

# Holy Cross Dining

## Wedding Menu

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### Platters & Displays

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Serves 50

- Seasonal fruits & berries .....\$250
- Local cheese display with focaccia, crackers, fig spread and dipping oil .....\$250
- Greek platter with feta, garlic hummus, vegetable hummus, Kalamata olives served with pita bread .....\$250
- Colossal shrimp cocktail (50 pieces) .....\$225

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### Hors D'oevres

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\$150/ 50 pieces

- Scallops wrapped in bacon
- Sweet chili chicken
- Wild mushroom tartlet
- Buffalo chicken with bleu cheese
- Mini stuffed potato skins
- Chicken tandoori skewers
- Pastrami spring rolls
- Crispy asparagus with asiago
- Beef barbacoa taquito
- Buffalo mozzarella bruschetta
- Antipasto skewers
- Cocktail franks in pastry
- Buffalo cauliflower bites

### Dinner includes:

Artisan rolls, locally roasted fair trade coffee, a variety of teas, and the following courses; salad, entrée, and dessert.

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### Salad

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Choose one

- Tossed garden salad with balsamic vinaigrette
- Iceberg wedge topped with crumbled bleu cheese, bacon, tomatoes, onions and a creamy garlic dressing
- Mixed baby greens, dried cherries, bleu cheese & pecans with a white balsamic vinaigrette
- Plum tomatoes, buffalo mozzarella & basil salad on a bed of greens with balsamic vinaigrette
- Traditional tossed Caesar salad

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## Entree's

Select one:

Please add \$4/ guest for a second meal choice. Children's meals are available at \$19.95/child

### Chicken

- Chicken piccata with a lemon caper beurre blanc .....\$37
- Sage brined roasted chicken breast in a roasted garlic cream sauce .....\$39
- Chicken saltimbocca with prosciutto, sage, and fontina in a light lemon sauce .....\$42

### Seafood

- New England baked haddock with seasoned parmesan crumbed topping .....\$42
- Grilled salmon with mango salsa .....\$42
- Pan seared sea bass served over wilted spinach .....\$ *Market Price*

### Sides

Select two:

- Chef's choice of local & seasonal vegetables
- Roasted sweet & gold potatoes with rosemary, honey, & garlic
- Ancient grain pilaf
- Roasted brussels sprouts
- Roasted garlic mashed potatoes
- Asparagus with julienned red peppers
- Baby carrots with maple tahini drizzle

### Beef & Pork

- 12 oz Grilled strip steak with a portobello demi glaze. \$ *Market Price*
- 7 oz Filet mignon with béarnaise sauce .....\$ *Market Price*
- Bone-in double thick pork chop with dried fruit and pancetta stuffing .....\$42

### Vegetarian

- Spinach, eggplant, and ricotta cheese roulade with a zesty marinara sauce .....\$34
- General Tso's cauliflower with jasmine rice and steamed broccoli .....\$34

If you choose to bring a cake in lieu of the desserts offered, we will gladly cut your cake without a cake-cutting fee.

### Desserts

Select one:

- Assorted cupcake tower
- Carrot cake with cream cheese icing
- Mango cheesecake with raspberry sauce
- Tiramisu
- Salted caramel vanilla crumb cake
- Double chocolate fudge cake
- Seasonal Sorbet

# Holy Cross Dining

## Beverages

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### Policy

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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. Cash or open bars are available with a wide variety of wines, liquors, domestic & imported beers. Wine bottle service is available for \$32/bottle.

One bartender will be assigned per 100 guests. A \$150.00 fee will be added for bar set-up and bartender. A Holy Cross Public Safety officer will be required for an open bar in excess of one-hour. Charges will be quoted at the time of the contract.

No other agency or police may be obtained.

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### Cash Bar

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- Soda & Water .....\$3/drink
- House wines .....\$8/glass
- Standard beers.....\$6/bottle
- Premium beers.....\$8/bottle
- Mixed drinks .....\$8/drink
- Two liquor mixed drinks .....\$9/drink

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### Open Bar

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- One hour.....\$16 per guest
- Two hours .....\$26 per guest
- Three hours .....\$34 per guest
- Four hours .....\$40 per guest
- Five hours .....\$45 per guest

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### Sweet Endings

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Additional \$8/guest

- Locally roasted fair trade, organic coffee
- Variety of teas
- Mini pastries
- Infused water