

CRUSADER  
**CATERING**

• m • e • n • u •



## OUR MISSION

Holy Cross Dining Services supports and improves the quality of campus life by pursuing excellence in all aspects of a dining experience for our guests. We recognize each individual's role in our shared success, and endeavor to maintain a caring and nurturing work environment for our employees. We place the utmost importance on our relationships with members of the College community and will continue to work with them as partners in the pursuit of innovative products, programs and practices. We strive to create a more sustainable environment while continuing to operate in a fiscally responsible manner.



# TABLE OF CONTENTS

## BREAKFAST

Continental.....	1
Executive Continental.....	1
Breakfast Buffet.....	2
Brunch Buffet.....	2

## LUNCH

Signature Salads.....	4
Lunch Buffets.....	5

DINNER.....	8
-------------	---

INTERNATIONAL DINNER BUFFET.....	12
----------------------------------	----

HOTHORS D'OEUVRES.....	14
------------------------	----

COLD HORS D'OEUVRES.....	15
--------------------------	----

PLATTERS.....	15
---------------	----

STATIONS.....	16
---------------	----

REFRESHMENT BREAKS.....	17
-------------------------	----

BEVERAGES.....	18
----------------	----

POLICIES.....	19
---------------	----



*Suggested add-ons:*

*Assorted Yogurt.....\$1.95 per guest*

*Fruit & Berries.....\$2.95 per guest*

## BREAKFAST CONTINENTAL

**Menu Includes:**

*Orange Juice, Cranberry Juice, Coffee & Tea*

**Select Two:**

- Assorted Muffins
- Coffee Cake
- English Scones
- Tea Breads

\$8.50 per guest

## EXECUTIVE CONTINENTAL

**Menu Includes:**

*Fruit & Berries, Orange Juice, Cranberry Juice, Coffee & Tea*

**Select Two:**

- Assorted Bagels with Cream Cheese
- Coffee Cake
- Scones
- Tea Breads
- Assorted Croissants

\$10.50 per guest

# BREAKFAST BUFFET

*Minimum 25 Guests*

## BUFFET INCLUDES

*Assorted Bagels with Cream Cheese, Assorted Cold Cereals with Milk, Assorted Muffins, Crisp Bacon & Sausage Links, Fruit & Berries, Home Fried Potatoes, Orange Juice, Cranberry Juice, Coffee & Tea*

### Select One Entrée:

- Blueberry or Buttermilk Pancakes
- French Toast
- Scrambled Eggs

Add an additional entrée for \$3.25 per guest  
\$16.50 per guest

*Locally Roasted Fair Traded Armeno's Coffee  
Certified Organic Republic of Tea*

*Coffee & Tea refills.....\$2.00 per guest*

# BRUNCH BUFFET

*Minimum 50 Guests*

## BUFFET INCLUDES

*Assorted Crusty Rolls, Coffee & Tea*

### Select Three Entrées:

- Blueberry Pancakes
- Buttermilk Pancakes
- Eggs Benedict
- French Toast
- Quiche Lorraine
- Spinach & Feta Quiche
- Chicken Bruschetta
- Chicken or Shrimp Stir Fry
- Cheese or Meat Lasagna
- Pasta Primavera

### Select Three Sides:

- Fruit & Berries
- Citrus Melon Couscous Salad
- Caesar Salad
- Italian Vegetable Salad
- Tomato, Basil & Mozzarella Salad
- Julienne Vegetables
- Roasted Potatoes
- Wild Rice Pilaf

\$20.95 per guest



## BUFFET ENHANCEMENTS

*Minimum of 50 Guests*

Buttermilk Pancake Station with Fruit Toppings,  
Maple Syrup & Whipped Cream.....\$4.95 per guest

Oatmeal Station with Dried Fruit, Nuts &  
Sweet Mix-Ins.....\$4.95 per guest

Carved Maple Glazed Ham\* .....5.95 per guest

Custom Omelet Station\* .....\$6.95 per guest

Carved Sirloin of Beef with Horseradish Crème\* .....\$10.95 per guest

*\*\$75.00 Chef Charge up to 100 guests*

# LUNCH

## SIGNATURE SALADS

Minimum 10 Guests - Maximum 100 Guests

### MENU INCLUDES

*Assorted Crusty Rolls, Carrot Cake, Boston Cream Pie, Lemon Tarts  
or Assorted Dessert Bar Bites, Coffee & Tea*

#### Asian Chicken Salad

*Grilled Marinated Chicken Breast, Mandarin Oranges, Pea Pods,  
Red Peppers, Asian Noodles & Slivered Almonds with a Sesame  
Dressing*

\$13.50 per guest

#### Buffalo Chicken Salad

*Crispy Buffalo Chicken, Bleu Cheese Crumbles, Tomatoes, Cucumbers  
and Sliced Eggs with a Bleu Cheese Dressing*

\$13.50 per guest

#### Santa Fe Chicken Salad

*Grilled Marinated Chicken Breast, Black Beans, Corn, Avocado,  
Monterey Jack Cheese, Tortilla Strips & Cilantro Salsa with a  
Chipotle Ranch Dressing*

\$15.50 per guest

#### Crusader Catering Salad

*Grilled Horseradish Dijon Sirloin, Crumbled Gorgonzola Cheese,  
Marinated Wild Mushrooms, Plum Tomatoes, Red Onions,  
Grilled Asparagus & Balsamic Vinaigrette*

\$18.50 per guest

#### Caesar Salad

*Traditional Caesar Salad with:*

Grilled Chicken.....\$13.50 per guest  
Honey Cajun Shrimp.....\$14.50 per guest  
Grilled Salmon.....\$14.50 per guest

#### California Shrimp Salad

*Grilled Shrimp, Avocado, Roma Tomatoes & Celery with a  
Lime Dill Dressing*

\$14.50 per guest

#### Salad Nicoise

*Tuna or Chicken, Red Bliss Potatoes, Green Beans, Black Olives,  
Tomatoes & Sliced Eggs with a White Wine Vinaigrette  
(Anchovies upon request)*

\$15.50 per guest

#### Greek Salad

*Feta Cheese, Kalamata Olives, Tomatoes, Cucumbers, Pepperoncini and  
Red Onions with a Mint Vinaigrette*

\$12.50 per guest

#### Middle Eastern Salad

*Hummus & Tabbouleh, Marinated Tomatoes, Cucumbers and Red  
Onions, Feta Cheese, Kalamata Olives & Pita Points*

\$14.50 per guest

# LUNCH BUFFETS

## CRUSADER BUSINESS LUNCH BUFFET

*Maximum 25 Guests*

### BUFFET INCLUDES

*Choice of Two Half Sandwiches, Pickles, Potato Chips, One Side, Assorted Cookies or Brownies, Coffee & Tea*

### SANDWICHES

Select Two:

- Roast Beef & Boursin – Pretzel Roll
- Asian Chicken & Vegetable with Szechuan Orange Dressing – Wrap
- Chicken Salad – Multigrain Roll
- Black Forest Ham & Swiss – Multigrain Roll
- Turkey & Havarti – French Roll
- Tuna Salad – French Roll
- Roasted Vegetable, Hummus & Feta – Wrap

### SIDES

Select One:

- Coleslaw
- Dijon Red Bliss Potato Salad
- Fruit Salad
- Mediterranean Pasta Salad
- Pasta Salad
- Tomato, Basil & Mozzarella Salad

\$13.50 per guest

## THE DELI BUFFET

*Minimum 25 Guests*

### BUFFET INCLUDES

*Assorted Breads, Italian Pasta Salad, Dijon Red Bliss Potato Salad, Tossed Garden Salad with Balsamic Vinaigrette or Tossed Caesar Salad, Assorted Cheeses, Lettuce, Tomatoes, Pickles & Spreads, Potato Chips, Assorted Cookies or Brownies, Coffee & Tea*

### DELI ITEMS

Select Three:

- Black Forest Ham
- Roast Beef
- Turkey
- Capicola
- Genoa Salami
- Mortadella
- Chicken Salad
- Egg Salad
- Seafood Salad
- Tuna Salad
- Hummus & Tabbouleh

\$15.95 per guest



## CRUSADER DELUXE SANDWICH BUFFET

*Maximum 25 Guests*

### MENU INCLUDES

*Choice of Two Half Sandwiches, Pickles, Potato Chips,  
One Side, Coffee & Tea*

### SANDWICHES

Select Two:

Chicken Caesar

*Grilled Chicken with Romaine, Parmesan Cheese &  
Caesar Dressing on a Ciabatta or Wrap*

Italian Grinder

*Genoa Salami, Capicola, Mortadella, Provolone, Lettuce, Tomatoes,  
Pickles & Hot Pepper Relish on a Baguette*

Portobello Goat Cheese

*Grilled Portobello, Baby Spinach, Goat Cheese & Sundried Tomato  
Spread on a Honey Wheat Roll or Wrap*

Turkey Cranberry

*Turkey, Cranberry Wensleydale Cheese, Arugula & Orange Zested  
Mayonnaise on a Ciabatta*

### SIDES

Select One:

- Greek Couscous with Mint, Feta, Kalamata Olives  
and Sundried Tomatoes
- Greek Orzo Pasta Salad
- Marinated Artichoke Hearts & Olives
- Marinated Mushrooms
- Marinated Vegetable Salad
- Southwestern Black Bean Salad

### DESSERT

Select One:

- Assorted Cookies
- Assorted Dessert Bar Bites

\$17.95 per guest

*Add Soup Du Jour to the Lunch & Brunch  
buffets for an additional \$2.00 per guest*

## THE HOGAN LUNCH BUFFET

*Minimum 25 guests*

### MENU INCLUDES

*Assorted Crusty Rolls, Chef's Selection of Soup, Salad & Sides,  
Assorted Dessert Bar Bites, Coffee & Tea*

### ENTRÉES

Select Two:

- Yankee Pot Roast
- Marinated Sirloin Steak Tips  
(add an additional \$3.50 per guest)
- Chicken, Broccoli & Bowtie Pasta  
tossed in a Garlic Cream Sauce
- Chicken: Bourbon, Marsala, Parmesan or Piccata
- Stir Fry: Beef, Chicken, Tempe, Vegetable or Tofu
- Crispy Parmesan Baked Fish
- Roast Pork Loin Madeira
- Cheese or Meat Lasagna
- Eggplant Ricotta Roulade

\$18.50 per guest

## THE SALAD BUFFET

*Minimum 25 Guests*

### BUFFET INCLUDES

*Assorted Crusty Rolls, Assorted Dessert Bar Bites, Coffee & Tea*

Select Five Salads:

- Asian Vegetable Salad
- Caesar Salad
- Fruit Salad
- Greek Salad
- Roasted Vegetable Salad
- Tomato, Basil & Mozzarella Salad
- Tossed Garden Salad with Balsamic Vinaigrette
- Spring Greens with a Medley of Dried Fruits,  
Walnuts & Blue Cheese
- Dijon Red Bliss Potato Salad
- Lo Mein Noodle Salad
- Pesto Pasta Salad
- Tortellini Salad
- Tuna Pasta Salad
- Grilled Balsamic Chicken & Vegetable Salad
- Tarragon & Grape Chicken Salad
- Asian Sesame Steak Salad
- Curried Seafood Rice Salad

\$18.50 per guest

# DINNER

## DINNER INCLUDES

*Assorted Crusty Rolls, Coffee & Tea*

## APPETIZER

Select One:

### SOUPS

- French Onion Soup
- Butternut Crab Bisque
- Chicken Pesto Tortellini Soup
- Italian Wedding Soup
- Tomato, Basil & Zucchini Soup
- Vegetarian Vegetable Soup

### SALADS

- Arugula with Cranberry Wensleydale Cheese, Mandarin Orange Segments with a Citrus Vinaigrette
- Iceberg Lettuce Wedge topped with Bleu Cheese Crumbles, Bacon, Tomatoes & Onions with a Russian Bleu Dressing

- Mixed Baby Greens with Dried Cherries, Bleu Cheese & Pecans with a White Balsamic Vinaigrette
- Plum Tomatoes, Buffalo Mozzarella & Basil Salad on a bed of Greens with a Balsamic Vinaigrette
- Traditional Tossed Caesar Salad
- Tossed Garden Salad with a Balsamic Vinaigrette

*Lunch Menu includes a Garden Salad, Assorted Crusty Rolls, Coffee & Tea. Chef's selection of Sides & Dessert.*

## ENTRÉES

Select One:

*Please add \$3.95 per guest for a second meal choice*

### CHICKEN

Chicken Piccata with a Lemon Caper Beurre Blanc

*\$20.50 per guest\**

Pan Fried Chicken Bruschetta topped with Plum Tomatoes, Buffalo Mozzarella, Basil & a Balsamic Vinegar

*\$21.50 per guest\**

Sage Brined Herb Encrusted Statler Chicken

*\$23.50 per guest\**

Wild Mushroom Chicken Marsala

*\$22.50 per guest\**

Italian Chicken Ricotta with Onions, Peppers & Mushrooms topped with a Marinara Sauce & Melted Mozzarella

*\$21.95 per guest*

Sautéed Chicken, Shrimp & Baby Spinach topped with Gruyere Cheese & a Chardonnay Sauce

*\$25.95 per guest*

### BEEF, PORK & LAMB

Grilled Sirloin Tips (Bourbon or BBQ)

*\$25.50 per guest*

Grilled Sirloin Steak with a Caramelized Red Onion Merlot Butter or Melted Crumbled Bleu Cheese

*\$31.50 per guest*

Rib Eye Steak (Grilled or Cajun Style)

*\$35.50 per guest*

Filet Mignon with a Port Wine Burgundy Sauce topped with Boursin Cheese

*\$37.50 per guest*

Surf & Turf - Petit Filet Mignon with Stuffed Shrimp or Lobster Tail

*\$ Market Price*

Grilled Veal Rib Chop with a Leek & Wild Mushroom Marsala Ragout

*\$ Market Price*

Garlic Roasted Pork Loin with a Caramelized Onion Demi Glace

*\$23.50 per guest*

Rack of Lamb with your choice of Sautéed Mushrooms & Bourbon Sauce, Sundried Tomato Glaze or Crusted with Mint & Parsley  
*\$35.50 per guest*

## SEAFOOD

New England Baked Haddock with an Herbed Butter Crust  
*\$24.50 per guest\**

Baked Nantucket Scallops  
*\$28.50 per guest\**

Baby Shrimp & Scallops tossed with Gemelli Pasta in a Pesto Alfredo Sauce  
*\$24.50 per guest\**

Poached Filet of Salmon with a Cucumber Dill Sauce  
*\$24.50 per guest\**

Grilled Tuna topped with a Citrus Salsa (served rare)  
*\$25.50 per guest*

Cajun Catfish with Bourbon Butter  
*\$26.50 per guest*

Pan Seared Sea Bass on a bed of Baby Spinach  
*\$ Market Price*

Pecan Crusted Salmon with a Ginger Mango Salsa  
*\$27.50 per guest*

## VEGETARIAN

Eggplant Ravioli with a Wild Mushroom Marinara  
*\$19.50 per guest\**

Spinach, Eggplant & Ricotta Cheese Roulade with a Zesty Marinara Sauce  
*\$21.50 per guest\**

Chive Gnocchi with Roasted Vegetables & a Vodka Cream Sauce  
*\$20.50 per guest\**

Pappardelle Noodles with a Wild Mushroom Madeira  
*\$20.50 per guest\**

Stuffed Portobello Mushroom with a Parmesan Scallion Risotto  
*\$21.50 per guest*

Grilled Vegetable Napoleon  
*\$21.50 per guest*

Eggplant Parmigiana  
*\$19.50 per guest*

*Selected Entrée items are available for Lunch as noted,\*  
Monday through Friday from 11:00 a.m.—2:00 p.m.  
with a \$2.00 discount off the Dinner Entrée price.*

## SIDES

Select Two:

- Broccoli, Cauliflower & Carrot Medley
- Broccoli with Red Peppers
- Green Beans with Almonds or Cashews
- Medley of Seasonal Vegetables
- Sautéed Jicama, Peapods & Julienned Carrots
- Zucchini & Yellow Squash with Red Peppers
- Choice of Mashed Potatoes – Bleu Cheese & Bacon,  
Caramelized Onion, Roasted Garlic or Wasabi
- Lemon Dill New Potatoes
- Oven Roasted Sage Potatoes
- Roasted Herbed Potato Fans
- Wild Rice Pilaf

## DESSERT

Select One:

- Boston Cream Pie
- Carrot Cake with Cream Cheese Icing
- Lemon Buttercream Mousse Cake
- New York Style Cheesecake with Strawberry Sauce
- Raspberry or Lemon Sorbet with a Chocolate Praline Cookie
- Tiramisu
- Salted Caramel Vanilla Crumb Cake
- Chocolate Ganache Cake with Toasted Pecans and Coconut

# INTERNATIONAL DINNER BUFFET

*Minimum of 25*

## **BUFFET INCLUDES**

*Assorted Crusty Rolls, Coffee & Tea*

## **STARTERS**

Select Two:

- Baked Potato Chowder
- Corn Chowder
- Italian Wedding Soup
- Mexican Tortilla Soup
- Minestrone Soup
- French Onion Soup
- New England Clam Chowder
- Antipasto Salad
- Asian Vegetable Noodle Salad
- Baby Greens with Dried Fruits, Walnuts & Goat Cheese
- Fruit Salad
- Southwestern Black Bean & Corn Salad
- Tomato, Basil & Mozzarella Salad
- Tossed Garden Salad with a Balsamic Vinaigrette
- Traditional Caesar Salad
- Roasted Vegetable Salad
- Vegetable Egg Rolls

## **ENTREES**

Select Two:

- Asian Beef with Broccoli
- Chicken Teriyaki
- Stir Fried Chicken or Shrimp with Cashews
- Sweet & Sour Pork
- Beef or Chicken Fajitas with Guacamole, Salsa & Sour Cream
- Quesadillas – Beef, Chicken, Rice & Bean or Vegetable
- Cheese or Meat Lasagna
- Cheese Tortellini with a Broccoli Red Pepper Garlic Sauce
- Eggplant Parmigiana
- Eggplant Ricotta Roulade
- Shrimp Scampi with Linguine & Julienne Vegetables
- Barbecue Chicken Breast
- Chicken – Bourbon, Marsala, Parmesan, Piccata or Ricotta
- Southern Fried Chicken
- Crispy Parmesan Baked Fish
- Marinated Sirloin Steak Tips (add additional \$3.50 per guest)



## SIDES

Select Two:

- Broccoli & Cauliflower au Gratin
- Green Beans with Cashews or Almonds
- Medley of Seasonal Vegetables
- Choice of Mashed Potatoes – Bleu Cheese & Bacon, Caramelized Onion, Roasted Garlic or Wasabi
- Italian Herbed Roasted Potatoes
- Spanish Rice
- Wild Rice Pilaf
- Baked Ziti
- Macaroni & Cheese
- Penne with Marinara Sauce

## DESSERT

Select One

- Boston Cream Pie
- Carrot Cake with Cream Cheese Icing
- Lemon Buttercream Mousse Cake
- New York Style Cheesecake with Strawberry Sauce
- Raspberry or Lemon Sorbet with a Chocolate Praline Cookie
- Tiramisu
- Salted Caramel Vanilla Crumb Cake
- Chocolate Ganache Cake with Toasted Pecans and Coconut

*International Buffet \$24.95 per guest*





## HOT HORS D'OEUVRES

*50 pieces per order, minimum order 50 pieces*

Buffalo Chicken Tenders with Bleu Cheese.....	\$90.00
Sesame Honey Mustard Chicken.....	\$90.00
Coconut Chicken.....	\$115.00
Chicken Chilito.....	\$130.00
Scallops Wrapped in Bacon.....	\$115.00
Thai Shrimp & Vegetable Purses.....	\$130.00
Mini Crab Cakes with Cajun Mayo.....	\$155.00
Shrimp Panang.....	\$155.00
Artichoke en Phyllo.....	\$100.00
Artichoke Kalamata Olive Tartlet.....	\$100.00
Mini Quiche Lorraine.....	\$100.00
Spinach & Goat Cheese Flat Bread.....	\$100.00
Stuffed Mushrooms:	
Bleu Cheese, Crab, Pecan or Spinach.....	\$115.00
Vegetable Quesadillas.....	\$115.00
Vegetable Spring Rolls with Duck Sauce.....	\$115.00

## COLD HORS D'OEUVRES

*50 pieces per order, minimum order 50 pieces*

Buffalo Mozzarella Bruschetta.....\$115.00

Colossal Shrimp Cocktail.....\$170.00

### **Assorted Sushi**

Nigiri Sushi: Tuna, Shrimp & Eel

Rolls: California, Vegetable Tempura & Caterpillar.....\$230.00

Assortment of Cold Canapés with Lobster,  
Shrimp & Vegetables (100 pieces per order).....\$280.00

## PLATTERS

*Small serves 25, Large serves 50*

Garden Crudités with  
Creamy Vegetable Dip.....Small \$65.00.....Large \$115.00

Seasonal Array of  
Fruits & Berries.....Small \$85.00.....Large \$145.00

International Cheese Display with French Baguettes, Crackers,  
Olive Medley & Dipping Oil.....Small \$85.00.....Large \$155.00

Greek Platter with Roasted Tomatoes & Feta Salad, Hummus,  
Olive Tapenade & Pita Points.....Small \$100.00.....Large \$180.00

*Serves 20-25 guests*

Seven Layer Dip with Tri-Colored Nachos.....\$70.00

Artichoke & Crab Spread with Baguettes.....\$90.00

## CARVING STATION

*Includes one chef per 100 guests per two hours*

Orange Glazed Turkey  
with Cranberry Chutney.....\$145.00 – serves 30 guests

Carved Brown Sugar Basted Pastrami  
with Rye & Mustard Spreads.....\$180.00 – serves 20 guests

Honey Glazed Ham  
with Grain Mustard Spreads.....\$230.00 – serves 50 guests

Roast Tenderloin of Beef  
with Horseradish Crème.....\$230.00 – serves 20 guests

## PASTA STATION

*Minimum of 50 guests*

*Includes one chef per 100 guests per two hours*

Cavatappi with Basil &  
Diced Roma Tomatoes Marinara.....\$11.50 per guest

Cheese Tortellini with Wild Mushrooms, Prosciutto, Spinach,  
Sundried Tomatoes & Alfredo Sauce.....\$11.50 per guest

*Add the Pasta Station to a buffet for an additional \$6.50 per guest*



## REFRESHMENT BREAKS

Assorted Cookies.....	\$2.25 per guest
Brownies.....	\$2.50 per guest
Dessert Bars Bites.....	\$3.00 per guest
Selected Whole Fruits .....	\$2.00 per guest
Yogurt.....	\$2.25 per guest
Hot Fudge Sundae Bar.....	\$6.50 per guest
Goldfish.....	\$1.75 per guest
Mixed Nuts .....	\$1.75 per guest
Nachos & Salsa .....	\$2.50 per guest
Party Snack Mix.....	\$1.75 per guest
Potato Chips.....	\$1.75 per guest
Pretzels .....	\$1.75 per guest
Assorted Soda.....	\$2.00 per guest
Spring Water	
Small (8 oz.).....	\$1.25 per guest
Large (20 oz.).....	\$2.00 per guest
Lemonade.....	\$2.00 per guest
Iced Tea .....	\$2.00 per guest
Coffee & Tea .....	\$2.95 per guest

## BEVERAGES

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.

Events scheduled in locations requiring a temporary beverage license will be charged \$100.00 per location

Cash Bar or Open Bars are available with a wide variety of Wines, Liquors, Standard and Premium Beers.

One bartender will be assigned per 100 guests. For all cash bars a \$150.00 fee will be incurred for set-up and bartender.

Certain events in excess of one hour will require a public safety officer. Conference Services will work with you to make that determination.

Charges will be quoted at the time of the contract.

No other agency or police may be obtained.

## CASH BAR

- Soda & Water.....\$2.00 per drink
- House Wines.....\$6.00 per glass.....\$25.95 per bottle
- Standard Beer.....\$4.50 per bottle
- Premium Beer.....\$6.00 per bottle
- Mixed Drinks.....\$7.00 per glass
- Two Liquor Mixed Drink.....\$8.50 per glass
- Cordials & Cognacs.....\$8.50 per glass

## OPEN BAR PRICING

- \$13.00 for One Hour
- Add \$7.00 for First Additional Hour
- Add \$6.00 for Second Additional Hour
- Add \$5.00 for Third Additional Hour
- Add \$4.00 for Fourth Additional Hour

\*Premium wine available upon request.

# POLICIES

## PRICES

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

## GUARANTEES

The College of Holy Cross requires the exact number of guests four (4) business days prior to the event by 3:00 p.m. This will serve as the guarantee for which you will be billed. If the number of attendees exceeds more than 10% of your final guaranteed head count, you will be charged an additional 25% on all meals over your final guaranteed head count.

## CANCELLATIONS

Crusader Catering accepts three (3) business days notice in writing for event cancellations. Less notice may result in full payment of your event.

In the case of impending severe weather, Conference Services will accept a verbal cancellation of an event by 12:00 PM on the day

before the event. There will be no charges assumed by the client and Conference Services will attempt to provide the rooms and services per the contract as soon as an opening is available.

Should the client cancel after 12:00 PM, they will be responsible for all charges as stated on the contract. The College of the Holy Cross will only close when there is a declared “State of Emergency” with road closures.

## FOOD & BEVERAGE

Menu selections and all other arrangements should be detailed two (2) weeks prior to your event. Crusader Catering must supply all food and beverages. All food or beverage items provided by Crusader Catering may not be taken in or taken out of the catering facility due to liability concerns. As a licensed facility, Hogan Campus Center is subject to the laws and regulations of the State of Massachusetts Liquor Control Commission. All alcohol must be provided and served by Crusader Catering.

## SERVICE PERSONNEL

All events are based upon four (4) hours of service. Events hosted past four (4) hours will be subject to \$15.00 hourly rate for each



waitperson and bartender required.

Meal services to groups under 25 guests are subject to a service charge.

### DELIVERY

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.

### 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 by the Director of Conference Services.

BEFORE PLACING YOUR ORDER,  
PLEASE INFORM OUR STAFF IF  
ANYONE IN YOUR PARTY HAS A  
FOOD ALLERGY.

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](http://www.holycross.edu/dining)