

# Crossroads

KITCHEN & BAR

## BUFFET DISPLAY

Minimum order for 25 ppl.

Email us at

[crossroadsmiddleton@gmail.com](mailto:crossroadsmiddleton@gmail.com)

## Private dining MENU

### Appetizers

half tray: feeds 8-10 | full tray: feeds 15-20

#### PATATAS BRAVAS

half \$75 | full \$130

cranberry marinara, chipotle aioli, scallions, & parmesan cheese

*add on option: sautéed wild mushrooms half \$26 | full \$52*

*bacon half \$34 | full \$68*

*grilled chicken half \$42 | full \$84*

#### SICILIAN EGGPLANT CAPONATA GM VE

half \$75 | full \$145

toasted pine nuts, golden raisins, grilled bread

#### FRIED POTATO GNOCCHI

half \$94 | full \$180

truffled cheese sauce, bacon, parmesan, & scallions

#### FRIED FALAFEL GM VG

half \$96 (20 pieces) | full \$180 (40 pieces)

home-made green falafel, tzatziki, pita, & pickled onions

#### CHICKEN POTSTICKER

half \$76 (30 pieces) | full \$138 (60 pieces)

spicy-soy dipping sauce, toasted sesame seeds, & scallions

#### CHICKEN WINGS GM

half \$85 (30 pieces) | full \$160 (60 pieces)

choice of buffalo, cherry BBQ, honey sriracha, or sweet chili with celery, carrots, & blue cheese dressing

#### MEZZE BOARD GM VG

half \$140 | full \$240

home-made falafel, pumpkin hummus, marinated olives, eggplant caponata, pickled onions, VT feta cheese, pita bread

#### CHEESE & CHARCUTERIE GM

half \$180 | full \$340

assorted cheeses, cured meats, candied nuts, marinated olives, local honey, olives, quick pickles, mustard pickles, seasonal jam, & crostini

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server if you or anyone in your party has a food allergy or intolerance.

### Soups & SALADS

half: feeds 8-10 | full: feeds 15-20

#### HOME-MADE NEW ENGLAND CLAM CHOWDER

½ gallon \$54 | gallon \$99

fresh clams, clam juice, smoked bacon, oyster crackers

#### SEAFOOD SOUP GM

½ gallon \$56 | gallon \$112

haddock, shrimp, mussels, squid, & grilled bread

#### SEASONAL SOUP GF VE

½ gallon \$38 | gallon \$60

Chef's selection of seasonal soup

#### CHOPPED SALAD GF

half \$75 | full \$140

chopped romaine, baby spinach, pumpkin hummus, apples, pickled onions, raisins, sweet oats & pumpkin seed crumble, aged cheddar, lemon-maple vinaigrette

#### CLASSIC CAESAR SALAD GM

half \$60 | full \$120

romaine hearts, garlic croutons, freshly grated parmesan, & home-made Caesar dressing


#### BABY SPINACH SALAD GF


half \$65 | full \$125

cucumbers, tomatoes, pickled onions, VT feta cheese, warm bacon & balsamic vinaigrette



GLUTEN FREE FRIENDLY  GF

GLUTEN FREE FRIENDLY MODIFICATION  GM

VEGETARIAN  VG

VEGAN  VE

PLANT BASED  PB

Please note that we are not an allergy free facility, there will be a chance of cross contamination. However, we will use our best knowledge and apply all cautiousness to create less chance of contamination while we prepare allergen meals. Please notify us of any dietary preferences, allergies or intolerances, and we will work personally with you to ensure our menu fits your needs.

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## Private dining MENU

### Burger SLIDERS

*\*Served with potato fries*

#### CROSSROADS BURGER SLIDERS\*

20 pieces \$190

100% Angus chuck meat, VT cheddar, chipotle aioli, tomato, lettuce, smoked bacon, home-made pickle, & brioche slider buns

#### HOME-MADE VEGGIE BURGER SLIDERS **VG**

20 pieces \$170

miso-honey glaze, green tahini spread, spinach, provolone cheese, & slider bun

### Mains

Half: feeds 8-10 | full: feeds 15-20

#### VEGAN RISOTTO **GF** **VE** **PB**

half \$160 | full \$310

sautéed spinach, squash, sweet potato, edamame, vegan cheese, & basil oil

#### BUDDHA BOWL **GF** **VE** **PB**

half \$175 | full \$340

pumpkin hummus, spinach, sweet potato, squash, edamame, avocado, white rice, & lemon-herb dressing

#### BAKED MAC & CHEESE **VG**

half \$110 | full \$200

home-made cheese sauce, fresh pasta, ritz cracker crumbs

#### ROASTED CHICKEN BREAST **GF**

half \$155 (5ea) | full \$310 (10ea)

potato purée, roasted tomato, baby spinach, & chicken

#### PAPPARDELLE BOLOGNESE

half \$180 | full \$350

Italian sausage & ground beef bolognese with fresh pappardelle pasta, sunny egg, & basil oil

#### FISH & CHIPS

half \$160 (10 pieces) | full \$310 (20 pieces)

crispy fried haddock, coleslaw, lemon wedge, potato fries, & tartar sauce

#### PAN SEARED ATLANTIC SALMON **GF**

half \$180 (10 pieces) | full \$350 (20 pieces)

squash risotto, asparagus, mushrooms, & herby lemon vinaigrette

#### SLOW BRAISED SHORT RIBS **GF**

half \$185 | full \$480

maple roasted pumpkin purée, fried chili & orange crumbs

#### CHEF GANESH'S CURRY **GM**

half: chicken \$160 | lamb \$170 | bone-in goat \$185 | vegan \$130

served with steamed rice, sautéed spinach & naan bread

### Sides

serves 8-10

POTATO FRIES. \$27

SWEET POTATO FRIES \$42

TRUFFLE PARMESAN FRIES \$55

TATER TOTS \$42

ONION RINGS \$42

STEAMED RICE \$32

GRILLED ASPARAGUS \$54

SAUTÉED GARLIC SPINACH \$52

SAUTÉED MUSHROOMS \$54

BAKED MAC & CHEESE \$54

CHEDDAR & BACON MASHED POTATO \$58

### Desserts

serves 8-10

COCONUT & MANGO RICE PUDDING \$44

toasted coconut, mango purée

CHOCOLATE CHUNK COOKIES (by the dozen) \$24

CHOCOLATE CHUNK BROWNIES (by the dozen) \$26

BANANA & PUMPKIN BREAD (12 slices) \$42

house baked bread, pumpkin syrup, sweet oats & pumpkin seeds crumble

### What to know

#### BEFORE ORDERING:

- 7 days' notice required for booking- if you are within this window of time and want to book, please reach out via email [crossroadsmiddleton@gmail.com](mailto:crossroadsmiddleton@gmail.com) we will do our best to accommodate your need.
- Required \$40/exclusive per person minimum to spend on food (without beverage). Difference will be charged if does not meet minimum.
- 25% deposit required on booking which will be deducted with final bill, remaining amount required to pay full before function day.
- Pricing excludes MA food sales tax 7% and service charge 20%.
- 72 hours (about 3 days) of notification required for cancellation prior to the function date. A 25% booking deposit will be subject to be retained if the cancellation notice does not meet the timeline.
- Pricing for all items on this private dining menu is subject to change depending on availability.

[crossroadsmiddleton.com](http://crossroadsmiddleton.com)

Tel: (978) 770-2088

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119 S Main St, Middleton, MA 01949

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