



Catering Menu

*College of the
Holy Cross*



CATERING MENU

Breakfast

Continental

- \$11 per person -

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

Select Two

Assorted Muffins

English Scones

Tea Breads

Croissants

Served with butter and fruit preserves

Executive Continental

- \$15 per person -

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

Select Two

Bagels with cream cheese

Assorted Muffins

English Scones

Tea Breads

Croissants

Served with butter and fruit preserves, seasonal fruits, berries, Greek yogurt



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

CATERING MENU

Breakfast

Breakfast Buffet

- \$22 per person -

Scrambled Eggs

Bagels

Applewood Smoked Bacon

Country Breakfast Sausage

Home Fried Potatoes

Seasonal Fruits and Berries

Premium Juices

Organically Locally Roasted Fair Trade Coffee

Variety of Teas

Select One

Cinnamon French Toast

Buttermilk Pancakes

Maine Blueberry Pancakes

Served with butter, cream cheese, warm maple syrup and fruit preserves

Breakfast Enhancements

Croissant Breakfast Sandwich - \$6 per person

Oatmeal and Yogurt Bar with Assorted Toppings - \$5 per person

Smoothie Bar - \$5 per person

Omelets Made to Order - \$8 per person

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CATERING MENU

Breakfast

Served Breakfast

- \$16 per person -

Select One

Vegetable Frittata

French Toast

Select One

Applewood Smoked Bacon

Country Breakfast Sausage

Includes:

Home Fried Potatoes

Basket of Breakfast Breads

Organic Locally Roasted Coffee and a Variety of Teas

Breakfast Enhancements

For Any Breakfast Buffet

Croissant Breakfast Sandwich - \$6 per person

Oatmeal and Yogurt Bar with Assorted Toppings - \$5 per person

Smoothie Bar - \$5 per person

Omelets Made to Order - \$8 per person



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CATERING MENU

Brunch

Hogan Brunch Buffet

- \$25 per person -

Seasonal Vegetable Frittata

Applewood Smoked Bacon

Chicken Saltimbocca with Prosciutto, Sage, Fontina Cheese in a Light
Lemon Sauce

Oven Roasted Potatoes

Yogurt Parfait Bar

Assorted Breakfast Pastries

Premium Juices

Organically Locally Roasted Fair Trade Coffee

Variety of Teas

Brunch Enhancement

Smoke Salmon with Tzatziki



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CATERING MENU

Lunch Buffet

Crusader Lunch Buffet

-\$18 per person-

Maximum of 50 guests

Roast Beef

Boursin Cheese, Lettuce, Tomato & Red Onion on a Pretzel Roll

Grilled Chicken Caesar Wrap

Romaine Lettuce, Parmesan Cheese, Croutons

California Turkey Club

Smoked Bacon, Lettuce, Tomato, Avocado on a Brioche Roll

Roasted Vegetable Wrap

Leafy Lettuce, Hummus, Feta

Includes Greek pasta salad, gourmet potato chips, freshly baked cookies, roasted fair trade coffee, and a variety of teas

Create Your Own Sandwich Buffet

-\$20 per person-

Minimum of 25 guests

Roast Beef

Oven Roasted Turkey Breast

Classic Tuna Salad

Garlic Hummus, Edamame salad and Tabbouleh served with Pita

Select Cheeses

Greek Pasta Salad

Tossed Garden Salad

Includes 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 Buffet

Build Your Own Salad Buffet

- \$20 per person -

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

Beets

Balsamic Dressing

Buttermilk Ranch Dressing

Includes artisan rolls, organic locally roasted fair trade coffee, a variety of teas, & your choice of freshly baked cookies or brownies



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CATERING MENU

Lunch Buffet

Hogan Lunch Buffet

- \$22 per person -

Minimum of 25 Guests

Select Two

Chicken Parmigiana

Grilled Italian Chicken Breast

Chicken Piccata with Lemon Caper Sauce

Eggplant Parmigiana

Vegetarian Stuffed Shells Cacciatore

Vegan Mexican Stuffed Pepper

Signature Macaroni and Cheese

Tuscan Tomato Sauce & House Made Meatballs and Braised Pork

Yankee Pot Roast

Parmesan Crumb Crusted New England Baked Haddock

Includes artisan rolls, chef's selection of salad and sides, organic locally roasted fair trade coffee, a variety of teas, & your choice of freshly baked cookies or brownies



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CATERING MENU

Lunch Buffet

Famous Salad Lunch Buffet

- \$24 per person -

Minimum of 25 Guests

Select Five

Classic Caesar Salad

Seasonal Fruit and Berries

Oven Roasted Vegetables

Local When Available

Tomato, Basil & Mozzarella with Balsamic Dressing

Spring Greens with a Medley of 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

Cilantro and Lime Marinated Shrimp & Avocado Salad

Includes artisan rolls, organic locally roasted fair trade coffee, a variety of teas, & your choice of freshly baked cookies or brownies

Add Our Soup of the Day to Any Lunch Buffet

\$4 per person

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



CATERING MENU

Plated Lunch

Signature Plated Lunch Entrée Salads

Classic Caesar

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

Choice of:

Grilled Marinated Chicken Breast - 16 per person

Honey Cajun Shrimp - 18 per person

Grilled Salmon Filet - 20 per person

Marinated Steak - Market Price per person

Turkey Club - 16 per person

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

Mediterranean - 16 per person

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

Add Grilled Marinated Chicken Breast - \$4 per person

Dijon Steak - Market Price per person

Dijon Horseradish sirloin with crumbled gorgonzola cheese, marinated wild mushrooms, tomatoes, red onion, grilles asparagus, & balsamic vinaigrette served over mixed greens

All Signature Salads include:

artisan rolls, organic locally roasted fair trade coffee, a variety of teas, & choice of fresh baked cookies or brownies

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CATERING MENU

Meeting Enhancements

Snacks

-Prices are per person-

Mini Pastry - \$4

Brownies - \$2

Assorted Dessert Bites - \$2

Cookies - \$1

Gourmet Potato Chips - \$2

Kind Bars - \$3

Rold Gold Pretzels - \$2

Smart Food Popcorn - \$2

Planters Trail Mix -\$3

Ocean Spray Craisins -\$1

Ice Cream Novelties - \$2

Greek Yogurt - \$3

M&M Candy - \$2

Cupcakes - \$3.50



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CATERING MENU

Meeting Enhancements

Beverages

-Prices are per person-

- Assorted Soda - \$3
- Bubly Sparkling Water - \$3
- Assorted Bottled Juice - \$3
- Bottled Water - \$3
- Coffee and Tea - \$4
- Coffee and Tea Refill - \$3
- Iced Coffee and Iced Tea - \$4
- Infused Water - \$2
- Mocktails - \$3
- Water Service - \$1
- Apple Cider - \$2
- Hot Mulled Cider - \$3

Hot Chocolate Bar

-\$4 per person-

-Minimum of 25 Guests-

Hot Chocolate, Flavor Shots, marshmallows, whipped cream



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CATERING MENU

Reception

Hors d'oeuvres

-\$150 per 50 pieces-

-\$75 per 25 pieces-

Scallops Wrapped in Bacon

Sweet Chili Chicken

Wild Mushroom Tartlet

Beef Wellington

Buffalo Chicken with Bleu Cheese

Mini Stuffed Potato Skins

Braised Beef Empanada

Roasted Vegetable Phyllo Star

Vegetable Soup Dumpling

Fresh Mozzarella Bruschetta

Buffalo Cauliflower Bites

Displays and Platters

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

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

Local Cheese Display, Focaccia, Crackers, Fig Spread and Dipping Oil - \$140 | \$250

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 Crudité with House Made Ranch - \$140 | \$250

Colossal Shrimp Cocktail (50 Pieces) - \$250

Seven Layer Dip with Corn Tortilla Chips (Serves 50) - \$110

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CATERING MENU

Plated Dinner

Includes artisan rolls, organic locally roasted fair trade coffee and a variety of teas

Choice of Wedge Salad, Field Green Salad, Classic Caesar, Tomato Basil Mozzarella Salad or Garden Salad

Entrée

Select One

Chicken Piccata, Lemon Caper Sauce, Roasted Sweet & Golden Potatoes with Rosemary, Honey, & Garlic, Green Beans - \$27

Sage-Brined Chicken Breast, Roasted Garlic Cream Sauce, Whipped Potato, Honey Roasted Carrots - \$29

Chicken Saltimbocca, Prosciutto, Sage, & Fontina Cheese in a Light Lemon Sauce, Rice Pilaf, Asparagus with Red Pepper - \$30

Chicken Florentine, Tomato, Spinach, and Gruyere Cheese, Lemon Sauce, Parmesan Risotto, Seasonal Vegetables - \$30

Braised Short Rib, Demi-Glaze, Whipped Potato, Seasonal Vegetables - \$38

Grilled Strip Loin Steak, Merlot Compound Butter, Roasted Sweet & Golden Potatoes with Rosemary, Honey, & Garlic, Green Beans - \$36

Bone in Double Thick Pork Chop with Peach Salsa and Pancetta Stuffing - \$30

New England Baked Haddock, Parmesan Crumbled Topping, Ancient Grain Pilaf, Seasonal Vegetables - \$30

Grilled Salmon, Mango Salsa, Coconut Jasmine Rice, Seasonal Vegetables - \$30

Eggplant, Spinach and Ricotta Cheese Roulade with Marinara Sauce - \$27

General TSO's Cauliflower with Jasmine Rice and Steamed Broccoli - \$27



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CATERING MENU

Plated Dinner

Desserts

Select One

Mango Cheesecake with Raspberry Sauce

Lemon Mascarpone Cream Layer Cake

Salted Caramel Vanilla Crumb Cake

Flourless Chocolate Torte

Seasonal Sorbet

Tiramisu



CATERING MENU

Dinner Buffet

- \$30 per person -

Minimum 25 Guests

Include organic locally roasted fair trade coffee and a variety of teas

Italian Dinner Buffet

Garlic Knots

Caesar Salad

Chef's Choice of Pasta

Tuscan Tomato Sauce & House Made Meatballs and Braised Pork

Eggplant Parmigiana

Chicken Parmigiana

Roasted Zucchini

Holy Cross Favorites Dinner Buffet

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



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CATERING MENU

Dinner Buffet

- \$30 per person -

Minimum 25 Guests

Include organic locally roasted fair trade coffee and a variety of teas

Mediterranean Dinner Buffet

Flatbread with Olive Feta Spread

Greek Salad

Spanakopita

Chicken Souvlaki Marinated in Lemon, Garlic, Oregano and Mint

House Made Rice Pilaf

Fasalia

Greek style green bean with tomato onion and garlic

Barbecue Dinner Buffet

Tossed Salad

Baby Back Ribs

Bone-in Barbecue Chicken

Signature Macaroni and Cheese

Collard Greens

Corn Bread

Watermelon



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CATERING MENU

Dinner Buffet

- \$30 per person -

Minimum 25 Guests

Include organic locally roasted fair trade coffee and a variety of teas

Asian Fusion Dinner Buffet

Vegetable Spring Rolls

Beef and Broccoli

Chicken Pad Thai

Vegetable Fried Rice

Szechuan Sugar Snap Peas

Add Dessert to any Dinner Buffet

Plated Cake - \$4/person

Assorted Shortbread Cookie Platter - \$2/person



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

CATERING MENU

Bar Service

Beverage and liquor services are available as either a cash 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.

A \$150 set-up fee applies to all cash bars inside the 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 25 guests.

There is a minimum sales requirement for both cash and hosted bars of \$200 per bartender. If the sales requirement is not met there is a \$100 charge per bartender.

Cash Bar

Soda and Water - \$3

House Wine - \$8

Domestic Beer - \$6

Local Beer - \$8

Mixed Drink - \$8

Two Liquor Mixed Drink - \$9

Cordials & Cognacs - \$10

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

Hosted Bar

per guest

One Hour - \$16

One and one half hour - \$21

Two Hour - \$26

Three Hour - \$34

Four Hour - \$40

Wine Service with meal - \$32 per bottle

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



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) 793-2564.

Cancellation

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, 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 3:00 p.m. four (4) 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 four (4) business days notice, a late fee of 20% will be charged.



POLICIES

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.

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.



POLICIES

Decorations & Displays

All displays, decorations , or 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.

Discount for Internal Events

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

Bar Policies

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. A \$150 set-up fee applies to all cash bars inside the Hogan Campus Center. A \$250 set-up fee applies to open 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 per bartender. If the sales requirement is not met there is a \$100 charge per bartender

