



SAVOR...

Catering Menu

Worcester

2023-2024

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



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 **17.50per Person**

Assorted Mini Muffins, Assorted Croissants, Locally Baked Pastries, and Seasonal Sliced Fruit

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	28.00per 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	
Seasonal Sliced Fruit	7.50 per
Person Whole Fresh Fruit	3.50 Each
Apples, Oranges and Bananas	



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 Breakfast and Protein 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, Milk and Chocolate Milk, Energy Drinks, Coffee/Decaf/Tea, Assorted Gatorade, Assorted Seltzer, Sparkling Water, Assorted Fruit Juices

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

À LA CARTE ADDITIONS

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

Assorted Wraps	132.00 per Dozen
Turkey, Ham, Roast Beef, Italian, Veggie and Vegan Tuna	
Bone-In Chicken Wings	33.00 per Dozen
Served with Ranch and Blue Cheese Dressings. Choose One Sauce Selection: Buffalo, Traditional BBQ, Honey Mustard, or Sweet Chili	
Boneless Chicken Wings	28.00 per Dozen
Served with Ranch and Blue Cheese Dressings. Choose One Sauce Selection: Buffalo, Traditional BBQ, Honey Mustard, or Sweet Chili	

CLASSROOM TABLE AMENITIES

Pen and Pad of Paper	2.50 per Person
Water and Starlight Mint	2.00 per Person
Pitchers with glassware	
Linen	2.00 per Person




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 **22.00 per Person**

Your choice of three Flavors: Roasted Turkey, Ham, Roast Beef, Chicken

Salad, Italian with Cheese, Roasted Veggie and Hummus, Or Vegan Tuna,  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

Sonoma Quinoa Salad **24.00 per Person**

Red Quinoa, Edamame, Mango, Onion, Red Pepper, Cranberries, Cilantro, Baby Spinach Tossed in Lime Vinaigrette and Fresh Roll.

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

* All food and beverage charges are subject to a 22% taxable administrative fee, 6.25% state sales tax and .75% local tax. This administrative fee is retained to defray costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.
August 2021

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: Plant Based Wicked Kitchen Ground Beef and Vegan Cheese



Shrewsbury Street **33.95 per Person**
Choice of two Salads:
Chef's Garden Salad, Italian Pasta Salad, or Tomato Cucumber Salad

Chicken Parmesan
Penne Marinara
Sausage* with Onions and Peppers
Fresh Garlic Bread
Traditional Tiramisu

*Vegan substitutions: Plant Based Wicked Kitchen Chorizo Sausage 

LUNCH BUFFETS (CONTD)

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
- Chef's In Season Pie Selection

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
- Chef's In Season Pie Selection

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 32.95 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 **33.95 per Person**

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

Vegan Plantain Lasagna 31.95 per Person

Served with Marinara Sauce

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 Entrees 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

Caprise Salad

Layered fresh tomatoes, creamy fresh mozzarella, basil, and drizzled with extra virgin olive oil and balsamic vinaigrette.

Sonoma Quinoa Salad

Red Quinoa, Edamame, Mango, Onion, Red Pepper,
Cranberries, Cilantro, Baby Spinach Tossed in Lime
Vinaigrette and Fresh Roll

LUNCH DESSERT SELECTIONS

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

Tuxedo Cake Strawberry

Shortcake Traditional Tiramisu

Homemade Apple Crisp

NY Style Cheesecake with Fresh Berries

Gluten-Free Chef's Sorbet Selection

Chef's In Season Pie Selection



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 32.95 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 33.95 per Person

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

Traditional Roasted Turkey 38.95 per Person

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

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

* All food and beverage charges are subject to a 22% taxable administrative fee, 6.25% state sales tax and .75% local tax. This administrative fee is retained to defray costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

August 2021

SERVED ENTRÉES (CONT'D)

Roasted Pork Loin	35.95 per Person
Served with Apple and Cornbread Stuffing, Seasonal Vegetable Medley with Red Wine Demi-Glace	
Fresh New England Baked Cod	35.95 per Person
Topped with Buttered Crumb Crackers, Seasonal Vegetable Medley, and Rice Pilaf	
Vegan Plantain Lasagna	31.95 per Person
Served with Marinara Sauce	
Thai Glazed Salmon	36.95 per Person
Baked Salmon with Thai Chili Sauce, Seasonal Vegetable Medley, and Whole Grain Rice	
New England Pot Roast	38.95 per Person
Slowed Roasted, Au Jus, served with Vegetable Medley and Truffle Yukon Gold Mashed Potatoes	
Filet Mignon	55.00 per Person
8 oz. Filet Mignon served medium with Merlot Demi-Glace, Seasonal Vegetable Medley, and Truffle Yukon Gold Mashed Potatoes	

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

Caprise Salad
Layered fresh tomatoes, creamy fresh mozzarella, basil, and drizzled with extra virgin olive oil and balsamic vinaigrette.

Sonoma Quinoa Salad
Red Quinoa, Edamame, Mango, Onion, Red Pepper, Cranberries, Cilantro, Baby Spinach Tossed in Lime Vinaigrette and Fresh Roll

DINNER DESSERT SELECTIONS

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

- Tuxedo Cake**
- Strawberry Shortcake**
- Traditional Tiramisu**
- Homemade Apple Crisp**
- NY Style Cheesecake with Fresh Berries**
- Chef’s In Season Sorbet Selection**
- Chef’s In Season Pies**

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.

The Gondola 42.95 per Person

- Caesar Salad with Croutons, Caesar Dressing and Pecorino Cheese
- Caprese Salad with Balsamic Glaze
- Beef Bracirole
- Four Cheese Ravioli with Vegetable Marinara
- Roasted Garlic Chicken Penne and Broccoli Alfredo
- Pesto Garlic Bread
- Traditional Tiramisu

The Gibraltar 43.95 per Person

- Greek Salad
- Cous Cous Salad
- Greek Lemon Butter Chicken
- Pork Kabob Skewers
- Moussaka; Eggplant and Spicy Beef Casserole with Bechamel Sauce
- Parsley Buttered Potatoes
- Seasonal Vegetable Medley
- Baklava

The Major Taylor 44.95 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
- Lobster 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
- New York Style Cheesecake

* All food and beverage charges are subject to a 22% taxable administrative fee, 6.25% state sales tax and .75% local tax. This administrative fee is retained to defray costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.
August 2021



Receptions

COLD SELECTIONS

Per 50 pieces

BLT Crostini	175.00
Bruschetta with Tomato & Basil	150.00
Pulled Pork Wonton with Slaw	165.00
Mediterranean Skewer	165.00
Caprese Skewers	175.00
Shrimp Cocktail Canape	185.00
Charcuterie Cups	185.00
Individual Displays of: Meats, Cheese, and Crackers	
Assorted Sushi Rolls	275.00
Sushi Examples: California, Philly, Tiger, and Queen Maki	

*All food and beverage charges are subject to a 22% taxable administrative fee, 6.25% state sales tax and .75% local tax. This administrative fee is retained to defray costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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
Lemongrass Chicken Dumpling	190.00
Wild Mushroom and Artisan Cheese Tart	215.00
Pork Pot Stickers with Light Soy Sauce	240.00
Coney Island Franks	250.00
Cauliflower Tempura V	250.00
Sesame Chicken Skewer	265.00
Meatball Slider	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.

Fresh Vegetable Crudités 8.00 per

Person 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 per

Person Imported and Domestic Cheese variety offered with Seasonal Fruit Garnishes and Cracker Assortment

Fresh Seasonal Fruit Display 8.00 per Person

An assorted selection of the season’s best offering to include Berries and Tropical Fruits

The Antipasto 12.00per Person

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 per Person

Fresh Pita Chips alongside three Gourmet Dips: Creamy Spinach & Artichoke, Buffalo Chicken, Sun-dried Tomato& Roasted Garlic

GRAND DISPLAYS continued

Nacho Bar **16.00 per Person**
Fresh Tri-Colored Tortilla Chips, Guacamole, Salsa, Cheese Sauce, Jalapeños, Olives, and Sour Cream

Middle Eastern Mezah **17.00 per Person**
Mid-East delicacies such as Hummus, Tabbouleh, Stuffed Grap Leaves, Presented with Harvest
Pita Bread, Stuffed Cherry Peppers, Assorted Olives, Lavosh and Tomato-Feta Salad and
Extra Virgin Olive Oil

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**
Seared 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

* All food and beverage charges are subject to a 22% taxable administrative fee, 6.25% state sales tax and .75% local tax. This administrative fee is retained to defray costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

GOURMET ACTION STATIONS

Specialty Stations require a SAVOR... Chef at 150.00

Little Italy Pasta Station **18.00 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 Bread, and Shredded Cheese

Stir Fry Station **20.00 per Person**

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

Fajita Station **21.00per Person**

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

Available Vegan

DESSERT STATION

Dessert Stations require a SAVOR... Attendant at 150.00

Ice Cream Sundae Bar **12.00 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 Pie Display **14.00 per Person**

Chef's variety of flavored whole and individual pies



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 THE GLASS

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**

HOSTED BAR

1 Hour	25.00 per Person
1½ Hours	29.00 per Person
2 Hours	33.00 per Person
3 Hours	38.00 per Person
4 Hours	42.00 per Person

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
Choice of two Salads:
Chef's Garden Salad, Italian Pasta Salad, or Tomato Cucumber Salad
Chicken Parmesan
Penne Marinara
Sausage* with Onions & Peppers

Fresh Garlic Bread
Traditional Tiramisu

**Vegan substitutions: Plant Based Wicked Kitchen Chorizo Sausage*

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
Homemade Apple Crisp

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
Homemade Apple Crisp

AFTERNOON BREAK
Assorted Mini Chocolates
Small Bottled Water



FLAVOR FOCUSED. PLANT-BASED. DELICIOUS.

At the heart of **SAVOR**'s food vision is the basic element of hospitality. Providing great food, friendly service and a welcoming environment are at the core of how we plan and deliver our events. That includes providing for our guests who have specific dining preferences, such as vegan, vegetarian or flexitarian as well as those who are simply looking for more plant-based options.

Wicked Kitchen was co-founded by two brothers from New England with the purpose to provide better options for plant based products. The following items are available as substitutions in our menu per your request and can be used as substitutions for traditional protein options.

Jalapeno Burgers

Chorizo Sausages

Good Catch branded Tuna

Wicked Kitchen Ice Cream (Vegan, Dairy-Free, Non-GMO)

WICKED
KITCHEN Burgers



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

* All food and beverage charges are subject to a 22% taxable administrative fee, 6.25% state sales tax and .75% local tax. This administrative fee is retained to defray costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

Savor has also partnered with a Local Source for Full Vegan Menu Options

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

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

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

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

NOT YA MAMAS
VEGAN CAFE



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.

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

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 food and beverage charges are subject to a 22% taxable administrative fee, 6.25% state sales tax and .75% local tax. This administrative fee is retained to defray costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

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.

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

* All food and beverage charges are subject to a 22% taxable administrative fee, 6.25% state sales tax and .75% local tax. This administrative fee is retained to defray costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.
August 2021