

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 -

*all prices are subject to state and local taxes and 18% gratuity

CATERING MENU

LUNCH

Build your own salad buffet

- 18 -

Minimum of 25 guests

Grilled chicken breast

Tuna salad

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
 - Roast Turkey, bacon, avocado, tomato and mayo on a brioche bun
 - Roasted vegetables, leafy lettuce, hummus and feta in a tortilla wrap
- Greek pasta 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

Greek Pasta Salad

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.

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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

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CATERING MENU

LUNCH

HOGAN LUNCH BUFFET

- 22 -

Minimum 25 guests

Select Two

- Chicken parmigiana
- Eggplant parmigiana
- Signature macaroni and cheese
- Vegetarian stuffed shells cacciadore
- 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.

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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 chips \$140/\$250
- Seven layer dip with corn tortilla chips \$50/\$110
- Colossal shrimp cocktail (50 pieces) \$225

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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

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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
- Artisan rolls
- Double chocolate fudge cake

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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 inside Hogan Campus Center. A \$250 set-up fee applies to all cash bars outside of the Hogan Campus Center building. A \$150 set-up fee applies to open bars with less than 50 guests. There is a minimum sales requirement for both cash and open bars of \$200.00 per bartender. If the sales requirement is not met, there is a \$100.00 charge per bartender.

CASH BAR

Soda & Water \$3
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

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CATERING POLICIES

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 Event and Conference Services at (508) 793-2565. Dining Services will supply all food and beverages. Meal Service to groups less than 25 will incur a \$50 service fee.

DISCOUNT FOR INTERNAL EVENTS

A 20% catering discount will be given to all of the colleges administrative departments, academic departments, and student organizations. In order to receive this discount, you must place your order in EMS at least 10 business days prior to your event. This discount does not apply to special menus.

DELIVERIES

Catered events that are located outside of the Hogan Campus Center building will include upscale, premium paper goods and additional labor. A 20% delivery charge will be added to all food and beverage. The charge will be a minimum of \$25.00 and will not exceed \$500.00.

FINAL GUEST COUNT, GUARANTEE, & SHORT NOTICE

The College of the Holy Cross requires the exact number of guests by 3:00 p.m. four business days prior to your event.

If the number of attendees increases after the guarantee is submitted you will incur an additional 20% charge on all meals over your guaranteed count.

For events requested with less than four (4) business days notice, a late fee of 20% will be charged.

CANCELLATIONS

All cancellations must be made four (4) business days prior to the event. Cancellations less than three full business days may result in charges to cover costs incurred. In the case of impending severe weather, Dining Services and Conference Services will accept a verbal cancellation of an event by 12:00 p.m. on the day before the event. Should the event be canceled after 12:00 p.m. you will be responsible for all charges as stated in the contract.

REMOVAL OF FOOD & ACCOUTREMENTS

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

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CATERING POLICIES

DIETARY PREFERENCES

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

FOOD ALLERGIES

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.

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.

FUNCTION ROOMS

Due to causes beyond our control; we may need to make reasonable substitutions in function rooms. When possible, substitutions will be of comparable quality

DECORATIONS & DISPLAYS

All displays, decorations, or signage shall be subject to approval.

PRICES

All prices are subject to all state and local meal taxes and 18% gratuity. Prices are subject to change due to market challenges and food substitutions

SPECIALTY EVENTS

Meal functions that are considered "Special Events" may require customized menus not available in our guide. The Executive chef will work with you to design a special menu. In certain cases, additional labor and equipment fees may be applied.

RIGHT OF FIRST REFUSAL

Please be advised that Dining Services has the right of first refusal of all food and beverages served on campus. Outside caterers are not allowed for on campus events in Dining services buildings. If you have any questions or concerns regarding this please contact our Catering Manager at (508) 793-2270