



C A T E

R I N G



AT SOUTHERN  
MAINE  
COMMUNITY  
COLLEGE





# Our Menu



WELCOME LETTER

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PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



# Welcome

From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff and a wide range of resources available from our international network.



As a catering service, our main function is food! Our trained, professional staff is dedicated to providing the highest level of catering services. The quality of your food, however, does not rest upon the chefs alone. Every member of the catering department receives monthly training on food and beverage services, as well as day-to-day experience on the job.



This brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide your guests with an unforgettable experience.



We look forward to the opportunity to work with you!



## A GREAT START

### SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed Green Mountain Fair trade coffee, decaffeinated and assorted hot tea.

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### EARLY RISER

An assorted pastry basket of mini danish and mini muffins, and a bottled juice assortment of orange, apple and cranberry.

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### EYE OPENER

An assorted pastry basket of bagels and mini muffins, and a bottled juice assortment of orange, apple and cranberry. And an assortment of fresh, seasonal sliced fruit.

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### SUNRISE START

An assortment of bagels and scones with accompaniments of fruit yogurt and granola, a bottled juice assortment of orange, apple and cranberry. And an assortment of fresh, seasonal sliced fruit.

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### MORNING BREAKS A LA CARTE

Cereal with milk  
Seasonal whole fresh fruit  
(ask about our local apple variety)  
Seasonal fresh cut fruit

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

# B R E A K F A S T



# A GREAT START

## SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

### ENTRÉES

- Mushroom cheese strata
- Ham and potato frittata
- Lo-carb breakfast, assorted cheeses, hard boiled eggs and assorted meat platter
- Cereal with milk
- Yogurt with granola
- Assorted seasonal sliced fruit
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- Turkey sausage
- Lox and condiments
- French toast with Local Maine Syrup
- Waffles
- Blueberry pancakes
- Home fried potatoes

### BAKERY A LA CARTE, PER PERSON

- Assorted bagels with condiments
- Lo-carb bakery baskets
- Mini croissants
- Mini pastry
- Assorted scones
- Tea breads
- Assorted muffins

### INDIVIDUAL BEVERAGES

- Bottled iced tea
- Assorted bottled soft drinks (20 oz or can)
- Assorted juice - by the gallon or bottle
- Assorted carafe juice
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Hot water for tea (includes decaffeinated)
- Hot chocolate

### BULK BEVERAGES

- Fresh brewed Green Mountain coffee
- Fresh brewed Green Mountain decaffeinated coffee
- Assorted herbal teas
- Hot chocolate
- Local cider (hot or cold)
- Eggnog
- Fresh squeezed juice (Orange or Grapefruit)
- Lemonade
- Iced tea
- Pomegranate blueberry punch

# B R E A K F A S T



## LUNCH TIME

### EXPRESS LUNCHES: (5 GUEST MINIMUM)

Our signature specialty sandwiches can be prepared to suit your event. Limited time for a lunch? They can be preset along with beverages and dessert to keep your program on time.

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#### ALBUQUERQUE CHICKEN

Chicken sandwich with a southwest flair served with side salad of the day, condiments, potato chips, cookies or brownies and a canned soda or a Poland springs water.

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#### BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread, served with fresh whole fruit, condiments, potato chips, cookies or brownies and a canned soda or a Poland springs bottled water.

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#### GRILLED VEGETABLE BAGUETTE

Grilled vegetables with fontina cheese on a baguette served with fresh whole fruit, condiments, potato chips, cookies or brownies and a canned soda or a Poland springs bottled water.

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#### GRILLED PORTOBELLO ON FOCACCIA

Grilled Portobello mushroom sandwich with provolone cheese served with fresh whole fruit, condiments, potato chips, cookies or brownies and a canned soda or a Poland springs bottled water.

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#### ROAST BEEF AND HAVARTI PANINI

Roast beef and Havarti cheese on a baguette with grilled onions, romaine, dijonaise, served with fresh whole fruit, condiments, potato chips cookies or brownies and a canned soda or a Poland springs bottled water.

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#### VEGETARIAN MEDITERRANEAN PITA

Wheat pita pocket stuffed with carrots, cucumbers, olives, tomato and feta, seasoned with herb mayo, served with fresh whole fruit, condiments, potato chips cookies or brownies and a canned soda or a Poland springs bottled water.

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#### TURKEY CHEDDAR WRAP

Turkey and cheddar with horseradish cream cheese on a flour tortilla, served with fresh whole fruit, condiments, potato chips, cookies or brownies and a canned soda or a Poland springs bottled water.

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#### THE GREEN PLANET

Avocado, roasted peppers, and caramelized onions mixed with eggplant, mixed greens, and an artichoke spread on a potato roll, served with fresh whole fruit, condiments, potato chips, cookies or brownies and a canned soda or a Poland springs bottled water.

EXPRESS LUNCHES



## LUNCHEON SALADS

### LUNCHEON SALADS: (5 GUEST MINIMUM)

Our signature specialty salads can be prepared to suit your event Limited time for a luncheon? They can be pre set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll with butter, cookies or a brownie, choice of a canned soda or Poland springs water.

#### CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing.

#### CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

- add grilled balsamic chicken breast
- add beef strips

#### FRUIT AND COTTAGE CHEESE

Red seedless grapes, wedges of apples and oranges, sliced cantaloupe served with cottage cheese.

#### TRI-SALAD COMBO

A special mixture of fresh greens topped with a choice of three salads: Chicken salad, egg salad, seafood salad, tuna salad and ham salad.

#### THAI BEEF AND NOODLE JAZZ SALAD

Lime marinated beef tossed with lo mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens and with Thai dressing.

#### VEGETARIAN HUMMUS PLATE

Hummus with pita and vegetable sticks a traditional hummus served with black olives, carrot and celery sticks and pita wedges.

#### BIG GREEK SALAD

Crisp mixed greens with tabbouleh, roasted red pepper, crumbled feta cheese and falafel in a flat bread cone.

#### CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri color tortilla chips served with ranch dressing.

# LUNCHEON SALADS



# B O U N T I F U L B U F F E T S

## SPECIALTY BUFFETS: (10 GUEST MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

### SLICERS DELI BUFFET

Sliced roast beef, ham turkey, American, Swiss and provolone accompanied by assorted breads and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies and canned soda or Poland springs bottled water.

#### OPTIONS

- Healthy choice meats sliced roast beef, ham, turkey, American, Swiss and provolone served with romaine lettuce wrappers
- Pasta salad, potato salad, garden salad and Caesar salad.

### SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings all accompanied by assorted breads and rolls, relish tray with lettuce, tomato, pickles and onion, condiments, potato chips, cookies, brownies and a canned soda or Poland springs bottled water.

### CAESAR BAR

Romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing served with rolls and butter, dessert bars and a canned soda or Poland springs bottled water.

#### OPTIONS:

- Add grilled chicken
- Add grilled shrimp
- Add grilled salmon

### ROMA ITALIAN

Mixed green salad with Italian dressing and antipasto. Choice of two penne, tri color rotini or rigatoni with marinara sauce. Served with breadsticks, shredded parmesan cheese, biscotti's and canned soda or Poland springs bottled water.

#### OPTIONS:

- Add vegetarian lasagna
- Add chicken parmesan
- Add eggplant parmesan
- Add pesto sauce
- Add sun-dried tomato sauce
- Add meat sauce

# B U F F E T S



## MOVABLE FEASTS

### MOVABLE FEASTS: (20 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience all at lunch or in the evening.

#### BASIC BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad, coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies and lemonade, iced tea and Poland springs water.

#### MAINE BBQ

BBQ chicken breasts, hamburgers, veggie burgers, grilled vegetable kabobs, all beef hot dogs, Corn on the cob, red bliss potato salad, cole slaw, relish tray with lettuce, tomato, pickles, onion, condiments, wedges of watermelon, strawberry rhubarb pie and lemonade, iced tea and water.

#### LOBSTER BAKE

Broiled Maine lobsters with drawn butter, served with boiled red bliss potatoes, corn on the cob, Maine mussels, BBQ quartered chickens, sausages, garden salad tossed with dressing. Accompanied by fresh strawberry cobbler, lemonade and iced tea.

#### HOLIDAY DINNER

Tossed garden salad with lettuce mix tomatoes, cucumbers, red onions and croutons with your choice of two dressings.

Roast turkey with whipped potatoes and gravy, country stuffing, corn, cranberry sauce, rolls and butter, pumpkin pie served with Green mountain coffee, decaffeinated coffee and hot tea.

#### FAJITA BAR

Choice of chicken, beef, shrimp or vegetable fajitas warm flour tortillas accompanied with Spanish rice and traditional toppings with limeade and xangos sweet street original cheese cake.

#### WINGS AND THINGS

Buffalo wings, blue cheese dressing celery sticks, carrot sticks served with Caesar salad with assorted canned sodas.

#### PIZZA

Our classic pizzas can be topped with the following toppings:

- pepperoni
- meatballs
- ham
- mushrooms
- olives
- broccoli
- jalapeño peppers
- sausage
- grilled chicken
- red and green peppers
- pineapple
- roasted red peppers
- spinach
- garlic

## C L A S S I C S



## CULINARY CLASSICS

For an event that requires a more formal atmosphere we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee and hot tea.

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|----------------|---|-------------|--|
| <b>BEEF</b>    | <b>FILET MIGNON</b><br>Beef Tenderloin filet with your choice of sauce  | <b>PORK</b> | <b>SOUTHWESTERN GLAZED PORK LOIN</b><br>Carved and served with a zesty chipotle pepper sauce                     |
|                | <b>STEAK AU POIVRE</b><br>Delicious beef tenderloin served with a classic brandy sauce with green peppercorns                       |             | <b>STUFFED PORK CHOP</b><br>Center cut pork chop stuffed with Cornbread and apple stuffing                       |
| <b>POULTRY</b> | <b>CHICKEN PICCATA</b><br>Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers                  |             |  |
|                | <b>CHICKEN CORDON BLEU</b><br>Boneless breast of chicken rolled with imported ham and swiss cheese                                  | <b>VEAL</b> | <b>VEAL PICCATA</b><br>A classic! Scaloppini of veal sautéed and flavored with lemons and capers                 |
|                | <b>CHICKEN SORRENTO</b><br>Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce |             | <b>CLASSIC VEAL CHOP</b><br>Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions |
|                | <b>ROSEMARY CHICKEN</b><br>Chicken breast with rosemary and garlic  | <b>LAMB</b> | <b>LAMB CHOPS</b><br>Broiled lamb chops served with mint jelly   |
|                | <b>WALNUT CRUSTED CHICKEN</b><br>Statler chicken breast lightly crusted with walnuts and served with a honeycrisp apple chutney     |             |  |
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C L A S S I C S



## CULINARY CLASSICS

### SEAFOOD

#### SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

#### HALIBUT WITH SALSA

Tender and sweet halibut broiled and topped with fresh tomato salsa

#### BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

#### AHI TUNA

Ahi Tuna grilled and served with a caponata relish

#### MARYLAND CRAB CAKES

Mouthwatering Maryland lump crab cakes

#### DOWNEAST LOBSTER STEW

In a rich cream sauce with fresh chervil in served in puff pastry

#### BAKED STUFFED COD

Georges bank stuffed cod with a wild leek and lemon stuffing

### VEGETARIAN

#### VEGETABLE NAPOLEON

Vegan napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

#### EGGPLANT ROLLARD

Eggplant rollard stuffed with wild mushrooms and tofu with roasted plum tomato sauce and polenta

#### CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

#### SPAGHETTI SQUASH

Spaghetti squash with sofrito and vegan pinto beans

#### VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce

C L A S S I C S



## MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

### SALADS

#### TOSSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onions and croutons and your choice of dressing

#### CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy Caesar dressing

#### FRESH MESCLUN

Baby vegetables with balsamic vinaigrette

#### BUFFALO MOZZARELLA

Local tomato and fresh basil with garlic vinaigrette

#### SPINACH SALAD WITH MAPLE DRESSING

#### ICEBERG WEDGE WITH GREAT HILL BLEU CHEESE

#### ON THE SIDE - SELECT TWO

- Baked potato served with butter sour cream and chives
- Country mashed potatoes
- Baked sweet potatoes
- Potatoes anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Olive cous cous
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Baby carrots
- Baby squash



## FINISHING TOUCHES

### DESSERT PIES AND COBBLERS

- Macintosh apple pie
- Blueberry crisp
- Boston cream pie
- Pumpkin pie
- Strawberry rhubarb cobbler
- Rhubarb Pie
- Apple brown betty

### DESSERT BARS PER PERSON

Have your dessert bars cut into triangles and squares to create an attractive platter

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Smores
- Chocolate fondue
- Oreo dream bar
- Carrot cake bar
- Square petit fours

### COOKIES PER PERSON

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Sugar

### CAKES

- Chocolate cake
- Black forest cake
- Carmel granny apple
- Pumpkin cheese cake
- Angel food cake with seasonal local berries
- Cheese cake with strawberries
- Carrot cake with cream cheese frosting
- Blueberry bread pudding
- Tiramisu

### SHAIN'S OF MAINE ICE CREAM SUNDAE BAR (25 GUEST MINIMUM)

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following

- Chocolate
- Hot fudge
- Butterscotch

Select 3 from the following toppings:

- Cashew nuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped toppings
- Gummy bears
- M & M's



## GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS,  
PER PERSON  
Served with crackers

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Crab dip
- Shrimp dip
- Seven layer dip with tortilla chips

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### TRAYS AND DISPLAYS

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese
- Mini roller sandwiches
- Chips and salsa
- Pita chips with hummus
- Fresh seasonal whole fruit

CARVING STATION,  
PER PERSON

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey with giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef with au jus
- Roast tenderloin of beef

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### SNACKS

- Popcorn
- Potato chips
- Pretzels
- Mixed nuts
- Maine trail mix
- Dried fruits
- Granola bars
- Power bars
- Soft pretzels

GOURMET DIPS  
TRAYS AND DISPLAYS  
CARVING STATIONS



## H O R S D ' O E U V R E S

PRICED PER PERSON, BY THE DOZEN, 50'S or 100'S

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

### HOT

- Risotto arancini
- Cozy shrimp
- Coconut langostino (lobster)
- Andouille sausage en croute
- Chicken saltimbocca bites
- Dijon chicken in puff pastry
- Spanakopita
- Scallops in bacon brushed with maple glaze
- Maryland style crab cake with remoulade
- Peking duck roll
- Pear and blue cheese puffs
- Asparagus quiche
- Chicken fingers with honey mustard or spicy buffalo sauce
- Asian mushroom springrolls
- Calamata olive tarts
- Portobello in puff pastry
- Teriyaki beef satay
- Spicy peanut chicken satay
- Feta and sundried tomato filo roll
- Yellow pepper profiterole with cherve and pinenuts
- Mini beef wellingtons
- Peking ravioli
- Roasted vegetable tart
- Crab and mango crostini

### COLD

- Vegetarian sushi roll
- Sushi
- Shrimp cocktail
- Crab claw cocktail
- Crenshaw or cantaloupe wrapped with prosciutto
- Skewered fruit with yogurt dressing
- Salmon pinwheel
- Tomato, mozzarella and basil crostini
- Belgium endive and herbed goat cheese
- Tuscan bruschetta

H O R S D ' O E U V R E S



# Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

## **Arranging and Reserving a Date**

First, to reserve a room or campus space for an event please contact the SMCC Facilities Coordinator at 207-741-5672 or 5662.

Then, please contact SMCC Dining Services to plan your menu:

- at 207-741-5566 or internally at extension 4566
- or email us at [dining@smccME.edu](mailto:dining@smccME.edu)
- or SMCC internal customers may use our on-line catering order form on our website, [www.smccMEdining.com](http://www.smccMEdining.com)



## **Planning your Menu**

Please contact SMCC Dining Services as soon as possible to plan your menu. We prefer 7 days notice in order to best meet your needs. We require 72 hours notice at a minimum. Last minute orders may be subject to product and staff availability. We reserve the right to add a \$25 late fee to your invoice.

Some arrangements may be made by phone or email; others require an appointment with the General Manager. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs.




After we have finalized all the details of your special event, you will receive an event contract to be signed and sent back to us. All cancellations and final changes, including the customer guarantee count and payment, **MUST** take place at least two business days prior to your function. Charges will be incurred if you make any cancellations or changes after this time frame. If you do not contact us with a final count within the two business days allowed, we will prepare for the estimated number and charge accordingly.






# Planning Your Special Event

## **Event Confirmation and Guarantees**




A guaranteed number of attendees is required 72 hours prior to your function. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup. If your event is cancelled, you are responsible for contacting the catering department and canceling the event. You will be liable for 75% of your food bill for any event that is not cancelled within two business days, and confirmed in writing by the customer. If the campus is closed due to inclement weather, all catering events will be automatically cancelled.

## **Payment**



All catered functions must have a secured payment before they occur. Most major credit cards and departmental accounts are all valid payment methods. Outside groups are required to make a deposit of 75% one week prior with the balance due at the conclusion of the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.

With regard to payment for Wedding Receptions, a deposit of 50% is required at the time of booking, 25% at time of customer guarantee count (7 days prior) and the final 25% due on the day of the event.





# Planning Your Special Event

## **Alcohol Policy**

All alcoholic beverages must be served by our personnel, and consumed in designated areas. Proof of age will be required. SMCC Dining Services reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the TIPS Training Program for Service.



## **Alcohol Service/Policy**

A full bar setup (if liquor is planned) at a dinner or reception is \$2.50 per person. All necessary bar items except the alcohol, are provided with this charge, including nonalcoholic beverages, ice mixers, napkins and plastic cups. An additional charge for glasses will apply. We recommend at least one bartender for every 75 -100 guests for beer and wine service. The charge for a bartender is \$100 per bartender for a 4 hour minimum, \$20 per hour after the 4 hours.



## **Attendants**

All of the standard catering events in this brochure will be set up and cleaned up by our service staff. We recommend that you have an attendant for all receptions and breaks for every 75 guests. To ensure that your event is a success, catering staff can be provided for all served meals and buffets. There will be a charge of \$75 per staff for a minimum of 4 hours, \$18 per hour after the 4 hours. For formal sit down dinners we recommend 1 wait staff for every 16 guests.



## **Catering Equipment**

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account, at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.



# Planning Your Special Event

## **China Charges**

Our catering department provides high-quality plastic products as our standard menu pricing unless otherwise requested. We also offer China Service for any event at an additional charge.

Full Meal Service and Silverware	\$6.50pp
Coffee or Beverage China Service	\$3.50pp
Full Bar Glass Service	\$2.50pp
Reception China and Silverware	\$5.50pp



All of the above are charged per person.

## **Linen and Skirting**

We will provide linens and skirting for food and beverage tables at no charge. Specialty linens are available upon request for an additional charge. Please contact our General Manager for available patterns and colors.



## **Food Removal Policy**

Due to health regulations, it is the policy of SMCC Dining Services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.



## **Floral Charges**

We will be happy to coordinate all floral needs for your events, please contact our General Manager to discuss.





# C A T E R I N G

## A GREAT START PER PERSON

Early Riser	\$4.50
Eye Opener	\$5.75
Sunrise Start	\$7.25

## ENTRÉES PER PERSON

Mushroom cheese strata	\$4.95
Ham and potato frittata	\$5.95
Lo-carb breakfast assorted cheeses, hard boiled eggs and assorted meat platter	\$3.95
Cereal with milk	\$1.50
Yogurt with granola	\$2.25
Assorted seasonal sliced fruit	\$2.75
Scrambled eggs	\$3.95
Bacon	\$2.00
Ham steak	\$2.50
Sausage links	\$1.75
Turkey sausage	\$2.00
Lox and condiments	\$3.95
French toast with Local Maine Syrup	\$2.95
Waffles	\$2.95
Blueberry pancakes	\$2.95
Home fried potatoes	\$1.50

## MORNING BREAKS

### A LA CARTE PER PERSON

Cereal with milk	\$1.50
Seasonal whole fresh fruit	\$1.00
Seasonal fresh cut fruit	\$2.50

## BAKERY A LA CARTE PER PERSON

Assorted bagels with condiments	\$1.95
Lo-carb bakery baskets	\$1.95
Mini croissants	\$1.50
Mini pastry	\$1.50
Assorted scones	\$1.75
Tea breads	\$1.50
Assorted muffins	\$1.50

## LUNCH TIME - EXPRESS LUNCHES

Albuquerque chicken	\$8.50
Bistro grill	\$7.50
Grilled vegetable baguette	\$9.50
Grilled portobello on focaccia	\$8.50
Roast beef and havarti panini	\$6.50
Vegetarian mediterranean pita	\$7.50
Turkey cheddar wrap	\$9.00
The green planet	\$8.50



Please contact your catering  
manager for special events and  
requests.

## LUNCHEON SALADS PER PERSON

Chef Salad	\$8.65
Caesar Salad	\$6.95
with Chicken	\$7.95
with Sizzling Beef	\$8.95
Fruit and Cottage Cheese	\$6.95
Tri-Salad Combo	\$6.95
Thai Beef and Noodle Jazz Salad	\$7.95
Vegetarian Hummus Plate	\$7.95
Big Greek Salad	\$7.95
Chicken Fajita Salad	\$7.95

## BOUNTIFUL BUFFETS PER PERSON

Slicers deli buffet	\$8.65
Salad buffet	\$7.95
Caesar bar	\$7.95
* Grilled chicken caesar bar	Add \$1.00
* Grilled shrimp	Add \$2.00
* Grilled salmon	Add \$3.00
Roma Italian	\$7.95
* Vegetarian lasagna	Add \$1.00
* Chicken parmesan	Add \$3.00
* Eggplant parmesan	Add \$2.00
* Pesto sauce	Add \$1.00
* Sun-dried tomato sauce	Add \$2.00
* Meat sauce	Add \$2.00

## MOVABLE FEASTS PER PERSON

Basic BBQ	\$7.95
Maine BBQ	\$13.95
Lobster bake	MARKET
Holiday dinner	\$10.95
Fajita bar	\$8.00
Wings and things	\$7.95
Pizza	\$8.95

## CULINARY CLASSICS PER PERSON

Filet mignon	\$19.95
Steak au poivre	\$18.95
Chicken piccata	\$16.95
Chicken cordon bleu	\$12.95
Chicken sorrento	\$13.95
Rosemary chicken	\$13.95
Walnut crusted chicken	\$12.95
Southwestern glazed pork loin	\$18.95
Stuffed pork chop	\$18.95
Veal piccata	\$12.95
Classic veal chop	\$18.95
Lamb chops	\$18.95
Shrimp scampi	\$18.95
Halibut with salsa	\$12.95
Broiled salmon with dill butter	\$18.95
Ahi tuna	\$18.95
Maryland lobster cakes	\$12.95
DownEast lobster stew	\$12.95
Baked stuffed cod	\$18.95
Vegetable napoleon	\$13.95
Eggplant rollard	\$11.95
Chèvre, orzo, & basil stuffed portobello	\$13.95
Spaghetti squash	\$11.95
Vegetarian lasagna	\$14.95

# C A T E R I N G

## ASSORTED DIPS

PER PERSON

Spinach and artichoke	\$3.95
French onion	\$3.95
Garden vegetable	\$3.95
Ranch	\$3.95
Crab	\$5.95
Shrimp	\$6.95
*Seven layer dip with tortilla chips	\$2.95

## TRAYS AND DISPLAYS

Crudités and dip	\$2.50
Cheese and crackers	\$3.00
Imported/specialty Cheese and gourmet crackers	\$3.50
Fresh seasonal fruit and cheese	\$3.00
Mini roller sandwiches	\$4.50
Chips and salsa	\$2.00
Pita chips with hummus	\$3.00
Fresh seasonal whole fruit	\$1.00

## SNACKS

PER PERSON

Popcorn	\$1.00
Potato chips	\$1.00
Pretzels	\$1.00
Mixed nuts	\$1.50
Maine trail mix	\$1.50
Dried fruits	\$1.50
Granola bars	\$1.50
Power bars	\$1.00
Soft pretzels	\$1.00

## FINISHING TOUCHES

PER PERSON

Macintosh apple pie	\$1.50
Blueberry crisp	\$1.00
Boston cream pie	\$1.00
Pumpkin pie	\$2.50
Strawberry rhubarb cobbler	\$1.00
Rhubarb Pie	\$2.00
Apple brown betty	\$2.00
Chocolate brownies	\$1.25
Marble brownies	\$1.25
Lemon bars	\$1.25
Seven layer bars	\$1.25
Marshmallow krispies	\$1.25
Smores	\$1.25
Chocolate fondue	\$1.25
Oreo dream bar	\$1.25
Carrot cake bar	\$1.25
Square petit fours	\$2.00
Chocolate chip	\$1.00
Oatmeal raisin	\$1.00
Peanut butter drop	\$1.00
Chocolate chocolate chip	\$1.00
Sugar	\$1.00
Chocolate cake	\$3.00
Black forest cake	\$3.00
Carmel granny apple	\$3.00
Pumpkin cheese cake	\$3.50
Angel food cake with seasonal local berries	\$2.50
Cheese cake with strawberries	\$3.50
Carrot cake with cream cheese frosting	\$3.00
Blueberry bread pudding	\$1.00
Tiramisu	\$2.50

## CARVING STATION

PER PERSON

Roast Turkey with giblet gravy	\$6.95
Mustard and apricot glazed ham	\$6.95
Roast pork loin	\$7.95
Roast top round of beef with au jus	\$7.95
Roast tenderloin of beef	\$9.95

## HORS D'OEUVRES

BY THE DOZEN

Hot	
Risotto arancini	\$10.95
Cozy shrimp	\$9.75
Coconut langostino (lobster)	\$11.25
Andouille sausage en croute	\$9.75
Chicken saltimbocca bites	\$10.95
Dijon chicken in puff pastry	\$9.75
Spanakopita	\$9.75
Scallops in bacon brushed with maple glaze	\$11.25
Maryland style crab cake with remoulade	\$10.95
Peking duck roll	\$11.25
Pear and blue cheese puffs	\$11.25
Asparagus quiche	\$11.25
Chicken fingers with honey mustard	\$10.95
Or spicy buffalo sauce	\$9.75
Asian mushroom springrolls	\$11.25
Calamata olive tarts	\$10.95
Portobello in puff pastry	\$11.25
Teriyaki beef satay	\$11.25
Spicy peanut chicken satay	\$9.75
Feta and sundried tomato filo roll	\$9.75
Yellow pepper profiterole with cherve and pinenuts	\$10.95
Mini beef wellingtons	\$10.95
Peking ravioli	\$11.25
Roasted vegetable tart	\$9.75
Crab and mango crostini	\$11.25
Cold	
Vegetarian sushi roll	\$8.25
Sushi	MARKET
Shrimp cocktail	MARKET
Crab claw cocktail	MARKET
cantaloupe wrapped in prosciutto	\$9.75
Skewered fruit with yogurt dressing	\$8.25
Salmon pinwheel	\$9.75
Tomato, mozzarella and basil crostini	\$10.95
Belgium endive and herbed goat cheese	\$10.95
Tuscan bruschetta	\$9.75
Parmesan wrapped asparagus with roasted red pepper	\$10.95

## INDIVIDUAL BEVERAGES

Bottled iced tea	\$1.25
Assorted canned soft drinks	\$.95
Assorted bottled juices	\$1.00
Bottled Poland springs water	\$1.25
Sparkling Poland springs water	\$1.50
Sports drinks	\$1.50
Milk (10oz)	\$.95

## BULK BEVERAGES

Fresh brewed Green Mountain coffee	\$15.95
Fresh brewed Green Mountain decaffeinated coffee	\$12.25
Assorted herbal teas	\$10.50
Hot chocolate	\$9.95
Local cider (hot or cold)	\$12.95
Eggnog	\$12.95
Fresh squeezed juice (Orange or Grapefruit)	\$10.95
Lemonade	\$9.95
Iced tea	\$11.95
Pomegranate blueberry punch	\$14.95