

The background of the image is a blurred photograph of a dining table. In the foreground, several silver forks are laid out on a light-colored, patterned tablecloth. Behind the forks, there are several tall, slender glassware, possibly for water or wine. The overall scene suggests a formal or semi-formal dining environment.

Holy Cross

Catering

Menu

Breakfast Selections

*Includes Organic Locally Roasted Fair Trade Coffee,
Variety of Teas, Premium Juices, & Water Service*

Crusader Continental

\$14 per guest

Minimum 10 guests

Greek Yogurt GF, v

Granola GF, VG

Mixed Berries GF, VG

Breakfast Breads and Scones v

Sunrise Buffet

\$26 per guest

Minimum 25 guests

Scrambled Eggs GF, v

Applewood Smoked Bacon GF

Country Breakfast Sausage

Home Fried Potatoes GF, VG

Fruits and Berries GF, VG

Tea Breads v

Select One

Cinnamon French Toast v

Buttermilk Pancakes v

Brunch Buffet

\$30 per guest

Minimum 25 guests

Vegetable Frittata v

Applewood Smoked Bacon GF

Grilled Chicken Breast GF

Roasted Fingerling Potatoes GF, VG

Seasonal Vegetables GF, VG

Seasonal Fruit GF, VG

Assorted Breakfast Pastries v

Plated Breakfast

\$20 per guest

Minimum 25 guest

Includes Home Fried Potatoes,
Fresh Fruit, Breakfast Breads

Select One:

Scrambled Eggs v

Cinnamon French Toast v

Select One:

Applewood Smoked Bacon GF

Country Breakfast Sausage

Plant Based Sausage VG

Breakfast Enhancements

Overnight Oats VG, GF
\$6 per guest

Oatmeal Bar VG, GF
Dried Fruits, Brown Sugar,
Honey, Nuts, & Seeds
\$6 per guest

Yogurt Bar v, N
Berries, Dried Fruits, Honey,
Granola, Nuts, & Seeds
\$7 per guest

Yogurt Parfaits v
\$7 per guest

Egg Bites GF
Bacon, Gruyere,
Seasonal Vegetable
\$8 per guest

Smoked Salmon Board
Classic Accoutrements
\$10 per guest

Croissant Breakfast Sandwich
2 Eggs, Bacon, and Cheese
\$8 per guest

Sandwich Buffets

*Includes Organic Locally Roasted Fair Trade Coffee,
Variety of Teas, & Water Service*

Crusader Lunch Buffet

\$22 per guest
Maximum 50 guests

Roast Beef

*Boursin Cheese, Lettuce, Tomato
and Red Onion, Pretzel Roll*

Cranberry Chicken Salad Wrap

*Cranberries, Chicken,
Lettuce and Tomato*

California Turkey Club

*Smoked Bacon, Lettuce, Tomato,
Avocado Mayo, Brioche Roll*

Garlic and Herb Vegetable Wrap ^{VG}

*Little Leaf Lettuce, Red Pepper
Hummus, Black Beans, Quinoa*

*Includes Garden Salad,
Assorted Pickles, Gourmet Chips,
Freshly Baked Cookies*

(Gluten-Free Items available upon request)

Create Your Own Sandwich Buffet

\$25 per guest
Minimum 25 guests

Proteins

*Roast Beef ^{GF}
Roasted Turkey Breast ^{GF}
Chicken Salad ^{GF}
Hummus ^{VG, GF}
Edamame Salad ^{VG, GF}
Tabbouleh ^{VG}*

Breads

*Pretzel Rolls ^{VG}
Wheat Bread ^{VG}
Brioche Buns ^{VG}
Pita Bread ^{VG}*

Garden Salad ^{VG, GF}

*Little Leaf Lettuces,
Tomato,
Onion, Carrot,
Cucumber*

*Includes a variety of Gourmet Chips and
Freshly Baked Cookies
(Gluten-Free Items available upon request)*

Garnish Tray ^{VG, GF}

*Lettuce
Tomato
Onion
Cherry Peppers
Assorted Pickles*

Cheeses ^{V, GF}

*American
Provolone
Cheddar*

Dressings

*Balsamic Vinaigrette ^{V, GF}
Ranch Dressing ^{V, GF}
E.V. Olive Oil &
Red Wine Vinegar ^{VG, GF}*

Lunch Enhancements:

Add Greek Pasta Salad - \$4/Guest

Add Tuna Salad - \$5/Guest

Add Soup du Jour - \$5/Guest

Salad Buffets

*Includes Fresh Baked Cookies and Rolls
Organic Locally Roasted Fair Trade Coffee,
Variety of Teas, & Water Service*

Build Your Own Salad Buffet

\$20 per guest
Minimum 25 guests

Proteins

Grilled Chicken Breast GF
Mediterranean Chickpeas VG, GF
Edamame Salad VG, GF

Greens VG, GF

Little Leaf Lettuces
Romaine

Garden Toppings VG, GF

Grape Tomatoes
Sliced Cucumbers
Red Onion
Bell Peppers
Broccoli
Black Olives
Shredded Carrots

Final Additions

Shredded Parmesan v, GF
Cheddar v, GF
Pumpkin Seeds VG, GF
Tortilla Strips VG, GF
Croutons v

Salad Dressings

Balsamic Vinaigrette v, GF
Buttermilk Ranch v, GF
E.V. Olive Oil & Red Wine Vinegar VG, GF

Famous Salad Lunch Buffet

\$28 per guest
Minimum 25 guests

Select Any Five Salads or Proteins:

Caesar Salad v

Oven Roasted Vegetable VG, GF

Tomato & Mozzarella Salad v, GF
Balsamic Glaze

Field Green Salad v, GF, *
Dried Fruits, Candied Pecans,
Crumbled Bleu Cheese, White Balsamic

Tortellini Salad v
Marinated Rainbow Tortellini, Seasonal Vegetables

Grilled Chicken Breast GF
Balsamic Glaze

Szechuan Steak
Grilled Steak & Vegetable Salad
with Szechuan Orange Dressing
add \$2 per guest

Cilantro Lime Shrimp GF, †
Grilled Marinated Shrimp, Avocados, Tomatoes
add \$2 per guest

* contains nuts
† contains shellfish

The Hogan Lunch Buffet

Includes Chef's Selection of Salad, Starch, Vegetable

Fresh Baked Rolls and Cookies

Organic Locally Roasted Fair Trade Coffee,

Variety of Teas, & Water Service

Hot Lunch

\$30 per guest

Minimum 25 guests

Select Two:

Chicken Parmigiana

Fried Chicken Breast, Fresh Mozzarella Cheese, Marinara Sauce

Grilled Chicken Breast ^{GF}

Stuffed Shells Cacciatore ^V

Herbed Ricotta, Cacciatore Sauce

Pesto Primavera ^{VG}

Penne Pasta, Pesto Sauce, Mixed Vegetables

Signature Macaroni and Cheese ^V

Elbow Pasta, House Cheese Blend

Grilled Bourbon Turkey Tip ^{GF}

Turkey Breast, Bourbon BBQ Sauce

New England Baked Haddock

Atlantic Haddock, Butter Lemon Sauce, Parmesan Breadcrumbs

Lunch Enhancements:

Add Greek Pasta Salad - **\$4/Guest**

Add Soup du Jour - **\$5/Guest**

Plated Luncheon

*Includes Fresh Baked Rolls & Cookies
Organic Locally Roasted Fair Trade Coffee,
Variety of Teas, & Water Service*

Served Entrée Salads:

Classic Caesar v
Crisp Romaine Lettuce tossed with
Signature Caesar Dressing, Parmesan
Cheese and Toasted Croutons
\$16 per guest

Cobb GF
Bacon, Tomato, Red onion, Cucumber, Blue
Cheese, Hard Boiled Egg over Mixed
Greens, Ranch Dressing
\$18 per guest

Mediterranean vG
Hummus, Tabbouleh, Feta Cheese,
Kalamata Olives, Tomatoes, Cucumbers,
Red Onion, Mixed Greens, Greek Dressing,
Grilled Pita Bread
\$18 per guest

Add Proteins:

Grilled Chicken Breast - \$8 per guest
Marinated Steak - \$15 per guest
Grilled Salmon - \$12 per guest

Served Entrée Plates:

\$30 per guest

Grilled Bourbon Turkey Tips GF
Bourbon BBQ Sauce, Seasonal Fruit
Chutney, Whipped Potato, Grilled Asparagus

Chicken Francese
Pan Fried Chicken Breast, Whipped Potato,
Charred Asparagus, Lemon Butter Sauce

New England Baked Haddock
Parmesan Crumb Topping, Rice Pilaf,
Grilled Asparagus, Lemon Beurre Blanc

Lunch Enhancements:

Add Soup du Jour - \$5/Guest

Reception

Enhancements

Hors d'oeuvres

\$175 per 50 pieces
\$90 per 25 pieces

Warm Bites

Buffalo Chicken Bites
Vegetable Spring Rolls ^{vg}
Vegetable Momos ^{vg}
General Tso's Cauliflower Bites ^{vg, gf}
Sweet Chili Chicken Bites
Beef Empanadas

Cool Bites

Tomato Mozzarella Skewer ^{v, gf}
Whipped Goat Cheese Crostini ^v
Cucumber Canape ^{v, gf}

Premium Hors d'oeuvres

\$235 per 50 pieces
\$120 per 25 pieces

Warm Bites

Bacon Wrapped Scallops ^{gf}
Beef Wellington
Salmon Cakes
Coconut Chicken Bites ^{gf}
Arancini ^{v, gf}

Cool Bites

Smoked Salmon Canapes ^{gf}
Bacon Blue Cheese Peppadew ^{gf}
Mini Avocado Toast ^{vg}

Chips & Guac ^{vg, gf}

minimum 10 guests
\$9 per guest
Fresh Fried Tortilla Chips
Homemade Guacamole

Displays and Platters

Small (Serves 25) | Large (Serves 50)

Fresh Mozzarella Bruschetta ^v
\$110 | \$200

Local Cheese Display
Crackers, Fig Spread
\$150 | \$275

Charcuterie Board
Local Artisanal Meats and Cheeses
\$175 | \$300

Artisan Board
Local Cheeses, Meats, Fruit, Assorted Crackers
\$200 | \$300

Mediterranean Platter ^v
Dips, Veggies, Pita
\$150 | \$275

Seasonal Fresh Fruit Platter ^{vg, gf}
\$150 | \$275

Vegetable Crudité ^{v, gf}
House Made Ranch
\$140 | \$260

Colossal Shrimp Cocktail ^{gf, †}
Cocktail Sauce, Fresh Cut Lemons
\$150 | \$300

Seven Layer Dip ^{v, gf}
Salsa con Queso, Guacamole, Shredded Cheese,
Tomatoes, Olives, Sour Cream
\$125 (serves 50)

*contains nuts

† contains shellfish

The Bruschetta Bar:

minimum 25 guests

\$12 per guest

Traditional Tomato Bruschetta
Eggplant Caponata
Fresh Ciliegini Mozzarella
Whipped Ricotta
Parmesan Cheese
Assorted Olives
Marinated Artichokes
Assorted Hot Peppers
E.V.O.O & Balsamic Glaze

Plated Dinner Menu

Choice of :

*Field Green Salad, Classic Caesar,
Garden Salad, or Seasonal Salad*

Select One Entree

Split Entree (minimum 50 guests) - add \$5.00 per guest

Includes Artisan Rolls, Includes Assorted Pastries

Organic Locally Roasted Fair Trade Coffee, a Variety of Teas

Poultry

Grilled Turkey Tips ^{GF}

Honey Bourbon Glaze, Seasonal Fruit Chutney,
Whipped Potato, Asparagus
\$34 per guest

Sage-Brined Statler Chicken Breast

Roasted Garlic Cream Sauce, Whipped Potato,
Honey Roasted Carrots
\$38 per guest

Chicken Florentine

Tomato, Spinach, Gruyere Cheese,
Lemon Sauce, Mushroom Risotto
\$36 per guest

Chicken Francese

Lemon Butter Sauce, Whipped Potato,
Charred Asparagus
\$36 per guest

Fish

New England Baked Haddock

Parmesan Crumb Topping, Rice Pilaf,
Charred Asparagus, Lemon Beurre Blanc
\$38 per guest

Grilled Salmon ^{GF}

Sweet Chili Sauce, Sesame Ginger Slaw,
Coconut Jasmine Rice, Garlic Green Beans
\$40 per guest

Beef

Braised Short Rib ^{GF}

Demi-Glace, Whipped Potatoes,
Haricot Verts, Crispy Shallots
\$52 per guest

Grilled New York Strip Steak ^{GF}

Merlot Demi-Glace, Blistered Tomato Jam,
Roasted Fingerling, Charred Asparagus
\$57 per guest

Sirloin Steak Tips ^{GF}

Roasted Fingerlings, Zucchini,
Mushrooms, House Steak Sauce
\$45 per guest

Vegetarian

Chef's Seasonal Ravioli ^v

Seasonal Ingredients, Always Vegetarian
\$32 per guest

Eggplant Roulade ^v

Fresh Pasta, Eggplant, Spinach, Ricotta Cheese,
Marinara Sauce, Broccolini
\$32 per guest

General TSO's Cauliflower ^{VG, GF}

Sesame Ginger Slaw, Jasmine Rice, Broccoli
\$30 per guest

Dinner Enhancements:

Wine Service with Meal - \$34/bottle

Add Plated Desserts - \$6 per guest

Add Soup du Jour - \$5/guest

The Hogan Dinner Buffet

\$34 per guest
Minimum 25 guests

*Includes Organic Locally Roasted Fair Trade Coffee,
a Variety of Teas, & Fresh Baked Cookies
Select 1 package*

Holy Cross Favorites

Artisan Rolls ^v
Caesar Salad ^v
Clam Chowder ^{GF}
Chicken Parmigiana
Baked Haddock
Pasta Marinara ^{VG}
Local Seasonal Vegetables ^{VG, GF}

Mediterranean

Flatbread with Olive Feta Spread ^v
Fattoush Salad ^{VG}
Spanakopita ^v
Grilled Lemon Chicken Souvlaki ^{GF}
Herbed Rice Pilaf
Fasolakia Green Beans ^{VG, GF}

Southwest

Tortilla Shells ^{VG}
Roasted Street Corn Salad ^{VG, GF}
Spanish Rice ^{VG, GF}
Black Beans ^{VG, GF}
Braised Beef ^{GF}
Ancho Chicken ^{GF}
Taco Toppings

Italian

Garlic Knots ^v
Garden Salad ^{VG, GF}
Pasta Marinara ^{VG}
Garlic Green Beans ^{VG, GF}
Housemade Meatballs ^{GF}
Chicken Parmigiana

BBQ

Cornbread
Cowboy Caviar ^{VG, GF}
BBQ Pulled Pork ^{GF}
Grilled BBQ Chicken ^{GF}
Signature Macaroni and Cheese ^v
Grilled Seasonal Vegetable ^{VG, GF}
Slider Buns & Pickles

Pizza Package

minimum 25 guests
\$22 per guest

Cheese Pizza
Pepperoni Pizza
Veggie Pizza
Garden Salad
Fresh Baked Cookies

Gluten-Free and Vegan Pizzas available upon request

Family Style Dinner

\$32 per guest

MAXIMUM 20 guests

Served with Fresh Baked Rolls and Butter

Add Coffee Service - \$2 per guest

Additional Sides - \$6 per guest

Choice of One Salad:

Caesar^v

Garden VG, GF

Chef's Selection

Choice of One Side Vegetable:

Grilled Asparagus VG, GF

Local Seasonal Vegetables VG, GF

Green Bean Almondine VG, GF

Charred Broccolini VG, GF

Honey Roasted Carrots V, GF

Choice of One Side Starch:

Garlic Mashed Potatoes GF

Baked Potato VG, GF

Roasted Fingerling Potatoes VG, GF

Herbed Rice Pilaf

Jasmine Rice VG, GF

Pasta Marinara VG

Choice of Two Entrees:

Sage-Brined Statler Chicken Breast GF

Grilled Salmon GF

Grilled Turkey Tips GF

General Tso's Cauliflower VG, GF

Chicken Parmigiana

New England Baked Haddock

Choice of One Dessert:

Homemade Cookies^v

Brownies^v

Assorted Mini Pastries^v

Snacks and Drinks

Sweet and Salty

-Prices are per guest-

Gourmet Potato Chips - \$2
Kind Bars - \$4
Rold Gold Pretzels - \$2
Hummus Cups with Pretzels - \$4
Smart Food Popcorn - \$2
Planters Trail Mix - \$3
Ice Cream Novelties - \$3.50
M&M Candy - \$3.50
Dried Cranberries - \$2
Nature Valley Granola Bars - \$2

Beverages

-Prices are per guest-

Assorted Soda - \$3
Assorted Seltzer Water - \$3
Assorted Bottled Juice - \$3
20 oz Holy Cross Bottled Water - \$3
Coffee and Tea - \$4
Coffee and Tea Refill - \$3
Iced Coffee and Iced Tea - \$4
Infused Water - \$3
Mulled Apple Cider - \$3
Hot Mulled Cider - \$4
Lemonade - \$4
Fruit Punch - \$4
Hot Chocolate - \$4

Afternoon Snack Package

\$7 per guest

Polar Seltzer
8oz Water
Assorted Sweet and Salty Snacks

Mocktails

\$4 per guest

Lavender Lemonade
Orchid Infused Homemade Lemonade
Last Sunset on the Hill
Orange Pomegranate Limeade
The Blue Wave
Blue Raspberry Lemonade
Tropical Mango Lime
Mango Pineapple Limeade

The Iced Coffee Bar:

minimum 25 guests
\$6 per guest

Armeno Roaster's Iced Coffee
Assorted Flavor Shots
Dairy and Non-Dairy Creamers
Cinnamon
Cocoa Powder
Cold Foam

The Hot Cocoa Bar:

minimum 25 guests
\$8 per guest

Fresh Brewed Hot Cocoa
Marshmallows
Whipped Cream
Cinnamon
Cocoa Powder

Desserts

Plated Desserts

\$6 per guest

Seasonal Cheesecake
Lemon Mascarpone Cream Layer Cake
Flourless Chocolate Torte
Tiramisu
Carrot Cake

Ice Cream Sundae Bar:

minimum 25 guests
\$15 per guest

Vanilla and Chocolate Ice Cream
Hot Fudge
Sprinkles
Whipped Cream
Cherries
Caramel
Crushed Oreos
Chocolate Chips
Marshmallows
Bananas

Small Bites

minimum 10 guests

Mini Pastry - \$4
Brownies - \$3
Cookies - \$1.50
Cupcakes - \$5.00

Bar Menu

Beers

Michelob Ultra
Bud Light
Wormtown IPA
Barnstable Brewing Jesuit Juice
Harpoon IPA
Wachusett Blueberry Ale
Barnstable Brewing Irish Blonde

Cider, Seltzer, etc.

Carlson Orchard Honey Crisp
Truly Wild Berry Seltzer
Surfside Vodka Lemonade

Red Wine

Castle Rock Cabernet Sauvignon
Castle Rock Pinot Noir

White Wine

La Fiera Pinot Grigio
Ocean Road Sauvignon Blanc
Castle Rock Chardonnay

Rose, Sparkling, etc.

La Marca Prosecco
Michele Champagne Method Sparkling Wine
Mont Gravet Rose

Spirits

Tito's Vodka
Bombay Sapphire Gin
Hendrick's Botanical Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum
Casamigos Blanco Tequila
Jack Daniels Tennessee Whiskey
Jameson Irish Whiskey
Dewars Scotch Whisky
Chivas Regal Scotch Whisky
Knob Creek Bourbon
Hennessy V.S.
Malibu
Kaluha
Baileys

Non Alc

Sam Adams Just the Haze
Fancy Ginger Beer

Custom Cocktails

Tell us your favorite flavors!
price varies

Bar Services

Beer and Wine Open Bar

(per guest)

One Hour - \$16
One and one half hour - \$20
Two Hour - \$25
Three Hour - \$33
Four Hour - \$39

Full Open Bar

(per guest)

One Hour - \$18
One and one half hour - \$22
Two Hour - \$27
Three Hour - \$35
Four Hour - \$41