

Catering Menu

Worcester
2026-2027

WELCOME TO WORCESTER!

Catering at the DCU Center is the exclusive provider of food & beverage services within the facility.

Catering at the DCU Center offers custom-designed catering and retail food & beverage services for events of all types. Our exclusive rights include concessions, alcoholic and non-alcoholic beverage sales, and the provision of snacks, treats, and candies.

All food and beverage samples brought into the venue must receive prior written approval from the Director of Food & Beverage and comply with the City of Worcester's sampling guidelines.

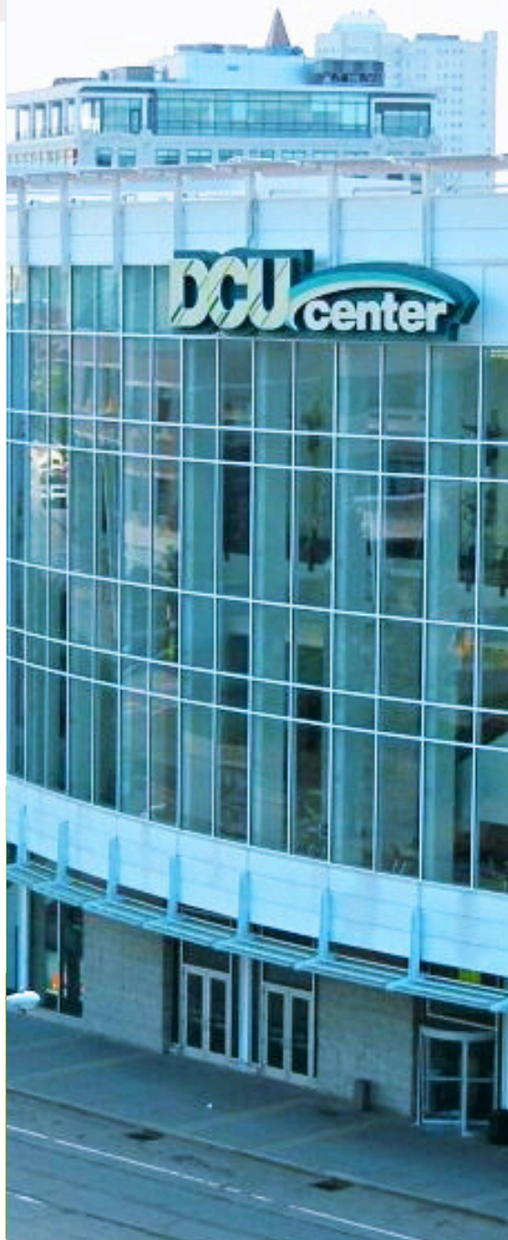
We are proud to support healthy event offerings with a wide selection of fresh, customizable options. This includes meatless entrées, light fares, and locally sourced vendors when available. Fresh fruits, vegetables, and health-conscious menu items continue to be favorites among attendees.

Our culinary team works closely with event planners to design menus that are appealing, allergen-aware, and tailored to the occasion. If you don't see something on our menu, just ask, we're happy to explore additional options to meet your needs.

We look forward to helping make your event a delicious success!

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BREAKFAST MENUS



BREAKFAST

CONTINENTAL BREAKFAST

All Continental Breakfasts are priced per person, unless otherwise noted, based on a two-hour maximum service time.
***Some Gluten-Free options available as an upgrade.**

Includes: assorted juices, house-blend coffee, decaf coffee and tea assortment.

Cambridge Continental 17
Ever changing selection of Assorted Breakfast Breads and Fresh Locally Baked Pastries, House-baked muffins, breakfast quick breads

Boston Bagel Break 18
Fresh assortment of Locally Baked Assorted Bagels served with Light, Plain and Flavored Cream Cheese

Nantucket Continental 19
Assorted Muffins, Assorted Croissants, Locally Baked Pastries, and Fresh Fruit Salad

Eye Opener 20
Assorted Breakfast Breads, Fresh Locally Baked Pastries, Assorted Brekki Ready-to-Eat Oats, Seasonal Sliced Fruit, and Nutri-Grain Breakfast Bars



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BREAKFAST

BUFFET

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 — 29

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 — 31

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



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MORNING SERVICE/ A LA CARTE



BREAKFAST

ENHANCEMENTS

Regular Coffee	**52 per Gallon**
Decaffeinated Coffee	**52 per Gallon**
Tea Service	**50 per Gallon**
Fresh Squeezed Orange Juice	**48 per Gallon**
Cranberry or Apple Juice	**28 per Gallon**
Assorted Bottled Juices	**5 each**
Assorted Muffins	**30 per Dozen**
Assorted Bagels	**30 per Dozen**
Assorted Baked Breakfast Breads, Pastries or Croissants	**30 per Dozen**
Assorted Brekki Ready-to-Eat Oats	**5 each**
Fresh Fruit Salad	**9 per person**
Whole Fresh Fruit	**4 each**

English Muffin Breakfast Sandwiches **8 each**

Bacon or Sausage with Egg and American Cheese.

Substitute Bagel or Croissant for Additional **1.50**

Available Gluten Free for Additional **2.00**

Breakfast Burritos Six Inch Flour Tortilla **10 each**

Eggs, Cheese, Sausage, with Salsa on the side.

Available with Hash Browns for Additional **.50 cents**

Individual Yogurt Parfaits **10 each**

Yogurt with Blueberries, Blackberries, Strawberries, Honey and Granola.

Omelette Station **14 per Person**

Eggs made to order. Assortment of toppings, cheeses and vegetables in season.

Requires a Live-Action attendant for 100.00



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SALADS

STARTER SALADS

Selection of Salads to begin your plated Lunch or Dinner.
Fresh Rolls and Butter included with all meals.

Chef's Garden Salad
Spring Mix, Sliced Cucumber, Carrots, Watermelon Radish, Daikoh Radish and Grape Tomato.

Caesar Salad
Hearts of Romaine Lettuce served with Caesar Dressing, Shaved Pecorino Cheese and Herb Croutons. Also available with Vegan Chicken Cutlet substitute.

Strawberry Spinach Salad
Layered Fresh Strawberries, Walnuts, and Gorgonzola Cheese Drizzled with extra Virgin Oil and Balsamic Vinaigrette

Arugula and Pear Salad
Arugula Leaf and Sliced Pears, with Parmesan Cheese and Lemon Vinaigrette

SALAD DRESSINGS
Avocado Ranch

Balsamic Vinaigrette

Buttermilk Ranch

Homemade Italian

Parmesan Peppercorn

Sesame Ginger



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LUNCH MENUS



LUNCH

LUNCHEON ENTREES

All lunches are priced per person, unless otherwise noted.

Lunch Entrees include your choice of one salad & two dressings, and one dessert. Fresh rolls and butter included.

Panko Herb Crusted or Marinated Chicken **38**
Your choice of Roasted Red Pepper, Tomato Cream, Tarragon Cream, Citrus Cream Sauce or Parmesan Basil Cream Sauce.
Seasonal Vegetable Medley, with choice of Yukon Gold Mashed Potatoes, Roasted Rosemary Potatoes, Red Bliss Potatoes, or Potato Au Gratin

Gluten Free Option available for an additional **3.00**

Chicken Parmesan **38**
Italian Breaded Chicken Breast topped with Marinara and Italian Cheeses. Served with Pasta and Garlic Knots.

Vegan Chicken Parmesan Substitute available **2.00**

Chimichurri Flank Steak **38**
Tender, marinated flank steak grilled to perfection and sliced thin; topped with a vibrant chimichurri sauce with fresh herbs, garlic, zesty citrus

Balsamic Tofu and Vegetable Bruschetta **35**
Drizzled with Balsamic Glaze. Vegan, Dairy Free and Gluten Free.

Fresh New England Baked Scrod **40**
Topped with Buttered Crumb Crackers, Seasonal Vegetable Medley, and Rice Pilaf

Thai Glazed Salmon **42**
Baked Salmon with Thai Chili Sauce, Seasonal Vegetable Medley, and Whole Grain Rice

Quinoa Stuffed Squash **30**
Butternut Squash stuffed with Quinoa, Tomatoes, Spinach, and Onions



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LUNCH

GRAB & GO LUNCHES

Perfect for a quick bite, grab it and go!! All selections include a Freshly Baked Cookie, 12oz Bottled Water, and your choice of Deep River Chips or Whole Fruit, service ware and condiments.

Apple Cranberry Salad (V) 23
Mixed Greens, Apples, Cranberries, Cucumber and Daikon Radish with Maple Dijon Dressing

Wrap It Up! 24
Your choice of flavors: Roasted Turkey, Ham, Roast Beef, Chicken Salad, Italian with Cheese, Roasted Veggies and Hummus, or Vegan Chicken Cutlet. Wrapped in Assorted Tortillas, Lettuce, Tomato and Cheese where appropriate.

Chef's Salad 25
Roasted Turkey, Roast Beef, Ham, Sliced Egg, Swiss Cheese, Tomato, Cucumber on Romaine Lettuce with Ranch Dressing

Cobb Salad 25
Grilled Chicken, Avocado, Hard Boiled Egg, Cucumber, Tomato, Crispy Bacon, Romaine Lettuce, Gorgonzola, Buttermilk Ranch Dressing and Fresh Roll

Chicken Caesar Salad 25
Marinated Grilled Chicken Breast on Romaine Lettuce with Shaved Pecorino Cheese, Herbed Croutons, Caesar Dressing and Fresh Roll.

Vegan Plant-based Chicken available as a substitute (contains Soy and Wheat).



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LUNCH

BUFFETS

Buffets are based on a maximum two-hour service time. All lunches are priced per person, unless otherwise noted, and include coffee, decaf, tea, and water service.

Between The Breads Buffet — 28

A vibrant and inviting display of assorted, freshly prepared sandwiches, each thoughtfully cut in half for easy grabbing and sharing.

- Ham & Swiss Cheese
- Roasted Turkey & American Cheese
- Roast Beef & Provolone with Horseradish
- Caprese Sandwich
- Lettuce, Tomato, Onion and Pickles
- Macaroni Coleslaw
- Tossed Garden Salad
- Hand-Cut Potato Chips
- Appropriate Condiments
- Assorted Gourmet Cookies

Mac 'N' Stack — 29

- Choice of Penne, Fusilli or Bowtie Pasta
- White Cheddar Cheese
- Toppings Include: Pulled Pork, Pulled Chicken, Bacon Crumble, Vegetable Blend Hot Sauce, Ranch, and Parmesan Dressing
- Caesar Salad
- Assorted Cookies & Brownies

Taco & Fajita Bar — 32

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

Vegan Jackfruit available as Beef Substitute — **2.00**



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LUNCH

BUFFETS

Buffets are based on a maximum two-hour service time.
All lunches are priced per person, unless otherwise noted, and include coffee, decaf, tea, and water service.

Shrewsbury Street — 35

- Chef's Garden Salad
- Caprese Salad
- Chicken Parmesan
- Penne Marinara
- Italian Meatballs
- Sausage, Peppers and Onions
- Fresh Garlic Knots
- Traditional Tiramisu

The New Englander — 40

- Tossed Garden Salad with Dressing
- New England Clam Chowder
- Macaroni Coleslaw
- Grilled Steak Tips with Onions and Peppers
- Baked Three Cheese Macaroni
- Seasonal Vegetable Medley
- Flavored Filled Woopie Pies

Pasta Allegro — 36

- Caesar Salad
- Choice of Penne or Cavatappi Pasta
- Choice of 2: Marinara, Alfredo, and Vodka Sauce
- Italian Meatballs
- Sliced Grilled Chicken and Broccoli
- Grilled Zucchini and Squash
- Fresh Garlic Knots
- Assorted Mini Bundt Cakes

Backyard Barbecue — 38

- Traditional Potato Salad
- Watermelon, Mint, and Cucumber Salad
- Cornbread
- Crunchy Coleslaw
- New England Baked Beans
- BBQ Smoked Brisket
- Baked Macaroni & Cheese
- Strawberry Shortcake



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AFTERNOON BREAKS A LA CARTE

BREAK SELECTIONS

All items are priced per unit, unless otherwise noted. Bulk beverages are charged per gallon based on 16 serving per gallon.
***Some Gluten Free options available as an upgrade.**

Bottled Water 5
Aquafina

Bottled Soda 5
Pepsi, Diet Pepsi, Ginger Ale, Mt. Dew

Energy Drinks 8
Rockstar, Mt. Dew Amp, Celsius

Assorted Individual Dry Snacks 4
Doritos, Goldfish, Fruit & Nut Blend, Pretzels, and Smartfood

Assorted Deep River Chips 3

Whole Fresh Fruit 4

Assorted Brekki Ready-to-Eat Oats 5

Assorted Full Size Candy Bars 6

Assorted Kind Bars 7

Individual Bags of Bulk Candy 7
M&Ms, Reese's Pieces, and Jelly Beans

Variety Ice Cream Bar 8

Sheet Pan Focaccia Pizza 32 per Sheet
Cheese, Buffalo Chicken, Pepperoni, Meat Lovers, or Veggie
(Serves approx. 32 squares)

Fresh Baked Cookies 50 per Dozen

Assorted Brownies 50 per Dozen
Chocolate, Blonde, and Tuxedo

White & Dark Chocolate Dipped Strawberries 6 per Dozen
(Three dozen minimum)

Water Station 60

Water Station Refill 40
5 Gallon Jugs

Fruit Infused Water Station 40 per Gallon
Cucumber, Strawberry, or Lemon Lime

Pitchers of Iced Tea or Lemonade 40 per Gallon

Seasonal Mocktail 40 per Gallon
Let us create a mocktail to match the season.
(Sixteen servings per gallon)



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SNACK BREAK PACKAGES

Snack Breaks are based on 30 minutes of service time.

TIER 1
Choose two items from Snack Level and one item from Beverage Level

14 per Person

TIER 2
Choose one item form Snack Level, one item from Gourmet Level, and two items from Beverage Level.

16 per Person

TIER 3
Choose two items from each level.

19 per Person

Snack Level
Deep River Potato Chips, Smart Food, Goldfish, Pretzels, Krispy Treats, Assorted Kind Bars, Brekki ready-to-Eat Oats, Fruit & Nut Blend, Whole Fresh Fruit

Gourmet Level
Assorted Gourmet Cookies, Assorted Dessert Squares, Mini Chocolates, Individual Bag of Bulk Candy, Full Size Candy Bars, Individual Trail Mix

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



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CLASSROOM TABLE AMENITIES

AMENITIES

Pens and Pads of Paper	**$3**
Water and Starlight Mint Pitchers of water, bowls of mints, glassware	**$3**
Table Linen	**$8**
Classroom Tables	**$8**
Oval Tables and Cocktail Tables	**$8**
Floor length Linen for Ovals	**$16**
Ice (10lb bag)	**$5**



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DINNER MENUS



DINNER

PLATED DINNER

All dinners are priced per person, unless otherwise noted.

All hot entrees include locally sourced bread and a choice of dinner salads

Panko Herb Crusted Chicken — 38
Your choice of Roasted Red Pepper and Tomato Cream Sauce, Tarragon Cheese Sauce, or Parmesan Basil Cream Sauce. Seasonal Vegetable Medley, with choice of Yukon Gold Mashed Potatoes, Red Bliss Potatoes, or Potato Au Gratin

Maple Dijon Chicken — 39
Chicken Coated in Dijon Glaze Served with Sweet Potato, Fresh Carrots and Brussel Sprouts

New England Pot Roast — 41
Slow Roasted, Au Jus, served with Seasonal Vegetable Medley and Truffle Yukon Mashed Potatoes

New England Baked Cod — 40
Topped with Butter Crumb Crackers Seasonal Vegetable Medley, and Rice Pilaf

Roasted Pork Loin — 38
Served with Apple and Cranberry Stuffing, Seasonal Vegetable Medley, with Cranberry Demi Glaze

Korean Short Rib — 40
Boneless Short Ribs with Soy Ginger Glaze Served with Yukon Mashed Potatoes and Asian Vegetable Medley

Thai Glazed Salmon — 42
Baked Salmon with Thai Chili Sauce, Seasonal Vegetable Medley, and Whole Grain Rice

Filet Mignon — 55
8oz Filet Mignon, served Medium with Merlot Demi-Glace, Seasonal Vegetable Medley, and Truffle Yukon Mashed Potatoes



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DINNER

PLATED DINNER

All dinners are priced per person, unless otherwise noted.

All hot entrees include locally sourced bread and a choice of dinner salads

Plated Vegan Entrees

Vegan Bruschetta Tofu Stacks 34
Drizzled with Balsamic Glaze
Vegan, Dairy, and Gluten Free

Quinoa Stuffed Squash 35
Eggplant, Tofu and Heirloom Tomatoes
Tossed with Balsamic Glaze

Jackfruit Shepherd's Pie 36
PlaSavory Jackfruit, Mushrooms, Peas, Carrots and Gravy Topped with Mashed Potatoes

Vegan Meatball Marinara 36
Rich Tomato Marinara Sauce, Vegan Pasta Topped with Vegan Parmesan Cheese and Fresh Basil



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DINNER

DINNER BUFFET

Buffets are based on a maximum two-hour service time.

All dinners are priced per person, unless otherwise noted, and include coffee, decaf, tea, and water service.

Mac & Cheese Smoker — 34

- Choice of Penne, Fusili, or Bowtie Pasta
- White Cheddar Cheese
- Topping to Include: Applewood Smoked Beef Brisket, Marinated Steak Tips, Smoked Pulled Chicken, Bacon Crumble, Vegetable Blend
- Hot Sauce, Ranch, and Parmesan Cheese
- Assorted Cookies and Brownies

Holy Stromboli — 35

- Caesar Salad
- Assorted Oven Baked Italian American Stromboli, (your choice of 3) featuring Pepperoni, Italian, Chicken Parmesan, Eggplant, and Buffalo Chicken. Served with Marinara and Dipping Sauces
- Flavored Filled Woopie Pies

Garden & Grill — 36

- Caprese Skewers
- Arugula and White Navy Beans
- Lemon Herb Grilled Chicken
- Braised Short Ribs
- Vegetable Ratatouille
- Honey Glazed Carrots
- Chocolate Mousse Cups

Pasta Delight — 37

- Caesar Salad
- Choice of Penne or Cavatappi Pasta
- Choice of 2: Marinara, Alfredo, Vodka Sauce, and Beef Bolognese
- Sliced Grilled Chicken and Broccoli
- Grilled Zucchini and Squash
- Fresh Garlic Knots
- Assorted Macaroons



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DINNER

DINNER BUFFET

Buffets are based on a maximum two-hour service time.

All dinners are priced per person, unless otherwise noted, and include coffee, decaf, tea, and water service.

Taste of Rome — 45

- Chef's Garden Salad
- Minestrone Soup
- Eggplant Parmesan
- Chicken Parmesan
- Pasta Marinara
- Sausage, Peppers and Onions
- Fresh Garlic Knots
- Traditional Tiramisu

The New Englander — 49

- Chef's Garden Salad
- New England Clam Chowder
- Macaroni Coleslaw
- Marinated Chicken Breasts
- Grilled Steak Tips with Onions and Peppers
- Butternut Squash Ravioli with Maple Cream Sauce
- Seasonal Vegetable Medley
- Flavored Filled Woopie Pies

The Major Taylor — 48

- Arugula Salad with Shaved Carrots, Goat Cheese, and served with Lemon Vinaigrette Dressing
- Orzo Salad with Feta Cheese, Basil, Roasted Garlic, and Lemon Olive Oil Dressing
- Spinach and Cheese Ravioli with Roasted Red Pepper Cream Sauce
- 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



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DESSERTS

DESSERTS

Selection of plated desserts as your final course for plated lunch and plated dinners. Coffee service included with dessert.

- **Assorted Mini Bundt Cakes**
- **Cheesecake with Fresh Berries**
- **Strawberry Shortcake**
- **Assorted Macaroons**
- **Traditional Tiramisu**
- **Tuxedo Cake Bombe**
- **Flavored Filled Woopie Pies**
- **Vegan Mousse**



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RECEPTION MENUS



RECEPTION

ON DISPLAY

All display items are priced per person, unless otherwise noted.

Fresh Crudité Vegetable Display 11
Seasonally inspired vegetables with three dipping sauces: creamy herb, sun-dried tomato hummus, pesto aioli

Pita and Chips 15
Fresh pita and chips alongside three gourmet dips: Creamy Spinach and Artichoke, Buffalo Chicken and Sun-dried Tomato & Roasted Garlic.

International & Local Cheese Display 12
Selection of the finest local and imported cheeses, dried fruits, nuts, breadsticks, and assorted crackers and baguettes.

Nacho Bar 16
Fresh tri-Colored tortilla chips, guacamole, salsa, cheese sauce, jalapenos, olives, and sour cream.

Antipasto Display 15
Imported and domestic olives, marinated artichokes and mushrooms, Grilled Asparagus, Peppers and Eggplant. Fresh Mozzarella, Genoa Salami, Capicola Ham, Feta Cheese Crumbles, served with Crackers and Flatbreads

Crostini Bar 17
Crostini with assorted toppings that may include the following - *Choose up to three(3)*:

- Bruschetta – Red and Yellow tomatoes
- Mediterranean Salsa – with Artichoke Hearts, Kalamata Olives, Sun-dried Tomatoes and Capers
- Goat Cheese and Artichoke Puree
- Tapenade
- Edamame Hummus
- Roasted Cauliflower Hummus



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RECEPTION

THE CUTTING BOARD STATIONS

Includes demi rolls and appropriate condiments. Condiments Stations are priced per person unless otherwise noted. All Stations require a SAVOR…Carver at 150.00

Smoked Boneless Pit Ham *(serves 150 guests)* **16**
Smoked with pineapple, then served with cherry raisin sauce.

Roasted Turkey Breast *(serves 50 guests)* **18**
Roasted breast of turkey with cranberry chutney and spicy mayonnaise.

Roasted Beef Tenderloin *(serves 20 guests)* **24**
Seared with Kosher salt, garlic and cracked pepper. Baked to perfection and paired with Port Wine demi-glace.

Herb Crusted Pork Tenderloin *(serves 50 guests)* **25**
Seasoned with Apple Cranberry Demi Sauce and Fresh Herbs.



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RECEPTION

ACTION STATIONS

Includes appropriate breads and condiments. Stations are priced per person unless otherwise noted.
All Stations require a SAVOR…Carver at 150.00

Little Italy Pasta Station 21
Selection of two Pastas with two Sauces. Your choices from Penne, Whole Wheat Penne, Orecchiette, Cheese Tortellini, or Fettuccine. Sauces choice are Pink Vodka, Tomato Basil, Pesto, Fra Diavolo, and Alfredo Cream. Station comes with Garlic Knots and Shredded Cheese topping.

Stir Fry Station 23
Chicken, Beef, and Vegetable Stir Fry served over Rice with Sweet Ginger, Thai Chili, or Teriyaki Citrus Sauce.

Slider Station 23
Choose three Slider Selections: Meatball, Pulled Pork, Cheeseburger, Crispy Chicken, or Vegan Chicken. Includes homemade Kettle Chips and condiments.

24

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



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RECEPTION

COLD HORS D'OEUVRES

All items are priced per fifty (50) pieces; Unless otherwise noted.

Cranberry Goat Cheese Crostini (V)	145
Burrata Boats with Basil, Panko, Marinara	155
Bruschetta with Tomato and Basil (DF, NF)	160
BLT Crostini (DF, NF)	165
Pulled Pork Wontons with Slaw (NF)	165
Fruit Skewers (VG)	165
Caprese Skewers (V)	175
Arugula, Burrata, Fig and Prosciutto Crostini	170
Charcuterie Cups	185



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RECEPTION

HOT HORS D'OVEURES

All items are priced per fifty (50) pieces; Unless otherwise noted.

Vegetarian/Vegan

Tostones (V) 125
Southwest Cream Sauce

Vegetarian Stuffed Mushrooms (V) 155

Mini Crispy Vegan Rolls (VG) 165

Cauliflower Tempura (VG) 225
Mint Tzatziki

Spanakopita Triangles (V) 175

Mac & Cheese Bites (V) 225

Tofu Banh Mi Vegan Slider (VG) 175

Edamame Dumpling (VG) 180

Chicken

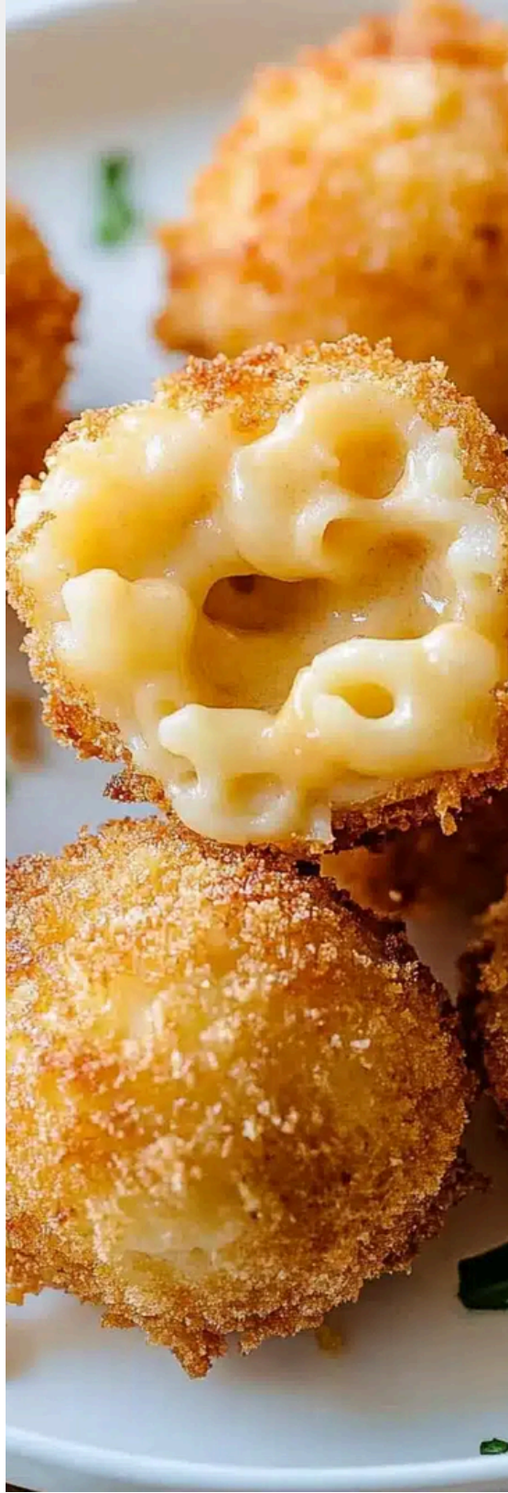
Lemongrass Chicken Dumpling (DF, NF) 190

Buffalo Chicken Spring Roll 180

Chicken Thigh Skewers with BBQ (DF, GF) 245

Pork

Pork Pot Stickers (DF, NF) 185
Served with Light Soy Sauce



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RECEPTION

HOT HORS D'OVEURES CONT.

All items are priced per fifty (50) pieces; Unless otherwise noted.

Beef

Mini Beef Wellingtons (DF, NF) 250
Horseradish Cream Sauce

Mini Cheeseburger Sliders 240

Short Rib Panini 295
Served with Mustard Dipping Sauce

Mini Pickle Rueben 235

Seafood

Scallops Wrapped in Bacon (GF, DF, NF) 295

New England Crab Cakes 315

Crab Rangoon (DF, NF) 210



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ALLERGEN & DIETARY INFORMATION

SAVOR is aware of the many dietary and allergen needs of our attendees. All Buffets will have a posted menu that signifies Dairy Free (DF), Gluten Free (GF), Nut Free (NF), Vegetarian (V), and Vegan (VG). However, we do not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten.

We do have sources for Kosher and Vegan requests. Those would require advance notice to confirm delivery.

In addition, please inform your waitstaff if you have a specific allergy, and we will be more than happy to verify ingredients with our Chefs.

Dairy Free (DF)

Gluten Free (GF)

Nut Free (NF)

Vegetarian Items (V)

Vegan Items (VG)



*All food and beverage charges are subject to a 22% taxable administrative fee, 6.25% state sales tax, and 0.75% local tax. This fee is retained to defray costs and is not a tip, gratuity, or service charge for employees.

BEVERAGES



BEVERAGES

Whether hosted or provided as a no-host service, we offer a selection of Bar Service packages to fit your needs.

SAVOR! is the sole liquor license holder for the DCU Center and is responsible, in accordance with the state Alcoholic Beverage Control regulations, for the administration of the sales and service of all alcoholic beverages within these venues.

All bar and beverage service are subject to a $200 per bartender fee and have a minimum of 2-hours and a guarantee of $400 beverage sales per bar.

LIMITED HOSTED BAR
$12.00 per Drink Ticket Redeemed

UNLIMITED HOSTED BAR
Based on Consumption

SPIRITS
12 per Cocktail

- Bacardi Rum Beefeater
- Crown Royal
- Cuervo Tequila
- Gin Camarena Tequila
- Jack Daniels
- Jameson Irish Whiskey
- Johnny Walker
- Malibu Rum
- Peach Tree
- Pink Whitney Vodka
- Red Jose
- Titos Vodka

HOUSE WINE
10 per Glass

Canyon Road Winery

- Cabernet Sauvignon
- Chardonnay
- Merlot
- Pinot Grigio
- White Zinfandel

DOMESTIC BEER
9 per Beer

IMPORTED BEER
10 per Beer

SOFT DRINKS & JUICES
5 per Drink



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PACKAGES

Meeting Planner Packages Available for groups of fifty (50) or more. Head Count must include all participants including vendors. Substitutions are subject to price adjustment.

LEVEL ONE — 48

- Cambridge Continental Breakfast
- Mid-Morning Coffee Station Refresh
- Choice of one of the following Lunch Buffets:
  - Downtown Deli Buffet
  - Mac N Stack Buffet
- Afternoon Break
  - Assorted Mini Chocolates
  - 12 ounce Bottled Water

LEVEL TWO — 54

- Boston Bagel Continental Breakfast
- Mid-Morning Coffee Station Refresh
- Choice of one of the following Lunch Buffets:
  - Taco & Fajita Bar
  - Shrewsbury Street Buffet
- Afternoon Break
  - Assorted Mini Chocolates
  - Assorted Kind Bars
  - 12 ounce Bottled Water and Soda

LEVEL THREE — 58

- Nantucket Continental Breakfast
- Mid-Morning Coffee Station Refresh
- Choice of one of the following Lunch Buffets:
  - New Englander Buffet
  - Pasta Allegro Buffet
  - Backyard Barbeque Buffet
- Afternoon Break
  - Individual Bags of Bulk Candy
  - 12 ounce Bottled Water and Soda
  - 12 ounce Assorted Celsius Fitness



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GENERAL INFORMATION



GENERAL INFO

CATERING POLICIES & SERVICES

Please take the time to familiarize yourself with our policies.

Catering at the DCU Center is the exclusive food and beverage provider for the facility. No food or beverage of any kind will be permitted to be brought into the facility by the patrons, guests or invitees without prior written approval of the General Manager or Food & 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 our sole discretion.

Sampling and 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. DCU Center 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 request 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.

Catering at the DCU Center 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. Ther 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 are 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.