

Crossed Keys Estate is proud to have over 30 years of catering experience, providing menu offerings that speak to couples' unique desires and the ability to personalize their event every step of the way. Our team of foodies works hard to craft classic favorites and modern delectables so each and every guest leaves wanting more.

It's not wedding food, it's a one of a kind experience.

PASSED HOR D'OEUVRES

A choice of eight (8)

Poultry

- Marinated Stuffed Mushrooms with Chicken Sausage
- Pretzel Crusted Chicken Skewers with a Smoked Cheddar Dipping Sauce
- Smoked Duck Quesadilla
- Belgian Endive with Curried Chicken
- Chipotle Chicken Quesadilla
- Asian Chicken Satay with a Peanut Dipping Sauce
- Duck Confit, Shitake Mushroom, & Goat Cheese Spring Roll
- Chicken & Waffle Sliders
- Mini Chicken Parm Meatball

Seafood

- Shrimp & Chorizo Spring Roll with Chipotle Mayo
- Coconut Shrimp with Mango Sweet & Sour Sauce
- Grilled Marinated Shrimp on a Skewer
- Petit Crab Cakes with Lemon Caper Sauce
- Smoked Salmon Sushi Rolls
- Pan Seared Cajun Tuna on a Cucumber Round with a Creamy Mint Sauce
- Mini Tuna Burgers with Mint Aioli on Pita
- Shrimp Dumplings
- Wonton Wrapped Scallop with Maple Bacon Aioli
- Mini Lobster Roll (\$2)
- Tuna Tartare & Avocado on a Crisp Wafer
- Scallop Ceviche Shooter
- Crab Salad in Phyllo Cup
- Mini Israeli Fish Taco



CROSSED KEYS
ESTATE

Beef, Pork & Lamb

- Marinated Baby Lamb Chops with Rosemary Dipping Sauce (\$2.50 pp)
- Ham & Bacon Quiche Lorraine
- Marinated Stuffed Mushrooms with Italian Sausage
- Beef Slider with Caramelized Onion & Bacon Jam
- Asian Beef Satay with Peanut Dipping Sauce
- Texas BBQ Pulled Pork on Mini Buns
- Moroccan Lamb Skewer
- Mini Osso Bucco Ravioli
- Bacon Wrapped Dates with Goat Cheese & Marcona Almond
- Prosciutto Wrapped Asparagus with Boursin Cheese
- Crispy Baby Potato Bites with Sour Cream, Chives & Bacon
- Asian Beef Mini Meatball
- Petite Cocktail Franks

Vegetarian

- Wild Mushroom & Leek Pastry
- Pesto-Mozzarella Risotto Balls
- Steamed Vegetable Dumplings with Soy-Ginger Dipping Sauce
- Spinach & Mushroom Quiche
- Gazpacho Soup Shooter in a Cucumber Cup
- Mac & Cheese Bites
- Artichoke Heart & Goat Cheese Fritters with Smoked Pepper Coulis Dipping Sauce
- Black Bean & Goat Cheese Quesadilla
- Mini Disco Fries
- Spinach & Potato Samosa
- Mini Grilled Cheese & Tomato Soup Shooter
- Spanikopita
- Fig & Gorgonzola Crostini
- Elote: Mexican Street Corn

INCLUDED *Grazing Station*

An included buffet station of assorted Meats & Cheeses with Fresh Fruit, Dried Apricots and Marcona Almonds, Baked Brie with Apricot Jam, Marinated Button Mushrooms, Crisp Vegetable Spring Roll with a Peanut Sauce, Stuffed Grape Leaves, Mixed Olives, Vegetable Crudite, Artichoke-Spinach-Jalapeno Dip, Homemade Hummus, French Bread, Rosemary Focaccia, Assorted Artisanal Crackers

BUFFET STATIONS

A choice of four (4)

Street Taco Station

Choose two (2): Beer Battered Fish, Arrachera (Mexican Skirt Steak), Al Pastor Pork, Shredded Chicken OR Roasted Veggies. Served on a Warm Tortilla with Coleslaw, Roasted Tomatillo Salsa, Cheddar Cheese, Sour Cream, Pico de Gallo & Guacamole

Chinese Take Out Station

Vegetable Lo Mein, Chicken & Broccoli, & Egg Rolls

Philadelphia Cheesesteak Station

Sliced ribeye with a white cheese sauce served with caramelized onions, roasted peppers, sauteed potatoes, ketchup

Texas BBQ Station

Choice of Pulled Pork, Pulled Chicken OR Beef Brisket

Baked Beans, Coleslaw, Sweet Potato Fries, and Cornbread

Peking Duck Station (\$4.50 pp)

Peking Duck served with Freshly Made Warm Scallion Pancakes and a Plum Hoisin Sauce

Mac & Cheese Bar

Creamy 3-cheese mac & cheese with assorted toppings such as bacon, ham, tomato, broccoli, mushrooms and more. *Lobster add-on (\$2 pp).*

Pizza Station | Choose two (2) types of pizza:

- Traditional Margherita
- Fontina & Caramelized Onions
- Mozzarella with Pesto Sauce
- Hawaiian Pineapple & Ham
- BBQ Chicken with Red Onion
- Buffalo Chicken with Blue Cheese
- Spinach & Mushroom
- Sausage Peppers & Onions
- Pepperoni

Pasta Station | Choose two (2) types of pasta:

- Spinach-Mushroom Ravioli in a Basil Pesto Bechamel
- Butternut Squash Ravioli with Brown Butter Sage Sauce
- Estate Penne with Seasonal Vegetables in a Garlic Sauce
- Cheese Ravioli in Classic Italian Tomato Sauce
- Herb Butter Fettucini with Summer Squash and Grape Tomato
- Tri-Color Tortellini with Prosciutto & Asparagus in a Light Cream Sauce
- Rigatoni with Sweet Italian Sausage and Garden Tomato Marinara
- Penne in Pink Sauce with a Choice of Wild Mushroom & Sundried Tomato OR Peas & Bacon
- Sweet Potato Gnocchi in a Brown Butter Parmesan Sauce

Carving Station | Choose two (2) types of meat:

- Grilled Marinated Skirt Steak with Chimmichurri Sauce
- Sausage Stuffed Turkey Breast Wrapped in Bacon
- Five Spice Roast Pork Tenderloin
- Rosemary Leg of Lamb
- Corned Beef
- Roasted Turkey Breast
- Pastrami

Smoked Seafood & Raw Bar Station (\$12 pp)

Smoked Salmon, Oysters, Clams and Cocktail Shrimp with a variety of sauces

Sushi Station (\$12 pp)

Our Sushi Master will prepare a variety of Sushi, Sashimi, and Nori-Maki

FIRST COURSE

Please choose one (1) salad OR one soup as your first course

Salads

- Spinach Salad with Grilled Portobello Mushroom, Bacon Crumble, Gorgonzola, Red Onion,
- Grape Tomatoes and a Bacon Vinaigrette
- Grilled Peach & Arugula Salad with Feta and Honey-Peach Vinaigrette
- Sliced Pears on a Bed of Field Greens with Carrots, Grape Tomatoes, Spiced Nuts and Balsamic Vinaigrette
- Warm Goat Cheese on a Bed of Field Greens with Dried Cranberries, Carrots, Grape Tomatoes, Spiced Nuts and a Balsamic Vinaigrette
- Apple & Roasted Beet on a Bed of Field Greens with Champagne Vinaigrette
- Classic Caesar Salad
- Caprese Salad: Sliced, Fresh Mozzarella & Jersey Tomatoes lightly dressed with Balsamic Reduction, EVOO, and garnished with Micro Basil

- Spinach Salad with Sliced Almond, Goat Cheese Crumble, Strawberries and a Citrus Vinaigrette
- Watermelon Fennel Salad with Feta Cheese, Red Onion, and a Balsamic Glaze
- Winter Baby Kale Salad with Butternut Squash, Pomegranate Seeds, Goat Cheese and a Roasted Walnut Oil Dressing

Soups

- Apple Butternut Bisque
- Roasted Red Pepper & Smoked Gouda
- Potato Leek
- Carrot Ginger Soup
- Roasted Cauliflower Bisque
- Jersey Tomato Gazpacho (summer)

MAIN ENTRÉE

Please choose one from each category if opting for a Choice of Entrée by RSVP

Please choose two proteins if opting for a Duet Entrée

Poultry

- Breast of Chicken Stuffed with Spinach, Shitake Mushrooms and baked in Golden Filo
- Chicken Saltimbocca Roll with Balsamic Glaze
- Pecan Encrusted Breast of Chicken with an Orange Ginger Sauce
- Breast of Chicken Medallions lightly battered and sautéed with a White Wine-Lemon Sauce

Meat

- Herb Crusted Filet of Beef served with a California Cabernet Sauce (\$3.75 pp)
- Skirt Steak Spirals with Spinach, Red Pepper & Fontina Cheese
- Grilled Rib Eye
- Pork Tenderloin with a Port Apricot Sauce
- Grilled Veal Chop with Wild Mushroom Sauce (\$8 pp)

Fish

- Pine Nut Encrusted Salmon with a Lemon Sauce
- Ginger-Garlic Glazed Salmon
- Grilled Salmon with Peach and Mango Salsa
- Cornmeal Crusted Flounder with a Grilled Corn Salsa
- Flounder a la Meunière
- Spinach Stuffed Salmon
- Pistachio En Crusted Chilean Sea Bass (\$5 pp)
- Lobster Tail (\$5 pp)

Vegetarian

- Roasted Acorn Squash stuffed with Quinoa, Dried Cranberries, and Sliced Almonds (seasonal: fall/winter)
- Seitan Sausage Paella
- Stuffed Portobello Mushroom with Cous Cous and Mixed Vegetables
- Grilled Vegetable Lasagna

ENTRÉE ACCOMPANIMENTS

Please choose one (1) vegetable & one (1) starch

Vegetables

- Roasted Summer Squash Medley
- Bundle of Asparagus & Carrot
- French Green Beans
- Roasted Root Vegetables (seasonal: fall)
- Honey Roasted Rainbow Carrots

Starches

- Three Grain Rice Pilaf
- Roasted Garlic Mashed Potatoes
- Tri-color Roasted Rosemary Fingerling Potatoes
- Maple Sweet Potato Puree
- Truffle Mashed Potatoes
- Three Cheese Risotto

DESSERT

Please choose Cake OR Cupcakes for your main dessert and flavors from the list below:

Cake Flavors

Chocolate, Vanilla, Red Velvet, Combination (one layer Vanilla & one layer Chocolate), Marble, Carrot Cake, Devil's Food, Funfetti

Filling Flavors

Chocolate Custard, Vanilla Custard, Raspberry, Strawberry, Chocolate Mousse, Lemon Mousse, Cannoli, Tiramisu, Ganache, Cream Cheese

All cakes come with buttercream icing and can be made "naked" or "translucent"

Please indicate buttercream icing style on your menu choices document.

Please choose one (1) flavor of ice cream, gelato OR sorbet:

Ice Cream/Gelato

Vanilla, Chocolate, Strawberry, Cookie Dough, Pistachio, Hazelnut, Coconut, Mint Chocolate Chip

Sorbet

Mango, Raspberry, Lemon, Passion Fruit, Strawberry, Coconut

Assorted Pick Up Pastries, Coffee and Tea

MENU ADD-ONS

We believe the food at your wedding should be as unique and personal as every other detail surrounding your day. We welcome your suggestions for offerings that hint at your favorite foods, cultural items you love, or nods to some of your favorite restaurant spots or past vacations.

A few examples....

- Filipino Lechon Station
- Passed Beignets on the Dance Floor for a New Orleans wedding
- Passed Franks in a Blanket for a Camp Themed Wedding
- Breakfast Sandwiches To-Go, Jersey Style
- Root Beer Float Stations
- Boozy Milkshake Station
- Asian Noodle Bar
- Katz's Deli Station: Mini Pastrami on Rye, Pickles, and Latkes
- British Fish & Chips
- AND MORE!

Please let us know how we can personalize your wedding food.

Menu add-ons priced individually

