CRUSADER CATERING

menu
ABOUT US

Holy Cross Dining is proud to be the exclusive caterer for the College of the Holy Cross. Our award-winning team of catering professionals are dedicated to working with you to create an event that you and your guests will remember forever.

As the premier catering service for the campus, Holy Cross Dining caters hundreds of events each year including: wedding receptions, student events, dinner parties, business meetings, conferences and much more!
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Assorted croissants served with butter and fruit preserves
BREAKFAST

BREAKFAST BUFFET $20
minimum 25 guests
Scrambled eggs; croissants; biscuits; cherrywood smoked bacon; country breakfast sausage; home-fried potatoes; seasonal fruits and berries; Greek yogurt; premium orange juice; Ocean Spray® cranberry juice; Armeno Coffee Roasters locally roasted, fair trade, organic coffee; and a variety of teas

Select one:
• Cinnamon swirl French toast
• Buttermilk pancakes
• Maine blueberry pancakes
Served with butter, fruit preserves and syrup

EXECUTIVE CONTINENTAL $14
Seasonal fruits and berries; Greek yogurts; premium orange juice; Ocean Spray® cranberry juice; Armeno Coffee Roasters locally roasted, fair trade, organic coffee; and a variety of teas

Select two:
• Bagels with whipped cream cheese
• English scones
• Tea breads
• Croissants
• Cinnamon Rolls
Served with butter and fruit preserves

CONTINENTAL $10
Premium orange juice; Ocean Spray® cranberry juice; Armeno Coffee Roasters locally roasted, fair trade, organic coffee; and a variety of teas

Select two:
• Muffins
• English scones
• Tea breads
• Buttermilk biscuits
Served with butter and fruit preserves

BUFFET ENHANCEMENTS priced per guest

CROISSANT BREAKFAST SANDWICH $5
honey ham, fried egg and Swiss cheese

OATMEAL STATION $5
dried fruits, nuts and brown sugar

SMOOTHIE BAR $5
pineapple-mango and strawberry-banana

OMELETS MADE TO ORDER $10

Before placing your order, please inform your server if a person in your party has a food allergy.
Croissant breakfast sandwich with honey ham, fried egg and Swiss cheese
Classic Caesar salad with honey cajun shrimp
**LUNCH**

**SIGNATURE PLATED ENTRÉE SALADS** priced per guest

Maximum 50 guests

*Artisan rolls; Armeno Coffee Roasters locally roasted, fair trade, organic coffee; a variety of teas; and your choice of freshly baked cookies or assorted dessert bar bites*

Select One:

- **Dijon Steak $22**
  
  Dijon horseradish sirloin with crumbled Gorgonzola cheese, marinated wild mushrooms, plum tomatoes, red onions, grilled asparagus and balsamic vinaigrette served over mixed greens

- **Turkey Club $15**
  
  Oven roasted turkey, cherrywood smoked bacon, plum tomatoes, red onions, Swiss cheese and house-made roasted garlic dressing over mixed greens

- **Classic Caesar**
  
  Crisp romaine lettuce tossed with our signature Caesar dressing, Parmesan cheese and garlic croutons
  
  Grilled marinated chicken breast $15
  
  Honey cajun shrimp $15
  
  Grilled salmon filet $18
  
  Marinated sirloin tips $18

- **Mediterranean $15**
  
  Hummus, tabbouleh, feta cheese, Kalamata olives, diced plum tomatoes, cucumbers and red onions, served over mixed greens with Greek dressing and grilled naan bread
  
  Add grilled marinated chicken breast $20

- **Szechuan Steak $20**
  
  Grilled sliced sirloin, water chestnuts, carrots, sugar snap peas, bell peppers, baby corn, red onion, broccoli, crispy wontons and Szechuan orange dressing served on baby greens

With advance notice, we can generally accommodate guests who must avoid the most common food allergens, as well as gluten. We will do our best to accommodate you but may not have the resources available to accommodate individual dietary restrictions the day of the event.
LUNCH BUFFETS

CRUSADER SANDWICH BUFFET $16
Maximum 50 guests
Lemon orzo salad; gourmet potato chips; freshly baked cookies; Armeno Coffee Roasters locally roasted, fair trade, organic coffee; and a variety of teas

Buffet includes the following sandwiches:
• 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 mayonnaise on a ciabatta
• Roasted vegetables, leafy lettuce, hummus and feta in a tortilla wrap

CREATE YOUR OWN SANDWICH $18
Minimum 25 guests
Assorted breads, condiments and accompaniments; gourmet potato chips; freshly baked cookies or brownies; Armeno Coffee Roasters locally roasted, fair trade, organic coffee; and a variety of teas

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

BUILD YOUR OWN SALAD BUFFET $16
Minimum 25 guests
Artisan rolls; freshly baked cookies or brownies; Armeno Coffee Roasters locally roasted, fair trade, organic coffee; and a variety of teas

Buffet includes:
Grilled chicken breast Mixed greens Grape tomatoes Sliced cucumbers Red onion Croutons Sunflower seeds Cherry peppers Shredded carrots Balsamic dressing

COMPLETE YOUR BUFFET WITH HOT SOUP priced per guest
ADD SOUP OF THE DAY $3.95

lunch buffets continued on page 9

Before placing your order, please inform your server if a person in your party has a food allergy.
Turkey ciabatta with cranberry Wensleydale cheese, arugula and cranberry mayonnaise
Before placing your order, please inform your server if a person in your party has a food allergy.

**HOGAN LUNCH BUFFET** $20

Minimum 25 guests

*Artisan rolls; chef’s selection of soup, salad and sides; assorted dessert bar bites; Armeno Coffee Roasters locally roasted, fair trade, organic coffee; and a variety of teas*

**Select two:**
- Chicken parmigiana
- Eggplant parmigiana
- Signature macaroni and cheese
- Vegetarian stuffed shells cacciatora
- Tuscan tomato sauce with homemade meatballs and braised pork
- Grilled Italian chicken breast
- Chicken piccata with a lemon caper sauce
- Yankee pot roast jardinière
- New England baked haddock with a seasoned Parmesan crumb topping
- Vegan Mexican stuffed peppers

**FAMOUS SALAD BUFFET** $22

Minimum 25 guests

*Artisan rolls; assorted dessert bar bites; Armeno Coffee Roasters locally roasted, fair trade, organic coffee; and a variety of teas*

**Select five:**
- Classic Caesar with crisp romaine lettuce tossed with our signature Caesar dressing, Parmesan cheese and garlic croutons
- Seasonal fruit and berries
- Oven roasted vegetables, *local when available*
- Tomato, basil, and fresh ciliegeine 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
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.

<table>
<thead>
<tr>
<th>SNACKS</th>
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<tbody>
<tr>
<td>Brownies</td>
<td>$2 each</td>
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<tr>
<td>Bar Bites</td>
<td>$2 each</td>
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<tr>
<td>Cookies</td>
<td>$1 each</td>
</tr>
<tr>
<td>Miss Vicky’s Chips</td>
<td>$2 each</td>
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<tr>
<td>Kind Bars</td>
<td>$2 each</td>
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<tr>
<td>Sahale Nuts</td>
<td>$3 each</td>
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<tr>
<td>Rold Gold Pretzels</td>
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<tr>
<td>Smart Food</td>
<td>$2 each</td>
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<tr>
<td>Planters Trail Mix</td>
<td>$2 each</td>
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<tr>
<td>Ocean Spray Craisins</td>
<td>$2 each</td>
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<tr>
<td>Ice Cream Novelties</td>
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<table>
<thead>
<tr>
<th>DRINKS</th>
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<tbody>
<tr>
<td>Assorted Soda</td>
<td>$2 each</td>
</tr>
<tr>
<td>Bubly Sparkling Water</td>
<td>$2 each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2 each</td>
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<tr>
<td>Coffee and Tea</td>
<td>$3 each</td>
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<tr>
<td>Infused Water</td>
<td>$1.50 per guest</td>
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<tr>
<td>Water Service</td>
<td>$1 per guest</td>
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With advance notice, we can generally accommodate guests who must avoid the most common food allergens, as well as gluten. We will do our best to accommodate you but may not have the resources available to accommodate individual dietary restrictions the day of the event.
Before placing your order, please inform your server if a person in your party has a food allergy.

HORS D’OEUVRES $130 (per 50 pieces)
Available as passed or stationary. Please specify your preference with your event coordinator.

- 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
- Goat cheese stuffed date with bacon
- Buffalo mozzarella bruschetta
- Cocktail franks in pastry

DISPLAYS & PLATTERS small (serves 25) / large (serves 50)

- Charcuterie board of local artisanal meats and cheeses $150/$250
- Seasonal array of fruit and berries $120/$220
- Local cheese display with focaccia, crackers, fig spread and dipping oil $120/$220
- Greek platter with feta, garlic hummus, vegetable hummus, Kalamata olives, served with pita $120/$220
- Grilled vegetable platter with hummus and pita $150/$250
- Seven layer dip with corn tortilla chips $100 (serves 50)
- Colossal shrimp cocktail $200 (per 50 pieces)
Colossal shrimp cocktail
Chicken piccata with lemon caper sauce, mixed vegetables and rice pilaf
With advance notice, we can generally accommodate guests who must avoid the most common food allergens, as well as gluten. We will do our best to accommodate you but may not have the resources available to accommodate individual dietary restrictions the day of the event.

### PLATED ENTÉES priced per guest
*Choice of wedge salad, field green salad, classic Caesar or garden salad; one entrée; two sides and a dessert; artisan rolls; Armeno Coffee Roasters locally roasted, fair trade, organic coffee; and a variety of teas*

**Entrée select one:**
- Chicken piccata with a lemon caper sauce $25
- Sage brined roasted chicken breast with creamy garlic sauce $27
- Chicken saltimbocca with prosciutto, sage, and fontina cheese with a light lemon sauce $28
- Grilled strip loin steak with a portobello demi glaze $36
- Filet mignon with béarnaise sauce $39
- Bone-in double thick pork chop with dried fruit and pancetta stuffing $28
- New England baked haddock with a seasoned parmesan crumbed topping $28
- Grilled salmon with mango salsa $28
- Spinach, eggplant and ricotta cheese roulade with marinara sauce $25
- Grilled vegetables with roasted cauliflower and quinoa topped with a roasted red pepper coulis $25

### Sides select two:
- Green beans with julienne red peppers
- Roasted sweet and Yukon gold potatoes with rosemary, honey and garlic
- Ancient grain pilaf
- Roasted Brussels sprouts with carrots
- Mashed potatoes with oven roasted garlic
- Asparagus with red pepper
- Quinoa with peppers and onions
- Honey minted carrots
- Wild rice pilaf

### 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

$4 per guest for second meal choice
Before placing your order, please inform your server if a person in your party has a food allergy.

**THEMED BUFFETS**

Minimum 25 guests  
*Armeno Coffee Roasters fair trade organic coffee and a variety of teas.*  
$28 per guest

**MEDITERRANEAN**
- Flatbread with olive feta spread  
- Greek Salad  
- Spanakopita  
- Chicken Souvlaki marinated in lemon, garlic, oregano, and mint  
- Homemade rice pilaf  
- Fasalia, a Greek style green bean with tomato, onion and garlic  
- Lemon Cheesecake

**ITALIAN**
- Garlic knots  
- Antipasto of chilled Italian specialties served with mixed greens  
- Chef’s choice of pasta  
- Tuscan tomato sauce with homemade 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 chestnuts  
- 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

themed buffets continued on page 17
Tuscan meat sauce with homemade meatballs and braised pork, penne pasta and garlic knots
Barbecue chicken with macaroni and cheese and collard greens
THEMED BUFFETS (cont.)

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

HOLY CROSS FAVORITES
- Chef’s choice of seasonal salad
- Clam chowder
- Chicken Parmesan
- Baked haddock
- Penne pasta with sauce
- Green beans with red pepper
- Rice pilaf
- Double chocolate fudge cake
- Artisan rolls

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ACTION STATIONS

Minimum 50 guests

Available as an add-on service.

Priced per guest

CARVING STATIONS

• Hand carved apple smoked turkey with mayonnaise, cranberry chutney, Swiss cheese and artisanal rolls $10
• Roasted Cuban pork loin with ham, pickles, swiss cheese and ciabatta $10
• Sirloin French dip with caramelized onions, au jus, Gruyere cheese and French rolls $12
• Pastrami Reuben, in house smoked pastrami hand carved to order with sauerkraut, Swiss cheese and Russian dressing on seeded Rye accompanied by our signature coleslaw $10

PASTA STATIONS

• Sausage, peppers and onions with pasta and marinara sauce $10
• Cavatappi with a basil Pomodoro sauce $10
• Tortellini, shrimp and scallops in a pesto alfredo sauce $10

Mango cheesecake with raspberry sauce
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. All bars will incur a $150.00 set-up fee. Set-up fee applies to all cash bars. Set-up fee applies only to open bars that are under 50 guests.

### CASH BAR

- **Soda & Waters**: $2 each
- **House Wines**: $7 per glass, $28 per bottle
- **Standard Beer**: $5 per bottle
- **Premium Beer**: $7 per bottle
- **Mixed Drinks**: $7 per glass
- **Two Liquor Mixed Drink**: $8 per glass
- **Cordials & Cognacs**: $8 per glass

### HOST BAR

- **One Hour**: $14 per guest
- **First Additional Hour**: $8 per guest
- **Second Additional Hour**: $7 per guest
- **Third Additional Hour**: $6 per guest
- **Fourth Additional Hour**: $5 per guest

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**Mango cheesecake with raspberry sauce**
POLICIES

FACILITIES RESERVATIONS
For internal (on-campus) clients, prior to arranging your catering needs, please reserve the date and location of your function through Event Management System (EMS).

For external (off-campus) clients, please contact Conference Services at 508-793-2565. Dining Services will supply all food and beverages.

Meal service to groups less than 25 will incur a service fee.

DISCOUNT FOR INTERNAL EVENTS
A 20% catering discount will be given to all of the College’s administrative departments, academic department and student organizations. In order to receive this discount, you must place your catering order in EMS 10 business days prior to your event and order from the catering menu. Discount applies to hot buffets and plated entrées only. Early booking discount does not apply to events held outside of Hogan or specialty menus.

FINAL GUEST COUNT AND GUARANTEE
The College of the Holy Cross requires the exact number of guests four business days prior to the event by 3:00 p.m. If the number of attendees exceeds more than 10% of your final guaranteed count, you will be charged an additional 25% on all meals over your final guaranteed count.

DELIVERIES
For Catered events that are located outside the Hogan Campus Center, requesting departments or guests will incur a delivery charge of 20% of their total invoice. Bar deliveries will incur a $200 set-up fee.

SHORT NOTICE EVENTS
Short noticed events may be subject to the following charges:
- Three business days before: 10% added to total bill
- Two business days before: 15% added to total bill
- One business day/24 hours before: 25% added to total bill

CANCELLATIONS
All cancellations must be made three (3) 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 cancel after noon you will be responsible for all charges as stated in the contract.

REMOVAL OF FOOD AND ACCOUTREMENTS
In accordance with catering industry standards, guests may not take leftover food, beverage or serviceware from the function site.

DIETARY PREFERENCES
Vegetarian, gluten-free, and other alternatives can be made available for guests with special dietary concerns with sufficient advance notice. These entrées are subject to all deadlines. If the total number of dietary preference entrées exceeds 10% of your attendance then the split menu charge will be added.
FOOD ALLERGIES
If you require information on potential allergens in 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 based upon four hours of service. Events hosted past four hours will be subject to $15.00 hour rate for each waitperson and bartender 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 AND DISPLAYS
All displays, decorations, or signage shall be subject to approval.

PRICES
All prices are subject to all State and Local Meal Taxes and 15% gratuity. Prices are subject to change due to market challenges.

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 specialized menu. In certain cases, additional labor and equipment fees may be applied to orchestrate such events.

HOLIDAYS
There will be an automatic additional premium labor fee for food and beverage service or preparatory days on the following holidays: New Year’s Eve, New Year’s Eve, Easter, Independence Day, Thanksgiving Day, Christmas Eve, Christmas Day, and when the College is closed.

RIGHT OF FIRST REFUSAL
Please be advised that the College of the Holy Cross Dining Services has the right of first refusal for all food and beverages served on campus. Any group wishing to use an outside vendor to cater an on-campus event must make an appointment to meet with the Catering Manager at 508-793-2270 and submit a Catering Waiver Request Form.

A Waiver Form exempts College of the Holy Cross Dining Services from any liability associated with food and beverage provided by an outside caterer.

Dining Services must pre-approve the caterer and if an exception is made and the Director of Dining Services gives consent, the caterer must be able to provide a copy of Food Service Operation License and documented proof of commercial general liability insurance in limits of not less than one million dollars.