

A top-down photograph of a loaf of bread, sliced into several pieces. The bread is golden-brown with a thick crust and is topped with white seeds. The slices are arranged in a fan shape on a white surface. To the right, there is a pat of butter with a small amount of brown powder (likely cinnamon) on top, and a butter knife. Below the bread, there is a small silver spoon containing more of the brown powder. The background is a light blue-grey surface.

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!





Assorted croissants served with butter and fruit preserves

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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



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 | Garlic hummus, edamame |
| Seasoned roast beef | salad and tabbouleh served |
| Oven roasted turkey breast | with pita |
| Classic tuna salad | Tossed garden salad |
| Lemon orzo salad with feta | |

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

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

LUNCH BUFFETS (cont.)

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 cacciatore
- 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 ciliegine 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.

SNACKS

Brownies	\$2 each
Bar Bites	\$2 each
Cookies	\$1 each
Miss Vicky's Chips	\$2 each
Kind Bars	\$2 each
Sahale Nuts	\$3 each
Rold Gold Pretzels	\$2 each
Smart Food	\$2 each
Planters Trail Mix	\$2 each
Ocean Spray Craisins	\$2 each
Ice Cream Novelties	\$2 each

DRINKS

Assorted Soda	\$2 each
Bubly Sparkling Water	\$2 each
Bottled Water	\$2 each
Coffee and Tea	\$3 each
Infused Water	\$1.50 per guest
Water Service	\$1 per guest

With advance notice, we can generally accommodate guests who must avoid the most common food allergens, as well as gluten.

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RECEPTIONS

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

DINNER

PLATED ENTRÉES *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

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THEMED BUFFETS

Minimum 25 guests

Armeno Coffee Roasters fair trade organic coffee and a variety of teas.

\$28 per guest

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

SOUTHWESTERN

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

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

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

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

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. 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

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 serveware 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 Day, 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.

College of the Holy Cross
Hogan Campus Center
One College Street
Worcester, Massachusetts 01610

Phone: 508-793-2270

Fax: 508-793-3850

www.holycross.edu/dining