

# SAVOR... Catering Menu 2011-2012



# Welcome...

**SAVOR...** is the exclusive food and beverage provider for the DCU Center. As part of SMG, **SAVOR...** has been providing food and beverage services to a wide range of public facilities since 1983. From hand-rolled sushi and innovative small bites to local and seasonal fruit and cheese platters, we cater every type of gathering from conventions to special events, and have a menu that is sure to please the crowd. The same is true for our receptions and buffets. Our culinary team will make any event a sophisticated affair with dishes that look beautiful and taste sublime. By creating a seamless experience for you and menu selections acclaimed for excellence, **SAVOR...** is committed to making your experience at the DCU Center a delicious one.

For assistance in booking your next event, please contact the DCU Center / SMG Sales Department at 508.755.6800.

For further catering information, please contact us at [catering@dcucenter.com](mailto:catering@dcucenter.com) or 508-755-6800, ext. 2134.



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## CONTINENTAL BREAKFAST

All Continental Breaks include Fresh Brewed Coffee, Decaf, Tea and Assorted Chilled Juices. Continental breaks are based on a two-hour maximum service time.

### Cambridge Continental

Fresh fruit juices and coffee/decaf/tea

An ever-changing assortment of breakfast quick breads and mini fruit filled danish

\$9.95 Per Person

### Boston Bagel Break

Fresh fruit juices and coffee/decaf/tea

Fresh assortment of sliced cinnamon-raisin, blueberry, poppy-seed and plain bagels served with plain, light and home-made flavored cream cheese

\$10.95 Per Person

### Healthy Start

Fresh fruit juices and coffee/decaf/tea

Fresh assortment of muffins and scones with preserves, individual yogurts, seasonal sliced fruit, bowls of sun dried fruit and granola bars

\$11.95 Per Person

### Nantucket Continental

Fresh fruit juices and coffee/decaf/tea

Mini muffins, butter croissants, mini bagels and seasonal sliced fruit served with butter, fruit preserves and cream cheese

\$11.95 Per Person

UPSCALE YOUR EXPERIENCE WITH SPECIALTY LINENS OR CENTERPIECES.

ASK YOUR CATERING SALES MANAGER FOR MORE INFORMATION.

ALL PRICES ARE SUBJECT TO A 20% TAXABLE ADMINISTRATIVE FEE, 6.25% STATE SALES TAX AND .75% LOCAL TAX.

## BREAKFAST BUFFETS

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

### Hancock Hill Buffet

Ever changing selection of sliced breakfast quick breads and mini pastries

Fresh sliced seasonal fruit display

Fluffy scrambled eggs with three cheeses

Cured bacon and pork sausage

Oven roasted potatoes

\$16.95 Per Person

### New England Breakfast

Seasonal selection of mini scones and mini muffins served with butter and preserves

Fresh seasonal fruit salad

Fluffy scrambled eggs with cheddar and herbs

Stuffed cinnamon French toast with maple syrup

Cured bacon and pork sausage

Oven roasted potatoes

\$18.95 Per Person



## BREAKFAST ENHANCEMENTS

Regular Coffee	\$38.00 per gallon
Decaffeinated Coffee	\$38.00 per gallon
Tea Service	\$38.00 per gallon
Fresh Squeezed Orange Juice	\$36.00 per gallon
Cranberry, Grapefruit Juice or Apple	\$36.00 per gallon
Assorted Bottled Juices	\$3.00 each
Assorted Mini Muffins	\$24.00 per dozen
Assorted Mini Bagels and Cream Cheese	\$26.00 per dozen
Assorted Donuts	\$22.00 per dozen
Assorted Mini Fruit Filled Danish	\$24.00 per dozen
Assorted Mini Scones	\$26.00 per dozen
Croissants with Butter and Preserves	\$24.00 per dozen
Mini Sticky Buns	\$24.00 per dozen
Individual Milks and Chocolate Milks ½ pints	\$2.50 each
Granola and Cereal Bars	\$3.00 each
Assorted Fruit Yogurts and Granola	\$3.50 per person
Buttermilk Biscuit Sandwiches	\$5.00 each
Ham and Swiss or Sausage and Cheddar	
Sliced Seasonal Fruit	\$5.50 per person
Whole Fresh Fruit	\$2.00 each
Apples, Oranges and Bananas	



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## À LA CARTE ADDITIONS

Bottled Water (Aquafina 12oz.)	\$2.50 each
Sodas / Assorted Bottled Pepsi Products 12oz.	\$2.50 each
Iced Tea, Lemonade or Fruit Punch Serves 20 people per gallon	\$38.00 per gallon
Pitchers of Iced Tea	\$19.00 each
Pitchers of Lemonade Individually placed	\$19.00 each
Water Pitchers Individually placed	\$2.50 each
Water Station	\$40.00 set up
5-Gallon Spring Water	\$20.00 each refill
Novelty Ice Cream Bars	\$3.50 each
Dove Bars and Haagen Dazs Bars	\$4.50 each
Grain Trail Mix Dried Fruit, Chocolate Chip and Granola	\$3.00 per person
Energy Bars Assortment of Power and Granola Bars	\$3.00 each
Specialty Chips An Assortment of Flavored Potato Chips	\$2.00 each
Assorted Dry Snacks Pretzels, Nuts, Confetti Mix and Gold Fish	\$2.50 per person
Cookies and/or Brownies Chocolate Chip, Oatmeal Raisin, White Chocolate and Cranberry	\$28.00 per dozen
Assortment of Candy Bars Hershey's, M / M's, Snickers, Milky Way, Skittles, Twix, Rice Krispie Treats	\$2.50 each

## À LA CARTE ADDITIONS CONT.

Assorted Finger Sandwiches (chicken, tuna and egg salad)	\$50.00 per dozen
Assorted Mini Deli Sandwiches	\$65.00 per dozen
Assorted Wraps or Deli Sandwiches	\$85.00 per dozen

## CLASSROOM TABLE AMENITIES

Pen and Pad of Paper	\$2.00 per person
Water and a Glitteratti Mint	\$1.00 per person (Pitchers with glassware)
Linen	\$1.50 per person
All three above combined	\$4.00 per person



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## BUILD YOUR OWN SNACK BREAK

Snack breaks are based on 30 minutes of service time.

### Tier 1

Choose two items from Snack Level and one item from Beverage Level  
\$7.00 per person

### Tier 2

Choose one item from each Level  
\$9.00 per person

### Tier 3

Choose two items from each Snack and Gourmet Levels  
and one item from Beverage Level  
\$11.00 per person

### Snack Level

Potato Chips, Popcorn, Goldfish, Pretzels, Krispy Treats,  
Confetti Mix, Mixed Nuts, Granola, Yogurts, Fruit and Nut  
Craisins, Fruit and Nut Bars, Whole Fresh Fruit

### Gourmet Level

Novelty Ice Cream Bars, Chocolate Dipped Strawberries,  
Chocolate Dipped Pretzels, Assorted Gourmet Cookies,  
Assorted Mini Pastries, Brownies, Assorted Candy Bars,  
Fresh Fruit Kabobs

### Beverage Level

Assorted Soda and Water, Milk and Chocolate Milk,  
Energy Drinks, Coffee/Decaf/Tea, Starbucks Cappuccino,  
Perrier, Sparkling Water, Assorted Fruit Juices



## GRAB and GO BOXED LUNCHES

Perfect for a quick bite, Grab it and go! All selections include a freshly baked cookie, a 12oz. bottled beverage or bottled water and appropriate accompaniments.

### Wrap It Up

#### Your choice of:

Roast Turkey, Classic Ham, Roast Beef  
with Cheese, Lettuce and Tomato or Roasted Veggie  
Wrapped in a Traditional Tortilla  
Yukon Gold Potato Salad or Specialty Chip  
\$18.00 Per Person

#### Chicken Caesar Salad

Tuscan Marinated-Flame Grilled Chicken Breast  
atop Fresh Romaine Lettuce with Caesar Dressing  
Herbed Croutons  
\$18.00 Per Person

#### Garden and Fruit Salad

Mixed Greens and Fresh Cut Fruit Salad Assortment  
with Mango Vinaigrette  
\$18.00 Per Person

#### California Veggie Wrap

Whipped Cream Cheese, Avocado, Spinach,  
Roasted Red Pepper, Grated Carrots and Red Onion  
Wrapped in a Traditional Tortilla  
Specialty Chips  
\$18.00 Per Person

#### Butchers Block

Roast Beef, Classic Ham or Roast Turkey  
with American Cheese on Sourdough  
with Lettuce and Tomato  
Specialty Chips  
\$18.00 Per Person

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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

Platters of Slow Roast Turkey, Classic Ham and Roast Beef,  
Swiss and Cheddar Cheeses  
Assorted Breads and Rolls, Lettuce, Tomato, Onion and Pickles  
Tomato, Basil and Mozzarella Pasta Salad  
Tossed House Salad with Dressings  
Appropriate Condiments  
Assorted Gourmet Cookies and Fudge Brownies  
\$21.95 per person

### Calzone

Assorted Cheese, Pepperoni and Sausage Calzones with Marinara  
Caesar Salad with Traditional Caesar Dressing  
Tiramisu  
\$20.95 per person

### The New Englander

Tossed Garden Salad with Dressings  
New England Clam Chowder, Roasted Corn Salad  
Marinated Breast of Chicken, Herb Crusted Three Cheese Macaroni  
Roasted Peppercorn Steak Tips  
Homemade Bread Pudding with Caramel Bourbon Sauce  
\$23.95 per person

## LUNCH BUFFETS CONT.

### Central Mass

Chef's House Salad with Dressings

Farro Salad, Cornbread

Bourbon BBQ Chicken Breast

Broiled "Catch of the Day"

Roasted Red Bliss Potatoes

Seasonal Vegetable Medley

Seasonal Cobbler

\$24.95 per person

### Blackstone Valley

Classic Caesar Salad with Traditional Caesar Dressing

Grilled Asparagus, Zucchini and Button Mushrooms with Red Pepper Salad and Balsamic Glaze

Grilled Chicken Breast with Sun Dried Tomato and Artichoke Cream

Haddock Veronique

Penne and Cherry Tomatoes, Garlic and Oil

Chef's Seasonal Vegetable Medley, Rice Pilaf

Grand Slam Pie with Snickers

\$27.95 per person



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## LIGHT FARE LUNCHEONS

All light fare luncheons are served with Fresh Brewed Coffee, Decaf, Tea and your choice of one Lunch Dessert Selection. Entrée salads are also served with baskets of assorted breads and butter.

### Tatnuck Square

Traditional Caesar Salad with  
Tuscan Marinated Flame-Grilled Chicken Breast  
\$18.95 Per Person  
Add \$2.00 Grilled Shrimp  
Add \$2.00 Grilled Salmon

### Curelop Square

Choose One Individual Quiche:  
Lorraine, Spinach and Feta or Broccoli and Cheddar  
On a bed of Mixed Greens  
\$18.95 Per Person

### Lincoln Square

Chef's Cobb Salad  
Grilled Chicken, Avocado, Hard Boiled Egg, Cucumber, Tomato, Crispy Bacon  
tossed with Romaine and Gorgonzola  
\$18.95 Per Person

### Kelley Square

Choose One of the Following made on a Traditional Tortilla Wrap:  
Albacore Tuna Salad  
Traditional Chicken Salad  
Smoked Turkey Breast with Light Cranberry Mayonnaise  
Honey Glazed Ham and Aged Cheddar Cheese  
Grilled and Chilled Vegetables

With Choice of Two Sides:  
Farro Salad  
Garden Salad  
Seasonal Fruit Salad  
Yukon Gold Potato Salad  
Tomato, Basil and Mozzarella Pasta Salad  
\$18.95 Per Person

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## LUNCH SALAD SELECTIONS

Lunch entrées include your choice of one of the following Salads and two dressings: Buttermilk Ranch, Parmesan Peppercorn, Balsamic Vinaigrette, Homemade Italian, Orange Sesame or Honey Mustard.

### **Chef's Garden Salad**

Fresh Mixture of Iceberg Lettuce, Slices of Red Cabbage and Carrots, Tomato Wedges, Sliced Cucumber with Herb Croutons

### **Caesar Salad**

Hearts of Romaine Lettuce served with Caesar Dressing and Italian Vinaigrette Garnished with Fresh Grated Reggiano-Parmesan Cheese and Herb Croutons

### **Boston Bibb**

Tender Buttercup Lettuce and Rainbow Greens with Vine Ripe Roma Tomatoes and Fresh Mozzarella

### **Savor... Salad**

Avocado, Hard Boiled Egg, Cucumber, Tomato, Crispy Bacon, Gorgonzola and Romaine Lettuce

## SERVED LUNCH ENTREES

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

### **Pan Seared Breast of Chicken**

With Choice of: Marsala Wine Sauce, Grand Marnier Honey Sauce or Roasted Tomato Basil Sauce

Seasonal Vegetable Medley and Roasted Rosemary New Potatoes

\$19.50 Per Person

### **Asiago or Panko Herb Crusted Breast of Chicken**

Your Choice of: Roasted Red Pepper Tomato Sauce, Asparagus Cream Sauce or Porcini Cream Sauce

Seasonal Vegetable Medley and Truffle Yukon Gold Mashed Potatoes

\$19.50 Per Person

## SERVED LUNCH ENTREES CONT.

### **Baked Scrod Mornay**

Lightly Seasoned Scrod with Oyster Cracker Crust and Mornay Sauce  
Seasonal Vegetable Medley and Rice Pilaf  
\$21.95 Per Person

### **Grilled Salmon Filet**

Grilled Wild Salmon with Salsa Verde  
Seasonal Vegetable Medley and White Rice  
\$23.95 Per Person

### **Spicy Tomato and Artichoke Tarte**

Flaky, Buttery Tarte Shell with Spiced Tomatoes, Artichokes and Aged Cheese  
with Marinara Sauce  
\$19.50 Per Person

## LUNCH DESSERT SELECTIONS

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

Triple Chocolate Tiger Cake  
Strawberry Shortcake  
Lemon Meringue  
Homemade Brownie

### *Looking for something different...*

A dessert centerpiece displayed on an elegant three-tier dover stand is sure to wow your guests. Please make your selection below.

Assorted Gourmet Cookies, Brownies and Squares  
\$30 Per Table

Assorted Gourmet Cupcakes  
\$35 Per Table

Petit Fors and Truffle Assortment  
\$40 Per Table

## DINNER SALAD SELECTIONS

Lunch entrées include your choice of one of the following Salads and two dressings: Buttermilk Ranch, Parmesan Peppercorn, Balsamic Vinaigrette, Homemade Italian, Orange Sesame or Honey Mustard.

### **Chef's Garden Salad**

Fresh Mixture of Iceberg Lettuce, Slices of Red Cabbage and Carrots, Tomato Wedges, Sliced Cucumber with Herb Croutons

### **Caesar Salad**

Hearts of Romaine Lettuce served with Caesar Dressing and Italian Vinaigrette Garnished with Fresh Grated Reggiano-Parmesan Cheese and Herb Croutons

### **Boston Bibb**

Tender Buttercup Lettuce and Rainbow Greens with Vine Ripe Roma Tomatoes and Fresh Mozzarella

### **Savor... Salad**

Avocado, Hard Boiled Egg, Cucumber, Tomato, Crispy Bacon, Gorgonzola and Romaine Lettuce

## SERVED DINNER ENTREES

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

### **Pan Seared Breast of Chicken**

With Choice of: Marsala Wine Sauce, Grand Marnier Honey Sauce or Roasted Tomato Basil Sauce  
Seasonal Vegetable Medley and Roasted Rosemary New Potatoes  
\$26.95 Per Person

### **Asiago or Panko Herb Crusted Breast of Chicken**

Your Choice of: Roasted Red Pepper Tomato Sauce, Asparagus Cream Sauce or Porcini Cream Sauce  
Seasonal Vegetable Medley and Truffle Yukon Gold Mashed Potatoes  
\$26.95 Per Person

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## SERVED DINNER ENTREES CONT.

### **Chef's Roasted, Skin-On Chicken Breast**

With Choice of: Blackberry Bourbon Barbecue Sauce, Cider Cream Sauce or Curry Sauce  
Seasonal Vegetable Medley and Truffle Yukon Gold Mashed Potatoes  
\$26.95 Per Person

### **Traditional Roasted Turkey**

Cornbread Stuffing, Truffle Yukon Gold Mashed Potatoes and Gravy,  
Seasonal Vegetable Medley and Cranberry Chutney  
\$26.95 Per Person

### **Yankee Pot Roast**

Honey Glazed Baby Carrots and Homestyle Mashed Potatoes  
\$27.95 Per Person

### **Sliced New York Sirloin**

Seasonal Vegetable Medley and Truffle Yukon Gold Mashed Potatoes  
\$29.95 Per Person

### **Grilled Salmon Filet**

Grilled Wild Salmon with Salsa Verde  
Seasonal Vegetable Medley and White Rice  
\$30.95 Per Person

### **Sliced Beef Tenderloin**

Served with Wild Mushroom Cabernet Demi-Glace  
Seasonal Vegetable Medley and Truffle Yukon Gold Mashed Potatoes  
\$38.00 Per Person

### **Filet Mignon**

8 oz. Filet Mignon served Medium with Merlot Demi-Glace  
Seasonal Vegetable Medley and Truffle Yukon Gold Mashed Potatoes  
\$42 Per Person

Additional Vegetarian, Dietary Restricted and Kosher entrees are available upon request.

## DINNER DESSERT SELECTIONS

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

Tiramisu

Triple Chocolate Truffle Cake

Homemade Apple Crisp

Lemonberry Cream Cake

*Looking for something different...*

A dessert centerpiece displayed on an elegant three-tier dover stand is sure to wow your guests. Please make your selection below.

Assorted Gourmet Cookies, Brownies and Squares

\$30 Per Table

Assorted Gourmet Cupcakes

\$35 Per Table

Petit Fors and Truffle Assortment

\$40 Per Table



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## DINNER BUFFETS

Dinner Buffets include Fresh Rolls and Butter, Fresh Brewed Coffee, Decaf and Tea. Dinner 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.

### Soprano

Fresh Romaine Lettuce, Garlic-Herb Croutons, Caesar Dressing, Fresh Parmesan Cheese, Platters of Fresh Mozzarella and Roma Tomatoes, Vegetable Spiral Pasta Salad, Farfalle and Marinara with Chicken, Alfredo Penne Primavera, Meat Lasagna, Eggplant Parmesan, Baked Garlic Bread  
Tiramisu and Italian Cannoli

\$28.95 Per Person

### Commonwealth

Mixed Greens Salad with Croutons and a variety of Dressings, Tomato-Cucumber Salad, Cole Slaw, New England Baked Haddock, Grilled Chicken Breast, Parsley Boiled Potatoes, Seasonal Vegetable Medley  
Homemade Bread Pudding with Caramel Bourbon Sauce

\$28.95 Per Person

### We're All "Stuffed"

Mixed Greens Salad with Croutons and a variety of Dressings, Farro Salad, Napa Valley Cabbage Salad, Roasted Potatoes, Seasonal Vegetable Medley and Homemade Apple Crisp  
With your Choice of Two Entrees:

Braised, Stuffed Beef Braccioni in a Light Tomato Sauce,  
Spinach, Honey and Walnut Stuffed Pork Loin,  
Apple Cranberry Stuffed Chicken with a White Wine Sauce

\$29.95 Per Person

## DINNER BUFFETS CONT.

### The Colonial

Garden Fresh Greens with a variety of Dressings

Corn, Tomato and Potato Salad, Yankee Pot Roast and Sliced Roast Turkey Breast and Stuffing with Gravy, Home-Style Mashed Potatoes, Honey Glazed Baby Carrots, Seasonal Vegetable Medley, Apple Deep Dish Cobbler with Whipped Cream and Double Chocolate Cake

\$28.95 Per Person

### Chef's Seasonal Dinner Buffet

Our Executive Chef will customize a seasonal buffet for you and your guests.

Contact your Catering Sales Manager for seasonal buffet options.

\$29.95 Per Person



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## HORS D'OEUVRES

### Cold Selections

All Selections Are Priced Per 50 Pieces

Bruschetta with Chevre Cheese and Tomato	\$130
Gourmet Cheese Stuffed Cherry Peppers	\$135
BLT Crostini	\$140
Pear, Brie and Candied Walnut Crostini	\$145
Roasted Asparagus Spears Wrapped with Prosciutto and Balsamic Glaze	\$145
Tortilla Cup with Fresh Garden Salsa	\$150
Asian Barbecue Beef Wonton	\$155
Tortilla Cup with Fresh Guacamole	\$160
Antipasto Skewers	\$165
Shrimp Rice Paper Wrap	\$165
Shrimp Ceviche on Endive	\$170
Salmon Mousse Lollipops	\$185
Chilled White Gulf Shrimp Cocktail with Sauce	\$200
Lobster Salad Slider	\$225

### Sushi Selections

All Selections Are Priced Per 50 Pieces

California Roll with Crab, Cucumber and Avocado	\$165
Philly Roll with Smoked Salmon, Cucumber and Cream Cheese	\$165
Tiger Eye Roll with Tuna, Salmon, and Asparagus topped with Spicy Mayo and Tobikko	\$185
Queen Maki Roll with Shrimp Tempura, Cucumber topped with Lobster Salad and Tempura Crunch	\$195
King Maki Roll with Alaskan King Crab, Avocado, Tobikko and Peanuts in a Tempura-Style Soy Wrap	\$185

## HORS D'OEUVRES CONT.

### Hot Selections

All Selections Are Priced Per 50 Pieces

Spinach and Feta Spanakopita	\$130
Mini Crispy Vegetable Spring Rolls	\$135
Assorted Petite Quiche	\$135
Vietnamese Spring Roll	\$135
Woodland Mushroom Strudel	\$135
Crispy Asparagus with Asiago in Phyllo	\$140
Goat Cheese Quesadilla	\$150
Vegetable Tempura	\$150
Pork Empanadas	\$150
Mini Baked Brie Raspberry Purse	\$155
Crab Rangoon	\$155
Pork Pot Stickers with Light Soy Sauce	\$155
Buffalo Chicken Wonton	\$155
Meatball Slider	\$160
Thai Chicken Sate Skewers with Coconut-Peanut Sauce	\$165
Beef Satay with Hoisin Sauce	\$170
Chicken and Duxelle en Croute	\$175
Golden Fig and Mascarpone in Phyllo	\$175
Mini Crab Cakes	\$175
Lump Crab Slider	\$185
Mini Beef Wellingtons	\$200
Scallops in Bacon with Maple Drizzle	\$200

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## GRAND DISPLAYS

### Fresh Vegetable Crudités

A variety of garden vegetables to include a bounty of fresh cut seasonal garden vegetables served with cucumber and ranch dips

\$4.50 Per Person

### Grilled Vegetable Display

A variety of garden vegetables marinated and grilled with olive oil, fresh herbs and balsamic glaze

\$5.50 Per Person

### International Cheese Display

Imported and Domestic Cheese Variety offered with seasonal fruits, berries, crackers and flat breads

\$5.50 Per Person

### Fresh Seasonal Fruit Display

An assorted selection of the season's best offering to include berries, citrus and melons

\$5.50 Per Person

### Artisan Bread Display

A grand display of assorted gourmet breads accompanied by infused oils and dips

\$4.50 Per Person

### Baked Brie Display

(Serves up to 40 people)

French bread crostinis and fresh slices along imported brie wrapped in flaky pastry with caramelized onions and apricot preserves served warm and melted

\$175 Per Wheel

### The Antipasto

Imported and domestic olives, marinated artichokes and mushrooms, stuffed grape leaves, grilled asparagus-peppers-eggplant, fresh mozzarella, Genoa salami, Capicola Ham, feta cheese crumbles, served with gourmet crackers and flat breads

\$8.00 Per Person

## GRAND DISPLAYS CONT.

### Homemade Salsa and Guacamole

Classic, spicy and mango pineapple guacamole served with homemade salsas and fresh tri-colored tortilla chips

\$6.00 Per Person

### Charcuterie Board

Cured dried meats and sausages, assorted patés and terrines, artisanal cheeses, hard boiled eggs, olives, carrot sticks, stuffed cherry peppers, assorted mustards, cornichons and assorted gourmet breads

\$9.00 Per Person

### Cool Lettuce Wraps

Wok seared chicken, beef and roasted vegetable stir fry served with cool, crisp lettuce cups

\$7.00 per person

### Middle Eastern Mezah

Mid east delicacies such as hummus, tabouleh, baba ghanoush, presented with harvest pita bread, lavosh and tomato-feta salad and extra virgin olive oil

\$7.00 Per Person

### North Coast Raw Bar Display

Clams and oysters on the shell, shrimp cocktail, crab cocktail and lobster  
Market Price

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.

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## CHEF'S CARVING STATIONS

Includes demi rolls and appropriate condiments.  
All carved items require a SAVOR...Carver at \$125.

### **Brown Sugar and Pineapple Glazed Honey Ham**

Slow Cooked and Carved right off the bone with Select Mustards  
\$8.50 Per Person

### **Whole Roasted Baron of Beef**

(100 person minimum)  
Accompanied by Horseradish Cream and Béarnaise Sauce  
\$10.00 Per Person

### **Roasted Turkey Breast**

Roasted Breast of Turkey with Cranberry Chutney and  
Spicy Mayonnaise  
\$9.00 Per Person

### **Pepper Roasted Pork Loin**

Served with Orange Marmalade-Cranberry Relish  
\$9.00 Per Person

### **Roasted Tenderloin of Beef**

Seared with Kosher Salt, Garlic and Cracked Black Pepper  
Baked to Perfection Paired with Port Wine Demi-Glace  
\$12.50 Per Person

### **Herb Crusted Prime Rib of Beef**

The "King of Cuts" Slow Roasted to Medium-Rare Graced  
by Traditional Popovers, Fresh Horseradish and Au Jus  
\$15.00 Per Person

## SPECIALTY ACTION STATIONS

### Little Italy Pasta Station

Tri-colored cheese tortellini and imported mini penne rigate with basil marinara and roasted garlic alfredo sauce, roasted Italian vegetables, garlic bread and shredded cheese

\$8.50 Per Person

### Pan Seared Scallop Station

Pan seared sea scallop served over hand tossed spinach salad with warm bacon vinaigrette

\$11.00 Per Person

### Homemade Salsa and Guacamole Station

Classic, spicy and mango pineapple guacamole served with homemade salsas and fresh tri-colored tortilla chips

\$8.00 Per Person

### Savor... Potato Bar

White and Sweet Potato Puree piped in martini glasses with the following toppings: caramelized onions, fresh chives, shredded cheese, sour cream, wild mushroom compote, crisp pancetta bacon, herbed butter, maple butter and candied nuts

\$8.00 Per Person

### Stir Fry Station

Chicken, Beef and Vegetable Stir Fry served over rice with Sweet Ginger, Thai Chili or Szechuan Sauces and a Fortune Cookie

\$9.00 Per Person

UPSCALE YOUR EXPERIENCE WITH SPECIALTY LINENS OR CENTERPIECES.  
ASK YOUR CATERING SALES MANAGER FOR MORE INFORMATION.

ALL PRICES ARE SUBJECT TO A 20% TAXABLE ADMINISTRATIVE FEE, 6.25% STATE SALES TAX AND .75% LOCAL TAX.

## DESSERT ACTION STATIONS

### Ice Cream Sundae Bar

French Vanilla, Rich Dark Chocolate and Strawberry 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.

\$8.95 Per Person

### Homemade Seasonal Cobbler Station

Apple, Peach or Blueberry Cobbler served with French Vanilla Ice Cream and Whipped Cream

\$8.00 Per Person

### Chocolate Fantasy

(50 person minimum)

Choose One Flavor: Semi-Sweet Chocolate, Milk Chocolate or White Chocolate

Includes: Fresh Strawberries, Coconut Macaroons, Pretzels, Krispy Treats, Large Marshmallows, Graham Crackers, Maraschino Cherries and Pound Cake

\$9.95 Per Person



## BEVERAGES

Savor Catering is responsible for the sale and service of all alcoholic beverages on the premises as regulated by the City of Worcester Alcoholic Beverage Control Commission. Therefore, all liquor, beer and wine consumed on the premises must be supplied by Savor Catering.

<b>Beverage List</b>	<b>Hosted</b>	<b>Cash</b>
<b>House Brands</b>	6.50	6.75
JandB Scotch, Jack Daniels, Tanqueray Gin, Smirnoff Vodka, Castillo Rum, CC Whiskey Blend, Jose Cuervo		
<b>Premium Brands</b>	7.50	7.75
Dewar's Scotch, Jack Daniels Single Barrel, Tanqueray 10 Gin, Absolut Vodka, Bacardi Rum, Seagram 7 Whiskey Blend, Jose Cuervo 1800 Tequila		
Domestic Beer	5.75	6.00
Imported Beer	6.25	6.50
House Wine by the Glass	7.75	8.00
Woodbridge <i>Merlot, Chardonnay and White Zinfandel</i>		
Chandon / Champagne	28.00	30.00
Soft Drinks and Juices	2.25	2.50
Mineral Waters	2.75	3.00

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## BEVERAGES CONT.

### Premium Wines available (*Price varies on selections*)

Gascon Malbec  
La Marca Prosecco  
Maso Canali Pinot Grigio  
William Hill Estate Chardonnay  
Louis Martini Cabernet Sauvignon  
Frei Brothers Reserve Sauvignon Blanc  
MacMurray Ranch Sonoma Coast Pinot Noir

### House Hosted Bar

\$15.00 Per Person One Hour  
\$18.00 Per Person One and ½ Hours  
\$21.00 Per Person Two Hours  
\$26.00 Per Person Three Hours  
\$30.00 Per Person Four Hours

### Premium Hosted Bar

\$17.00 Per Person One Hour  
\$20.00 Per Person One and ½ Hours  
\$23.00 Per Person Two Hours  
\$28.00 Per Person Three Hours  
\$32.00 Per Person Four Hours

### Wine/Champagne Bottle

House \$30

### Punches

Champagne Punch \$75.00 Per Gallon  
Requires an attendant at \$65.00 for I.D. verification over 21  
Lemonade or Tropical Fruit \$38.00 Per Gallon

### Bar Service

There is a bar set-up fee of \$125.00 for all bar service which is rebated if sales reach \$750.00 per bar. Each bar will be set in a single location and cannot be moved during an event. All bar service will stop one hour before the end of an event.

UPSCALE YOUR EXPERIENCE WITH SPECIALTY LINENS OR CENTERPIECES.

ASK YOUR CATERING SALES MANAGER FOR MORE INFORMATION.

ALL PRICES ARE SUBJECT TO A 20% TAXABLE ADMINISTRATIVE FEE, 6.25% STATE SALES TAX AND .75% LOCAL TAX.

Our Meeting Planner Packages are designed to offer value and a full range of services to our clients hosting all-day events. Each of the three luncheon packages provides all of the elements required for you to host a successful and enjoyable event. Packages include a Continental Breakfast, a Mid-Morning Coffee Break, Luncheon of your choice and an Afternoon Snack.

### Package Pricing

Level 1 Package \$31.95

Level 2 Package \$33.95

Level 3 Package \$35.95

These luncheon packages are only available for groups of fifty or more. Headcount must include all participants including vendors. Substitutions are subject to price increase.

## LEVEL 1 PACKAGE

\$31.95 per person

### Sunrise Continental Breakfast

Fresh Brewed Coffee, Decaf Coffee & Tea  
Assorted Chilled Juices  
Muffins, Danish & Croissants

### Mid-Morning Coffee Refresh

Fresh Brewed Coffee, Decaf Coffee & Tea

### Buffet Luncheon of your Choice:

#### Downtown Deli

Platters of Slow Roast Turkey, Classic Ham  
& Roast Beef  
Swiss & Cheddar Cheeses  
Assorted Breads & Rolls  
Lettuce, Tomato, Onion & Pickles  
Tomato, Basil & Mozzarella Pasta Salad  
Tossed House Salad w/Dressing  
Appropriate Condiments  
Assorted Gourmet Cookies & Fudge Brownies

#### Calzone

Assorted Cheese, Pepperoni & Sausage Calzones with Marinara  
Caesar Salad with Traditional Caesar Dressing  
Tiramisu

### Afternoon Break

Assorted Snack Bars  
Small Bottled Water

## LEVEL 2 PACKAGE

\$33.95 per person

### Bagel Break Continental Breakfast

Fresh Brewed Coffee, Decaf Coffee & Tea  
Assorted Chilled Juices  
Assorted Bagels & Cream Cheese, Danish & Muffins

### Mid-Morning Coffee Refresh

Fresh Brewed Coffee, Decaf Coffee & Tea

### Buffet Luncheon of your Choice:

#### Shrewsbury Street

Chef's House Salad w/Dressing  
Antipasto Salad Presentation  
including Marinated Meats & Cheeses  
Tri Colored Tortellini Alfredo  
Eggplant Parmesan  
Baked Ziti with Sausage & Meatballs  
Roasted Tomatoes, Onions and Peppers  
Fresh Garlic Bread  
Italian Cannoli & Tiramisu

#### Central Mass

Chef's House Salad  
Farro Salad, Cornbread  
Bourbon Barbecue Chicken Breast  
Broiled "Catch of the Day"  
Roasted Red Bliss Potatoes  
Seasonal Vegetable Medley  
Seasonal Cobbler

### Afternoon Break

Assorted Snack Bars  
Small Bottled Water

## LEVEL 3 PACKAGE

\$35.95 per person

### Executive Continental Breakfast

Fresh Brewed Coffee, Decaf Coffee & Tea  
Assorted Chilled Juices  
Fresh Seasonal Fruit  
Assorted Muffins, Danish, Bagels & Cream Cheese

### Mid-Morning Coffee Refresh

Fresh Brewed Coffee, Decaf Coffee & Tea

### Buffet Luncheon of your Choice:

#### The New Englander

Tossed Garden Salad with Dressings  
New England Clam Chowder  
Roasted Corn Salad  
Marinated Breast of Chicken  
Roasted Peppercorn Steak Tips  
Herb Crusted Three Cheese Macaroni  
Homemade Bread Pudding with Caramel Bourbon Sauce

#### Blackstone Valley

Classic Caesar Salad  
Grilled Asparagus, Zucchini & Button Mushrooms with Red Pepper Salad and Balsamic Glaze  
Grilled Chicken Breast with Sun Dried Tomato and Artichoke Cream  
Haddock Veronique  
Penne and Cherry Tomatoes, Garlic and Oil  
Chef's Seasonal Vegetable Medley, Rice Pilaf  
Grand Slam Pie with Snickers

### Afternoon Break

Assorted Snack Bars  
Small Bottled Water

## FOOD AND BEVERAGE POLICIES

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 taken off the premises; however, excess prepared food is donated under 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) is 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 20% 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. Also, it is generally not possible to add items to the order past the ordering deadline. Any additions to the order that we are able to 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 \$125 Administrative Fee. Buffet service is not available for groups of less than 50 people. There is a \$125 chef's set-up fee for manned hors d'oeuvres stations ordered for less than 100 people.

A \$1.00 plate charge will be added to split menus (menus offering a choice of two entrees). A \$2.50 plate charge will be added to menus offering a choice of three entrees. These entrees 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 entrees are also subject to the change-order deadline and we must have an exact count. If the total number of special or vegetarian entrees exceeds 5% of your attendance the split menu charge will be added for the entire attendance. Vegetarian and other special entrees 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 of our menu offerings. In order 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, with the exception of 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: \$2.75++ per person per meal period.
- Refreshment or Coffee Breaks: \$1.25++ 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 work 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 premise. 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 of 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 set-up 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 persons 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 generally 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 fax or mail 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 light boards/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 generally 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 premise 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, in order 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.

## CONCESSIONS AND CASH SALES INFORMATION

Savor... Catering by SMG holds the exclusive right to sell food and beverage within The DCU Center. No unauthorized sale or complimentary distribution of food or beverage is permitted.

Exhibitors and vendors with booths may bring in candy bowls of individually wrapped mints or penny-candy style candies as complimentary favors for show attendees. No other food or beverage products are allowed unless approved by Savor...Catering by SMG. Popcorn machines, etc. are not allowed. We offer Exhibitors and Vendors direct pre-ordered booth catering. Order forms can be sent directly to exhibitors in their show packets. Ask your Catering Sales Manager for details.

The Exhibition Hall permanent concession stands will be made available for ticketed (box office) shows and expositions which are open to the public. The concessions will be open on show days during show hours. Savor... Catering by SMG reserves the right to approve locations and hours of all cash sales operations. Savor ...Catering by SMG reserves the right to close concessions or open additional locations as business conditions warrant. If the client requires additional outlets beyond what is considered necessary to adequately service a group, a guarantee of minimum sales will be required at the additional outlets.

Permanent Exhibition Hall concession stands will be made available for additional days for a set-up fee of \$300.00 per day. This fee will be waived if sales exceed \$1,500.00 during each day of operation. Each "day of operation" for permanent concession operations is defined as any period up to six consecutive hours that the location is open for business.

Temporary concession stands are available for the convention center's third floor, show move-in/out days or registration hours. Ask your Catering Sales Manager for more information on menus and set-up fees. Any set-up fees will be contracted with the client in advance and are due and payable according to the Standard Payment Terms of Savor... Catering by SMG.

We welcome any suggestions and input from the client in offering menu items that best meet the needs of attendees. Savor ...Catering by SMG reserves the right to make any final decisions regarding menu selection and pricing.

## NOTES:

**SAVOR....**

50 Foster St.

Worcester, MA

01608