



## *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



## 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

**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

**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 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.*



## 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.*



# Dinner Menu Selection



## Choice of One Appetizer

Fresh Fruit Juice with Sherbet 1.50  
 Homemade Soup du Jour 3.50  
 Homemade Cream Soup 4.00

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*) 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

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

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## **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.

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