

# Hors D'oeuvres



## Hors D'oeuvres

\$175.00 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

**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

\$195.00 per 100 pieces

**Coconut Fried Chicken**

Served with spiced pineapple purée

**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

**Tiropets -**

Herbed chicken and or 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 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 15% service fee will be added to the food and beverage total.*

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# Wedding Menu Selection



## Choice of One Appetizer

Fresh Fruit Juice with Sherbet 1.50  
Homemade Soup du Jour 4.00  
Homemade Creamed Soup 4.00

Fresh Fruit *Market Price*  
Fresh Shrimp Cocktail 7.00  
Homemade New England  
Chowder of the Sea 5.00



## Choice of Two Entrées

### Fresh Roast Native Turkey

Served with Granny's homemade stuffing and giblet  
gravy (*need to order at least 25*) 28.95 with seconds add 2.00

### Rustic Chicken

Boneless breast of chicken with homemade herbed bread  
stuffing topped with supreme sauce 24.95

### Chicken Roulade

Boneless breast stuffed with spinach, mushrooms, feta  
cheese and topped with Mornay sauce 26.95

### Chicken Ritchie

Boneless breast stuffed with ham, cheese, and broccoli  
and topped with supreme sauce 26.95

### Maple Jack Chicken

Sautéed breast topped with Monterey jack cheese,  
chopped bacon, with a maple scallion sundried  
tomato sauce 26.95

### Oven Roasted Pork

With a seasonal chutney, topped with a pan gravy 24.95

### Roast Prime Rib of Beef

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

### Fireplace Roasted

with seconds 36.95

### Classic Yankee Pot Roast with Pan Gravy

A New England favorite and so moist 24.95

### English Cut Sirloin

Oven roasted with our own secret rub, thinly sliced  
and topped with au jus (*need to order at least 25*) 27.95

### Grilled New York Sirloin

13 oz. fire grilled sirloin served with  
an onion ring 30.95

### Baked Honey Dijon Salmon

Filet of fish oven roasted with a honey Dijon glaze and  
dill crumb crust 27.95

### Baked Seafood Stuffed Shrimp

Jumbo shrimp stuffed with crabmeat, shrimp, white  
fish and bread crumbs, served with drawn butter 29.95

### Baked Stuffed Schrod

Stuffed with crabmeat, shrimp, white fish  
and bread crumbs 26.95

### Fire Grilled Filet Mignon

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

### Surf and Turf

Petite filet and 2 stuffed shrimp *Market Price*

*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

Wine and champagne 2.50 *per serving*  
Soda, sparkling grape juice or farm fresh cider (seasonal) 2.25 *per serving*



## Homemade Cakes or Desserts

Starting at 5.00 *per person and up*

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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.*

## Frequently Asked Questions:

**What comes complimentary?** \* White napkins, table linens and china  
\* 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 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.

**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 15% 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 with a certified bank check or cash
  - \* Dessert fee, \$3 per person if applicable  
serve safe certification mandatory
  - \* 2018 rental fee \$1500 + \$2.00 per ceremony seat set up  
optional \$250 outside bar set up  
State & Local tax 7% added
  - \* 150 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.