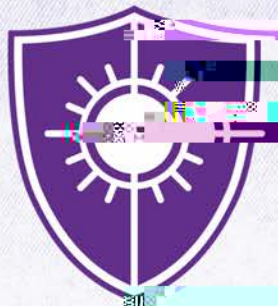


# Catering Manual

College of the  
Holy Cross





# CATERING MENU

## *Breakfast*

### *Continental*

- \$11 per person

Premium apple, orange and cranberry juice, gourmet coffee, trade coffee, & a variety of teas.

#### Select Two

Assorted Muffins

English Scones

Tea Breads

Croissants

*Served with butter and fruit preserves*

### *Executive Continental*

- \$15 per person

Premium apple, orange and cranberry juice, gourmet coffee, trade coffee, & a variety of teas.

#### Select Two

Bagels with cream cheese

Assorted Muffins

English Scones

Tea Breads

Croissants

*Served with butter and fruit preserves, seasonal fruits, berries, Greek yogurt*



*all prices are subject to state and local taxes and 18% gratuity*



# CATERING MENU

## Breakfast

### Breakfast Buffet

-\$22 per person-

Scrambled Eggs

Bagels

Applewood Smoked Bacon

Country Breakfast Sausage

Home Fried Potatoes

Seasonal Fruits and Berries

Premium Juices

Organically Locally Roasted Fair Trade Coffee

Variety of Teas

### Select One

Cinnamon French Toast

Buttermilk Pancakes

Mixed Berry Pancakes

Served with butter, cream cheese, warm maple syrup and fruit preserves

## Breakfast Enhancements

Croissant Breakfast Sandwich - \$6 per person

Oatmeal and Yogurt Bar with Assorted Toppings - \$5 per person

Smoothie Bar - \$5 per person

Crêpes Made to Order - \$8 per person

all prices are subject to state and local taxes





# CATERING MENU

## Breakfast

### Served Breakfast

-\$10 per person-

#### Select One

Vegetable Frittata

French Toast

#### Select One

Applewood Smoked Bacon

Country Breakfast Sausage

#### Includes:

Home Fried Potatoes

Basket of Breakfast Breads

Organic Locally Roasted Coffee and a Variety of Teas

## Breakfast Enhancements

For Any Breakfast Buffet

Croissant Breakfast Sandwich - \$5 per person

Oatmeal and Yogurt Bar with Fresh Toppings - \$5 per person

Smoothie Bar - \$5 per person

Omelets Made to Order - \$8 per person

All prices are subject to state and local taxes and gratuity





# Brunch

## Hogan Brunch Buffet

- \$25 per person -

- Seasonal Vegetable Frittata
- Applewood Smoked Bacon
- Chicken Saltimbocca with Prosciutto, Sage, Fontina Cheese in a Light Lemon Sauce
- Oven Roasted Potatoes
- Yogurt Parfait Bar
- Assorted Breakfast Pastries
- Premium Juices
- Organically Locally Roasted Fair Trade Coffee
- Variety of Teas

## Brunch Enhancement

Smoke Salmon with Tzatziki



*all prices are subject to state and local taxes and 18% gratuity*



# CATERING MENU

## Lunch Buffet

### Crusader Lunch Buffet

-\$18 per person-

Maximum of 50 guests

Roast Beef  
Dorset Cheese, Lettuce, Tomato & Red Onion on a Pretzel Roll

Grilled Chicken Sandwich

Romaine Lettuce, Parmesan Cheese

California Turkey Club

Smoked Bacon, Lettuce, Tomato, Avocado, Onion and Pickles

Vegetable Wrap

Red Pepper Hummus, in a Tomato Wrap

Includes complimentary bread, water, coffee, and tea  
roasted fair trade coffee, and a variety of teas

### Create Your Own Sandwich Buffet

-\$20 per person-

Minimum of 25 guests

Roast Beef

Oven Roasted Turkey Breast

Classic Tuna Salad

Garlic Hummus, Fresh Tomato Salad and Rabbits, all served with Pita

Select Cheeses

Greek Pasta Salad

Tossed Garden Salad

Includes assorted breads, condiments and accompaniments, gourmet potato chips, freshly baked cookies or brownies, organic fair trade coffee, and a variety of teas

Prices are subject to state and local taxes and 18% service fee





## Lunch Buffet

### Build Your Own Salad Buffet

- \$20 per person -

Minimum of 25 Guests

Grilled Chicken Breast

Tuna Salad

Mixed Greens

Grape Tomatoes

Sliced Cucumbers

Red Onion

Croutons

Sunflower Seeds

Bell Peppers

Cherry Peppers

Dried Cranberries

Broccoli

Chickpeas

Edamame Salad

Shredded Parmesan

Black Olives

Shredded Carrots

Beets

Balsamic Dressing

Buttermilk Ranch Dressing

Includes artisan rolls, organic locally roasted coffee, soft drinks, teas, & your choice of freshly baked cookies or brownies



# CATERING MENU

## Lunch Buffet

### Highway Lunch Buffet

-\$22 per person-

Minimum of 25 Guests

#### Select Two

Chicken Parmigiana

Grilled Italian Chicken Breast

Chicken Piccata with Lemon Caper Sauce

Eggplant Parmigiana

Vegetarian Stuffed Shells Gorgonzola

Vegan Mexican Stuffed Pepper

Signature **Mushroom Macaroni and Cheese**

Tuscan Tomato Sauce & House Made Meathalls and Braised Pork

Yankee Pot Roast

Parmesan Crumb Crusted New England Baked Haddock

*Includes artisan rolls, chef's selection of salad and sides, organic locally  
roasted fair trade coffee, a variety of teas, & your choice of freshly baked*

*cookies or brownies*



# Lunch Buffet

Հմտութեան ճիւղերը Ընդհանուր Երկու ժամ

-\$24 per person-

Minimum of 25 Guests

## Select Five

Classic Caesar Salad

Seasonal Fruit and Berries

Oven Roasted Vegetables

Local When Available

Tomato, Basil & Mozzarella with Balsamic Dressing

Spring Greens with a Medley of Dried Fruits, Pecans, Crumbled Blue Cheese & White Balsamic Vinaigrette

Marinated Tortellini and Vegetable Salad

Grilled Balsamic Chicken Breast

Szechuan Steak

Cilantro and Lime Marinated Shrimp & Avocado Salad

Includes artisanal, organic, locally roasted fair trade coffee, a variety of teas, & your choice of fresh baked cookies or brownies

Add Our Cup of Joy to any Lunch Buffet

\$4 per person





## Plant Based

### Signature Plant Based Lunch Entrée Salads

#### Classic

Crisp Romanesco & Brussels sprouts tossed with our signature Caesar dressing, parmesan cheese & toasted crutons

Choice of:

Grilled Marinated Chicken Breast - 18 per person

Honey Cajun Shrimp - 18 per person

Grilled Salmon Filet - 20 per person

Marinated Steak - Market Price per person

#### Turkey Club - 16 per person

Oven-roasted turkey, banana, avocado, tomatoes, red onion, Guian chutney, honey made roasted garlic dressing over mixed greens

#### Mediterranean - 16 per person

Hummus, tabbouleh, feta cheese, Kalamata olives, pears, plum tomatoes, cucumbers, red onion, served over mixed greens with Greek dressing & grilled garlic naan bread

Add Grilled Marinated Chicken Breast - \$4 per person

#### Dijon Steak - Market Price per person

Dijon Horseradish sirloin with crumbled gorgonzola cheese, marinated wild mushrooms, tomatoes, red onion, dill, asparagus, & balsamic vinaigrette served over mixed greens

#### All Signature Salads include:

artisan rolls, or game locally sourced protein, bread, coffee, & water

choice of fresh baked croissants



# Meeting Enhancements

## Snacks

-Prices are per person-

Mini Pastry - \$4

Brownies - \$2

Assorted Dessert Bites - \$2

Cookies - \$1

Gourmet Potato Chips - \$2

Kind Bars - \$3

Rold Gold Pretzels - \$2

Smart Food Popcorn - \$2

Planters Trail Mix - \$3

Ocean Spray Craisins - \$1

Ice Cream Novelties - \$2

Greek Yogurt - \$3

M&M's Candy - \$2

Cupcakes - \$2.50

*all prices are subject to state and local taxes*





# CATERING MENU

## Meeting Enhancement

### Beverages

-Prices are per person-

Assorted Soda - \$3

Bubly Sparkling Water - \$3

Assorted Bottled Juice - \$3

Bottled Water - \$2

Coffee and Tea - \$4

Coffee and Tea Refill - \$3

Iced Coffee and Iced Tea - \$4

Infused Water - \$2

Mocktails - \$3

Water Service - \$1

Apple Cider - \$2

Hot Mulled Cider - \$3

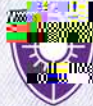
### Hot Chocolate Bar

-\$4 per person

-Minimum of 25 Guests-

*Hot Chocolate, Flavor Shots, marshmallows, whipped cream*

*all prices are subject to state and local taxes and 18% gratuity*





# CATERING MENU

## Reception

Hors d'oeuvres  
-\$150 per 50 pieces-  
-\$75 per 25 pieces

- Scallops Wrapped in Bacon
- Sweet Chili Chicken
- Wild Mushroom Tartlet
- Beef Wellington
- Buffalo Chicken with Blue Cheese
- Mini Stuffed Potato Skins
- Braised Beef Empanada
- Roasted Vegetable Phyllo Star
- Vegetable Soup Dumpling
- Fresh Mozzarella Bruschetta
- Buffalo Cauliflower Bites

## Displays and Platters

-Small (Serves 25) | Large (Serves 50)-

Local Cheese Display, Focaccia, Crackers, Fig Spread and Dipping Oil - \$175 | \$375 | \$275

Local Cheese Display, Focaccia, Crackers, Fig Spread and Dipping Oil - \$140 | \$250

Mediterranean Platter with Cucumbers, Grape Leaves, and Red Peppers - Served with Pita Chips - \$140

Seasonal Array of Fruit and Berries - \$140 | \$250

Vegetable Crudité with house made Ranch - \$140 | \$250

Colorful Charcuterie (50 Pieces) - \$250

Seven Layer Dip with Corn Tortilla Chips (Serves 50) - \$175 | \$350

*all prices are subject to state and local taxes and gratuity*





# CATERING

## Plated Dinner

Includes artisan rolls, organic locally roasted fair trade coffee and

Choice of Wedge Salad, Field Green Salad, Classic Caesar  
Mozzarella Salad or Garden Salad

### Entrée

#### Select One

Chicken Piccata, Lemon Caper Sauce, Roasted Sweet & Golden Potatoes with  
Rosemary, Honey, & Garlic, Green Beans - \$27

Sage-Brined Chicken Breast, Roasted Garlic Cream Sauce, Whipped Potatoes,  
Roasted Carrots - \$29

Chicken Stomachos, Prosciutto, Sage, & Fontina Cheese in a Light Lemon Sauce,  
Rice Pilaf, Asparagus with Red Pepper - \$30

Chicken Florentine, Tomato Spinach and Gruyere Cheese, Lemon Sauce  
Parmesan Risotto, Seasonal Vegetables - \$30

Braised Short Rib, Demi Glaze, Whipped Potato, Seasonal Vegetables - \$33

Grilled Strip Loin Steak, Merlot Compound Butter, Roasted Sweet & Golden  
Potatoes with Rosemary, Honey & Garlic, Green Beans - \$36

Bone in Double Thick Pork Chop with Peach Salsa and Pancetta Stuffing - \$30

New England Baked Meatloaf, Parmesan Sauce  
Seasonal Vegetables - \$30

Grilled Salmon, Mango Salsa, Coconut Jasmine Rice, Seasonal Vegetables - \$29

Eggplant, Spinach and Ricotta Cheese Roulade with Marinara Sauce - \$27

General TSO's Cauliflower with Jasmine Rice and Steamed Broccoli - \$27

All prices are subject to state and local taxes.



# Plated Dinner

## Desserts

### Select One

Mango Cheesecake with Raspberry Sauce

Lemon Mascarpone Cream Cheese Cake

Salted Caramel Vanilla Crumb Cake

Flourless Chocolate Tort

Seasonal Sorbet

Tiramisu





# CATERING MENU

## *Dinner Buffet*

\$30 per person

Minimum 25 Guests

Include organic locally roasted fair trade coffee and a variety of teas

### Italian Dinner Buffet

Garlic Knots

Chef's Choice of Pasta

Chef's Choice of Pasta

Tuscan Creamed Spinach, Roasted Mushrooms, Braised Pork

Eggplant Parmigiana

Shrimp Scampi

Baked Zucchini

### Holy Cross Faith Center Dinner Buffet

Chef's Choice of Seafood Salad

Clam Chowder

Chicken Parmesan

Baked Hadcock

Penne Pasta with Sauce

Chef's Choice of Local and Seasonal Vegetables

Artisan Rolls

All prices are subject to state and local taxes and 18% gratuity



## Dinner Buffet

-\$30 per person-

Minimum 25 Guests

Include organic locally roasted fair trade coffee and a variety of teas

### Mediterranean Dinner Buffet

Flatbread w/

Greek Salad

Spanakopita

Chicken Souvlaki Marinated

House Made Rice Pilaf

Fasalia

Green Beans w/ green bean with tomato onion and garlic

### Barbecue Dinner Buffet

Tossed Salad

Baby Back Ribs

Bone-in Barbecue Chicken

Signature Macaroni and Cheese

Collard Greens

Corn Bread

Watermelon



# CATERING MENU

## Dinner Buffet

-\$30 per person-

Minimum 25 Guests

Include organic locally roasted fair trade coffee and a variety of teas

## Asian Fusion Dinner Buffet

Vegetable Spring Rolls

Beef and Broccoli

Chicken Pad Thai

Vegetable Fried Rice

Szechuan Sugar Snap Peas

## Add Dessert to any Dinner Buffet

Platter of Cake - \$4/person

Assorted Shortbread Cookie Platter - \$2/person

*all prices are subject to state and local taxes and 18% gratuity*



# CATERING MENU

## Bar Service

Beverage and liquor services are available as either a cash or hosted bar. All services are subject to the laws of the Commonwealth of Massachusetts, City of Worcester Ordinance and College Policies. One bartender will be assigned per 100 guests.

A \$150 set-up fee applies to all cash bars inside the Hogan Campus Center. A \$250 set-up fee applies to all cash bars outside of the Hogan Campus Center Building. A \$150

There is a minimum sales requirement for both cash and hosted bars of \$200 per bartender. If the sales requirement is not met there is a \$33 charge per bartender.

### Cash Bar

Soda and Soft Drinks - \$2.50

House Wine - \$0

Domestic Beer - \$5.6

Local Beer - \$5.8

Mixed Drink - \$8

Two Liquor Mixed Drink - \$9

Cordials & Cognac - \$10

*We do not accept cash payments, however we do accept all major credit cards*

### Hosted Bar

per guest

One Hour - \$16

One and one half hour - \$21

Two Hour - \$26

Three Hour - \$31

Four Hour - \$40

Wine Service with appetizers - \$32 per bottle





## Right of First Refusal

The College has the right of first refusal on campus. If you have any questions or concerns regarding this contact Hospitality Services at (508) 793-2564.

## Cancellation

All cancellations must be made four (4) business days prior to the event. Cancellations less than four (4) business days may result in additional costs incurred.

In the case of impending severe weather, Hospitality Services will accept verbal cancellation by 12:00 p.m. on the day of the event. If the event is canceled after 12:00 p.m. the charges as stated in the contract will apply.

## Food Allergies and Dietary Preferences

If you require information regarding food allergies or dietary preferences, please contact us prior to your event. If you find that you need information during an ongoing function, please do not hesitate to ask. Vegetarian, gluten-free, and special dietary concerns can be made available to guests with sufficient advance notice. If the total number of dietary preferences exceeds 10% of your attendees, then the special menu charge will be added.

## Final Guest Count, Guarantee, & Sign-In Notice

The College of the Holy Cross requires a final guest count (4) business days prior to your event. If the number of attendees increases after the guarantee is submitted you may incur an additional 20% charge on all meals over your guaranteed count.

For events requested with less than four (4) business days notice, a late fee of 20% will be applied.





## Deliveries

Catering events that are located outside of campus will include upstate, premium paper goods. A delivery charge will be added to all food and beverages. The charge will be a minimum of \$25.00 and will not exceed \$500.00.

## Facilities Reservations

For internal (on campus) clients, prior to arranging your catering needs, please provide the date and location of your function through the Event Management System (EMS).

For external (off campus) clients, please contact Hospitality Services at (508) 793-2564. Hospitality Services will provide all food and beverages. Meal Service to groups less than 25 will incur a \$50 service fee.

## Meeting Rooms

Due to causes beyond our control, we may make substitutions in meeting rooms. When possible, substitutions will be made on a like-for-like basis. For more information, please contact Hospitality Services at (508) 793-2564.

## Removal of Food and Accommodations

In accordance with catering industry standards, guests may not take any food, beverage, or service ware for off-site consumption.

## Prices

All prices are subject to state and local meal taxes and 18% gratuity. Prices are subject to change due to market challenges and food substitutions.

## Service Personnel

All events are 4 hours of service. Any event that extends past the 4-hour time frame will be charged an additional \$30.00 per hour for each dining staff member required.





# POLICIES

## Decorations & Displays

All displays, decorations, or signage should be subject to approval by Hospitality Services.

## Specialty Events

Meal functions that are considered "Special Events" may require special menus. The Executive Chef will work with you to determine the menu. In certain cases, additional labor and/or equipment fees may be applied.

## Discount for Internal Events

A 20% catering discount will be given to the College's administrative departments, academic departments, and student organizations. This discount does not apply to special menus. In order to receive this discount, you must place your order in FMS at least ten (10) business days prior to your event.

## Bar Policies

Beverage and liquor services are available as either a cash or host bar, and are subject to the laws of the Commonwealth of Massachusetts, City of

Worcester ordinance, and College Policy #18. One bartender will be assigned per 100 guests per hour.

Campus Center. A \$250 set-up fee applies to open bars outside of the Hogan Campus Center bar. A \$100 set-up fee applies to open bars in the Hogan Campus Center bar. A \$100 set-up fee applies to open bars in the Hogan Campus Center bar with more than 50 guests.

There is a minimum sales requirement for both cash and open bars of \$200 per bartender. If the sales requirement is not met there is a \$100 charge per bartender.

