



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

EVENT INCLUSIONS

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

Extended Event Time \$500 per hour

Event Floral & Decor

Custom Menus & Optional Add-ons



EMAIL US AT INN@CROSSEDKEYS.COM TO START PLANNING YOUR EVENT

A \$3,000 food & beverage minimum is required for all private events. All prices subject to 21% admin fee & NJ sales tax.

Sit Down Dinner Menu | \$55 pp



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

Arugula Salad with Burrata Cheese, Sliced Tomato & Balsamic Glaze

Asparagus Salad with Mixed Greens and Lemon & Herb Vinaigrette

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

Kale Caesar Salad with Candied Sunflower Seeds

Kale Salad with Pomegranate & Maple Pecans

Micro greens with Strawberries, Radishes & Strawberry Lime Vinaigrette

Mixed Green Garden Salad with House Vinaigrette

Spinach Salad with Spiced Walnuts & Orange Chili Dressing

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

Breaded Chicken Parmesan with Fresh Mozzarella over Linguine Pasta

Chicken Saltimbocca Roll Stuffed with Prosciutto, Mozzarella & Balsamic Glaze

Char-grilled Tuna with Lemon Cucumber Aioli

Chilean Sea Bass with Pistachio Pesto (+\$10 pp)

Crispy Duck Breast with Balsamic Glaze

Grilled Pork Chop with Tomato-Peach Salsa

Maple Glazed Cedar Plank Salmon

Organic Grilled Chicken Breast & Roasted Leg Confit

Rosemary Marinated Grilled Ribeye (+\$9 pp)

Sliced Seared Skirt Steak with Apricot Mint Chutney

Slow Roasted Pork

Slowly Braised Short Rib (+\$8 pp)



Sit Down Dinner Menu | Continued



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VEGETABLE | *Choice of One (1)*

French Green Beans Almondine
Sauteed Spinach
Broccoli with Sautéed Garlic
Candied Carrots
Roasted Root Vegetables (fall)
Summer Succotash
Grilled Asparagus with Julienne Carrot
Julienne Medley of Squash, Zucchini & Carrots

STARCH | *Choice of One (1)*

Sweet Potato Mash
Couscous
Tabbouleh Salad
Roasted Tri-Colored Potatoes
Roasted Garlic Mashed Potatoes
Scalloped Potato
Three Grain Rice Pilaf

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

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

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

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



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
Classic Caesar Salad with Shaved Parmesan Cheese & Croutons
Heirloom Tomato & Watermelon Salad with Drizzled Balsamic & Feta Cheese (Seasonal)
Kale Salad with Pomegranate & Maple Pecans
Mixed Green Garden Salad with House Vinaigrette
Spinach Salad with Spiced Walnuts & Orange Chili Dressing

MAIN ENTRÉE | *Choice of Two (2)*

Beer-Braised Beef Brisket
Chicken Cordon Bleu Stuffed with Prosciutto, Swiss Cheese & Fresh Sage
Chicken Francaise in a White Wine Lemon Sauce
Coconut Almond Crusted Tilapia
Grilled Chicken Parmesan with Fresh Mozzarella, Sliced Tomato & Basil with Balsamic Reduction
Roasted Pork Tenderloin with Apricot Chutney
Rosemary Peppercorn Crusted Filet Mignon (+\$9 pp)
Salmon en Papillote with Julienne Vegetables Wrapped in Parchment Paper & Steamed
Skirt Steak Spirals with Spinach, Red Pepper & Fontina

VEGETABLE | *Choice of One (1)*

Grilled Asparagus
Green Beans Almondine
Julienne Medley Squash, Zucchini & Carrots
Roasted Root Vegetables
Summer Succotash of Fresh Corn, Lima Beans, Tomatoes & Onions

STARCH | *Choice of One (1)*

Bacon Mashed Sweet Potatoes
Boursin Mashed Potatoes
Cavatelli & Broccoli in a White Wine Garlic Sauce
Orecchiette with Spinach & Parmesan
Pasta Primavera (Spring Vegetables) with Farfalle
Rosemary Fingerling Potatoes
Three Grain Rice Pilaf
Winter Vegetable Medley with Paella-Style Orzo

DESSERT

Assorted freshly baked cookies & pastries
Fresh Fruit Platter

Enhancements

Elevate your evening with these optional add-ons:



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Grazing Table | \$10 pp

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

Hors D'oeuvres | \$20 pp *Choice of Five (5) passed hor d'oeuvres*

Beef Sliders with Tomato/Bacon Jam

Cajun Tuna on Cucumber Round

Chicken or Beef Satay with Peanut Dipping Sauce

Corn Fritters

Croustade with Fig & Gorgonzola Cheese

Crispy Potato Bites with Sour Cream & Bacon

Franks in Pastry with Dijon Mustard

Mozzarella Stuffed Chicken Parmesan Meatball

Smoked Duck Quesadillas

Spinach & Feta in Pastries

Steamed Dumplings

Vegetable Spring Rolls with Dipping Sauce

Pasta & Soup Add-Ons | \$9 pp

Apple Butternut Squash Soup

Cavatelli & Broccoli in a White Wine Garlic Sauce

Curry Carrot Ginger Soup

Summer Squash & Corn Chowder

Sweet Potato & Leek Soup

Tomato Basil Soup

Traditional Penne Marinara with Fresh Parmesan

Dessert Display | \$8 pp

An assortment of freshly baked cookies & bite-sized pastries.

Elevate your event 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 to confirm date availability
inn@crossedkeys.com | 973-786-6661