



The Perfect Setting for all Occasions Dinner Menu

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



**Butlered hors d'oeuvres may be ordered in quantities of 25*



Hors D'oeuvres

100 pieces 195.

Pesto Meatballs

Deviled Eggs

Pigs in a Blanket with Remillard Sauce

Assorted Mini Vegetable Quiche

Kielbasa

with homemade horseradish, mustard sauce

Crostini

hot with artichoke pâté
or cold with herbed fruit or veggie salsa

Fried Boneless Chicken Tenders

with dipping sauce

Sautéed Boneless Chicken Tenders

with honey mustard sauce

Stuffed Mushroom Caps

with seafood or sausage stuffing

Fried Mozzarella Pieces

with marinara sauce



Hors D'oeuvres

100 pieces 210.

Coconut Fried Chicken
with spiced pineapple purée

Stuffed Artichokes -
hot with Gorgonzola cheese

Stuffed Fila Pinwheels -
with choice of chicken, sausage or
spinach & feta

Tiropets -
herbed chicken or cheese



Hors D'oeuvres – market price

Lobster Pillows

Oysters on the Half Shell

Mini Crab Cakes with homemade dill caper sauce

Sautéed Warm Beef Tenderloin Bites with hummus

Sliced Tenderloin with demi-glace or Bernaise sauce

Seasonal Fruit with herb yogurt dip

Lollipop Lamb Chops

Scallops wrapped in bacon, pan seared or sautéed in lemon dill sauce

Beef or Chicken Tenderloin Wellington

Shrimp Scampi with lemon garlic herb butter

Chilled Shrimp Cocktail with our tangy cocktail sauce



Hors D'oeuvres – Platters

A Variety of International and Domestic Cheeses 4. per person

Our Famous Cheese Spread 3. per person

Crudité and Dip 4. per person

Traditional Homemade Hummus bi Tahini 35. per platter
with red onion and pita bread

Baked Brie Wheel 75.

wrapped in puff pastry with a raspberry sauce

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 18% service fee will be added to the food and beverage total.



Dinner Menu Selection



Choice of One Appetizer

Homemade Soup du Jour 5.
Fresh Fruit *Market price*

Fresh Shrimp Cocktail *Market price*
Homemade New England
Chowder of the Sea 6.



Choice of One Entrée

Two entrées ~ add 2. per person / Three entrées ~ add 3. per person

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

Fresh Roast Native Turkey
with Granny's homemade stuffing
and giblet gravy (*minimum of 25*) 30.

Classic Yankee Pot Roast with Pan Gravy
a New England favorite 27.

Rustic Chicken
boneless breast with homemade herbed bread stuffing,
supreme sauce 27.

English Cut Sirloin
oven roasted with our own secret rub, thinly sliced,
au jus (*minimum of 25*) 31.

Chicken Roulade
boneless breast stuffed with spinach, mushrooms,
feta cheese, Mornay sauce 28.

Grilled New York Sirloin
13 oz. fire grilled sirloin served with an onion ring
Market Price

Chicken Ritchie
boneless breast stuffed with ham, cheese, and broccoli,
supreme sauce 29.

Fire Grilled Filet Mignon
9 oz. filet grilled and served with our own
demi glace, onion ring *Market Price*

Maple Jack Chicken
sautéed breast topped with Monterey jack cheese, chopped
bacon, and a maple scallion sundried tomato sauce 29.

Baked Honey Dijon Salmon
oven roasted filet with a honey dijon glaze
and dill crumb crust 29.

Roast Prime Rib of Beef
(*minimum of 25*)
hand rubbed with our own secret recipe of herbs
and spices and roasted in the oven

Baked Seafood Stuffed Shrimp
jumbo shrimp stuffed with crabmeat, shrimp, white fish
and bread crumbs, served with drawn butter 33.

Fireplace Roasted 41.
Oven Roasted 35.

Baked Haddock
white wine, lemon, bread crumbs 29.

Surf and Turf
petit filet and shrimp *Market Price*

~ Vegetarian meals and dietary needs accommodated with advance notice ~



Choice of One Dessert per Event

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

Deep Dish Apple Pie with Whipped Cream ~ 7.5 per person ~ seasonal

Mousse du Jour ~ 4. ~ Customized Cakes ~ *priced accordingly*
additional desserts available for an additional charge

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Additional Costs

- * Prices do not include a 3% administrative fee, 7% State & Local tax and a 18% 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
 - * 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.

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