



CROSSED KEYS
INN

Events & Private Parties

The Crossed Keys Inn offers private parties for birthdays, rehearsal dinners, anniversaries, and more—accommodating up to 55 guests for a sit-down or buffet-style dinner.

Sit Down or Buffet Dinner
\$55 per person

ALL EVENTS INCLUDE

Tables & chairs

White china, silver flatware & clear glassware

White table linens & napkins

Coffee, tea & soda

3 hours of private event time

1 hour early access for host/setup

ENHANCEMENTS

Open Bar

Custom Signature Drinks

Extend Time \$500 per hour

Event Floral & Decor

Custom Menus & Optional Add-ons



EMAIL US AT INN@CROSSEDKEYS.COM TO PLAN YOUR EVENT AT THE INN

A \$3,000 food & beverage minimum is required for all private events. All prices subject to 21% gratuity & NJ sales tax. If you are unable to meet the private event minimum, we would be happy to make a reservation to dine from our [taproom menu](#).

Sit Down Dinner Menu | \$55 pp



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

Kale Caesar Salad with Candied Sunflower Seeds
Mixed Green Garden Salad with House Vinaigrette
Asparagus Salad with Mixed Greens and Lemon & Herb Vinaigrette
Spinach Salad with Spiced Walnuts & Orange Chili Dressing
Heirloom Tomato & Watermelon Salad with Drizzled Balsamic & Feta Cheese (seasonal)
Arugula Salad with Burrata Cheese, Sliced Tomato, & Balsamic Glaze
Kale Salad with Pomegranate & Maple Pecans
Micro greens with Strawberries, Radishes, and a Strawberry Lime Vinaigrette

MAIN ENTRÉE | *Choice of Two (2) options for guests to select by RSVP*

Chicken Saltimbocca Roll Stuffed with Prosciutto, Mozzarella & Balsamic Glaze with Roasted Garlic Mashed Potatoes and Haricot Verts
Maple Glazed Cedar Plank Salmon with Sweet Potato & Spinach
Char-grilled Tuna with Lemon Cucumber Aioli, Grilled Asparagus and Couscous
Sliced Seared Skirt Steak with Apricot Mint Chutney and a Turnip-Cauliflower Mash
Slow Roasted Pork with a Warm White Bean & Braised Kale Salad
Grilled Pork Chop with Tomato-Peach Salsa & Green Bean Quinoa
Crispy Duck Breast with Balsamic Glaze, Candied Carrots & Roasted Tri-color Potato
Organic Grilled Chicken Breast & Roasted Leg Confit with Garlic Mashed Potatoes and Haricot Verts
Breaded Chicken Parmesan with Fresh Mozzarella over Linguine Pasta
Soy Braised Short Rib with Roasted Garlic Mashed Potatoes and French Green Beans (\$5 pp)
Chilean Sea Bass with Pistachio Pesto, Leek, Diced Potato and Savoy Cabbage Melange (\$8 pp)
Rosemary Ribeye with Crispy Fennel Salad and Roasted Baby Potatoes (\$6 pp)

VEGAN OPTIONS | *Choice of One (1) for guests to select by RSVP.*

Vegetable Medley with Paella-Style Orzo
Acorn Squash Cups with Ginger-Apple-Quinoa Stuffing
Orecchiette with Spinach & Vegan Sausage drizzled with Calabria-Infused Olive Oil

DESSERT | *Choice of One (1). Sorbet can be made available for vegan & gluten free guests.*

Triple Chocolate Cake
Country Harvest Apple Crumb
NY Style Cheesecake
Red Velvet Cake
Lemoncello Torte

Buffet Dinner Menu | \$55 pp



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

Asparagus Salad with Mixed Greens and Lemon & Herb Vinaigrette

Spinach Salad with Spiced Walnuts & Orange Chili Dressing

Heirloom Tomato & Watermelon Salad with Drizzled Balsamic & Feta Cheese (Seasonal)

Kale Salad with Pomegranate & Maple Pecans

Classic Caesar Salad with Shaved Parmesan Cheese & Croutons

Mixed Green Garden Salad with House Vinaigrette

MAIN ENTRÉE | *Choice of Two (2)*

Chicken Francaise in a White Wine Lemon Sauce

Grilled Chicken Parm with Fresh Mozzarella, Sliced Tomato, and Basil with Balsamic Reduction

Chicken Cordon Bleu Stuffed with Prosciutto, Swiss Cheese, and Fresh Sage

Skirt Steak Spirals With Spinach, Red Pepper and Fontina

Beer-Braised Beef Brisket

Roasted Pork Tenderloin with Apricot Chutney

Coconut Almond Crusted Tilapia

Salmon en Papillote with Julienne Vegetables Wrapped in Parchment Paper and Steamed

Rosemary Peppercorn Crusted Filet Mignon (\$6 pp)

VEGETABLE | *Choice of One (1)*

Roasted Root Vegetables

Green Beans Almondine

Summer Succotash of Fresh Corn, Lima Beans, Tomatoes & Onions

Jullian Medley Squash, Zucchini & Carrots

Grilled Asparagus

STARCH | *Choice of One (1)*

Bacon Mashed Sweet Potatoes

Rosemary Fingerling Potatoes

Boursin Mashed Potatoes

Three Grain Rice Pilaf

Orecchiette with Spinach & Parmesan

Pasta Primavera (Spring Vegetables) with Farfalle

Winter Vegetable Medley with Paella-Style Orzo

Cavatelli & Broccoli in a White Wine Garlic Sauce

DESSERT

Assorted freshly baked cookies & pastries

Fresh Fruit Platter

Enhancements

Elevate your evening with these optional add-ons:



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Grazing Table | \$7 pp

Assorted meats, cheeses, hummus, and crackers to enjoy upon arrival.

Hors D'oeuvres | \$15 pp

Choice of Five (5) passed hor d'oeuvres

Smoked Duck Quesadillas

Croustade with Fig & Gorgonzola Cheese

Cajun Tuna on Cucumber Round

Franks In Pastry with Dijon Mustard

Corn Fritters

Spinach & Feta in Pastries

Steamed Dumplings

Chicken or Beef Satay with Peanut Dipping Sauce

Crispy Potato Bites with Sour cream & Bacon

Beef Sliders with Tomato/Bacon Jam

Vegetable Spring Rolls with Dipping Sauce

Mozzarella Stuffed Chicken Parm Meatball

Add Pasta or Seasonal Soup | \$7 pp

Traditional Penne Marinara with Fresh Parmesan

Cavatelli & Broccoli in a White Wine Garlic Sauce.

Curry Carrot Ginger Soup

Sweet Potato and Leek Soup

Tomato Basil Soup

Apple Butternut Squash Soup

Summer Squash and Corn Chowder

Dessert Display | \$7 pp

Assorted cookies & bite-sized pastries.

Elevate the space with floral & decor upgrades through [Crossed Keys Designs](#).



Beverage Options

Ask about signature drinks and our welcome party options.



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Full Open Bar

Beer, wine and mixed spirits served by bartender (\$175 each), plus the totaled tab at the end of the event for all drinks ordered by your guests.

Self-Service Beer & Wine

Guests serve themselves from bottled beers and wine.

Pricing based on consumption:

- Wine: \$28 per bottle
- Beer: \$6 per bottle

Champagne Toast | \$3 pp

Pre-poured prosecco, ready for a celebratory cheers during your special toast.

Reach out via email

inn@crossedkeys.com

to confirm date availability

