

# 2026 Wedding Menu

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Crossed Keys Estate is proud to have over 40 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 another taste.



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

# Crossed Keys Estate Wedding Menu

## PASSED HORS D'OEUVRES | *Choice of Eight (8)*

*\*continued on next page*

### Beef, Pork & Lamb

 Marinated Baby Lamb Chops with Rosemary Dipping Sauce

Ham & Bacon Quiche Lorraine

Marinated Stuffed Mushrooms with Italian Sausage

Beef Slider with Caramelized Onion & Bacon Jam

 Asian Beef Satay with Peanut Dipping Sauce

Smoked BBQ Pulled Pork on Mini Roll

 Moroccan Lamb Skewer with Curry Yogurt Sauce

 Bacon Wrapped Dates Stuffed with Goat Cheese & Marcona Almond

 Prosciutto Wrapped Asparagus with Boursin Cheese

 Asian Beef Meatball with Sesame Dipping Sauce

Petite Cocktail Franks

 Crispy Potato Pancake with Sour Cream, Chives & Bacon

### Poultry

Marinated Stuffed Mushrooms with Chicken Sausage

Pretzel Crusted Chicken Skewers with Honey Mustard Sauce

Smoked Duck & Pepper Jack Quesadilla

 Belgian Endive with Curried Chicken

Smoked Chipotle Chicken Quesadilla

 Asian Chicken Satay with Peanut Dipping Sauce

Duck Confit, Shitake Mushroom, & Goat Cheese Spring Roll

Chicken & Waffles Bites with Hot Honey Maple Syrup

Stuffed Mozzarella Chicken Parm Meatball

Buffalo Chicken Spring Roll with Blue Cheese Dipping Sauce

Hot Honey Fried Chicken Slider

Crispy Korean Chicken Bites with Dipping Sauce

◆ denotes additional cost based on market price

 denotes gluten free item

## PASSED HORS D'OEUVRES | CONTINUED

### Seafood

Shrimp & Chorizo Spring Roll with Chipotle Mayo

 Coconut Shrimp with Mango Sweet & Sour Sauce

 Grilled Marinated Shrimp Skewers

Petite Crab Cakes with Lemon Caper Sauce

 Pan Seared Cajun Tuna on a Cucumber Round with Creamy Mint Sauce

Mini Tuna Burgers with Mint Aioli on Pita

Shrimp Dumplings

Wonton Wrapped Scallop with Maple Bacon Aioli

New England Style Mini Lobster Roll

 Tuna Tartare & Avocado

 Scallop Ceviche Shooter

Garlic Herb Escargot

 Grilled Pulpo and Chorizo Skewer with Lemon Tomato Sauce

Fresh Crab Salad on Wonton Crisps

### Vegetarian

Mini Grilled Cheese & Tomato Soup Shooter

 Tostone topped with Guacamole, Pico de Gallo & Cotija Cheese

Wild Mushroom & Leek Pastry

Pesto-Mozzarella Risotto Balls

Steamed Vegetable Dumplings with Soy-Ginger Dipping Sauce

Spinach & Mushroom Quiche

Mac & Cheese Bites

Artichoke Heart & Goat Cheese Fritters with Smoked Pepper Coulis Dipping Sauce

Black Bean & Goat Cheese Quesadilla

Spinach & Potato Samosa

Spanakopita (Spinach & Feta)

Fig & Gorgonzola Crostini

 Elote: Mexican Street Corn

Gruyere Crusted French Onion Soup Spoon

Yucca Fries with Jalapeno Cilantro Cream Sauce

Italian Spring Roll with Roasted Red Pepper, Fresh Mozzarella and Basil

Vietnamese Corn & Coconut Fritters

## COCKTAIL HOUR STATIONS | *Choice of Four (4)*

*\*continued on next page*

### **INCLUDED STATION**

#### ***Bountiful & Charcuterie Table***

*Assorted Meats & Cheeses, Fresh Fruit, Dried Apricots, Marcona Almonds, Baked Brie with Apricot Jam, Marinated Artichoke Hearts, Stuffed Grape Leaves, Mixed Olives, Grilled Marinated Vegetables, Assortment of Dips, Seasonal Salads, Fresh Mozzarella & Tomato, Homemade Hummus, Assorted Artisanal Crackers & Breads.*

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#### **Pasta Station | *Choice of 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 Roasted Italian Tomato Sauce with Fresh Basil
- Herb Butter Tagliatelle with Grilled 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 Wild Mushroom & Sundried Tomato
- Sweet Potato Gnocchi in a Brown Butter Sage Sauce
- Orecchiette with Sausage, Roasted Red Pepper, Swiss Chard and Parmesan Cheese in Garlic Oil
- Cavatelli with Sausage and Broccoli Rabe
- Spaghetti Cacio e Pepe Served in a Wheel of Cheese

#### **Pizza Station | *Choice of two (2) types of Pizza***

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|------------------------------|----------------------------------|
| Traditional Margherita       | BBQ Chicken with Red Onion       |
| Fontina & Caramelized Onions | Buffalo Chicken with Blue Cheese |
| Hawaiian Pineapple & Ham     | Spinach & Mushroom               |
| Pepperoni                    | Sausage, Peppers & Onions        |
| White Pie with Spinach       |                                  |

#### **Carving Station | *Choice two (2) types of Meats***

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|--|--|
| Grilled Marinated Skirt Steak with Chimichurri Sauce | Rosemary Leg of Lamb                         |
| Sausage Stuffed Turkey Breast Wrapped in Bacon       | Corned Beef                                  |
| Five Spice Roast Pork Tenderloin with Mango Chutney  | Roasted Turkey Breast with Cranberry Chutney |
| Tomahawk Steak (Dry Aged option available) ◆         |  |

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## COCKTAIL HOUR STATIONS | CONTINUED

**Street Taco Station** | Choice of two (2): Grilled Fish, Shrimp, Arrachera (Mexican Skirt Steak), Al Pastor Pork, Shredded Chicken, and Roasted Veggies. Served on a Warm Tortilla with Coleslaw, Roasted Tomatillo Salsa, Cheddar Cheese, Sour Cream, Pico de Gallo & Guacamole

**Dumpling Station** | Chicken, Pork, and Shrimp Dumplings served with Vegetable Lo Mein, Spring Rolls and Dipping Sauces

**Philadelphia Cheesesteak Station** | Sliced Ribeye with Melted Cheese Stuffed in a Hoagie Roll, with Sides of Caramelized Onions, Roasted Peppers, Potatoes, Mushrooms & Ketchup

 **Super Smash Station** | Potato Mash and Sweet Potato Mash with Assorted Toppings such as Bacon Bits, Sour Cream, Scallions, Cheese, Gravy, Caramelized Onion, Candied Nuts and Mini Marshmallows

**Texas BBQ Station** | Choice of one (1) protein: Pulled Pork, Pulled Chicken, OR Beef Brisket ♦ Served with Baked Beans, Coleslaw, Sweet Potato Fries, and Cornbread

**Mac & Cheese Bar** | Creamy 3-Cheese Mac & Cheese with Assorted Toppings such as Bacon, Ham, Tomato, Broccoli & Mushrooms

**German Station** | Choice of one (1): Chicken Schnitzel OR Pork Schnitzel. Served with Bratwurst, Spaetzle, Pretzel Bites, Red Cabbage, Potato Salad and Grainy Mustard


**Taste of India Station** | Choice of one (1): Chicken Tikka Masala OR Chickpea Tikka Masala. Served with Saag Paneer, Basmati Rice, and Naan

 **Ceviche Station** | Choice of two (2): Tuna, Shrimp, Scallop, OR Sea Bass with Avocado, Cucumber, Tomato, Red Onion, Mango, Lime, Red and Green Salsas

**Italian Street Food Station** | Fritto Misto (fried shrimp, fried calamari, and fried zucchini), Sausage & Peppers, Mozzarella en Carozza (Italian Grilled Cheese)

 **Mediterranean Kabob Station** | Choice of two (2): Chicken, Lamb & Grilled Veggie-Halloumi Kabobs with Baba Ganoush, Tzatziki, Pita Bread, Couscous Salad & Falafel

 **Lechon Station** ♦ | Traditional Slow Roasted Suckling Pig, Rice & Beans, and Tostones

 **Raw Bar Station** ♦ | Oysters, Clams, and Shrimp with Cocktail, Mignonette & Horseradish Sauces  
*Option to add Lobster Tails* ♦

**Sushi Station** ♦ | Our Sushi Masters will prepare a variety of Fresh Sushi, Sashimi, and Nori-Maki

## FIRST COURSE | *Choice of One (1) Salad*

### 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 (*seasonal: July-September*)
  
-  Glazed Pears on a Bed of Field Greens with Carrots, Grape Tomatoes, Spiced Nuts and Apple Cider Vinaigrette
  
- Warm Panko Breaded Goat Cheese Disk on a Bed of Field Greens with Dried Cranberries, Carrots, Grape Tomatoes, Spiced Nuts and Balsamic Vinaigrette
  
-  Apple & Roasted Beet on a Bed of Field Greens with Champagne Vinaigrette
  
- Classic Caesar Salad with Crisp Romaine Lettuce Tossed in Creamy Caesar Dressing, topped with Croutons, and Shaved Parmesan Cheese.
  
-  Caprese Salad: Sliced, Fresh Mozzarella, Jersey Tomatoes Lightly Dressed with Balsamic Reduction, Basil Oil, and garnished with Micro Basil
  
-  Spinach Salad with Sliced Almond, Goat Cheese Crumble, Strawberries and Citrus Vinaigrette
  
-  Watermelon Fennel Salad with Feta Cheese, Red Onion, and a Balsamic Glaze (*seasonal: July-September*)
  
-  Winter Baby Kale Salad with Butternut Squash, Pomegranate Seeds, Goat Cheese and Roasted Walnut Oil Dressing (*seasonal: October-March*)

**MAIN ENTRÉE |** *Choice of One (1) from each category if opting for a **Choice of Entrée by RSVP**  
Choice of Two (2) proteins if opting for a **Duet Entrée**  
Vegetarian Option: Chef's Choice*

## Poultry

Breast of Chicken Stuffed with Spinach, Shitake Mushrooms and baked in Golden Filo with Marsala

Chicken Saltimbocca Roll with Balsamic Glaze

Pecan Crusted 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

Skirt Steak Spirals with Spinach, Red Pepper & Fontina Cheese

Grilled Rib Eye

Pork Tenderloin with a Port Apricot Sauce

## Fish

Pine Nut Crusted Salmon with a Lemon Sauce

Ginger-Garlic Glazed Salmon

 Grilled Salmon with Peach and Mango Salsa

 Garlic & Herb Grilled Skewered Shrimp

 Sea Bass with Sweet Corn Puree and Passion Fruit Beurre Blanc ♦

 Pistachio Crusted Chilean Sea Bass ♦

Lobster Tail ♦ (available for duet only)

## ACCOMPANIMENTS | *Choice of One (1) from each category*

### Vegetables

Roasted Summer Squash Medley

Bundle of Asparagus & Carrot

French Green Beans

Roasted Root Vegetables (fall/winter)

Honey Roasted Rainbow Carrots

Roasted Brussels Sprouts with Bacon

### 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

 Potatoes Au Gratin

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**DESSERT** | *We offer a three tier cake with simple buttercream icing, served with ice cream or sorbet.*

**Cake Flavors** | *Choice of one (1)*

Dark Chocolate, Vanilla, Red Velvet, Carrot, Funfetti, Devil's Food

**Cake Filling Flavors** | *Choice of one (1)*

Buttercream, Chocolate Mousse, Cookies & Cream Mousse, Cannoli Cream, Dulce De Leche Mousse, Chocolate Fudge, Cream Cheese, Raspberry Mousse, Lemon Mousse, Chocolate Ganache with Raspberry Marmalade, Cream Cheese Mousse with Blueberry Marmalade, Mango Mousse, French Cream, French Cream with Raspberry Marmalade

 **Ice Cream/Sorbet Flavors** | *Choice of one (1)*

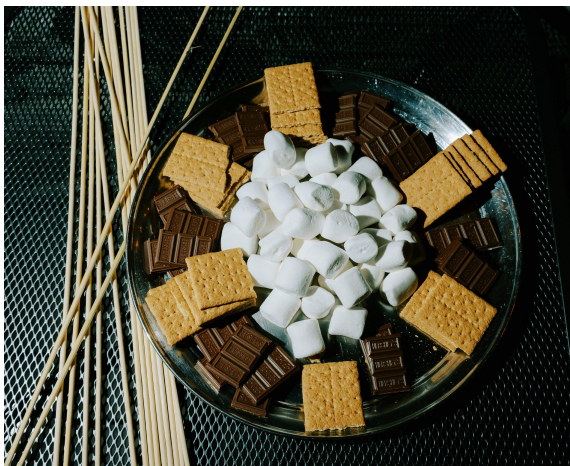
Chocolate, Coffee, Mint Stracciatella, Pistachio, Strawberry, Vanilla Bean, Mango Sorbet, Raspberry Sorbet, Sicilian Lemon Sorbet

### **Passed Pastries & Sweets**

An assortment of Warm Cookies, Cannolis, and Artisanal Mini Pastries: Fruit Torte, Mousses, Tiramisu, Cream Puffs, & Napoleons.

### **Coffee & Assorted Teas**

### **S'mores by the Fire Pit**



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