

HOLY CROSS  
*Dining*



*Crusader Catering*  
MENU



## *Our Mission . . .*

**T**O SUPPORT AND ENHANCE THE QUALITY OF LIFE FOR THE  
HOLY CROSS CAMPUS COMMUNITY AND INVITED GUESTS  
BY PROVIDING EXCEPTIONAL FOOD AND SUPERIOR STANDARDS OF  
SERVICE, WHILE OPERATING IN A COST-EFFECTIVE MANNER.

WE CONTRIBUTE TO THE OVERALL EDUCATIONAL MISSION OF THE  
COLLEGE BY FOSTERING AN ENVIRONMENT THAT DEMANDS  
EXCELLENCE, CULTIVATES A HIGH LEVEL OF PROFESSIONALISM AND  
ENCOURAGES MUTUAL RESPECT.

COLLEGE OF THE HOLY CROSS  
*Holy Cross Dining*  
One College Street  
Worcester MA 01610-2395

Phone 508.793.2270

Fax 508.793.3850

[http://www.holycross.edu/  
departments/auxiliarysrvc/  
website/html/dining/  
catering.htm](http://www.holycross.edu/departments/auxiliarysrvc/website/html/dining/catering.htm)

# Table of Contents

## BREAKFAST

Continental	<i>page 1</i>
Executive Continental	<i>page 1</i>

BREAKFAST BUFFETS	<i>page 2</i>
-------------------	---------------

## LUNCH

Crusader Business Lunch	<i>page 4</i>
Signature Salads	<i>page 4</i>

LUNCH BUFFETS	<i>page 6</i>
---------------	---------------

DINNER	<i>page 9</i>
--------	---------------

INTERNATIONAL DINNER BUFFET	<i>page 13</i>
-----------------------------	----------------

HOT HORS D'OEUVRES	<i>page 15</i>
--------------------	----------------

COLD HORS D'OEUVRES	<i>page 16</i>
---------------------	----------------

PLATTERS	<i>page 17</i>
----------	----------------

STATIONS	<i>page 18</i>
----------	----------------

REFRESHMENT BREAKS	<i>page 19</i>
--------------------	----------------

RECEPTION PACKAGES	<i>page 20</i>
--------------------	----------------

BEVERAGES	<i>page 21</i>
-----------	----------------

POLICIES	<i>page 23</i>
----------	----------------

## USEFUL INFORMATION

All prices are subject to 5% Massachusetts Tax and 15% Gratuity.

Prices are subject to change due to market challenges.

All food and beverages served in any of our catering facilities must be provided by Holy Cross Dining, and may not be removed from the building in order to assure proper food handling.

As a licensed facility, Hogan Campus Center is subject to the laws and regulations of the State of Massachusetts Liquor Control Commission.

All alcohol must be provided and served by Holy Cross Dining.



# Breakfast

## CONTINENTAL

Coffee, Decaffeinated Coffee & Tea  
Choice of Two Juices

### *Select Two*

Assorted Muffins, Mini Danish, Donuts, Tea Breads,  
English Scones, Coffeecake or Cinnamon Rolls

*\$5.95 per guest*

## EXECUTIVE CONTINENTAL

Coffee, Decaffeinated Coffee & Tea  
Choice of Two Juices

Medley of Sliced Fruit

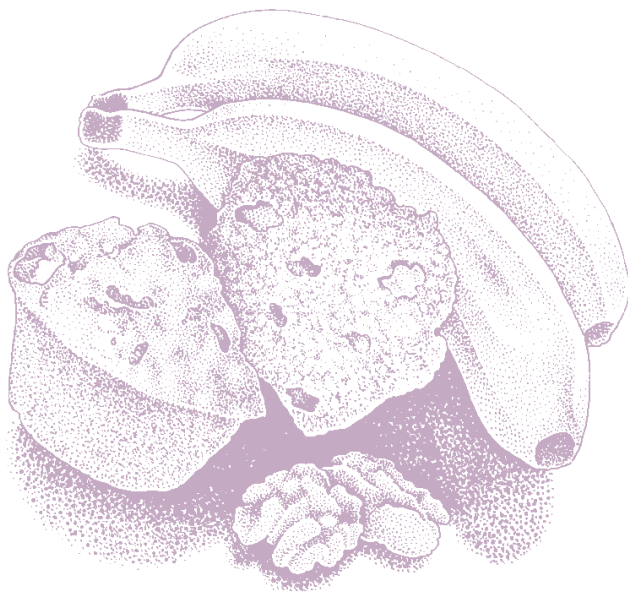
### *Select One*

Assorted Bagels with Cream Cheese, Cinnamon  
Rolls, Coffeecake, Pecan Rolls or Venetians

*\$7.95 per guest*

*Juice Selection  
includes: Apple,  
Cranberry, Orange  
& Grapefruit*

*Freshly Squeezed  
Orange or  
Grapefruit Juice  
can be added for  
an additional  
\$1.00pp*



# Breakfast Buffets

## BREAKFAST BUFFET

*Minimum 25 Guests*

### BUFFET INCLUDES

Assorted Bagels with Cream Cheese  
Assorted Danish & Muffins  
Assorted Cold Cereals with Milk  
Crisp Bacon & Sausage Links  
Home Fried Potatoes  
Medley of Sliced Fruit  
Coffee, Decaffeinated Coffee, Tea & Juice

### *Select One*

Scrambled Eggs  
Blueberry or Buttermilk Pancakes  
French Toast

*Additional entrée available for \$1.95 per guest*

*\$11.95 per guest*

## BRUNCH BUFFET

*Minimum 50 Guests*

### BUFFET INCLUDES

Baked Dinner Rolls, Coffee,  
Decaffeinated Coffee & Tea

### *Select Four Entrée Items*

- Eggs Benedict
- French Toast
- Vegetable Quiche
- Pasta Primavera
- Blueberry Pancakes
- Buttermilk Pancakes
- Cheese or Meat Lasagna
- Chicken or Shrimp Stir Fry with Vegetables
- Grilled Chicken Gazpacho



*Select Four Accompaniments*

- Citrus Melon Couscous Salad
- Caesar Salad
- Italian Vegetable Salad
- Julienne Vegetables
- Roasted Potatoes
- Sliced Fruit
- Tomato, Basil & Mozzarella Salad
- Wild Rice Pilaf

*\$16.95 per guest*

**BUFFET ENHANCEMENTS**

*Minimum of 50 Guests*

*\$50.00 Chef charge per 50 - 100 guests*

- Belgian Waffle Station,  
Fruit Toppings & Whipped Cream

*\$2.95pp*

- Baked Ham, Grain Mustards

*\$3.95pp*

- Omelet Station

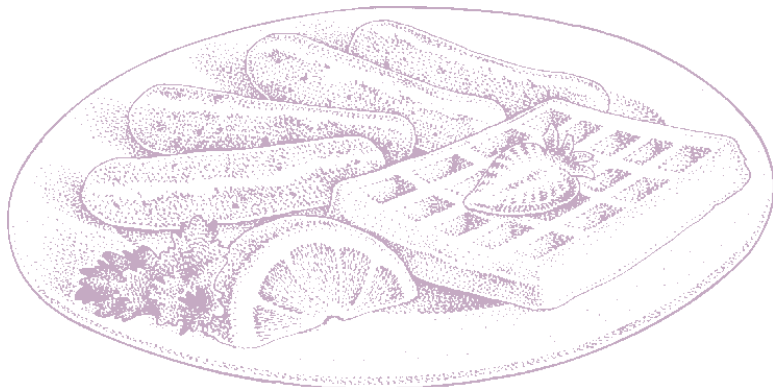
*\$4.95pp*

- Sliced Smoked Salmon, Lemon,  
Capers & Crème Fraiche

*\$5.25pp*



*Freshly Squeezed  
Orange or  
Grapefruit Juice  
can be added for  
an additional  
\$1.00pp*



# Lunch

## CRUSADER BUSINESS LUNCH

*Minimum 10 Guests - Maximum 50 Guests*

### MENU INCLUDES

Carrot Cake or Chocolate Cream Cake  
Coffee, Decaffeinated Coffee & Tea.

- Hearty Beef Stew  
*Served with Buttermilk Biscuit*
- Spaghetti & Meatballs  
*Served with Garlic Bread*
- Linguine with Clam Sauce  
*Served with White or Red Sauce & Garlic Bread*
- Texas Chili  
*Served with Baked Cornbread*
- Vegetarian Bean Chili  
*Served with Baked Cornbread*
- Portuguese Fish Stew  
*Served with Spicy Sausage & Crusty Rolls*

*\$10.95 per guest*

## SIGNATURE SALADS

*Minimum 10 Guests & Maximum 50 Guests*

### MENU INCLUDES

Crusty French Rolls, Focaccia  
Lemon or Chocolate Torte  
Coffee, Decaffeinated Coffee & Tea

- Asian Chicken Salad  
*With Mandarin Oranges, Pea Pods, Red Peppers,  
Asian Noodles, Slivered Almonds & Sesame Dressing*  
*\$9.95 per guest*
- California Shrimp Salad  
*With Avocado, Roma Tomatoes, Celery & Lime Dill Dressing*  
*\$ 10.95 per guest*
- Caesar Salad  
*A Traditional Caesar Salad with Grilled:*  
*Chicken \$9.95 per guest*  
*Shrimp \$11.95 per guest*  
*Salmon \$10.95 per guest*

*A side salad can  
be added for an  
additional \$2.00  
per guest*



▪ Greek Salad

*With Feta Cheese, Calamata Olives, Tomatoes, Cucumbers, Peppercini, Red Onion & Mint Vinaigrette*

*\$8.95 per guest*

▪ Salad Nicoise

*Tuna or Chicken with Red Bliss Potatoes, Green Beans, Black Olives, Tomatoes, Hard Boiled Eggs, tossed with a White Wine Vinaigrette*

*\$11.95 per guest  
(Anchovies upon request)*

▪ Lobster Salad

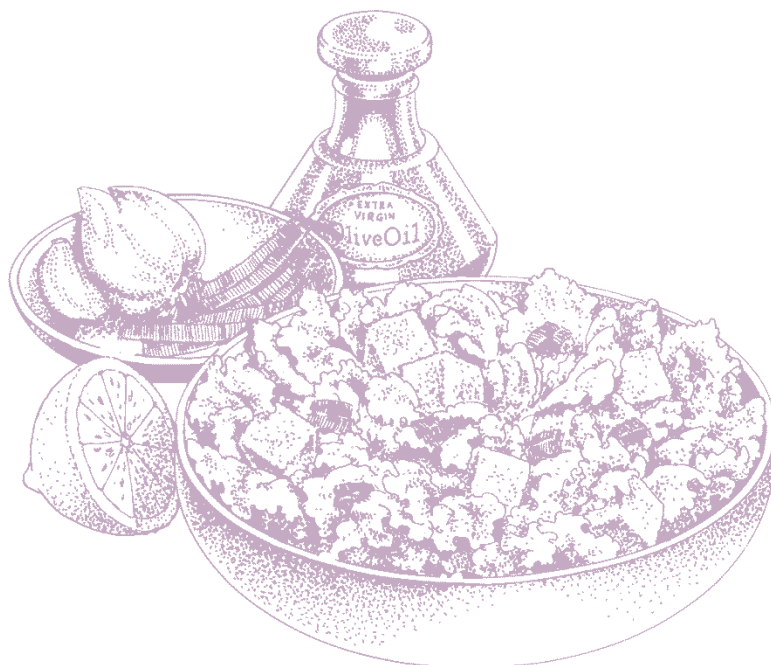
*With Avocado, Mango & Cumin Lime Dressing*

*\$ Market Price*

▪ Crusader Catering Salad

*Baby Field Greens with Grilled Horseradish Dijon Sirloin, Gorgonzola Cheese, Marinated Wild Mushrooms, Plum Tomatoes, Red Onion, Grilled Asparagus & Balsamic Vinaigrette*

*\$15.95 per guest*



# Lunch Buffets

## THE HOGAN LUNCH BUFFET

*Minimum 25 guests*

### MENU INCLUDES

Chef's Selection of Soup, Salad, Accompaniments, Baked Rolls, Assorted Bars, Coffee, Decaffeinated Coffee & Tea.

### ENTREES

*Select Two*

- Chicken Parmigiana
- Chicken Piccata
- Eggplant Ricotta Roulade
- Lemon Herbed Battered Fried Fish
- Cheese or Meat Lasagna
- Wild Mushroom Chicken Marsala
- Sautéed Chicken with Tarragon Mustard Cream Sauce
- Stir Fry (*Chicken, Beef or Vegetable*)
- Sole Florentine, Lemon Leek Sauce
- Marinated Sirloin Steak Tips

*(add an additional \$2.50 per guest)*

*\$14.95 per guest*

## CRUSADER BUSINESS LUNCH BUFFET

*Maximum 25 Guests*

### BUFFET INCLUDES

Your Choice of Two Half Sandwiches, Pickle, Potato Chips & One Accompaniment, Brownies, Coffee, Decaffeinated Coffee & Tea

### SANDWICHES

*Select Two*

- Black Forest Ham & Swiss - Multigrain Roll
- Chicken Salad - Multigrain Roll
- Roast Beef & Boursin - Dill French Roll
- Roasted Vegetable - Hummus & Feta Wrap
- Smoked Turkey & Havarti - French Roll
- Tuna Salad - French Roll



## ACCOMPANIMENTS

*Select One*

- Tomato, Basil & Mozzarella Salad
- Dijon Red Bliss Potato Salad
- Pasta Salad
- Coleslaw
- Fruit Salad

*\$9.95 per guest*

## CRUSADER DELUXE SANDWICH BUFFET

*Maximum 25 Guests*

### MENU INCLUDES

Your Choice of Two Half Sandwiches, Pickle, Potato Chips, One Accompaniment, Dessert, Coffee, Decaffeinated Coffee & Tea

### SANDWICHES

*Select Two*

- Chicken Caesar  
*Grilled Chicken with Romaine, Parmesan  
Cheese & Caesar Dressing on Ciabatta or Wrap*
- The Portabella  
*Grilled Portabella, Baby Spinach, Goat Cheese  
& Sundried Tomatoes on a Honey Wheat Roll or Wrap*
- The Focaccia  
*Prosciutto, Mozzarella, Roasted Peppers & Basil on Focaccia or Wrap*
- Smoked Turkey Croissant  
*Pepper Smoked Turkey & Jalapeno Jack  
Cheese on a Croissant or Wrap with Lettuce & Tomato*

### ACCOMPANIMENTS

*Select One*

- Marinated Mushrooms
- Marinated Vegetable Salad
- Orzo Greek Pasta Salad
- Southwestern Black Bean Salad
- Greek Couscous w/ Mint, Feta, Kalamata Olives & Sundried Tomatoes
- Marinated Artichoke Hearts & Olives

### DESSERT

*Select One*

Assorted Bars or Mini Pastries

*\$14.95 per guest*



## THE DELI BUFFET

*Minimum 25 Guests*

*Select Three Deli Items*

Roast Beef, Seafood Salad, Smoked Turkey, Chicken Salad, Tuna Salad, Egg Salad, Black Forest Ham  
Hummus & Tabouli

### BUFFET INCLUDES

- Assorted Breads: Bulkie, Pita Bread,
- Marble Rye, Focaccia & Honey Wheat Roll
- Dijon Red Bliss Potato Salad
- Italian Pasta Salad
- Tossed Garden Salad with Balsamic Vinaigrette
- Assorted Cheeses
- Lettuce, Tomato, Pickles & Relish Tray  
with Condiments
- Potato Chips
- Assorted Cookies
- Coffee, Decaffeinated Coffee & Tea

*\$11.95 per guest*

## THE SALAD BUFFET

*Minimum 25 Guests*

### BUFFET INCLUDES

Crusty French Rolls, Focaccia, Kimball Sweet Shoppe Pastries, Coffee, Decaffeinated Coffee & Tea

*Select Five Salad Items*

- Caesar Salad
- Citrus Melon Couscous Salad
- Asian Vegetable Salad
- Dijon Red Bliss Potato Salad
- Pesto Pasta Salad
- Roasted Vegetable Salad
- Tossed Garden Salad with Balsamic Vinaigrette
- Greek Salad
- Garden Zinfandel Tuna Salad
- Fruit Salad
- Grilled Balsamic Chicken & Vegetable Salad
- Lo Mein Noodle Salad
- Tarragon, Grape Chicken Salad
- Tomato, Basil & Mozzarella Salad
- Tortellini Salad
- Curried Seafood Rice Salad
- Asian Sesame Steak Salad

*\$13.95 per guest*



*Soup Du Jour can be added to the Lunch & Brunch buffets for an additional \$2.00 per guest*

# Dinner

## DINNER INCLUDES

Baked Dinner Rolls & Butter  
Coffee, Decaffeinated Coffee & Tea

## APPETIZER

*Select One*

### SOUPS

- Consommé Florentine with Julienne Vegetables
- Zucchini, Tomato, Basil Soup
- Chicken Pesto Tortellini Soup
- Butternut Crab Bisque
- French Onion Soup
- Vegetarian Vegetable Soup

### SALADS

- Boston Bibb Lettuce with Watercress, Julienne Red & Yellow Peppers, Honey Lime Dressing
- Fruit Cup in a Champagne Glass
- Mixed Baby Greens with Goat Cheese, Plum Tomatoes & Walnuts, Basil Balsamic Vinaigrette  
*(add an additional \$1.50 per guest)*
- Tossed Garden Salad with a Balsamic Vinaigrette
- Traditional Caesar Salad
- Plum Tomatoes, Buffalo Mozzarella & Basil Salad on a bed of Greens, Balsamic Vinaigrette
- Spinach & Mandarin Orange Salad with Almonds, Sesame Ginger Vinaigrette or Sweet Poppyseed Dressing

## ENTREES

*Select One*

*Please add \$2.50 per person for a second meal choice*

### CHICKEN

- Roasted Statler Lemon Rosemary Chicken  
*Lunch \$16.95 Dinner \$18.95*
- Chicken Mascote, Artichokes, Mushrooms & Tomatoes  
*Lunch \$17.95 Dinner \$19.95*
- Grilled Chicken Gazpacho  
*Lunch \$15.95 Dinner \$17.95*



*Selected Entrée  
Items are  
available for  
Lunch, Monday  
through Friday  
from 11:00am-  
2:00pm as noted;  
which includes a  
Garden Salad or  
Soup, Baked Rolls,  
Chef's selection of  
Dessert &  
Accompaniments,  
Coffee,  
Decaffeinated  
Coffee & Tea*

- Chicken Moutarde, Tarragon & Triple Mustard Sauce  
*Lunch \$15.95    Dinner \$17.95*
  - Chicken Piccata, Lemon Caper Beurre Blanc  
*Lunch \$15.95    Dinner \$17.95*
  - Chicken Cordon Bleu, Mornay Sauce  
*\$19.95*
  - Bourbon Pecan Chicken  
*\$18.95*
  - Sautéed Chicken with Shrimp, Baby Spinach, Gruyere Cheese & Chardonnay Sauce  
*\$21.95*
  - Wild Mushroom Chicken Marsala  
*Lunch \$17.95    Dinner \$19.95*
  - Sea & Shore, Chicken & Shrimp Scampi over Angel Hair Pasta  
*\$21.95*
- BEEF, PORK & LAMB
- Prime Rib of Beef, Garlic Au Jus  
*\$25.95*
  - Filet Mignon, Boursin Cheese, Port Wine Burgundy Sauce  
*\$29.95*
  - Grilled Sirloin Steak, Caramelized Red Onion Merlot Butter  
*Lunch \$22.95    Dinner \$24.95*
  - Garlic Roasted Pork Loin, Caramelized Onions & Demi Glace  
*\$20.95*
  - Surf & Turf - Petit Filet Mignon with Shrimp Scampi over Angel Hair Pasta  
*\$28.95*
  - Grilled Veal Rib Chop, Leek, Wild Mushroom & Marsala Ragout  
*\$ market price*



- Rack of Lamb with your choice of Sautéed Mushrooms & Bourbon Sauce, Sundried Tomato Glaze or Crusted with Mint & Parsley  
\$29.95

## SEAFOOD

- Grilled Tuna, Citrus Salsa  
\$22.95
- Poached Filet of Salmon, Cucumber Dill Sauce  
*Lunch \$19.95 Dinner \$21.95*
- New England Baked Haddock, Herbed Butter Crust  
*Lunch \$17.95 Dinner \$19.95*
- Pecan Crusted Salmon, Ginger Mango Salsa  
\$22.95
- Sole Florentine, Lemon Leek Sauce  
*Lunch \$17.95 Dinner \$19.95*
- Sea Bass, Vodka Tomato Crème  
\$20.95
- Baked Stuffed Shrimp  
\$25.95

## VEGETARIAN

- Vegetable Strudel with Mushroom Champagne Velouté  
\$16.95
- Penne tossed with Mushrooms, Artichokes, Tomatoes, Lemon Basil Sauce  
*Lunch \$13.95 Dinner \$15.95*
- Chived Gnocchi with Julienne Vegetables & Roasted Red Pepper Pesto  
*Lunch \$15.95 Dinner \$17.95*
- Sesame Peanut Lo Mein Noodles with Stir Fried Vegetables, Ginger Sauce  
\$15.95
- Roasted Vegetable Napoleon  
\$18.95



- Tortellini with Diced Tomatoes, Chives & Romano Cream Sauce

*Lunch \$14.95    Dinner \$16.95*

- Parmesan & Scallion Risotto Stuffed Portabella Mushroom

*\$17.95*

- Spinach, Eggplant, Ricotta Cheese Roulade with Zesty Marinara Sauce

*Lunch \$16.95    Dinner \$18.95*

#### ACCOMPANIMENTS

*Select Two*

- Roasted Garlic Mashed Potatoes
- Oven Roasted Sage Potatoes
- Parmesan Buttered Egg Noodles
- Lemon Dill New Potatoes
- Wild Rice Pilaf
- Roasted Herbed Potato Fans
- Couscous with Orange, Almonds & Scallions
- Broccoli, Cauliflower & Carrot Medley
- Green Beans with Almonds or Cashews
- Julienned Zucchini, Yellow Squash & Red Peppers
- Medley of Seasonal Vegetables
- Sautéed Jicama, Peapods & Julienned Carrots

#### DESSERT

*Select One*

- Apple Crisp Pie
- Raspberry or Lemon Sorbet with a Chocolate Praline Cookie
- Lemon Mousse Cake
- Raspberry Bread Pudding
- Carrot Cake with Cream Cheese Frosting
- Chocolate Raspberry Torte
- New York Style Cheesecake with Strawberries
- Tiramisu
- Key Lime Pie



# International Dinner Buffet

*Minimum of 25*

## BUFFET INCLUDES

Baked Dinner Rolls, Coffee, Decaffeinated Coffee  
& Tea

## STARTERS

*Select Two*

- Beef Soup with Asparagus & Wild Mushrooms
- Gazpacho Soup
- Hot & Sour Soup
- Minestrone Soup
- Mexican Tortilla Soup
- New England Clam Chowder
- Vegetable Egg Rolls
- Fruit Salad
- Grilled Sweet Potato Salad
- Roasted Vegetable Salad
- Southwestern Black Bean & Corn Salad
- Asian Vegetable Noodle Salad
- Tossed Garden Salad with Balsamic Vinaigrette
- Traditional Caesar Salad
- Antipasto Salad
- Tomato, Basil & Mozzarella Salad
- Spinach & Mandarin Orange Salad with Almonds  
& Poppysseed Dressing

## ENTREES

*Select Two*

- Chicken Parmigiana
- Chicken Marsala
- Barbecue Chicken Breast
- Grilled Lemon Rosemary Chicken
- Southern Fried Chicken
- Stir Fried Chicken or Shrimp with Cashews
- Asian Beef with Broccoli
- Beef or Chicken Teriyaki
- Sweet & Sour Pork
- Beef or Chicken Fajitas with Sour Cream,  
Guacamole & Salsa
- Marinated Sirloin Steak Tips  
*(add additional \$2.50 per guest)*
- Lemon & Herb Fried Fish



- Shrimp Scampi with Julienne Vegetables
- Cheese or Meat Lasagna
- Eggplant Parmigiana
- Quesadillas: Vegetable, Cheese, Rice & Bean, Chicken or Beef
- Tortellini Primavera with Roasted Red Pepper Pesto

## ACCOMPANIMENTS

*Select Two*

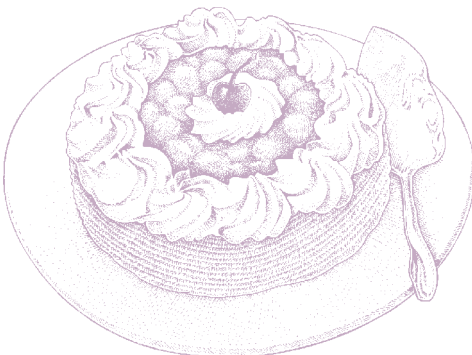
- Baked Ziti
- Italian Herbed Roasted Potatoes
- Penne with Marinara Sauce
- Parmesan Buttered Egg Noodles
- Roasted Garlic Mashed Potatoes
- Spanish Rice
- Macaroni & Cheese
- Wild Rice Pilaf
- Julienne Vegetables
- Italian Zucchini
- Sautéed Collard Greens
- Stir Fried Vegetables
- Green Beans with Cashews

## DESSERT

*Select One*

- Apple Cranberry Crunch Pie
- Carrot Cake with Cream Cheese Frosting
- Fortune Cookies with Pineapple Chunks
- German Chocolate Cake
- Italian Cookies & Cannolis
- Lemon Mousse Cake
- Cardamon Rice Pudding

*International Buffet \$19.95 per guest*



# Hot Hors D'oeuvres

*50 pieces per order, minimum order 50 pieces*

- Scallops Wrapped in Bacon \$85.00
- Chicken Chilito \$95.00
- Artichoke Kalamata Olive Tartlet \$85.00
- Spinach & Goat Cheese Flat Bread \$65.00
- Shrimp Panang \$115.00
- Sesame Honey Mustard Chicken \$65.00
- Stuffed Mushrooms: Choice of Pecan, Blue Cheese, Spinach or Crabmeat \$80.00
- Artichoke en Phyllo \$95.00
- Buffalo Chicken Tenders with Blue Cheese \$65.00
- Vegetable Spring Rolls with Duck Sauce \$85.00
- Spinach en Phyllo \$95.00
- Thai Shrimp & Vegetable Purses \$115.00
- Vegetable Quesadillas \$95.00
- Vegetable Tempura with Dipping Sauce \$65.00
- Crispy Crab Rangoons with Sweet Duck Sauce \$85.00
- Almond, Brie & Pear Phyllo Purses \$95.00
- Mini Quiche Lorraine \$75.00
- Chili & Lime marinated Salmon Satay \$115.00



# Cold Hors D'oeuvres

*50 pieces per order, minimum order 50 pieces*

## ASSORTED SUSHI

- Alaskan Sushi - *Smoked Salmon, Avocado & Cucumber*
- California Sushi - *Crab, Avocado & Cucumber*
- Kappa Maki Sushi - *Rice, Seaweed & Cucumber*

*\$135.00*

- Nigiri Sushi - *Tuna, Salmon & Eel*

*\$225.00*

- Shrimp Cocktail

*\$145.00*

- Asparagus Wrapped Tenderloin with Boursin Cheese  
& Cracked Peppercorns

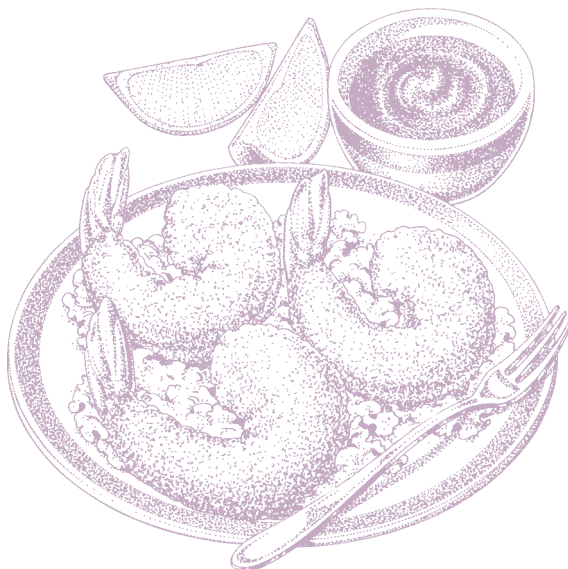
*\$110.00*

- Roast Tenderloin on Rosemary Crostini with  
Horseradish Crème

*\$100.00*

- Assortment of Cold Canapés:  
Lobster, Shrimp & Vegetable

*\$275.00 / 100 pieces per order*



# Platters

*Small serves 25, Large serves 50*

- Garden Crudite with choice of:  
Creamy Cracked Pepper Dip, Vegetable Dip  
Chipotle Chili Dip or Onion Dip  
*Small \$40.00 Large \$75.00*
- International Cheese Display with French Baguettes  
& Crackers  
*Small \$50.00 Large \$80.00*
- Seasonal Array of Fruit with Yogurt Dip  
*Small \$55.00 Large \$90.00*

*Serves 20-25 guests*

- Artichoke & Crabmeat Spread with sliced Baguettes  
*\$110.00*
- Seven Layer Dip with Tri-Colored Nachos  
*\$65.00*
- Smoked Salmon with Lemon & Capers with  
Mini Bagels & Mini Rye Bread  
*\$165.00*
- Breads & Spreads  
An assortment of Bagel Chips accompanied with  
Onion Dip & Roasted Garlic White Bean Dip  
*\$75.00*



# Stations

## CARVING STATION

*One Chef carving per 100 guests – Two Hours*

- Roast Turkey with Cranberry Orange Chutney  
*\$120.00 serves 30 guests*
- Honey Glazed Ham with Grain Mustards  
*\$110.00 serves 50 guests*
- Roast Tenderloin of Beef, Horseradish Crème with Grain Mustards  
*\$210.00 serves 20 guests*

*Pasta Station can be added to a buffet for an additional \$5.95 per guest*

## PASTA STATION

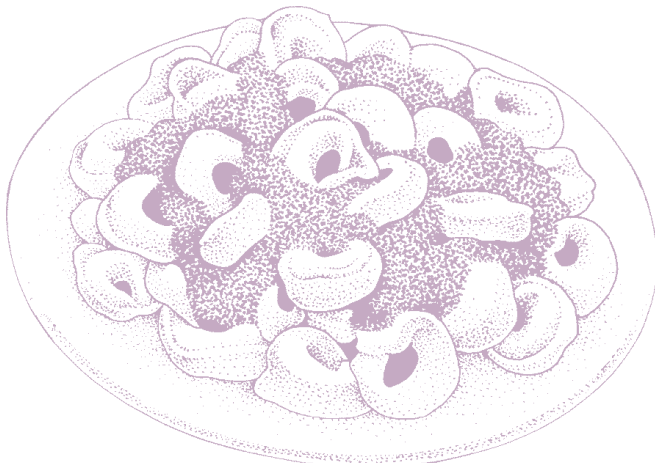
*Minimum of 50 guests - One Chef per 50 guests - Two hours*

- Cavatappi with Basil & Diced Roma Tomatoes Marinara
- Cheese Tortellini with Wild Mushrooms, Prosciutto, Sage, Spinach, Sundried Tomatoes, Alfredo Sauce  
*\$8.95 per guest*

## ASIAN STIR FRY STATION

*Minimum of 50 guests - One Chef per 50 guests - Two hours  
Select Two*

- Beef, Chicken, Shrimp or Tofu with Asian Vegetables, Spices & Steamed Rice  
*\$10.95 per guest*



*Asian Stir Fry Station can be added to a buffet for an additional \$6.95 per guest*

# Refreshment Breaks

## THE LEHY

- Assorted Cookies
- Assorted Soda & Spring Water

*\$3.50 per guest*

## THE O'NEIL

- Assorted Dessert Bars
- Assorted Soda & Spring Water

*\$3.75 per guest*

## THE WHEELER

- Assorted Gourmet Tea Cookies
- Medley of Sliced Fruit
- Sparkling & Spring Waters

*\$4.50 per guest*



# Reception Packages

*Minimum of 25 guests - Packages based upon a 1-hour reception*

## THE CLARK

- Assorted Tea Cookies
- Combined Cheese & Fruit Display
- Assorted Soda & Spring Water

*\$4.95 per guest*

## THE FENWICK

- Nachos with Layered Dip
- Breads & Spreads
- Sliced Fruit Display
- Assorted Soda & Spring Water

*\$5.25 per guest*

## THE MULLEDY

- Assorted Mini French Pastries
- Sliced Fruit Platter
- Sparkling & Spring Waters
- Coffee, Decaffeinated Coffee & Tea

*\$5.50 per guest*

## THE MUNCHIES

- Potato Chips, Party Snack Mix, Popcorn or Goldfish

*\$5.00 per pound*

## ICE CREAM SUNDAE BAR

- Vanilla & Chocolate Ice Cream with Assorted Toppings

*\$5.50 per guest*

## SPECIAL OCCASION CAKES

- 8" Decorated Double Layer Cake (serves 10)

*\$15.00*

- Decorated Half Sheet Cake (serves 30-35)

*\$30.00*

- Decorated Full Sheet Cake (serves 60-70)

*\$60.00*



# Beverages

- Liquor services are available as either a Cash or Open Bar, and are subject to the laws of the Commonwealth of Massachusetts, City of Worcester ordinances and college policies.
- Events scheduled in locations requiring a temporary beverage license will be charged \$100.00 per location
- Cash Bar or Open Bars are available with a wide variety of Wines, Liquors, Standard and Premium Beers.
- One bartender will be assigned per 100 guests. If liquor sales do not exceed \$200.00 per bartender, a \$95.00 fee will be incurred for each bartender.
- Certain events in excess of one hour will require a public safety officer. Conference Services will work with you to make that determination.
- Charges will be quoted at the time of the contract.
- No other agency or police may be attained.

## CASH BAR OR OPEN BAR BY DRINK CONSUMPTION

- House Wines  
*\$4.00 per glass    \$17.95 per bottle*
- Standard Beer  
*\$3.00 per bottle*
- Premium Beer  
*\$4.00 per bottle*
- Mixed Drinks  
*\$5.00 per glass*
- Cordials & Cognacs  
*\$6.00 per glass*



## LIQUOR

Absolut Vodka, Tanqueray Gin, Bacardi Rum,  
Captain Morgan Spiced Rum, Seagram's VO,  
Dewars Scotch, Jack Daniels, Jose Cuervo Tequila,  
Jameson Irish Whiskey, Jim Beam Bourbon &  
Southern Comfort

## CORDIALS

Hennessey, Courvosier, Grand Marnier, Sambuca  
Romana, Kahlua & Bailey's



# Policies

## PRICES

All prices are subject to 5% Massachusetts Tax and 15% Gratuity.

## GUARANTEES

The College of Holy Cross requires the exact number of guests (4) business days prior to the event. This will serve as the guarantee for which you will be billed, even if fewer guests should attend. If the guaranteed number of guests is not noted by the organization, the last stated attendance as shown on the license agreement would serve as the guarantee.

## CANCELLATIONS

Crusader Catering accepts 3 business days notice in writing for event cancellations. Less notice may result in full payment of your event.

## FOOD & BEVERAGE

Menu selections and all other arrangements should be detailed 3 weeks prior to your event. Holy Cross Dining must supply all food and beverage. Food or beverage items may not be taken in or taken out of the catering facility due to liability concerns.

## SERVICE PERSONNEL

All events are based upon 4 hours of service. Events hosted past 4 hours will be subject to \$15.00 hourly rate for each waitperson and bartender required. Meal services to groups under 25 guests are subject to a service charge.

## DELIVERY

Catered events that are located outside the Hogan Campus Center, requesting departments or guests will be notified of delivery charges.

## FUNCTION ROOMS

Due to causes beyond our control, we may need to make reasonable substitutions in function rooms. When possible, substitutions will be of comparable quality.

## DECORATIONS & DISPLAYS

All displays, decorations or signage shall be subject to approval by the Director of Conference Services.







COLLEGE OF THE HOLY CROSS  
*Holy Cross Dining*  
One College Street  
Worcester MA 01610-2395

Phone 508.793.2270

Fax 508.793.3850

[http://www.holycross.edu/  
departments/auxiliarysvcs/  
website/html/dining/  
catering.htm](http://www.holycross.edu/departments/auxiliarysvcs/website/html/dining/catering.htm)