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 ~ class reunions
~ corporate events ~ weddings and rehearsal dinners
~ awards dinners ~ showers
~ family reunions and celebrations ~ 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
$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
Sautéed Warm Beef Tenderloin Bites
Sliced Tenderloin
Seasonal Fruit
Lollipop Lamb Chops
Scallops
Shrimp Scampi
Chilled Shrimp Cocktail

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 75.00

*Butlered hors d’oeuvres may be ordered in groups of 25 pieces for the above items.

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.
Dinner Menu Selection

Choice of One Appetizer

Fresh Fruit Juice with Sherbet 1.50
Homemade Soup du Jour 4.00
Homemade Cream Soup 4.50

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

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) 28.95
with seconds add 2.00

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

Choice of One Dessert per Event

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

Deep Dish Apple Pie with Whipped Cream ~ 7.50 per person ~ seasonal
Mousse du Jour ~ 3.00 ~ Customized Cakes ~ priced accordingly
additional desserts available for an additional charge

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 29.95

Fire Grilled Filet Mignon
9 oz. filet grilled and served with our own mushroom Bordelaise 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 26.95

Baked Seafood Stuffed Shrimp
Jumbo shrimp stuffed with crabmeat, shrimp, white fish and bread crumbs, served with drawn butter 28.95

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 ~

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Additional Costs

Prices do not include a 7% State & Local 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.