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**

$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

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**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

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**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 or 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.*

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**Hors D’oeuvres – Platters**

**A Variety of International and Domestic Cheeses**
Served with assorted crackers and fruit garnish 4.00 per person

**Our Famous Cheese Spread**
Served with assorted crackers and fruit garnish 3.00 per person

**Crudité and Dip** 3.75 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

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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.

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
### 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

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Roast Native Turkey</td>
<td>29.95</td>
</tr>
<tr>
<td>Served with Granny’s homemade stuffing and giblet gravy (need to order at least 25)</td>
<td></td>
</tr>
<tr>
<td>with seconds add 2.00</td>
<td></td>
</tr>
<tr>
<td>Rustic Chicken</td>
<td>25.95</td>
</tr>
<tr>
<td>Boneless breast of chicken with homemade herbed bread stuffing topped with supreme sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken Roulade</td>
<td>26.95</td>
</tr>
<tr>
<td>Boneless breast stuffed with spinach, mushrooms, feta cheese and topped with Mornay sauce</td>
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</tr>
<tr>
<td>Chicken Ritchie</td>
<td>27.95</td>
</tr>
<tr>
<td>Boneless breast stuffed with ham, cheese, and broccoli and topped with supreme sauce</td>
<td></td>
</tr>
<tr>
<td>Maple Jack Chicken</td>
<td>27.95</td>
</tr>
<tr>
<td>Sautéed breast topped with Monterey jack cheese, chopped bacon, with a maple scallion sundried tomato sauce</td>
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</tr>
<tr>
<td>Roast Prime Rib of Beef</td>
<td>30.95</td>
</tr>
<tr>
<td>Hand rubbed with our own secret recipe of herbs and spices and roasted in the oven (need to order at least 25)</td>
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</tr>
<tr>
<td>Fireplace Roasted</td>
<td>36.95</td>
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<tr>
<td>Classic Yankee Pot Roast with Pan Gravy</td>
<td>25.95</td>
</tr>
<tr>
<td>A New England favorite and so moist</td>
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</tr>
<tr>
<td>English Cut Sirloin</td>
<td>28.95</td>
</tr>
<tr>
<td>Oven roasted with our own secret rub, thinly sliced and topped with au jus (need to order at least 25)</td>
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</tr>
<tr>
<td>Grilled New York Sirloin</td>
<td>27.95</td>
</tr>
<tr>
<td>13 oz. fire grilled sirloin served with an onion ring Market Price</td>
<td></td>
</tr>
<tr>
<td>Fire Grilled Filet Mignon</td>
<td>27.95</td>
</tr>
<tr>
<td>9 oz. filet grilled and served with our own mushroom Bourdelaise sauce and topped with an onion ring</td>
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</tr>
<tr>
<td>Baked Honey Dijon Salmon</td>
<td>27.95</td>
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<tr>
<td>Filet of fish oven roasted with a honey Dijon glaze and dill crumb crust</td>
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</tr>
<tr>
<td>Baked Seafood Stuffed Shrimp</td>
<td>29.95</td>
</tr>
<tr>
<td>Jumbo shrimp stuffed with crabmeat, shrimp, white fish and bread crumbs, served with drawn butter</td>
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</tr>
<tr>
<td>Surf and Turf</td>
<td>market price</td>
</tr>
<tr>
<td>Petite filet and lobster tail</td>
<td></td>
</tr>
</tbody>
</table>

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
- 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

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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.
The Historic 1705

Salem Cross Inn

RESTAURANT & TAVERN

The Perfect
Setting for all Occasions

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www.salemcrossinn.com • fax (508) 867-0351 • email info@salemcrossinn.com 11/19
High School Banquet Menu

Proms or Senior Dinner Dances

Hors d’oeuvres
Cheese & Crackers

Entrée Selection

English Cut Sirloin
Oven roasted with our own secret rub, thinly sliced and topped with au jus
(need to order at least 20)

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

Pasta Primavera
Chef’s choice of seasonal vegetables sauteed in olive oil, garlic, fresh herbs then tossed with pasta

Dinner includes: tossed garden salad, fresh vegetable, potato, homemade muffins, and white dinner rolls

Choice of One Dessert
Hot Fudge or Strawberry Sundaes

Soda Bar for the Entire Evening

Price Per Person: $37.00 inclusive
Guaranteed Count for Each Entrée One Week Prior to Event (You Will Be Charged for This Number)
Payment may be made by cash, money order, company check or cashier’s check.

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