



Holy Cross Dining

Wedding Menu



Platters & Displays

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

Hors d'oeuvres

\$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.

Salad

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 fruit, goat 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*

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.

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

Desserts

Select one:

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



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Beverages



Policy

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.

Cash Bar

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

Open Bar

- 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

Additional Beverage Options

- Infused water with fruit\$2 per guest
- Wine service with dinner.....\$32 per bottle

A Perfect Ending

Additional \$8/guest

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