



# WEDDING MENU

THE  
**HOGAN  
CENTER**

at Holy Cross





# COMPLIMENTARY

*Personalized event planning to assist you in  
making all of your arrangements*

*Private welcome room for the Wedding party*

*Charcuterie board, local artisanal meats and cheeses*

*Personal dining attendant for the couple*

*5 hour reception*



# HORS D'OEUVRES

\$150 Per 50 Pieces

*Scallops Wrapped in Bacon*

*Sweet Chili Chicken*

*Wild Mushroom Tartlet*

*Buffalo Chicken with Bleu Cheese*

*Mini Stuffed Potato Skins*

*Beef Wellington*

*Braised Beef Empanada*

*Roasted Vegetable Phyllo Puff*

*Vegetable Soup Dumpling*

*Buffalo Mozzarella Bruschetta*

*Buffalo Cauliflower Bites*

*Bleu Cheese, Bacon Stuffed Peppadew*







# PLATTERS & DISPLAYS

Serves 50  
\$250 Per Platter

*Seasonal Fruits, Berries*

*Local Artisanal Cheese, Focaccia,  
Crackers, Fig Spread, Dipping Oils*

*Greek Platter, Feta, Garlic Hummus, Vegetable Hummus,  
Kalamata Olives, Pita Bread*

*Colossal Shrimp Cocktail (50 Pieces)*





# DINNER FIRST COURSE

Choose One

*Garden Salad, Balsamic Vinaigrette*

*Iceberg Wedge Salad, Crumbled Bleu Cheese,  
Bacon, Tomatoes, Onions, Creamy Garlic Dressing*

*Mixed Baby Greens, Dried Fruit, Goat Cheese,  
Pecans, White Balsamic Vinaigrette*

*Plum Tomatoes, Buffalo Mozzarella, Basil Chiffonade,  
Little Leaf Lettuce, Balsamic Vinaigrette*

*Traditional Caesar Salad*



# DINNER ENTREES

## CHICKEN

### **Chicken Picatta**

*Lemon Caper Beurre Blanc, Green Beans,  
Roasted Potatoes, Rosemary, Honey, Garlic*  
\$37

### **Roasted Chicken Breast**

*Sage Brined, Roasted Garlic Cream Sauce,  
Whipped Potato, Honey Roasted Carrots*  
\$39

### **Chicken Saltimbocca**

*Prosciutto, Sage, Fontina Cheese,  
Asparagus, Red Pepper,  
Rice Pilaf, Light Lemon Sauce*  
\$40

### **Chicken Florentine**

*Tomato, Spinach, Gruyere, Parmesan Risotto,  
Lemon, Seasonal Vegetables*  
\$40

## SEAFOOD

### **New England Baked Haddock**

*Parmesan Crust, Ancient Grain  
Pilaf, Season Vegetables*  
\$40

### **Grilled Salmon**

*Mango Salsa, Coconut Jasmine Rice,  
Seasonal Vegetables*  
\$40



*Chicken Saltimbocca*



*Grilled Salmon*



# DINNER ENTREES



*Bone-in Double Thick Pork Chop*



*General Tso's Cauliflower*

## BEEF & PORK

### **Grilled New York Strip Steak**

*Merlot Compound Butter, Green Beans, Roasted Potatoes, Rosemary, Honey, Garlic*  
\$46

### **Braised Short Rib**

*Demi-Glaze, Whipped Potato, Seasonal Vegetables*  
\$48

### **Bone-In Double Thick Pork Chop**

*Dried Fruit, Pancetta Stuffing, Peach Salsa, Haricot Verts*  
\$40

## VEGETARIAN

### **Vegetable Roulade**

*Eggplant, Spinach, Ricotta Roulade, Marinara Sauce*  
\$37

### **General Tso's Cauliflower**

*Jasmine Rice, Steamed Broccoli*  
\$37

*Please add \$4 per guest for a second entree choice.  
Children's Meals are \$19.95 per child.*

*Includes Artisanal Rolls, Locally Roasted Fair Trade Coffee, Variety of Teas*





# DESSERTS

Choose One

*Assorted Cupcake Tower*

*Carrot Cake, Cream Cheese Icing*

*Mango Cheesecake, Raspberry Coulis*

*Tiramisu*

*Lemon Mascarpone Cake*

*Salted Caramel Vanilla Crumb Cake*

*Flourless Chocolate Torte*

*Seasonal Sorbet*

*If you choose to bring a cake in lieu of the desserts offered, we will gladly cut your cake*



# BEVERAGES

## CASH BARS

---

*Soda & Water \$3*

*Standard Beer \$6*

*Premium Beers \$8*

*House Wines \$8*

*Mixed Drinks \$8*

*Two Liquor Mixed Drinks \$9*

## OPEN BARS

---

*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 \$2 Per Guest*

*Wine Service with Dinner \$32 Per Bottle*

## A PERFECT ENDING

*Additional \$8 Per Guest*

*Locally Roasted Fair Trade, Organic Coffee*

*Variety of Teas*

*Warm Chocolate Chip Cookies*

*Infused Water*

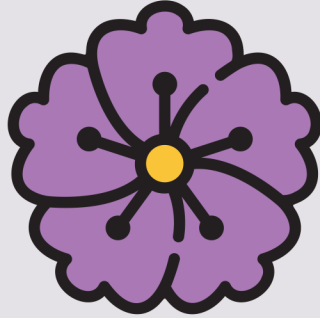
### Policies

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.

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.

No open flames are permitted on campus, battery operated candles are accepted





**THE**  
**HOGAN**  
**CENTER**  
at Holy Cross

*Contact Hospitality Services to start  
planning your Wedding Reception.*

*Jennifer Parks*  
*jparks@holycross.edu*  
*(508) 793-2230*