

2022 WEDDING MENU

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 | *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

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 with Sesame Dipping Sauce

Petite Cocktail Franks

Poultry

Marinated Stuffed Mushrooms with Chicken Sausage

Pretzel Crusted Chicken Skewers with a Smoked Cheddar 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

◆ denotes additional cost based on market price



PASSED HOR D'OEUVRES | CONTINUED

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
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
Mini Lobster Roll ♦
Tuna Tartare & Avocado on a Crisp Wafer
Scallop Ceviche Shooter
Crab Salad in Phyllo Cup
Mini Israeli Fish Taco

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
Spanakopita
Fig & Gorgonzola Crostini
Elote: Mexican Street Corn

INCLUDED *Grazing Station*

An included buffet station of assorted Meats & Cheeses with Fresh Fruits, 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 | *Choice of Four (4)*

**continued on next page*

Street Taco Station | Choice of 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 OR Beef & Broccoli, & Egg Rolls

Philadelphia Cheesesteak Station | Sliced Ribeye with White Cheese Sauce, Caramelized Onions, Roasted Peppers, Potatoes, Mushrooms & Ketchup

♦ denotes additional cost based on market price

BUFFET STATIONS | *CONTINUED*

Texas BBQ Station | Choice of One (1) 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. (*Lobster add-on to Mac & Cheese Bar* ♦)

German Station | Bratwurst, Spaetzle, mini Chicken OR Pork Schnitzel, and Red Cabbage Slaw

Indian Station | Chicken Tikka Masala, Saag Paneer, Basmati Rice, and Naan

Ceviche Station | Tuna and Marinated White Fish with Avocado, Cucumber, Tomato, Red Onion, Mango, Lime, Red and Green Salsas

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

Smoked Seafood & Raw Bar Station ♦ | Smoked Salmon, Oysters, Clams and Cocktail Shrimp with a variety of sauces

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

Peking Duck Station ♦ | Peking Duck served with freshly made Warm Scallion Pancakes and a Plum Hoisin Sauce

Pasta Station | *Choice 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 Fettuccine 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 a Choice of Wild Mushroom & Sundried Tomato OR Peas & Bacon

Sweet Potato Gnocchi in a Brown Butter Sage Sauce

Orecchiette with Sausage, Roasted Red Pepper, Swiss Chard and Parmesan Cheese

♦ denotes additional cost based on market price

BUFFET STATIONS | *CONTINUED*

Pizza Station | *Choice 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

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

Grilled Marinated Skirt Steak with Chimichurri Sauce

Sausage Stuffed Turkey Breast Wrapped in Bacon

Five Spice Roast Pork Tenderloin with Mango Chutney

Roasted Turkey Breast with Cranberry Chutney

Rosemary Leg of Lamb

Corned Beef

Pastrami

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

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

Sliced Pears on a Bed of Field Greens with Carrots, Grape Tomatoes, Spiced Nuts & Balsamic Vinaigrette

Warm Goat Cheese on a Bed of Field Greens with Dried Cranberries, Carrots, Grape Tomatoes, Spiced Nuts & 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, & garnished with Micro Basil

Spinach Salad with Sliced Almond, Goat Cheese Crumble, Strawberries & 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 & Roasted Walnut Oil Dressing

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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***

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

Grilled Veal Chop with Wild Mushroom Sauce ♦

Fish

Pine Nut Crusted Salmon with a Lemon Sauce

Ginger-Garlic Glazed Salmon

Grilled Salmon with Peach and Mango Salsa

Spinach Stuffed Salmon

Pistachio Crusted Chilean Sea Bass ♦

Lobster Tail ♦

Vegetarian Option (Chef's Choice)

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

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

DESSERTS | *Choice of either Cake OR Cupcakes for your main dessert. Choice of One (1) flavor of Ice Cream, Gelato, OR Sorbet.*

Cake Flavors

Chocolate, Vanilla, Red Velvet, Carrot Cake, Funfetti

Filling Flavors

Butter cream, Whipped cream, Chocolate Mousse, Cannoli, Chocolate Buttercream, Chocolate Fudge, Cream cheese, Chocolate Pudding, Raspberry Mousse, Raspberry Preserve, Lemon, Italian Custard, Fresh Strawberries & Custard, Caramel, Strawberries Preserve

Ice Cream/Gelato

Vanilla Bean, Chocolate, Strawberry, Coffee, Pistachio, Mint Stracciatella

Sorbet

Mango, Raspberry, Sicilian Lemon

INCLUDED | **Assorted Pick Up Pastries**
Coffee and Tea

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