetarian meals and dietary needs accommodated with advance notice ~



Choice of One Dessert per Event

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

Deep Dish Apple Pie with Whipped Cream ~ 5.00 per person ~ seasonal

Mousse du Jour ~ priced accordingly

Customized Cakes ~ priced accordingly

additional desserts available for an additional charge

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 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, P.O. Box 553, W. Brookfield, MA 01585 • (508) 867-2345
www.salemcrossinn.com • fax (508) 867-0351 • email donna@salemcrossinn.com or nancy@salemcrossinn.com

7/15



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



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.

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 service fee for the waitstaff or bartenders. A non taxable 15% service fee will be added to the food and beverage total.