

BREAKFAST SELECTIONS

Includes Organic Locally Roasted Fair Trade Coffee, Variety of Teas, and Premium Juices.

Crusader Continental

\$14 per guest

Minimum 10 guests

Greek Yogurt
Cereals and Oatmeal Cups
Granola
Mixed Berries
Breakfast Breads and Scones

Sunrise Buffet

\$24 per guest

Minimum 25 guests

Scrambled Eggs
Applewood Smoked Bacon
Country Breakfast Sausage
Home Fried Potatoes
Fruits and Berries
Tea Breads

Select One

Cinnamon French Toast *served with butter, warm maple syrup*

Buttermilk Pancakes *served with butter, warm maple syrup*

Brunch Buffet

\$27 per guest

Minimum 25 guests

Vegetable Frittata
Applewood Smoked Bacon
Balsamic Grilled Chicken Breast
Oven Roasted Fingerling Potatoes
Seasonal Vegetables
Seasonal Fruit
Assorted Breakfast Pastries

Plated Breakfast

\$18 per guest

Minimum 25 guest

Select One:

Scrambled Eggs

French Toast

Select One:

Applewood Smoked Bacon

Country Breakfast Sausage or Plant Based Sausage

Includes Home Fried Potatoes, Breakfast Breads

Mini Continental Breakfast

\$10 per guest

Maximum 15 guests

Breakfast Breads and Scones

Hand Fruit

Breakfast Enhancements

\$5 per guest

Oatmeal Bar

Dried Fruits, Honey, Brown Sugar, Nuts and Seeds

Yogurt Bar

Berries, Dried Fruits, Honey, Granola, Nuts and Seeds

\$8 per guest

Smoked Salmon Board

Classic Accouterments

Croissant Breakfast Sandwich

2 Eggs, Bacon, and Cheese

LUNCH SELECTIONS

Includes Organic Locally Roasted Fair Trade Coffee, Variety of Teas

Crusader Lunch Buffet

\$20 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

Little Leaf Lettuce, Red Pepper Hummus, English Cucumber, Carrots

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

Enhancement:

Substitute the Garden Salad for Greek Pasta Salad - **\$2 Per Guest**

Create Your Own Sandwich Buffet

\$22 per guest

Minimum 25 guests

Proteins:

Roast Beef

Oven Roasted Turkey Breast

Cranberry Chicken Salad

Hummus, Edamame Salad, Tabbouleh, Pita

Cheeses:

American, Provolone, and Cheddar

Garden Salad:

Little Leaf Lettuces, Tomato, Onion, Carrot, Cucumber, Balsamic and Ranch Dressings

Pickle Tray:

Lettuce, Tomato, Onion, Cherry Peppers, Assorted Pickles

Includes a variety of Gourmet Chips, Breads and Freshly Baked Cookies

Build Your Own Salad Buffet

\$20 per guest

Minimum 25 guests

Proteins:

Grilled Chicken Breast
Mediterranean Chickpeas
Edamame Salad

Greens:

Little Leaf Lettuces
Romaine

Garden Toppings:

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

Final Additions:

Shredded Parmesan and Cheddar
Pumpkin Seeds
Tortilla Strips
Croutons

Salad Dressing

Balsamic
Buttermilk Ranch

Includes Fresh Baked Rolls and Cookies

Enhancement:

Tuna Salad - **\$2 per guest**

Hogan Lunch Buffet

\$25 per guest

Minimum 25 guests

Select Two:

Chicken Parmigiana

Grilled Chicken Breast

Stuffed Shells Cacciatore (vegetarian)

Pesto Primavera (vegan)

Signature Macaroni and Cheese (vegetarian)

Grilled Bourbon Turkey Tip

Parmesan Crumb Crusted New England Baked Haddock

Includes Chef's Selection of Salad, Starch, Vegetable, Fresh Baked Cookies and Rolls

Famous Salad Lunch Buffet

\$26 per guest

Minimum 25 guests

Select Five

Caesar Salad

Fruit and Berries

Oven Roasted Vegetables

Tomato, Basil & Mozzarella with Balsamic Dressing

Spring Greens with Dried Fruits, Pecans, Crumbled Bleu Cheese, White Balsamic

Vinaigrette

Marinated Tortellini and Vegetable Salad

Grilled Balsamic Chicken Breast

Szechuan Steak & Vegetable Salad with Szechuan Orange Dressing - **Add \$2 per**

guest

Cilantro and Lime Marinated Shrimp & Avocado Salad - **Add \$2 per guest**

Includes Fresh Baked Cookies and Rolls

Served Entrée Salads

Classic Grilled Chicken Caesar \$16

Grilled Chicken, Crisp Romaine Lettuce tossed with Signature Caesar Dressing,
Parmesan Cheese and Toasted Croutons

Substitutions

Marinated Steak - ***\$6 per guest***

Grilled Salmon - ***\$8 per guest***

Cobb - \$18 per guest

Grilled Chicken, Bacon, Tomato, Red onion, Cucumber, Blue Cheese, Hard Boiled Egg
over Mixed Greens, Ranch Dressing

Mediterranean - \$17 guest

Hummus, Tabbouleh, Feta Cheese, Kalamata Olives, Plum Tomatoes, Cucumbers, Red
Onion, Mixed Greens, Greek dressing and Grilled Garlic Naan Bread

Enhancements

Grilled Marinated Chicken Breast - ***\$4 per guest***

Marinated Steak - ***\$6 per guest***

Grilled Salmon - ***\$8 per guest***

Includes Fresh Baked Cookies and Rolls

Add Soup du Jour to any Lunch

\$4 per guest

Sweet and Salty

-Prices are per guest-

Mini Pastry - \$4
Brownies - \$3
Cookies - \$1.25
Gourmet Potato Chips - \$2
Kind Bars - \$3
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
Cupcakes - \$4.50

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 - \$2
Mulled Apple Cider - \$3
Hot Mulled Cider - \$4
Lemonade - \$3
Fruit Punch - \$3
Hot Chocolate - \$4
Hot Chocolate Bar - \$6

Hors d'oeuvres

-\$165 per 50 pieces-

-\$85 per 25 pieces-

Warm Bites

Buffalo Chicken, Bleu Cheese

Roasted Vegetable Phyllo Star

General Tso's Cauliflower Bites

Sweet Chili Chicken

Beef Empanadas

Small Bites

Tomato, Mozzarella and Basil Skewer with balsamic reduction

Whipped Goat Cheese, Fig, Crostini

Cucumber, Feta, Kalamata Canape

Premium Hors d'oeuvres

\$225 per 50

\$115 per 25

Warm Bites

Scallops Wrapped in Bacon

Beef Wellington

Salmon Cakes

Coconut Chicken

Arancini, Marinara, Pesto

Small Bites

Smoked Salmon, Tzatziki, Cucumber

Stuffed Peppadew, Blue Cheese, Bacon

Mini Avocado Toast, Roasted Tomato

Displays and Platters

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

Fresh Mozzarella Bruschetta - \$110 | \$200

Charcuterie Board of Local Artisanal Meats and Cheeses - \$175 | \$275

Local Cheese Display, Crackers, Fig Spread - \$140 | \$250

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

Mediterranean Platter with Whipped Feta, Hummus, Kalamata Olives, English Cucumbers,

Grape Leaves, and Red Peppers Served with Pita Chips - \$140 | \$250

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

Vegetable Crudit  with House Made Ranch - \$140 | \$250

Colossal Shrimp Cocktail - \$150 | \$275

Seven Layer Dip - \$110

DINNER SELECTIONS

Includes Artisan Rolls, Organic Locally Roasted Fair Trade Coffee, Variety of Teas

Plated Dinner

Choice of Field Green Salad, Classic Caesar, Garden Salad, Seasonal Salad

Select One Entree

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

Poultry

Grilled Turkey Tips, Honey Bourbon Glaze, Seasonal Fruit Chutney, Whipped Potato, Asparagus
\$32

Sage-Brined Statler Chicken Breast, Roasted Garlic Cream Sauce, Whipped Potato, Honey Roasted Carrots
\$32

Chicken Florentine, Tomato, Spinach, and Gruyere Cheese, Lemon Sauce, Mushroom Risotto
\$32

Fish

New England Baked Haddock, Lemon Beurre Blanc, Parmesan Crumbled Topping, Rice Pilaf, Asparagus \$32

Grilled Salmon, Sweet Chili Sauce, Sesame Ginger Slaw, Coconut Jasmine Rice, Garlic Green Beans - \$35

Beef

Braised Short Rib, Demi-Glaze, Whipped Potatoes, Haricot Verts, Crispy Shallots
\$40

Grilled New York Strip Steak, Merlot Demi-Glace, Blistered Tomato Jam, Roasted Fingerling, Asparagus - \$45

Pork

Maple Dijon Glazed Pork Tenderloin, Heirloom Rice Blend, Roasted Broccolini, Sweet Potato Puree

\$32

Vegetarian

Eggplant, Spinach and Ricotta Cheese Roulade with Marinara Sauce, Broccolini

\$30

General TSO's Cauliflower, Sesame Ginger Slaw, Jasmine Rice, Broccoli (*Vegan and Gluten Free*)

\$30

Desserts

Select One

Seasonal Cheesecake

Lemon Mascarpone Cream Layer Cake

Flourless Chocolate Torte (GF)

Tiramisu

Carrot Cake

Dinner Buffet

-\$32 per person

Minimum 25 Guests

Holy Cross Favorites Dinner Buffet

Artisan Rolls
Caesar Salad
Clam Chowder
Chicken Parmigiana
Baked Haddock
Pasta Marinara
Local and Seasonal Vegetables
Cookies

Italian Dinner Buffet

Garlic Knots
Garden Salad
Penne W/ EVOO
Garlic Green Beans
Stuffed Shells Cacciatore
Housemade Meatballs
Chicken Parmigiana
Cookies

Mediterranean Dinner Buffet

Flatbread with Olive Feta Spread
Fattoush Salad
Spanakopita
Grilled Lemon Chicken Souvlaki, Onion, Garlic, Oregano and Mint
Herbed Rice Pilaf
Fasolakia Green Beans
Cookies

Barbecue Dinner Buffet

Cornbread
Cowboy Caviar
Pulled Pork Bread, and Butter Pickles, Slider Rolls
Grilled Barbecue Chicken
Signature Macaroni and Cheese
Grilled Seasonal Vegetable
Cookies

POLICIES

Right of First Refusal

The College has the right of first refusal for **all food and beverages served on campus**. If you have any questions or concerns regarding this; contact Hospitality Services at (508) 793-2565.

Cancellation

All cancellations must be made **seven (7) business** days prior to the events with catering. Cancellations less than seven (7) full business days may result in charges to cover costs incurred.

In the case of impending inclement weather, Hospitality Services will accept a verbal cancellation by 12:00 p.m. on the day before the event. Should the event be canceled after 12:00 p.m. the organization will be responsible for all charges as stated in the contract.

Food Allergies and Dietary Preferences

If you require information on potential allergens in the menu items, please contact us prior to your event. If you find that you need information during an ongoing function, please do not hesitate to ask any of our staff for assistance.

Vegetarian, gluten-free, and special dietary concerns can be made available to guests with sufficient advance notice. If the total number of dietary preference entrée exceeds 10% of your attendance, then the split menu charge will be added.

Final Guest Count, Guarantee, & Short Notice

The College of the Holy Cross requires the final guest count by **12:00 p.m. seven (7) 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 seven (7) business days notice, a late fee of 20% will be charged.

Deliveries

Catered events that are located outside of the Hogan Campus Center will include upscale, premium paper goods and additional labor. 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 reserve 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 supply 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 need to make reasonable substitutions in meeting rooms. When possible, substitutions will be of comparable quality.

Removal of Food and Accoutrements

In accordance with catering industry standards, guests may not take leftover food, beverages, or service ware from the function site.

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.

For internal groups only regular menu options selected at least 10 business days prior to an event will be eligible for a 20% discount on non-alcohol items.

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.

Decorations & Displays

All displays, decorations, and signage shall be subject to approval by Hospitality Services.

Specialty Events

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

Bars

Beverage and liquor services are available as either a No Host Bar (credit card only) or Hosted Bar, and 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.

Outdoor Events

Outdoor events (including the Hoval) require a Facilities work order (FAMIS) for any setup of tables, chairs, or other non AV equipment.

A \$150 set-up fee applies to all No Host bars inside the Hogan Campus Center. A \$250 set-up fee applies to all No Host bars outside of the Hogan Campus Center Building. A \$150 set-up fee applies to open bars with less than 25 guests.

There is a minimum sales requirement for both No Host and Hosted bars of \$200 per bartender. If the sales requirement is not met there is a \$100 charge per bartender.

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

Hosted Bar (per guest)

One Hour - \$18

One and one half hour - \$22

Two Hour - \$27

Three Hour - \$35

Four Hour - \$41

Wine Service with meal - \$34 per bottle