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.
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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

Suggested add-ons:
Assorted Yogurt.......$1.95 per guest
Fruit & Berries......$2.95 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

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

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

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

$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 & Tabouleh, 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

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**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

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

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
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 Gruyère 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 of f 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.

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**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.