

CATERING MENU

BREAKFAST

CONTINENTAL

- 11 -

Premium orange & cranberry juice, organic locally roasted fair trade coffee, and a variety of teas

Select Two

Assorted muffins
English scones
Tea breads
Croissants

Served with butter and fruit preserves

EXECUTIVE CONTINENTAL

- 15 -

Seasonal fruits and berries, Greek yogurt, premium orange & cranberry juice, organic locally roasted fair trade coffee, and a variety of teas

Select Two

Bagels with cream cheese
English scones
Tea breads
Croissants

Served with butter and fruit preserves

BUFFET

- 22 -

Minimum 25 guests

Scrambled eggs, croissants, bacon, country breakfast sausage, home-fried potatoes, seasonal fruits and berries, Greek yogurt, premium juices, organic locally roasted fair trade coffee, and a variety of teas.

Select One

Cinnamon swirl French toast
Buttermilk pancakes
Maine blueberry pancakes

Served with butter and fruit preserves

BREAKFAST ENHANCEMENTS

Croissant Breakfast Sandwich

- 6 -

Oatmeal Station

- 5 -

Smoothie Bar

- 5 -

Omelets made to order

- 8 -

CATERING MENU

LUNCH

Build your own salad buffet

- 18 -

Grilled chicken breast
Mixed greens
Grape tomatoes
Sliced cucumbers
Red onion
Croutons
Sunflower seeds
Bell peppers
Cherry peppers
Dried cranberries
Broccoli
Chickpeas
Edamame salad
Shredded parmesan
Black olives
Shredded carrots
Balsamic dressing
Buttermilk ranch dressing

Includes artisan rolls, organic locally roasted fair trade coffee, a variety of teas, and your choice of freshly baked cookies or assorted dessert bar bites.

**Add our soup of the
day to any buffet**

- 4 -

CRUSADER SANDWICH BUFFET

- 18 -

Max 50

-Buffet Includes-

- Roast beef, Boursin cheese, lettuce, tomato, and red onion on a pretzel roll
 - Grilled chicken with romaine lettuce, Parmesan cheese and our signature Caesar dressing in a tortilla wrap
 - Turkey, Wensleydale cranberry cheese, arugula and cranberry mayo on a ciabatta
 - Roasted vegetables, leafy lettuce, hummus and feta in a tortilla wrap
- Lemon orzo salad, gourmet potato chips, freshly baked cookies organic locally roasted fair trade coffee, and a variety of teas

CREATE YOUR OWN SANDWICH

- 20 -

Minimum 25 guests

-Buffet Includes-

Select cheeses

Seasoned roast beef

Oven roasted turkey breast

Classic tuna salad

Lemon orzo salad with feta

Garlic hummus, edamame salad and tabbouleh served with pita

Tossed garden salad

Assorted breads, condiments and accompaniments, gourmet potato chips, freshly baked cookies or brownies, organic locally roasted fair trade coffee, and a variety of teas.



COLLEGE OF THE
Holy Cross

Dining Services

CATERING MENU

LUNCH

Signature Plated Entrée Salads

Select One

Minimum 25 guests

Dijon Steak - Market Price -

Dijon horseradish sirloin with crumbled Gorgonzola cheese, marinated wild mushrooms, tomatoes, red onion, grilled asparagus, & balsamic vinaigrette served over mixed greens

Turkey Club - 16 -

Oven-roasted turkey, bacon, plum tomatoes, red onion, Swiss cheese, house-made roasted garlic dressing over mixed greens

Classic Caesar

Crisp Romaine lettuce tossed with our signature Caesar dressing, parmesan cheese and toasted croutons

Grilled marinated chicken breast -16-

Honey Cajun shrimp -16-

Grilled salmon filet -20-

Marinated sirloin tips -Market Price-

Mediterranean - 16 -

Hummus, tabbouleh, feta cheese, Kalamata olives, diced plum tomatoes, cucumbers, red onion, served over mixed greens with Greek dressing and grilled naan bread

Add grilled marinated chicken breast - 3 -

All salad buffet's include artisan rolls,
organic locally roasted fair trade coffee,
a variety of teas, and your choice of
freshly baked cookies or brownies

CATERING MENU

LUNCH

HOGAN LUNCH BUFFET

- 22 -

Minimum 25 guests

Select Two

- Chicken parmigiana
- Eggplant parmigiana
- Signature macaroni and cheese
- Vegetarian stuffed shells cacciatore
- Tuscan tomato sauce with in-house made meatballs and braised pork
- Grilled Italian chicken breast
- Chicken piccata with a lemon caper sauce
- Yankee pot roast
- New England baked haddock with a parmesan crumb topping
- Vegan Mexican stuffed pepper

Includes artisan rolls, chef's selection of soup salad, and sides, organic locally roasted fair trade coffee, a variety of teas, and assorted dessert bar bites.

FAMOUS SALAD BUFFET

- 24 -

Minimum 25 guests

Select Five

- Classic Caesar salad
- Seasonal fruit and berries
- Oven roasted vegetables, local when available
- Tomato, basil, and fresh mozzarella with a balsamic dressing
- Spring greens with a medley of dried fruits, pecans, crumbled bleu cheese and a white balsamic vinaigrette
- Marinated tortellini and vegetable salad
- Grilled balsamic chicken breast
- Szechuan steak and vegetable salad with Szechuan orange dressing
- Shrimp and avocado salad with a cilantro lime marinade

Includes artisan rolls, organic locally roasted fair trade coffee, a variety of teas, and assorted dessert bar bites.

CATERING MENU

MEETING ENHANCEMENTS

Boost energy levels and enhance your next meeting or party. Snacks and drinks are available a la carte, allowing you to order a small selection or a wide variety

Snacks - Price/ Item -

Brownies \$2
Bar bites \$2
Cookies \$1
Gourmet potato chips \$2
Kind Bars \$3
Sahale Nuts \$4
Rold Gold Pretzels \$2
Smart Food \$2
Planters trail mix \$3
Ocean Spray Craisins \$1
Ice cream novelties \$2
Energy Drinks \$

Drinks - Price/ Guest -

Assorted Soda \$3
Bubly sparkling water \$3
Bottled Water \$3
Coffee & Tea \$4
Coffee & Tea refill \$3
Infused water \$2
Water service \$1

RECEPTION HORS D'OEUVRES - 150 - (50 pieces)

Available as passed or stationary

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

DISPLAYS & PLATTERS

Small (serves 25)/ Large (serves 50)

- Charcuterie board of local artisanal meats and cheeses \$175 / \$275
- Seasonal array of fruit and berries \$140 / \$250
- Local cheese display with focaccia, crackers, fig spread, and dipping oil \$140 / \$250
- Greek platter with feta, garlic hummus, vegetable hummus, Kalamata olives, served with pita \$140 / \$250
- Seven layer dip with corn tortilla chips (Serves 50) \$110
- Colossal shrimp cocktail (50 pieces) \$225.00

CATERING MENU

DINNER

Plated Entrées

Choice of wedge salad, field green salad, classic Caesar, tomato basil mozzarella salad, garden. One entrée, two sides and a dessert. Artisan rolls, organic locally roasted fair trade coffee, and a variety of teas.

Select One

Chicken Piccata with a lemon caper sauce - 27 -

Sage-brined chicken breast with a roasted garlic cream sauce - 29 -

Chicken saltimbocca with prosciutto, sage, & fontina cheese in a light lemon sauce - 30 -

Grilled strip loin steak with portobello demi-glaze - Market \$ -

Filet mignon with béarnaise sauce - Market \$ -

Bone-in double thick pork chop with dried fruit and pancetta stuffing - 30 -

New England baked haddock with a parmesan crumbled topping - 30 -

Grilled Salmon with mango salsa - 30 -

Eggplant, spinach, and ricotta cheese roulade with marinara sauce -27 -

General TSO's cauliflower with jasmine rice and steamed broccoli -27-

SIDES

Select Two

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

DESSERT

Select One

- Mango cheesecake with raspberry sauce
- Tiramisu
- Lemon mascarpone cream layer cake
- Salted caramel vanilla crumb cake
- Double chocolate fudge cake
- Seasonal sorbet

CATERING MENU

DINNER

Themed Buffets

Minimum 25 guest \$30/ guest

Organic locally roasted fair trade coffee,
and a variety of teas.

ITALIAN

- Garlic knots
- Antipasto of chilled Italian specialties served with mixed greens
- Chef's choice of pasta
- Tuscan tomato sauce with house-made meatballs and braised pork
- Eggplant Parmigiana
- Chicken Parmigiana
- Roasted zucchini
- Tiramisu

ASIAN FUSION

- Vegetable spring rolls
- Beef and broccoli
- Chicken Pad Thai
- Vegetable fried rice
- Szechuan sugar snap peas with water
- Mango sorbet with ginger cookie

SOUTHWESTERN

- Chips and salsa
- Award-winning chili
- Roasted corn salad
- Chicken fajitas
- Beef tacos
- Mexican rice
- Sofrito black beans
- Tres leches cake

BARBECUE

- Tossed salad
- Baby back ribs
- Bone-in barbecue chicken
- Signature macaroni and cheese
- Collard greens
- Corn bread
- Watermelon
- Strawberry shortcake

MEDITERRANEAN

- Flatbread with olive feta spread
- Greek Salad
- Spanakopita
- Chicken Souvlaki marinated in lemon, garlic, oregano, and mint
- House-made rice pilaf
- Fasalia, a Greek style green bean with tomato, onion and garlic
- Lemon mascarpone cream layer cake

HOLY CROSS FAVORITES

- Chef's choice of seasonal salad
- Clam chowder
- Chicken Parmesan
- Baked haddock
- Penne pasta with sauce
- Chef's choice of local and seasonal vegetables
- Wild rice pilaf
- Artisan rolls
- Double chocolate fudge cake

CATERING MENU

BAR SERVICE

Beverage and liquor services are available as either a cash or host bar, and are subject to the laws of the Commonwealth of Massachusetts, City of Worcester ordinances and College policies. One bartender will be assigned per 100 guests.

\$ 150 set-up fee applies to all cash bars and open bars with less than 50 guests.

CASH BAR

Soda & Water \$3

Energy Drink \$4

House Wine \$8

Domestic Beer \$6

Local Beer \$8

Mixed Drink \$8

Two Liquor Mixed Drink \$9

Cordials & Cognacs \$10

HOST BAR

One Hour \$16/guest

One and Half Hour \$21/guest

Two Hour \$26/guest

Three Hour \$34/guest

Four Hour \$40/guest

Wine service with meal \$32/bottle