



SAVOR...

Catering Menu

Worcester

2024-2025



Breakfast

CONTINENTAL BREAKFAST

All Continental Breakfasts include Fresh Brewed Coffee, Decaf, Tea, and Fresh Fruit Juices. Continental Breakfasts are based on a two-hour maximum service time.

Cambridge Continental **15.50 per Person**

Ever changing selection of Assorted Breakfast Breads and Fresh Locally Baked Pastries

Boston Bagel Break **16.50 per Person**

Fresh assortment of Locally Baked Assorted Bagels served with Light, Plain and Flavored Cream Cheese

Nantucket Continental **17.50 per Person**

Assorted Mini Muffins, Assorted Croissants, Locally Baked Pastries, and Fresh Fruit Salad

Eye Opener **18.95 per Person**

Assorted Breakfast Breads, Fresh Locally Baked Pastries, Individual Yogurts, Seasonal Sliced Fruit, and Nutri-Grain Breakfast Bars

BREAKFAST BUFFETS

All Breakfast Buffets include Fresh Brewed Coffee, Decaf, Tea, and Fresh Fruit Juices. Breakfast Buffets are based on a two-hour maximum service time.

Hancock Hill Buffet **26.95 per Person**
 Ever changing selection of Breakfast Breads and Fresh Locally Baked Pastries
 Fresh Seasonal Fruit Salad
 Farm Fresh Scrambled Eggs with Cheddar Cheese
 Applewood Smoked Bacon and Pork Sausage
 Seasoned Breakfast Potatoes

New England Breakfast **28.95 per Person**
 Ever changing selection of Breakfast Breads and Fresh Locally Baked Pastries
 Fresh Seasonal Fruit Salad
 Farm Fresh Scrambled Eggs with Cheddar Cheese
 French Toast with Maple Syrup
 Applewood Smoked Bacon and Pork Sausage
 Seasoned Breakfast Potatoes

BREAKFAST ENHANCEMENTS

- Regular Coffee** **50.00 per Gallon**
- Decaffeinated Coffee** **50.00 per Gallon**
- Tea Service** **50.00 per Gallon**
- Fresh Squeezed Orange Juice** **48.00 per Gallon**
- Cranberry or Apple Juice** **48.00 per Gallon**
- Assorted Bottled Juices** **4.00 Each**
- Assorted Mini Muffins** **28.00 per Dozen**
- Assorted Mini Bagels** **28.00 per Dozen**
 Served with Cream Cheese
- Assorted Locally Baked Breakfast Breads** **28.00 per Dozen**
- Assorted Viennese Pastries** **36.00 per Dozen**
- Assorted Croissants** **32.00 per Dozen**
- Boiled Eggs** **24.00 per Dozen**
- Assorted Fruit Yogurts & Granola** **4.50 per Person**
- English Muffin Breakfast Sandwich** **8.00 Each**
 Bacon or Sausage with Egg and American Cheese
 Substitute Bagel or Croissant for Additional \$1.50
- Fresh Fruit Salad** **8.00 per**
- Whole Fresh Fruit** **4.00 Each**
 Apples, Oranges and Bananas

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Snack Break

Snack Breaks are based on 30 minutes of service time.

Tier 1 **13.25 per Person**

Choose two items from Snack Level and one item from Beverage Level

Tier 2 **15.25 per Person**

Choose one item from each Level.

Tier 3 **17.25 per Person**

Choose two items from each Snack and Gourmet Levels and one item from Beverage Level

Snack Level

Deep River Potato Chips, Smart Food, Goldfish, Pretzels, Krispy Treats, Assorted Nutri-Grain Bars, Yogurt, Fruit and Nut Blend, Whole Fresh Fruit

Gourmet Level

Novelty Ice Cream Bars, Assorted Gourmet Cookies, Assorted Dessert Squares, Kind Bars, Mini Chocolates,

Beverage Level

Assorted Soda and Water, Coffee/Decaf/Tea, Assorted Gatorade, Assorted Seltzer, Sparkling Water, Assorted Celsius, Assorted Fruit Juices

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À LA CARTE ADDITIONS

Bottled Water (12 oz) Aquafina	4.00 Each
Bottled Sodas (12 oz) Assorted Pepsi Products	4.00 Each
Fruit Infused Water Station Cucumber, Strawberry, or Lemon-Lime. Serves 20 people per gallon.	40.00 per Gallon
Batch Non-Alcoholic Beverages Iced Tea, Lemonade or Fruit Punch. Serves 20 people per gallon.	40.00 per Gallon
Pitchers of Iced Tea or Lemonade Individually placed.	30.00 Each
Water Station 5-Gallon Spring Water	60.00 Set Up / 40.00 Each Refill
Novelty Ice Cream Bars	7.50 Each
Assorted Nutri-Grain Bars	6.25 Each
Specialty Chips Assorted Deep River Chips	3.00 Each
Assorted Individual Dry Snacks Pretzels, Smart Food, Fruit & Nut Blend and Goldfish	3.00 per Person
Fresh Baked Cookies	44.00 per Dozen
Assorted Brownies	44.00 per Dozen

Assorted Wraps Turkey, Ham, Roast Beef, Italian, Veggie and Vegan Chicken Cutlet Sandwich	132.00 per Dozen
Bone-In Chicken Wings Served with Ranch and Blue Cheese Dressings. Choose One Sauce Selection: Buffalo, Traditional BBQ, Honey Mustard, or Sweet Thai Chili	33.00 per Dozen
Boneless Chicken Wings Served with Ranch and Blue Cheese Dressings. Choose One Sauce Selection: Buffalo, Traditional BBQ, Honey Mustard, or Sweet Thai Chili	33.00 per Dozen

CLASSROOM TABLE AMENITIES

Pen and Pad of Paper	2.50 per Person
Water and Starlight Mint Pitchers with glassware	2.00 per Person
Linen	5.00 per Person
Ice	5.00 per 10 lb. bag

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Lunch

GRAB & GO BOXED LUNCHES

Perfect for a quick bite, grab it and go! All selections include a Freshly Baked Cookie, 12 oz. Bottled Water and appropriate accompaniments.

Wrap It Up

23.00 per Person

Your choice of three Flavors: Roasted Turkey, Ham, Roast Beef, Chicken Salad, Italian with Cheese, Roasted Veggie and Hummus, Or Vegan Chicken Cutlet Sandwich

Wrapped in Assorted Tortillas, Lettuce, Tomato, Cheese where appropriate, and served with Deep River Potato Chips

Greek Salad

24.00 per Person

Tomato, Cucumber, Kalamata Olives, Feta, Scallions, Oregano.

Tossed with Iceberg Lettuce, topped with Grilled Chicken.

Served with Greek Dressing and Fresh Roll

Chicken Caesar Salad

24.00 per Person

Marinated Grilled Chicken Breast Atop Fresh Romaine Lettuce with Shaved Pecorino Cheese, Herbed Croutons, Caesar Dressing and Fresh Roll

Cobb Salad

24.00 per Person

Grilled Chicken, Avocado, Hard Boiled Egg, Cucumber, Tomato, Crispy Bacon, Romaine, Gorgonzola, Buttermilk Ranch Dressing and Fresh Roll

Vegan Chicken Cutlet Caesar Salad

24.00 per Person

Your Traditional Caesar Salad Made With Plant-Based Chicken Breast. Contains Soy and Wheat

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LUNCH BUFFETS

Lunch Buffets include Fresh Rolls and Butter, Fresh Brewed Coffee, Decaf and Tea. Lunch Buffets are based on a two-hour maximum service time. To accompany your lunch buffet, may we suggest adding assorted soft drinks and bottled water.

Downtown Deli **28.95 per Person**

Platters of Roasted Turkey, Ham and Roast Beef
Swiss and American Cheeses, Assorted Rolls
Lettuce, Tomato, Onion, and Pickles
Macaroni Coleslaw
Tossed House Salad with Dressings
SAVOR... Hand Cut Potato Chips
Appropriate Condiments
Assorted Gourmet Cookies and Squares

Ask about our pre-made vegan sandwich options.

Taco and Fajita Bar **29.95 per Person**

Crispy Taco Shells and Flour Tortillas
Refried Beans
Chopped Lettuce, Shredded Cheese*, Pico de Gallo, Sour Cream
Marinated Grilled Chicken over Roasted Peppers, and Onions
Seasoned Ground Beef*
Spanish Rice
Cinnamon Churros

Vegan substitutions are available upon request.

Shrewsbury Street **33.95 per Person**

Chef's Garden Salad
Italian Pasta Salad
Chicken Parmesan
Penne Marinara
Italian Meatballs
Sausage*with Onions and Peppers
Fresh Garlic Knots
Traditional Tiramisu

Vegan substitutions available upon request.

LUNCH BUFFETS (CONT'D)

Backyard Barbecue

35.95 per Person

Watermelon, Mint, and Cucumber Salad
Chef's Classic Potato Salad
Cornbread

Crunchy Coleslaw
New England Baked Beans
Baby Back Ribs
Bone-In Barbecue Chicken
Baked Macaroni and Cheese
Assorted Mini Bundt Cakes

The New Englander

38.95 per Person

Tossed Garden Salad with Dressings
New England Clam Chowder
Macaroni Cole Slaw
Marinated Chicken Breast
Grilled Steak Tips with Onions and Peppers
Baked Three Cheese Macaroni
Seasonal Vegetable Medley
Corn on The Cob
Assorted Mini Bundt Cakes



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SERVED ENTRÉES

Entrées include Fresh Rolls and Butter, Fresh Brewed Coffee, Decaf, Tea and your choice of Salad and Dessert.

Panko Herb Crusted Breast of Chicken 34.95 per Person

Your Choice of: Roasted Red Pepper Tomato Cream Sauce, Tarragon Cream Sauce, or Parmesan Basil Cream Sauce,

Seasonal Vegetable Medley with your choice of Yukon Gold Mashed Potatoes, Roasted Rosemary Red Bliss Potatoes or Potato Au Gratin

Available Gluten-Free for Additional Price

Chicken Parmesan 34.95 per Person

Italian Breaded Chicken Breast topped with Marinara and Italian Cheeses. Served with Pasta and Garlic Knots

Vegan Plantain Lasagna 33.95 per Person

Served with Marinara Sauce

Jackfruit Steak 33.95 per Person

Plant-Based Strip of Steak Infused with Jackfruit, Soy Sauce, Chickpea Powder, Onion Powder, Garlic, Salt and Pepper

Fresh New England Baked Cod 35.95 per Person

Topped with Buttered Crumb Crackers, Seasonal Vegetable Medley, and Rice Pilaf

Thai Glazed Salmon 36.95 per Person

Baked Salmon with Thai Chili Sauce, Seasonal Vegetable Medley, and Whole Grain Rice

LUNCH SALAD SELECTIONS

Lunch Entrées include your choice of one of the following Salads and two Dressings: Buttermilk Ranch, Balsamic Vinaigrette, Homemade Italian, or Parmesan Peppercorn.

Chef's Garden Salad

Spring Mix, Sliced Cucumber, Carrot, Watermelon Radish, and Grape Tomato

Caesar Salad

Hearts of Romaine Lettuce served with Caesar Dressing Garnished with Shaved Pecorino Cheese and Herb Croutons

Spinach Salad

Layered Fresh Strawberries, Walnuts, and Gorgonzola Cheese Drizzled with Extra Virgin Olive Oil and Balsamic Vinaigrette

Vegan Chicken Cutlet Caesar Salad

Your Traditional Caesar Salad Made With Plant Based Chicken Breast. Contains Soy and Wheat

LUNCH DESSERT SELECTIONS

Lunch Entrées include your choice of one of the following Desserts.

Tuxedo Cake Bombe

Traditional Tiramisu

Homemade Apple Crisp

Cheesecake with Fresh Berries

Vegan Cookies

Assorted Mini Bundt Cakes

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Dinner

SERVED ENTRÉES

Hot Entrées include Fresh Rolls and Butter, Fresh Brewed Coffee, Decaf, Tea and your choice of Salad and Dessert.

Panko Herb Crusted Breast of Chicken 35.95 per Person

Your Choice of: Roasted Red Pepper Tomato Cream Sauce, Tarragon Cheese Sauce or Parmesan Basil Cream Sauce, Seasonal Vegetable Medley with your choice of Yukon Gold Mashed Potatoes, Roasted Red Bliss Potatoes or Potato Au Gratin *Available Gluten-Free for Additional Price*

Chicken Parmesan 35.95 per Person

Italian Breaded Chicken Breast topped with Marinara and Italian Cheeses. Served with Pasta and Garlic Knots

Traditional Roasted Turkey 36.95 per Person

Pancetta Sage Stuffing, Yukon Gold Mashed Potatoes and Gravy, Seasonal Vegetable Medley, and Cranberry Chutney

Jackfruit Steak 33.95 per Person

Plant-Based Strip of Steak Infused with Jackfruit, Soy Sauce, Chickpea Powder, Onion Powder, Garlic, Salt and Pepper

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SERVED ENTRÉES (CONT'D)

Roasted Pork Loin Served with Apple and Cornbread Stuffing, Seasonal Vegetable Medley with Red Wine Demi-Glace	35.95 per Person
Fresh New England Baked Cod Topped with Buttered Crumb Crackers, Seasonal Vegetable Medley, and Rice Pilaf	36.95 per Person
Vegan Plantain Lasagna Served with Marinara Sauce	33.95 per Person
Thai Glazed Salmon Baked Salmon with Thai Chili Sauce, Seasonal Vegetable Medley, and Whole Grain Rice	36.95 per Person
New England Pot Roast Slowed Roasted, Au Jus, served with Vegetable Medley and Truffle Yukon Gold Mashed Potatoes	38.95 per Person
Filet Mignon 8 oz. Filet Mignon served medium with Merlot Demi-Glace, Seasonal Vegetable Medley, and Truffle Yukon Gold Mashed Potatoes	55.00 per Person



DINNER SALAD SELECTIONS

Dinner Entrées include your choice of one of the following Salads and two Dressings: Buttermilk Ranch, Balsamic Vinaigrette, Homemade Italian, Cucumber Dill, or Parmesan Peppercorn.

Chef's Garden Salad

Spring Mix, Sliced Cucumber, Black Olives, Carrot, Red Onion, Watermelon Radish, and Grape Tomato

Caesar Salad

Hearts of Romaine Lettuce served with Caesar Dressing Garnished with Shaved Pecorino Cheese and Herb Croutons

Spinach Salad

Layered Fresh Strawberries, Walnuts, and Gorgonzola Cheese Drizzled with Extra Virgin Olive Oil and Balsamic Vinaigrette.

Vegan Chicken Cutlet Caesar Salad

Your Traditional Caesar Salad Made With Plant-Based Chicken Breast, Contains Soy and Wheat

DINNER DESSERT SELECTIONS

Dinner Entrées include your choice of one of the following Desserts.

Tuxedo Cake Bombe

Strawberry Shortcake

Traditional Tiramisu Homemade Apple Crisp

Cheesecake with Fresh Berries

Vegan Cookies

Assorted Mini Bundt Cakes

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DINNER BUFFETS

Dinner Buffets include Fresh Rolls and Butter, Fresh Brewed Coffee, Decaf and Tea. Lunch Buffets are based on a two-hour maximum service time. To accompany your Dinner Buffet, may we suggest adding Assorted Soft Drinks and Bottled Water.

Taste of Rome 42.95 per Person

- Chef's Garden Salad
- Italian Pasta Salad
- Chicken Parmesan
- Eggplant Parmesan
- Sausage with Onions and Peppers
- Stuffed Spinach and Cheese Raviolis
- Fresh Garlic Knots
- Traditional Tiramisu

The New Englander 44.95 per Person

- Tossed Garden Salad with Dressings
- New England Clam Chowder
- Macaroni Coleslaw
- Marinated Chicken Breasts
- Grilled Steak Tips with Onions and Peppers
- Lobster Ravioli
- Seasonal Vegetable Medley
- Corn On the Cob
- Assorted Mini Bundt Cakes

The Major Taylor 45.95 per Person

- Arugula Salad with Shaved Carrots, Beets, Goat Cheese, Served with Citrus Scallion Dressing
- Orzo Salad with Fresh Basil, Feta Cheese, and Roasted Garlic and Lemon Olive Oil Dressing
- Butternut Squash Ravioli
- Roasted Rosemary Statler Chicken
- Apple and Cranberry Stuffed Pork Loin with an Apple Demi-Glace
- Green Beans with Shallots and Butter Cream Sauce
- Au Gratin Potatoes
- Cheesecake with Fresh Berries

The Global Gourmet 50.95 per Person

- Greek Salad, Diced Cucumber, Cherry Tomatoes, Red Onion, Chickpeas, Green Goddess Dressing
- Sliced Tomato and Fresh Mozzarella Salad with Balsamic Glaze
- Wild Mushroom Risotto
- Grilled Asparagus and Broccoli Medley
- Sauteed Chicken with Lemon Pepper Sauce
- Marinated Flank Steak, Pico, Cilantro Lime Cream
- Tilapia Florentine
- Chef's Assorted Dessert Display

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Receptions

COLD SELECTIONS

Per 50 pieces

Bruschetta with Tomato & Basil	160.00
Pulled Pork Wonton with Slaw	165.00
Brie, Apple, & Pecan Toast Point	165.00
BLT Crostini	165.00
Mediterranean Skewer	170.00
Caprese Skewers	175.00
Shrimp Cocktail Canape	185.00
Charcuterie Cups Individual Displays of: Meats, Cheese, and Crackers	185.00
Assorted Sushi Rolls Sushi Examples: California, Philly, Tiger, and Queen Maki	275.00



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HOT SELECTIONS

All Selections are priced per 50 pieces.

Spinach and Feta Spanakopita	175.00
Mini Crispy Vegan Spring Rolls V	175.00
Edamame Dumplings V	180.00
Vegan Arancini Rice Balls V	175.00
Quinoa and Zucchini Fritter	250.00
Lemongrass Chicken Dumpling	190.00
Mini Beef Wellington	190.00
Pork Pot Stickers with Light Soy Sauce	240.00
Crab Rangoon's	225.00
Cauliflower Tempura V	250.00
Sesame Chicken Skewer	265.00
Meatball Slider Knots	280.00
New England Crab Cakes	295.00
Scallops 'n Bacon with Maple Drizzle	295.00
Quinoa and Zucchini Fritter	250.00
Malibu Coconut Shrimp	315.00
Beef Sirloin Satay	315.00

GRAND DISPLAYS

Consuming raw or undercooked meats, poultry, fish, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Price per person.

Fresh Vegetable Crudités	8.00
A variety of Garden Vegetables to include a bounty of Fresh Cut Seasonal Garden Vegetables served with Cucumber and Ranch Dips	
International Cheese Display	8.00
Imported and Domestic Cheese variety offered with Seasonal Fruit Garnishes and Cracker Assortment	
Fresh Seasonal Fruit Display	9.00
An assorted selection of the season's best offering to include Berries and Tropical Fruits	
The Antipasto	13.00
Imported and Domestic Olives, Marinated Artichokes and Mushrooms, Grilled Asparagus, Peppers and Eggplant, Fresh Mozzarella, Genoa Salami Capicola Ham, Feta Cheese Crumbles, served with Gourmet Crackers and Flat Breads	
Pita Chips and Dips	12.00
Fresh Pita Chips alongside three Gourmet Dips: Creamy Spinach & Artichoke, Buffalo Chicken, Sun-dried Tomato & Roasted Garlic	
Nacho Bar	16.00
Fresh Tri-Colored Tortilla Chips, Guacamole, Salsa, Cheese Sauce, Jalapeños, Olives, and Sour Cream	

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CHEF'S CARVING STATIONS

*Includes Demi Rolls and Appropriate Condiments.
All Carved Items require a SAVOR... Carver at 150.00*

Smoked Boneless Pit Ham **14.25 per Person**

Served with Pineapple, Cherry Raisin Sauce

Roasted Turkey Breast **16.25 per Person**

Roasted Breast of Turkey with Cranberry Chutney and Spicy Mayonnaise

Roasted Tenderloin of Beef **24.00 per Person**

Searched with Kosher Salt, Garlic and Cracked Black Pepper Baked to perfection and paired with Port Wine Demi-Glace

Herb Crusted Prime Rib of Beef **26.00 per Person**

The "King of Cuts" slow roasted to medium-rare with Fresh Horseradish and Au Ju

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GOURMET ACTION STATIONS

Specialty Stations require a SAVOR... Chef at 150.00

Little Italy Pasta Station **20.00 per Person**

Pair two pasta selections with two sauce selections:
Penne, Whole Wheat Penne, Orecchiette, Cheese Tortellini,
Pink Vodka, Tomato Basil, Pesto, Fra Diavolo Sauce,
Alfredo Cream Sauce, Garlic Knots, and Shredded Cheese

Stir Fry Station **22.00 per Person**

Chicken, Beef and Vegetable Stir Fry served over Rice with Sweet
Ginger Thai Chili or Szechuan Sauces

Fajita Station **23.00 per Person**

Marinated Beef and Chicken, Peppers & Onions, Shredded Cheese,
Salsa, Sour Cream and Tortillas

Slider Station **20.00 per Person**

Pick three slider selections: Meatball, Pulled Pork, Cheeseburger,
Crispy Chicken or Vegan Chicken with Individual Bags of Hand Cut
Potato Chips

DESSERT STATION

Dessert Stations require a SAVOR... Attendant at 150.00

Ice Cream Sundae Bar **13.00 per Person**

French Vanilla or Rich Dark Chocolate Ice Cream
with an Assortment of M & M's, Crushed Oreos,
Walnuts and Chocolate Sprinkles. Served with Hot Fudge,
Pineapple Topping, Strawberry Sauce, Fresh Whipped
Cream and Maraschino Cherries.

Assorted Mini Bundt Cakes **50.00 per Dozen**

Hot Chocolate Station **11.00 per Person**

A Variety of Toppings to Include Whipped Cream, Crushed Peppermint or Candy
Canes, Chocolate and White Chocolate Chips, Cinnamon Sticks, Chocolate Syrup
and Caramel Syrup



Beverages

SPIRITS

Bar Pricing **12.00 per Cocktail**

New Amsterdam Vodka, Tito's Vodka, Captain Morgan, Bacardi, Bombay Sapphire, Jose Cuervo, Camarena, Jack Daniels, Jameson, Jim Beam, Dewars, J&B, Johnnie Walker Red

DOMESTIC BEER

Bar Pricing **8.00 per Beer**

IMPORTED BEER

Bar Pricing **9.00 per Beer**

HOUSE WINE BY THEGLASS

Canyon Road Winery: Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay and White Zinfandel

Bar Pricing **10.00 per Glass**

SOFT DRINKS & JUICES

Bar Pricing **4.00 per Drink**

LIMITED HOSTED BAR

\$12.00 Per Drink Ticket Redeemed. Estimate Price Per Person Per Drink Ticket

UNLIMITED HOSTED BAR

Based on Consumption

BAR SERVICE

There is a bar set-up fee of \$150.00 per bar, based on 4-hour service. Each bar will be set in a specific location and cannot be moved during an event. All bar services will stop 1-hour prior to the event's end time.

Packages

Meeting Planner Packages

Packages available for groups of fifty (50) or more. Head Count must include all participants including vendors. Substitutions are subject to a price increase.

LEVEL 1

46.95

Sunrise Continental Breakfast

Fresh Brewed Coffee, Decaf Coffee & Tea,
Fresh Fruit Juices and Fresh Baked Viennese Pastries
and Assorted Breakfast Quick Breads

Mid-Morning Coffee Refresh

Fresh Brewed Coffee, Decaf Coffee & Tea

BUFFET LUNCHEON

Choose One (1) of the following:

Downtown Deli

Platters of Roasted Turkey, Ham and Roast Beef
Swiss & American Cheeses, Assorted Rolls
Lettuce, Tomato, Onion, and Pickles
Macaroni Coleslaw
Tossed House Salad with Dressings
SAVOR... Hand Cut Potato Chips
Appropriate Condiments
Assorted Gourmet Cookies and Squares

Taco and Fajita Bar

Crispy Taco Shells and Flour Tortillas
Refried Beans, Chopped Lettuce, Shredded
Cheese, Pico de Gallo, Sour Cream
Marinated Grilled Chicken over Roasted Peppers
and Onions
Seasoned Ground Beef
Spanish Rice
Assorted Gourmet Cookies and Squares

AFTERNOON BREAK

Assorted Mini Chocolates
Small Bottled Water



LEVEL 2

52.95

Bagel Break Continental Breakfast

Fresh Brewed Coffee, Decaf Coffee & Tea,

Fresh Fruit Juices and Locally Baked Assorted Bagels & Cream Cheese

Mid-Morning Coffee Refresh

Fresh Brewed Coffee, Decaf Coffee & Tea

BUFFET LUNCHEON

Choose One (1) of the following:

Shrewsbury Street

Chef's Garden Salad

Italian Pasta Salad

Chicken Parmesan

Penne Marinara

Italian Meatballs

Sausage with Onions & Peppers

Fresh Garlic Knots

Traditional Tiramisu

Central Mass

Chef's House Salad

Cornbread

Broccoli Salad

Roasted Statler Breast of Chicken

Baked Stuffed Sole

Roasted Red Bliss Potatoes

Seasonal Vegetable Medley

Homemade Apple Crisp

AFTERNOON BREAK

Assorted Mini Chocolates

Small Bottled Water

LEVEL 3

55.95

Executive Continental Breakfast

Fresh Brewed Coffee, Decaf Coffee & Tea,

Fresh Fruit Juices, Seasonal Sliced Fruit and Fresh Baked

Viennese Pastries and Assorted Croissants

Mid-Morning Coffee Refresh

Fresh Brewed Coffee, Decaf Coffee & Tea

BUFFET LUNCHEON

Choose One (1) of the following:

The New Englander

Tossed Garden Salad with Dressings

New England Clam Chowder

Classic Potato and Egg Salad

Marinated Chicken Breast

Grilled Steak Tips with Onions and Peppers

Baked Three Cheese Macaroni

Seasonal Vegetable Medley

Assorted Mini Bundt Cakes

Backyard Barbecue

Watermelon, Mint, and Cucumber Salad

Chef's Potato Salad

Cornbread

Crunchy Coleslaw

New England Baked Beans

Baby Back Ribs

Bone-In Barbecue Chicken

Baked Macaroni and Cheese

Assorted Mini Bundt Cakes

AFTERNOON BREAK

Assorted Mini Chocolates

Small Bottled Water

● BREAKFAST ● BREAKS ● LUNCH ● DINNER ● BUFFETS ● RECEPTIONS ● BEVERAGES ● PACKAGES ● CATERING INFORMATION ●

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SAVOR Has Partnered With A Local Vendor to Assist With Your Vegan Options
Please discuss with your Catering Sales Manager on Substitutions

ALL DAY BREAKFAST

BREAKFAST BURRITO
JUSTegg, homefries, sausage, peppers, onions, cheese and chipotle aioli

FRENCH TOAST SANDWICH
2 Texas French toast slices with fried JUSTegg, bacon or sausage and cheese

SAUSAGE EGG AND CHEESE
JUSTegg, sausage, cheese, hashbrown and chipotle aioli on an english muffin

BACON EGG AND CHEESE
JUSTegg, bacon, cheese, hashbrown and chipotle aioli on an english muffin

FRENCH TOAST
2 slices of French Toast, coated with powdered sugar served with maple syrup

SANDWICHES & WRAPS

BLT
bacon, lettuce, tomatoes and chipotle aioli on sourdough bread add turkey + \$4

CRISPY CHICKEN
crispy chicken, mayo, pickles and lettuce on a bulkie roll

BUFFALO CHICKEN
crispy chicken, coleslaw, ranch dressing and buffalo sauce on a bulkie roll

BBQ CHICKEN
crispy chicken, cheddar, bacon, romaine lettuce and BBQ sauce on a bulkie roll

CLASSIC BURGER
Impossible burger, lettuce, pickles, onions, and tomatoes

BBQ MAC BURGER
Impossible burger, bbq sauce, mac ,and cheddar cheese

THE REUBEN
corned beef, swiss cheese, sauerkraut and house-made Russian dressing on rye bread

THE ITALIAN SUB
pepperoni, turkey slices, tomatoes, onions, mayo, provolone cheese, hots and an oil blend on a sub

CHICKEN CAESAR WRAP
crispy chicken, romaine lettuce, parmesan cheese and caesar dressing in a white wrap

BUFFALO CAESAR WRAP
crispy chicken, romaine lettuce, parmesan cheese, buffalo sauce and caesar dressing in a white wrap

SIDES & SALADS

FRENCH FRIES

CAESAR SALAD

MIXED GREENS
served with balsamic vinaigrette

MAC N' CHEESE
Our famous mac n' cheese topped with ritz crackers

TATER TOTS

SWEET POTATO FRIES

Single Portion Menu

STEAK N' CHEESE

STEAK N' CHEESE
seasoned Impossible and cheese on a sub add peppers, onions and mushrooms

MAC N' CHEESE STEAK
seasoned Impossible and cheese with our famous mac n' cheese in a sub add peppers, onions and mushrooms

STEAK BOMB
seasoned Impossible, peppers, onions, mushrooms, salami and provolone cheese on a sub

STEAK N' CHEESE EGGROLLS
Impossible meat seasoned, cheese, and onions

Vegan Menu requires a 4 day preorder. Items are plant-based. For Chicken menu items, it is comprised of Chick'n which is a plant-based substitution for real chicken made of wheat and soy gluten.


The Following Items Can Be Substituted On Any Catering Buffet for an Additional Cost



Breakfast
Sausage Egg and Cheese on English Muffin
Bacon Egg and Cheese on English Muffin
French Toast

Lunch/ Dinner options
Mac N Cheese (add Chicken available)
Jambalaya
Chicken Parmesan
Chicken Broccoli and Ziti
Stuffed Shells
Lasagna

Wraps
Chicken Caesar wraps (Buffalo or regular)
Chicken Salad Wrap
Chickpea (tuna) wrap



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Catering Information

Please take the time to familiarize yourself with our policies.

Savor... Catering by SMG is the exclusive food and beverage provider for the DCU Center. No food or beverage of any kind will be permitted to be brought into the facility by the patron or patron's guests or invitees without prior written approval of the General Manager or Food and Beverage Director. Food items may not be removed off the premises however, excess prepared food is donated under the regulated conditions to agencies feeding the underprivileged at SMG's sole discretion.

Sampling and or distribution of food or beverage by any exhibitor or vendor must be associated with their primary business and must be approved by the Food and Beverage Director two weeks prior to any function (must complete authorization request provided by the catering department) and will require a temporary Health Permit or a one-day Liquor Permit from the City of Worcester. SMG reserves the right to adjust, waive or modify exclusivity of these policies related to move-in and move-out of the facility for tradeshow, consumer, or related events.

Payment Policy, Tax and Administrative Fee

A 50% deposit and signed Banquet Event Order is due 20 days prior to your event. If you are not ready to place a catering order, the deposit will be \$25.00 per person, based on estimated attendance. All catering orders require full payment in advance (or a written cancellation notice) due 5 business days before the event. All deposits are non-refundable. Payment may be made by check or by money order. Management reserves the right to require a Bank Certified Check. All prices are subject to a 22% taxable administrative fee, 6.25% state sales tax and .75% local tax. The administrative fee does not represent a service charge, gratuity, or tip for the benefit of service employees.

Guarantees and Change-Order Deadlines

Five (5) business days prior to your function (Monday through Friday), please advise the Catering Office of your final guarantee. The change-order deadline is 1:00pm five (5) business days prior to the start of your event. For multiple-day events there is one change-order deadline for the entire event. Custom menus will require an earlier change-order deadline. If no confirmation of attendance or change to the order is received by the deadline, the most recent Banquet Event Order will be considered your final guarantee. The catering order cannot be reduced after the deadline. Any portions of an event that are cancelled by the client after the event has been prepared will result in full charges. It is generally not possible to add items to the order past the ordering deadline. Any additions to the order that we can accommodate will be subject to a 30% surcharge. All charges will be based on your guaranteed attendance or actual attendance, whichever is greater. Each function space has a unique capacity. Please keep this capacity in mind to ensure that your final expected attendance does not exceed the capacity of the space that you have reserved. The customer will be billed a change-order charge for any changes in function space, furniture, or set-up requirements after the change order deadline.

Pricing

All buffets and dinners are priced on a per person basis and must be ordered for the full guaranteed attendance or actual attendance, whichever is greater, and will be billed accordingly.

For groups of less than 50 people there is an additional \$150.00 Administrative Fee. Buffet service is not available for groups of less than 50 people. There is a \$150.00 chef's set-up fee for staffed hors d'oeuvres stations ordered for less than 100 people.

A \$2.00 plate charge will be added to split menus (menus offering a choice of two Entrées). A \$3.00 plate charge will be added to menus offering a choice of three Entrées. These Entrées will be subject to the same conditions regarding the final change-order deadline for your event as all other items. We must have an exact count for each type of entrée ordered. For split menus, you must provide us with a method of identifying each guest's menu choice such as tickets, place cards or stickers on name badges.

Vegetarian and other entrées can be made available for guests with special dietary concerns with sufficient advance notice. These Entrées are also subject to the change-order deadline, and we must have an exact count. If the total number of special or vegetarian Entrées exceeds 5% of your attendance the split menu charge will be added for the entire attendance. Vegetarian and other special Entrées will not be served without the use of tickets, place cards, stickers on name badges, etc. Savor... Catering by SMG adheres to the highest standards of food quality in all our menu offerings. To ensure the freshness and safety of food, all buffets are based on a two-hour maximum service time.

China Service

All food and beverage events on the first and second floors and in the Exhibition Hall, except for plated meals, are accompanied by disposable ware. However, if China is a necessity the following fees will be applied for additional labor and equipment expense.

- Breakfast, Lunch, Receptions and Dinners: \$3.00++ per person per meal period.
- Refreshment or Coffee Breaks: \$2.00++ per person per break.

Specialty Events

Meal functions in the Exhibition Hall are considered “Specialty Events” and may require customized menus not in our guide. Your Catering Sales Manager will collaborate with you to design menus that are creatively and logistically appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to orchestrate such events.

Consumer Advisory

Consuming raw or undercooked meats, poultry, fish, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Room Set-Up, Decorations and Entertainment Policies

The DCU Center has an extensive inventory of furniture and equipment on premises. The rental of function rooms on the third floor of the convention center includes the cost of one approved room

set-up. The set-up for standard social events includes such items as dining tables and chairs, one registration table, a dance floor of appropriate size, a podium and microphone, a standard head table on a riser. All these items are covered by your room rental up to the limits of our inventory on a first come, first served basis.

There will be a change-order fee for any alterations or changes to your room after the change-order deadline. There may be charges for any additional furniture or setup requirements. Any on-site changes to room settings may or may not be possible depending on the availability of labor and will incur labor charges as well as a table setting fee per person.

Our standard banquet service is planned for oval shaped tables of ten people each. Other service options, such as tables of eight, are available upon request at additional expense. Assigned seating plans are always recommended for full meals. Table numbers and stands will be provided at no additional cost. Our standard color for tablecloths is white. Napkins are available in a variety of colors at no additional cost with at least two weeks’ advance notice. Colored tablecloths are available in limited supply for an additional charge.

There are no additional charges associated with bringing in DJs and small bands if we have sufficient advance notice as to their needs. We will require that your entertainers email us a list of their electrical needs and all equipment that they require or intend to bring in themselves. There may be additional costs and restrictions involved with the use of lighting, stage effects, sound, and lightboards/operators, etc. There is limited loading space and no parking inside the building.

All banners must be hung by the staff of the DCU Center. If we receive your banner one week before the date of the event there is no charge to hang a single, standard size banner. There may be a charge if pipe and drape or other equipment is required to hang your banner, if you have more than one banner, or if you need your banner taken down immediately following your event. We reserve the right to approve the location of all banners.

Nothing can be taped, tacked, or otherwise affixed to any of the walls, doors, or windows. Metallic confetti is not allowed. An additional cleaning charge will be applied for paper confetti, rice throwing, etc.

Helium balloons are not allowed as they can activate our laser smoke detectors or become entangled in our HVAC and lighting equipment when they get loose. Air-filled balloons are acceptable.

You can arrange for access to your rented space for set-up or decoration purposes up to three hours before the contracted start time of your event, based on availability. We do not guarantee that your space will be fully set, cleaned, and available for your use before the contracted time. Items cannot be delivered or stored on premises before that time. Please be prepared to use your own carts, dollies, and people to move boxes of programs, centerpieces, etc. as ours may be in use by our staff.

Our service staff is not responsible for assisting in table decorating, program distribution, putting out centerpieces, or moving items in and out of the building. To add these as additional services please contact the Catering Sales Manager.

All items brought in must be promptly removed at the end of your event. Nothing can be stored on the premises or left overnight. The DCU Center will not be responsible for picking up or storing any items left at the end of your event.

There is no charge for the normal cleaning associated with an adult social event. If additional cleaning is required (removing confetti, washing carpets, removing tape from walls, etc.) there will be an additional cleaning charge that may be deducted from any rebates.

Security

At the discretion of the DCU Center, to maintain adequate security measures, you may be required to provide security for certain functions including but not limited to proms, homecomings, dances etc. Security personnel will be at the sole expense of the client. Please consult your Event Coordinator for details.

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, Martin Luther King Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, and Christmas Day.

State and Local Fire Codes

All state and local fire codes must be met, Items/decorations must be non-combustible or treated with flame retardant. All lighting must meet commercial electrical codes. Items such as two-prong electric lights are prohibited.

Tax Exemption

To be considered for tax exemption, your group must submit Massachusetts ST-2 and ST-5 Certificates of Exemption (valid through the date of your event) at least seven days prior to your event. If we do not have the proper forms on file or do not feel that your event qualifies under the rules for exemption, tax will be charged, and it will be your responsibility to file for a refund from the state.