Menus and pricing are subject to change. Custom menus can be created to suit your needs.

Please contact UMaine Catering for details: 207.581.4718
**Hot Breakfast Buffets (minimum of 15 people)**

**Fernald**

- Assorted Chilled Fruit Juices
- Fresh Sliced Fruit and Berries
- Chobani Yogurt Cup
- Griddle Pancakes with Syrup
- Fluffy Scrambled Eggs with Chives and Sharp Cheddar Cheese
- Homemade Biscuits and Sausage Gravy
- Thick-Sliced Bacon and Chicken Sausage Links
- Variety of Fresh-Baked Pastries
- Carrabassett Coffee and Hot Water with a Selection of Teas

11.75 pp

**Alumni**

- Assorted Chilled Fruit Juices
- Fresh Sliced Fruit and Berries
- Breakfast Skillet with Egg, Sharp Cheddar Cheese, and Topped with Fresh Grilled Seasonal Vegetables
- Sliced Smoked Canadian Bacon
- Country Breakfast Potatoes with Sweet Bell Peppers and Onions
- Variety of Fresh-Baked Pastries
- Carrabassett Coffee and Hot Water with a Selection of Teas

11.25 pp

**Carnegie**

- Assorted Chilled Fruit Juices
- Fresh Sliced Fruit and Berries
- Fluffy Scrambled Eggs and Scallions
- Country Breakfast Potatoes with Sweet Bell Peppers and Onions
- Thick-Sliced Bacon and Chicken Sausage Links
- Variety of Fresh-Baked Pastries
- Carrabassett Coffee and Hot Water with a Selection of Teas

11.00 pp
Breakfast Buffets (minimum of 15 people)

Good Morning Maine

- Assorted Chilled Fruit Juices
- Fresh Fruit Salad with Berries
- Variety of Fresh-Baked Pastries
- Smoked Ham and Swiss Cheese in a Flaky Croissant
- Carrabassett Coffee and Hot Water with a Selection of Teas

7.95 pp

Deluxe Continental

- Assorted Chilled Fruit Juices
- Fresh Fruit Salad with Berries
- Variety of Fresh-Baked Pastries
- Carrabassett Coffee and Hot Water with a Selection of Teas

7.00 pp

Classic Continental

- Orange Juice
- Variety of Fresh-Baked Pastries
- Carrabassett Coffee and Hot Water with a Selection of Teas

6.00 pp

A la carte Breakfast Items

Enhance your Breakfast Buffet with the following selections:

- Fluffy Scrambled Eggs (minimum of 15 servings)
  2.50 pp
- Quiche Lorraine (serves 8)
  24.00 each
- Vegetable Quiche (serves 8)
  24.00 each
- Griddle Pancakes (3) with Syrup and Butter (minimum of 15 servings)
  3.25 pp
Texas Grilled French Toast (2) with Syrup and Butter *(minimum of 15 servings)*
3.25 pp

Belgian Waffles (2) with Fruit Topping (strawberry or blueberry) *(minimum of 15 servings)*
4.25 pp

Breakfast Sandwich on English Muffin *(minimum of 12)*
Egg and Cheese
4.00 pp
Canadian Bacon, Egg and Cheese
4.50 pp

Biscuits and Sausage Gravy
2.25 pp

Thick-Sliced Bacon *(minimum of 15 servings)*
3.00 pp

Traditional Pork Sausage Patty *(minimum of 15 servings)*
2.75 pp

Chicken Sausage Link *(minimum of 15 servings)*
2.75 pp

Smoked Canadian Bacon *(minimum of 15 servings)*
2.75 pp

Country Breakfast Potatoes with Sweet Bell Peppers and Onions *(minimum of 15 servings)*
2.25 pp

Mixed Fruit Salad *(one pound serves 4)*
8.50

Chobani Yogurt Cup *(minimum of 12)*
2.99 each

Chilled-Hard Boiled Eggs *(minimum of 12)*
.60 each
**Bakery Breakfast Items**
*(All items sold by the dozen)*

**Assorted Black Bear Muffins with Butter**
15.00

**Assorted Donuts**
15.00

**Assorted Danish**
18.50

**Assorted Scones**
apple cinnamon, blueberry, raspberry white chocolate
18.50

**Cinnamon Bun Muffins**
18.50

**Sour Cream Coffee Cake**
plain, apple, blueberry, raspberry cream cheese *(serves 12)*
13.50 each

**Breakfast Breads with Butter**
pumpkin chocolate chip, banana, blueberry lemon, morning glory *(serves 12)*
13.50 each

**Assorted Bagels with Cream Cheese**
22.50 per dozen

**Assorted Bagels with Smoked Salmon, Onions, Cream Cheese and Capers *(serves 12)***
30.00 per dozen
**Beverages**

*By The Gallon*
(one gallon is approximately 15 servings)

*Carrabassett Coffee*  
16.00

*Decaffeinated Carrabassett Coffee*  
16.00

*Hot Water with a Selection of Tea*  
16.00

*Hot Chocolate*  
16.00

*Fruit Juice*  
choice of apple, orange, cranberry  
16.00

*Apple Cider*  
available hot or cold  
16.00

*Lemonade*  
16.00

*Unsweetened Iced Tea with Lemon and Sweeteners*  
16.00

*Cranberry Sparkler Punch*  
16.00

*Golden Punch*  
16.00

*Raspberry Lemonade Punch*  
16.00
**Individual Beverages**

Assorted Canned Soda  
1.75

Bottled Juice  
apple, orange, cranberry raspberry  
2.00

Chilled Individual 2% Milk  
1.50

Dasani Water (16.9oz)  
2.00

**Bakery Snacks**  
*(All items sold by the dozen)*

Freshly-Baked Cookies  
14.00

Platinum Blondies  
18.00

Chocolate Fudge Brownies  
18.00

"Almond Joy" Bars  
18.00

Blonde Brownies  
18.00

Brownies with Raspberry Cream Cheese Swirl  
18.00

Peanut Butter Bars  
18.00

Lemon Bars  
18.00
**Finger Desserts**  
*(all items sold by the dozen)*

Tea Cookies  
(choose two)

*Ice box cookies, walnut confectionery, madelines*  
10.00

Chocolate Brownie Fingers with Icing  
13.00

Mini Eclairs  
15.00

Mini Cream Puffs  
15.00

Petit Fours  
24.00

**Decorated Cakes**  
Decorated cakes are available in yellow, chocolate, or marble and are double layer. Please specify request for basic decorations. Icing choices are white, chocolate, or peanut butter.

10" Round Cake (serves 12)  
16.00

¼ Sheet Cake (serves 15)  
18.00

½ Sheet Cake (serves 30)  
35.00

Full Sheet Cake (serves 60)  
68.00

8" Birthday Cake (serves 8)  
Chocolate or yellow only  
12.00
Luncheon Salad Buffets (Minimum of 15 people)

Classic Caesar Buffet
11.00 pp

Crisp Romaine lettuce with shredded parmesan cheese, home-style croutons, Caesar dressing, and is garnished with fresh cracked black pepper and lemon. Also includes freshly-baked rolls from the UMaine Bakery.

Enhance your salad with the following selections:

- Grilled Salmon
- Grilled Chicken
- Marinated Flank Steak
- Marinated Grilled Vegetables

One choice add 4.50 pp
Two choices add 6.50 pp
Three choices add 8.50 pp
Four choices add 10.50 pp

Includes bottled water and choice of dessert from List 1 or upgrade to List 2 for 3.00 pp

*Coffee is served in place of bottled water and a water station is added.

Cobb Salad
15.50 pp

Crisp Romaine lettuce, chopped egg, crispy crumbled bacon, diced local tomato, diced avocado, bleu cheese crumbles, shredded cheddar cheese, corn, and grilled chicken; served with assorted dressings, and freshly-baked rolls from the UMaine Bakery.

Includes bottled water and choice of dessert from List 1 or upgrade to List 2 for 3.00 pp

*Coffee is served in place of bottled water and a water station is added.
Chef’s Salad
14.50 pp
Crisp romaine, sliced ham, sliced turkey, sliced cheddar cheese, sliced Swiss cheese, cherry tomato, grated carrots, julienne red onion, hard-boiled egg, and sliced cucumbers; served with freshly-baked rolls from the UMaine Bakery and assorted dressing.

Includes bottled water and choice of dessert from List 1 or upgrade to List 2 for 3.00 pp

*At Wells Conference Center, coffee is served in place of bottled water and a water station is added.

Executive Salad Buffet
20.00 pp
Fresh baby greens topped with cucumber, cherry tomato, julienned red onion, and shredded local carrots (croutons and shredded parmesan on side). Comes with grilled chicken, grilled salmon, marinated grilled flank steak and grilled marinated vegetables**. Also includes freshly-baked rolls from the UMaine Bakery and assorted dressings.

**Typically we prepare 30% of each protein and 10% of the grilled vegetable. If you need to adjust this please let us know.

Includes bottled water and choice of dessert from List 1 or upgrade to List 2 for 3.00 pp

*At Wells Conference Center, coffee is served in place of bottled water and a water station is added.
Cold Luncheon Buffets (Minimum of 15 people)

Deli Buffet Luncheon
15.50 pp
Sliced roast beef, turkey, ham, smoked tofu**, cheddar and Swiss cheese, lettuce, tomato, onion and pickles with mayonnaise and mustard. This selection includes freshly-baked locally produced white and wheat bulky rolls.

Choose two buffet accompaniments

Includes bottled water and choice of dessert from List 1 or upgrade to List 2 for 3.00 pp

*At Wells Conference Center, coffee is served in place of bottled water and a water station is added.

**Available upon request for an additional charge

Chef-Made Sandwich Buffet
14.75 pp
An assortment of the following:
Ham and Swiss with Honey Dijonnaise
Turkey and Havarti with Cranberry Mayonnaise
Roast Beef and Cheddar with Whole Grain Mustard and Mayonnaise
Smoked Tofu with Hummus and Lettuce

Sandwiches will be made on an assortment of locally-produced white and wheat bulky rolls and includes green leaf lettuce.

Choose two buffet accompaniments

Includes bottled water and choice of dessert from List 1 or upgrade to List 2 for 3.00 pp

*At Wells Conference Center, coffee is served in place of bottled water and a water station is added
**Chef-Made Gourmet Sandwich Wraps**

16.50 pp

Assortment of wraps may include:

*Chicken Caesar*

Roast Beef with Caramelized Onions, Horseradish Mayonnaise and Cheddar Cheese

Ham and Swiss with Honey Dijonnaise

Turkey, Bacon and Provolone with Chipotle Mayonnaise

Smoked Tofu with Hummus and Lettuce

Choose two buffet accompaniments

Includes bottled water and choice of dessert from List 1 or upgrade to List 2 for 3.00 pp

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**Boxed Lunch**

(Not for consumption at Wells Conference Center)

10.00 pp

Choice of the following sandwiches includes a bag of chips, cookie, and bottled water.

Ham and Swiss Cheese with Lettuce

Roast Beef and American Cheese with Lettuce

Turkey and Lettuce

Smoked Tofu with Hummus and Lettuce

**Additional Selections:**

1.75 pp

Pasta Salad

Red Bliss Herbed Potato Salad

Kale Blend Slaw with Simple Vinaigrette

Fresh Whole Fruit
Buffet Accompaniments

Kale Blend Slaw with Simple Vinaigrette
*Mixture of shredded carrots, broccoli, Brussel sprouts, and kale*

Signature Pasta Salad
*Garden rotini pasta with diced onions, peppers, carrots, and black olives with Italian dressing*

Herbed Red Bliss Potato Salad
*Locally grown red potatoes with onions, peppers, and ranch seasoning*

Sweet and Sour Cole Slaw

Fresh Tossed Garden Salad
*Cucumbers, shredded carrots, cherry tomato, and red onion and garlic croutons - served with dressing*

Corn Caprese Salad with Clear Balsamic Dressing
*Slightly-roasted sweet corn with garlic, fresh chiffonade basil, mozzarella pearlini, and cherry tomatoes*

Potato or Tortilla chips

Soup Options add 3.25 pp

Grilled Chicken Corn Chowder
*Fire-grilled chicken, sweet corn, tender potatoes and bell peppers in a traditionally thickened chicken stock with a touch of light cream and blend of southwest spices *contains fish (Worcestershire sauce)*

Chipotle Sweet Potato (GF, Vegan)
*A delicately pureed blend of caramelized sweet potatoes, carrots, and handcrafted vegetable stock with spicy chipotle, chopped cilantro and a touch of sesame oil*

New England Clam Chowder
*Hand-shucked sea clams in a rich, traditionally thickened fish stock with tempered light cream, tender potatoes, rendered salt pork and sautéed onions*

Tomato and Garden Vegetable (GF, Vegan)
*A medley of sautéed garden vegetables in a vibrant foundation of slow-simmered tomatoes with extra virgin olive oil, chopped scallions and a pinch of sea salt*

Sausage and Shrimp Gumbo
*Tender shrimp, andouille sausage, vine-ripened tomatoes, sliced okra, and white rice in a roux-thickened chicken stock with chopped parsley and a dash of pepper sauce*
**Corn Chowder**  
Sweet corn, tender potatoes and onions in a traditionally thickened chicken stock with a touch of light cream

**Chicken Noodle Soup**  
Made in a rich chicken stock that contains diced celery, carrots, and onions  
(contains chicken meat and pasta noodles)

**Hot Luncheon Buffet (minimum 15 people)**

**Mexican Fiesta**  
14.75 pp

Build your own taco salad with shredded lettuce, taco beef, shredded cheddar cheese, sour cream, guacamole, jalapenos, Maine-made Todd's Salsa, diced tomato, roasted corn and black bean salad, cilantro lime rice, sliced black olives, and diced onions; served with tortilla chips.

Enhance your Mexican Fiesta with the following selections:

- Carnitas
- Fajita Chicken
- Fajita Beef

One choice add 4.50 pp  
Two choices add 6.50 pp  
Three choices add 8.50 pp

Includes bottled water and choice of dessert from List 1 or upgrade to List 2 for 3.00 pp

*At Wells Conference Center, coffee is served in place of bottled water and a water station is added

**Mainely Spudtacular**  
14.50 pp

Steaming-hot baked Maine potatoes with the following toppings: smoked pulled chicken, crispy bacon crumbles, butter, sour cream, shredded cheese, scallions, diced tomato, Maine-made Todd’s Salsa, blanched broccoli, jalapeno peppers, shredded lettuce, and corn and black bean salad.

Includes bottled water and choice of dessert from List 1 or upgrade to List 2 for 3.00 pp

*At Wells Conference Center, coffee is served in place of bottled water and a water station is added
**Italian Buffet**

15.95 pp

Breaded chicken parmesan over penne pasta, stuffed shells with pesto marinara sauce, Caesar salad, and vegetable du jour; served with garlic and Italian breads.

Includes bottled water and choice of dessert from List 1 or upgrade to List 2 for 3.00 pp

*At Wells Conference Center, coffee is served in place of bottled water and a water station is added

**Luncheon Desserts**

**List 1**

Freshly-Baked Assorted Cookies

Brownies with Raspberry Cream Cheese Swirl

Peanut Butter Bars

Lemon Bars

"Almond Joy" Bar

Chocolate Fudge Brownie

Platinum Blondies

Blonde Brownies

**List 2**

NY Style Cheesecake with Fruit Topping

Frosted Gourmet Cupcakes (German Chocolate, Black Forest, Blueberry Filled Lemon)

Lemon Mousse or Chocolate Mousse*

Wells Strawberry Shortcake made with Pound Cake*

Traditional Blueberry Shortcake made with Buttermilk Biscuits*

*Available at Wells Conference Center only
**Plated Lunch and Dinner Options**

Lunch entrees (11 a.m. - 3 p.m.) include a starch, chef's choice seasonal vegetable, rolls and butter, dinner dessert and coffee, iced tea, iced water

Dinner entrées (beginning at 3 p.m.) include a salad, starch, chef's choice seasonal vegetable, rolls and butter, dinner dessert and coffee, iced tea, iced water

*Please Choose Two:*

**Land**
Lunch Price pp / Dinner Price pp

- **Slow-Roasted Prime Rib Au Jus**
  30.00 / 32.00

- **Lamb Kofta with Cucumber Mint Yogurt Sauce**
  *A traditional Middle Eastern dish with very aromatic and floral spices*
  26.50 / 28.50

- **Beef Tenderloin with Whole Grain Mustard and Horseradish Whipped Cream**
  33.00 / 35.00

- **Grilled Bistro Steak with Bourbon Bacon Demi-Glace and Roasted Shiitake Mushrooms**
  26.50 / 28.50

- **Grilled Flat Iron Steak with Gorgonzola Compound Butter and Crispy Onions**
  26.50 / 28.50

- **Korean Beef Bulgogi**
  *A mixture of sweet and slightly spicy flavors, soy sauce, brown sugar, garlic, scallions, red pepper flakes, and rice vinegar*
  22.00 / 24.00

- **Tandoori Chicken Kabobs**
  *Yogurt and spice marinated chicken prepared in traditional Delhi style cooking; smoky with a touch of heat*
  17.50 / 19.50
Mediterranean Braised Chicken with Apricots and Olives
Hints of saffron with grape tomato and caramelized onions blend with sweet apricots and salty olives for a flavorful and tender breast of chicken
17.00 / 19.00

Chipotle-Rubbed Pork Tenderloin with Black Bean and Corn Salsa Smoky and spicy pepper rubbed pork roast and cold roasted corn salad with black beans
22.00 / 24.00

Pistachio Crusted Pork Tenderloin with Maple Cider Drizzle and Veal Demi-Glace
Pork tenderloin hand-crusted with crushed pistachios, pan seared and cooked to perfection with maple syrup and apple cider reduction and veal demi-glace, pairs well with sweet potato
22.75 / 24.75

Roasted Pork Loin with Apple Onion Chutney and Crumbled Bleu Cheese
Herb-crusted roast pork loin with sweet and sour chutney and savory bleu cheese
21.50 / 23.50

Almond Crusted Chicken with Sautéed Apples and Vermouth Butter Sauce
Tender breast of chicken hand crusted with crushed almonds, pan seared and finished with sautéed apples and sweet vermouth butter sauce
17.75 / 19.75

Marinated Grilled Chicken Breast w/Balsamic Reduction and topped with Bruschetta
Tender breast of chicken marinated and grilled topped with concasse tomato and fresh basil chiffonade and a hint of garlic and finished with house-reduced aged balsamic vinegar
17.75 / 19.75

Sweet Thai Chicken Breast with Crushed Peanuts
Pan seared in crushed red pepper oil, topped with fresh chiffonade basil, and peanut sauce, garnished with thin sliced roasted red peppers
17.75 / 19.75
Sea
Lunch Price pp / Dinner Price pp

Panko-Crusted Haddock with Lemon Caper Vinaigrette
Fresh haddock crusted with Japanese panko crumbs topped with
dressing made of shallots, garlic, fresh lemon, capers and olive oil
19.00 / 22.00

Cajun Swordfish with Mango Salsa
Cajun-seasoned, grilled swordfish with homemade mango salsa
24.00 / 26.00

Pan-Seared Scallops with Sambuca Cream Sauce
Seasoned pan-seared sea scallops with sweet and slightly spicy Sambuca sauce
22.50 / 24.50

Broiled Haddock with Fennel and Orange
(fresh haddock filet with hints of licorice and refreshing citrus)
20.00 / 22.00

Ginger-Soy-Glazed Salmon with Mango Salsa, Roasted Shiitake Mushrooms and Sweet Soy Drizzle
Artfully seasoned fresh salmon filets pan seared then roasted with ginger soy glaze and
finished with freshly made mango salsa, roasted shiitake mushrooms, and sweet soy sauce
22.00 / 24.00

Roasted Salmon with Sisters Salsa
Perfectly seasoned sides of salmon roasted to perfection
and topped with locally produced Sisters Salsa
22.00 / 24.00

Mediterranean Lobster Sauté with Penne
Kalamata olives, capers, tomato, spinach, feta cheese, brie cream sauce
MP
Vegetarian/Vegan/Gluten Free/Dairy Free
Lunch Price pp / Dinner Price pp

Gnocchi a la Vodka with Pesto Drizzle (V)
Potato pasta dumplings simmered in vodka cream sauce;
topped with pesto sauce and a three cheese blend
15.25 / 17.25

Lentil Sheppard’s Pie (V)
Tender pulses cooked with roasted root vegetables and seasoned
with fresh herbs topped with vegan mashed potatoes
14.75 / 16.75

Coconut Curry Vegetables with Basmati Rice (V, GF)
Spicy red curry with root and vegetables simmered in
coconut milk; served with basmati lentil rice blend
15.00 / 17.00

Cheese Ravioli with Pumpkin Sage Cream Sauce and Mushrooms (V)
Three cheese stuffed ravioli with pumpkin cream sauce, seasoned with
fresh sage and topped with earthy roasted shiitake mushrooms
15.00 / 17.00

BBQ Smoked Tofu “Steak” with Roasted Mushrooms (VGN, DF)
House creation of marinated and slow smoked tofu, which is grilled, basted with barbecue
sauce, and roasted in the oven then topped with freshly roasted shiitake mushrooms
14.75 / 16.75

Cauliflower “Steak” (V)
Seared cauliflower “steak” with brown butter, toasted hazelnuts and fresh sage chiffonade
14.75 / 16.75
**Hot Dinner Buffet (minimum of 25 people)**

**Black Bear Pasta Buffet**  
18.00 pp

Enjoy your favorite pasta, sauces and sautéed vegetables. Includes whole wheat and white pastas, pesto cream and marinara sauces, seasoned ground beef, and sautéed peppers and onions; includes Caesar salad as well as seasoned garlic and Italian breads, dinner dessert, and coffee, iced tea, and iced water.

**Enhance your buffet by adding the following selections:**

- Italian Meatballs 3.25 pp
- Sautéed Chicken 4.25 pp
- White Clam Sauce 3.25 pp
- Sweet Italian Sausage 4.00 pp

**William C. Wells Buffet**  
29.00 pp

**Entrée’s (choose two)**

- Prime Rib Au Jus (add 3.00 pp)
- Roasted Pork Loin with Apple Onion Chutney and Crumbled Bleu Cheese
- Almond-Crusted Chicken with Sautéed Apples and Vermouth Butter Sauce
- Sweet Thai Chicken Breast with Crushed Peanuts
- Beef Stroganoff with Roasted Wild Mushrooms over Egg Noodles
- Marinated Grilled Chicken Breast with Balsamic Reduction, topped with Bruschetta
- Baked Haddock with Fennel and Orange
- Pan-Seared Ginger-Soy-Glazed Salmon with Mango Salsa and Sweet Soy Drizzle
- Coconut Curry Vegetables with Basmati Rice (V, GF)
- Cheese Ravioli with Pumpkin Cream Sauce, Sage, and Roasted Mushrooms (V)
- Gnocchi a la Vodka Sauce and Pesto Drizzle (V)

Includes chef’s choice seasonal vegetable. Choose one option from the salad options, starch options and dessert options to complete this buffet. Includes coffee, iced tea and iced water.
**Salad Options (Choose One)**

Kale Blend Slaw tossed with Champagne Vinaigrette
*Carrots, Brussel sprouts, shredded broccoli, cabbage, and kale*

Roasted Beets with Baby Arugula, Feta Cheese, and Toasted Almonds; served with Honey and Thyme Vinaigrette

Fresh Tossed Garden Salad; served with dressing
*Cherries, shredded carrots, cherry tomatoes, red onions, and garlic croutons*

Roasted Corn Caprese with a Simple White Balsamic Vinaigrette
*Roasted corn, fresh mozzarella, chiffonade basil and cherry tomatoes*

Classic Caesar Salad with Caesar Dressing and garnished with Fresh Lemon Wedge and Cracked Black Pepper
*Chopped romaine, Caesar blend cheese (asiago, romano, parmesan) garlic croutons*

Baby Spinach Salad with Sliced Strawberries, Toasted Walnuts, Shaved Red Onion, Mandarin Oranges, and Bleu Cheese Crumbles; served with Honey and Thyme Vinaigrette

**Starch Options (Choose One) or Chef’s Selection**

Baked Maine Russet Potato

Roasted Red Potato

Smashed Maine Red Potato available plain (butter and cream) or in the flavor profiles listed below:
*Smoked Gouda and Bacon*
*Pineland Farms Cheddar and Chive*

Whipped Sweet Potato available plain (butter) or in the flavor profiles listed below:
*Maple Syrup*
*Fresh Orange Zest and Thyme*

Wild Rice Pilaf

Cilantro Lime Basmati Rice

Basmati Rice

Quinoa, Lentil, Split Pea and Basmati Blend
Curried Couscous
Sesame Soba Noodles

Dinner Dessert Options
NY Style Cheesecake with Fruit Topping
Chocolate Decadence Cake
Molten Chocolate Cake
Tiramisu
Maine Blueberry Pie
Apple Pie
Carrot Cake
Chocolate Cake

Sour Cream Blueberry Cake with Cream Cheese Icing
Our Local Farms to Your Table

Served dinner entrees

**Prime Rib Au Jus**
Local seasonal vegetable and choice of local potatoes
(Red Roasted, Maine Russet Baked, Garlic Organic Smashed)
40.00 pp

**Beef Tenderloin with Whole Grain Mustard and Horseradish Whipped Cream**
Local seasonal vegetable and choice of local potatoes
(Red Roasted, Maine Russet Baked, Garlic Organic Smashed)
42.00 pp

**Grilled Flat Iron Steak with Gorgonzola Compound Butter and Crispy Onions**
Local seasonal vegetable and choice of local potatoes
(Red Roasted, Maine Russet Baked, Garlic Organic Smashed)
32.00 pp

**Chipotle Rubbed Pork Tenderloin with Black Bean and Corn Salsa**
_Smoky and spicy pepper rubbed pork roast and cold roasted corn salad with black beans_
Local seasonal vegetable and choice of local potatoes
(Red Roasted, Maine Russet Baked, Garlic Organic Smashed)
30.00 pp

**Pistachio Crusted Pork Tenderloin with Maple Syrup and Maine Cider Drizzle and Veal Demi-Glace**
Local seasonal vegetable and choice of local potatoes
(Red Roasted, Maine Russet Baked, Garlic Organic Smashed)
32.00 pp

**Roasted Pork Loin with Apple Onion Chutney and Crumbled Bleu Cheese**
_Herb crusted roast pork loin with sweet and sour chutney and savory bleu cheese_
Local seasonal vegetable and choice of local potatoes
(Red Roasted, Maine Russet Baked, Garlic Organic Smashed)
30.00 pp
Sweet Thai Chicken Breast with Crushed Peanuts
Local seasonal vegetable and choice of local potatoes
(Red Roasted, Maine Russet Baked, Garlic Organic Smashed)
24.00 pp

Marinated Grilled Chicken Breast w/Balsamic Reduction, topped with Bruschetta
Local seasonal vegetable and choice of local potatoes
(Red Roasted, Maine Russet Baked, Garlic Organic Smashed)
24.00 pp

Panko Crusted Haddock with Lemon Caper Vinaigrette
Local seasonal vegetable and choice of local potatoes
(Red Roasted, Maine Russet Baked, Garlic Organic Smashed)
26.00 pp

Pan-Seared Scallops with Sambuca Cream Sauce
Local seasonal vegetable and choice of local potatoes
(Red Roasted, Maine Russet Baked, Garlic Organic Smashed)
27.00 pp

Broiled Haddock with Fennel and Orange
Local seasonal vegetable and choice of local potatoes
(Red Roasted, Maine Russet Baked, Garlic Organic Smashed)
26.00 pp

Ginger Soy Glazed Salmon with Mango Salsa, Roasted Shiitake and Sweet Soy Drizzle
Local seasonal vegetable and choice of local potatoes
(Red Roasted, Maine Russet Baked, Garlic Organic Smashed)
27.00 pp

Roasted Salmon with Sisters Salsa

Perfectly seasoned sides of salmon roasted to perfection and topped with locally produced Sisters Salsa
Local seasonal vegetable and choice of local potatoes
(Red Roasted, Maine Russet Baked, Garlic Organic Smashed)
27.00 pp
Mediterranean Lobster Sauté with Penne
Kalamata olives, capers, tomato, spinach feta, brie cream sauce
Local seasonal vegetable and choice of local potatoes
(Red Roasted, Maine Russet Baked, Garlic Organic Smashed)

All entrees include freshly-baked dinner rolls,
garden tossed salad, and a choice of 1 local dessert

Dessert Menu based on seasonality and availability

Maine Blueberry Pie
Maine Blueberry Glace Pie
Maine Blueberry Cake with Cream Cheese Frosting
Maine Apple and Cranberry Crisp
Maine Strawberry Shortcake
Maine Apple Pie with Local Cheddar Cheese

All proteins, vegetables, and starches are sourced at local farms in the State of Maine.

Orders from our local menu need to be placed
10 business days prior to the event to guarantee availability.
**Lobster Bake/Barbecue Options (minimum of 25 people)**

**Lobster Bake/Barbecue events are designed for outdoor events and require attendants and cooks with additional fees. The number of staff needed is based on the size of the group**

**Maine Lobster Bake**

MP

Steamed Maine Lobster or Marinated Steak  
Native Mussels with Sambuca Sauce  
Steamed Maine-Grown Red Potato  
Fresh Corn on the Cob (seasonal availability)  
Kale Blend Super Slaw with Simple Vinaigrette  
Freshly-Baked Dinner Rolls  
Traditional Whoopie Pies  
Lemonade and Iced Tea

**Black Bear BBQ**

14.75 pp

Grilled Hamburgers, Hot Dogs, and Veggie Burgers  
Hamburger and Hot Dog Buns  
Ketchup, Mustard, Relish  
American Cheese  
Lettuce, Tomato, Onion Tray  
Potato Chips  
Signature Pasta Salad  
Chocolate Fudge Brownies  
Iced Tea and Lemonade

**Stillwater BBQ (choose two entrées)**

20.00 pp

Barbecue Boneless Chicken Breast  
Sweet Italian Sausages with Peppers and Onions  
Country Style Barbecue Pork Ribs  
Kansas City Barbecue Brisket  
Kale Blend Slaw  
Herbed Potato Salad  
Corn on the Cob  
Fresh Baked Dinner Rolls  
Raspberry Cream Cheese Swirl Brownies  
Lemonade and Iced Tea

**Vegetarian entrée available upon request**
**Create Your Own Pizza**

Start with a cheese pizza and add the topping of your choice.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Pizza (16”)</td>
<td>11.00</td>
</tr>
<tr>
<td>Gluten Free Cheese Pizza (10”)</td>
<td>10.75</td>
</tr>
</tbody>
</table>

**Toppings**

Onion - Green Pepper - Pepperoni - Mushroom - Hamburg - Sausage - Ham - Bacon - Pineapple - Black Olive - Tomato - Feta

1.50 each

**Specialty Pizzas**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Chicken Pizza (16”)</td>
<td>14.50</td>
</tr>
<tr>
<td>BBQ Chicken Pizza (16”)</td>
<td>14.50</td>
</tr>
<tr>
<td>Margherita Pizza (16”)</td>
<td>14.50</td>
</tr>
<tr>
<td>(mozzarella, basil, tomatoes)</td>
<td></td>
</tr>
<tr>
<td>Meat Lover’s Pizza (16”)</td>
<td>17.50</td>
</tr>
<tr>
<td>(hamburger, pepperoni, sausage, ham, bacon)</td>
<td></td>
</tr>
</tbody>
</table>

**Add Salads**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad</td>
<td>3.50 pp</td>
</tr>
<tr>
<td>Garden Tossed Salad</td>
<td>3.50 pp</td>
</tr>
</tbody>
</table>
Snack Breaks (minimum 25 people)

Chips and Dips - Potato Chips and Ranch Dip, Tortilla Chips with Salsa and Guacamole, and Pretzels with Honey Mustard

4.00 pp

The Cookie Jar - An Assortment of Cookies and Raspberry Cream Cheese Swirl Brownies

4.00 pp

Healthy Break - Whole Fruit, Assorted Granola Bars, and Trail Mix

4.50 pp

Yogurt Parfait Bar - Vanilla Yogurt with Grandy Oats Classic Granola, Assorted Berries, Chocolate Chips, Shredded Coconut, and Crushed Walnuts

5.00 pp

Snacks

Tortilla Chips and Salsa (serves 25)

28.00

Potato Chips and Dip (serves 25)

28.00

Pretzels

9.50 lb.

Potato Chips

9.50 lb.

Party Mix

10.50 lb.

Mixed Nuts

15.00 lb.
Appetizer Stations (minimum 50 people)

Breads and Spreads
6.50 pp
An assortment of artisan breads with homemade dips and spreads (roasted red pepper hummus, tapenade, artichoke and parmesan spread, and boursin cheese)

Gourmet Cheese Display
6.50 pp
An assortment of sliced local and international cheeses with crackers and a fruit garnish

Local Mashed Potato Bar
9.50 pp
Attendant Fees Apply
Mashed potatoes served with scallions, bleu cheese, bacon, sautéed mushrooms, salsa, roasted corn, shredded smoked chicken, BBQ pulled pork and diced jalapenos

Charcuterie Display
12.75 pp
Smoked and cured sausages with an assortment of cheese and stone-ground mustards and fruit garnishes

Whole Poached Salmon
(serves 50)
175.00
Whole poached salmon served with traditional accompaniments of capers, chopped hard cooked egg, minced red onion, chopped Kalamata olives, diced tomato and dill cream sauce

Smoked Salmon
(serves 20-30)
135.00
Side of smoked salmon served with traditional accompaniments of capers, chopped hard cooked egg, minced red onion, chopped Kalamata olives, diced tomato and dill cream sauce
Hot Appetizers

Hot Maine Crab Dip with Assorted Crackers  (serves 25)  
36.00

Homemade Hot Artichoke Dip with Assorted Crackers (serves 25)  
33.00

Smoked Gouda Dip with Assorted Crackers (serves 25)  
33.00  
Add Bacon for $3.00

Spicy Chicken Wings with Celery and Carrot Sticks  60.00  (serves 25)  
Choose one sauce to be served on the side:  
Buffalo, Barbecue Sauce, Bleu Cheese, Ranch, or Honey Mustard  
60.00

Chicken Tenders (serves 25)  
Choose one sauce to be served on the side:  
Buffalo, Barbecue Sauce, Bleu Cheese, Ranch, or Honey Mustard  
60.00

Baked Brie with Crackers (serves 25)  
49.75

Baked Brie en croute with Red Pepper Jelly served with Baguette  (serves 25)  
60.75

(Items below sold by the dozen, minimum 4 dozen)

Sesame Ginger Meatballs  
Beef and pork blend meatballs simmered in Asian inspired sesame ginger sauce, garnished with sesame seeds, and sliced scallions  
10.00

Mini Vegetable Spring Rolls with Sweet and Sour Sauce  
Tender savory vegetables wrapped in crispy rice paper wrappers served with traditional sweet and sour sauce  
12.50
Maple Bacon Wrapped Scallops
*Tender scallops wrapped in smoked bacon*
34.75

Mini Chicken Satay with Thai Peanut Sauce
*Tender strips of skewered white chicken meat, seared and drizzled with peanut sauce*
22.00

Spanakopita
*Spinach and feta cheese filling wrapped inside tender and flaky phyllo dough, baked until golden brown*
25.50

Coconut Shrimp with Sweet Thai Chili Sauce
*Succulent shrimp lightly breaded with shredded coconut and panko crumbs paired with sweet and slightly spicy chili sauce*
37.00

Spinach and Feta Stuffed Mushrooms (GF)
*Simply sautéed spinach, garlic, and onions tossed with crumbled feta cheese*
14.50

Sausage Stuffed Mushrooms
*Italian sausage mixed with herbs and shredded cheese*
14.50

Crab and Boursin Stuffed Mushrooms
*Sweet crabmeat mixed with boursin cheese and breadcrumbs*
15.00

Raspberry and Brie Stuffed Phyllo Dough
*Raspberry preserves and brie cheese wrapped in delicate and flaky phyllo dough and baked until golden brown*
25.50
Cold Appetizers
(Items sold by dozen, minimum 4 dozen)

Finger Rolls
Filled with ham salad, tuna salad and egg salad
19.00

Silver Dollar Rolls
Filled with roast beef, turkey and ham
19.00

Assorted Chef’s Choice Pinwheel Sandwiches
(will contain vegetarian option)
19.00

Crab and Cucumber Canapes with Fresh Cilantro and Red Pepper Jelly
18.00

Shaved Steak with Horseradish and Whole Grain Mustard Sauce on a Crostini
18.00

Smoked Salmon Tartlet with Avocado Mousse and Diced Mango
18.00

Watermelon and Crumbled Feta with Basil Chiffonade and Balsamic Glaze
16.00

Genoa, Boursin Cheese and Pepperoncini Crostini
17.50

Chipotle Shrimp Remoulade in Phyllo Cup
Tender baby shrimp tossed in a sauce of capers, lemon, mayo and chipotle peppers - it’s sweet, spicy and smoky
19.00

Bruschetta
Crostini with tomato, onion, basil and parmesan cheese
19.00
Prosciutto and Melon Brochette  
19.00

Curried Chicken Salad on Cucumbers  
16.00

*Caprese Skewers with Balsamic Glaze and Extra Virgin Olive Oil*  
*Fresh mozzarella pearlini and grape tomato skewers*  
*garnished with chiffonade basil and balsamic glaze*  
17.50

*Sesame Crusted-Tuna with Diced Mango and Sweet Sesame Ginger Sauce*  
19.00

*Jumbo Shrimp Cocktail with Cocktail Sauce*  
MP (per pound)
Reception Trays

Fresh Cut Fruit Tray
- Small 25.00
- Large 48.00

Cubed Cheese and Crackers
- Small 25.00
- Large 48.00

Sliced Local Cheese and Crackers
- Small 35.00
- Large 65.00

Fresh Crudité with Creamy Ranch Dip
- Small 25.00
- Large 48.00

House-Made Roasted Red Pepper Hummus and Pita Bread
- Small 25.00
- Large 48.00

House-Made Roasted Red Pepper Hummus with Fresh Crudité
- Small 28.00
- Large 56.00

Antipasto Platter
- Small 60.00
- Large 120.00
FOOD AND BEVERAGE ARRANGEMENTS

Reserve a Room
To reserve space in Wells Conference Center, please call 207.581.4718.

Function Times
In the planning and timing of your event, the following guide is followed for standard services. Should the event begin and/or end later than planned by 30 minutes, the customer will be charged an additional fee.

• Receptions 1 hour
• Bars 1 hour
• Served Meals 2 hours
• Buffet Meals 2 hours (1 hour of Buffet Service)

Guarantees/Lead Time
It is advisable to plan as far in advance as possible. Please call to schedule your event no less than ten business days ahead of time. At the time the function is booked, please provide the following information: date, time, location of event, group/organization, estimated count, type of service, and account number.

We require the final guaranteed count five business days before the event.

The final cost for billing purposes will be based on the guaranteed number supplied by the customer, five days prior to the event or the actual count on the day of service, whichever is greater. Should the actual number served fall below the guaranteed number, the customer will be billed for 100% of the customer guaranteed count. There will be no reduction in count after five business days prior to the event.

Dietary Restrictions
If you have an attendee with special dietary restriction, we ask that you please provide us this information at least three business days in advance in order for University of Maine Catering to accommodate the needs.

Additional surcharges may apply
Emergency Requests
UMaine Catering will make every effort to accommodate last minute requests. Events planned with less than three working days’ notice require special considerations. Menu selections may be limited and based on availability. A minimum surcharge of 15% may be added to the approved emergency request.

When planning your event less than 5 business days in advance, menu items may be limited to the following selections:

- Snacks and Pastries
- Continental Breakfast
- Cold Hors d’oeuvres
- Cheese Tray, Fruit Tray, Vegetables & Dip Tray
- Cold Luncheon Selections
- Beverages

Function Cancellation
When it is necessary to cancel an event, please notify us as soon as possible. Any event cancelled three business days prior to the date of the event or later may be charged the food cost for the event.

Pricing
Menu prices reflect the current rate and may be subject to change. Guaranteed prices for both service and menu items can be quoted 30 days in advance of the event. Exceptions to the 30-day quote are for those items based upon the day’s market price. Prices for food service include the meal itself and any standard services provided for the event. Please add 8% sales tax to the price unless the ordering organization is tax exempt (a tax-exempt certificate must be provided prior to the event). Service surcharges may be assessed for any special services provided beyond the actual meal.

Billing and Payment
Accounts numbers need to be provided at the time of order for all internal billing. If an organization does not have an account number, it will be assumed that they are to be billed as an outside organization. The 8% tax will be assessed without a copy of the tax-exempt certificate.
SERVICE CHARGES

Delivery and Miscellaneous Fee
There is no delivery fee for events scheduled on campus Monday through Friday between 7:30 a.m. and 4:30 p.m.

UMaine Catering reserves the right to add an additional charge for attendants for the delivery of a buffet over 25 people, which includes hot food.

Delivery Fee - On Campus before or after the Hours of 7:30 a.m.-4:30 p.m.
$10.00 or 5% of order if over $200.00, whichever is greater.

Delivery Fee - Off Campus
$26.00 or 12.5% of order if over $200.00, whichever is greater.

Weekend Delivery Fee - On Campus
$31.50 or 15% of order if over $200.00, whichever is greater.

Weekend Delivery Fee - Off Campus
$52.50 or 20% of order if over $250.00, whichever is greater.

Events scheduled on all University holidays or Administrative Days will be assessed holiday rates

Our hours of service are between 7am and 7pm. If you require services outside of these hours, an additional fee may be assessed.

Off Premise Fee
For meal functions that take place outside of Wells Conference Center, a surcharge will be applied. Rates will vary depending on the facility and the function.

Rental of tables and chairs are the responsibility of the client

Open Flames and Sterno
For your guests’ safety, an attendant may need to be present, if University of Maine Catering deems necessary, at all events that require open flames or Sterno. Appropriate attendant fees will apply.
Personnel Labor Fees

Wait staff fees are included in the price for Breakfast, Lunch or Dinner Service. Attendants for Receptions and BBQ’s will be billed at the following rates for the amount of time required to service your event (this includes set-up and break-down time).

Wait staff and/or Attendants (3 hour minimum) $25.00 per hour
Bartenders (3 hour minimum) $25.00 per hour
Cooks (2 hour minimum) $30.00 per hour

UMaine Catering will determine the number of personnel needed for an event based on the type of event.

Equipment

UMaine Catering has a limited quantity of items for rent. The client is responsible for the pickup and next day return of any rented equipment. Replacement fees will be assessed if the equipment is not returned or returned damaged.

Chafing Rack (no sterno provided) $16.50 per rack
Cambro Thermos (for beverages) $11.00 per container
Linen - must be ordered 1 week in advance
Linen skirting $16.50 per skirt
Linen Napkins $5.50 per dozen
Linen Tablecloths $5.50 each
Banquet - 54” x 119” -or- Square - 90” x 90”
Linen Tablecloths $9.50 each
120” Round
ALCOHOLIC BEVERAGE SERVICE & POLICY

Alcoholic Beverage Service

All alcoholic beverages served under the UMaine Catering liquor license requires our bartenders to:

• Request proper photo identification
• Refuse to serve any person who is 21 and/or fails to provide a photo ID
• Refuse alcoholic beverage service to any person who, in our judgment, appears to be intoxicated

Liquor License

UMaine Catering, under Maine State Law, cannot serve alcoholic beverages without a valid liquor license. The cost of the use of the license is $15.00. Generally, UMaine Catering will service events only on campus with a liquor license; arrangements should be made fourteen (14) days prior to the event for this service.

NOTE: Student groups must have prior approval through the Alcohol and Drug Education Programs Office prior to serving alcohol at events.

GENERAL INFORMATION

For the safety and well-being of our clients and guests, food and beverages, which have not been consumed, are not permitted to be removed from a catered event. For all functions not attended (delivery or pickup) it is the responsibility of the customer to provide proper storage of food items prepared by University of Maine Catering.

Food items from other sources cannot be brought into Wells Conference Center or any University of Maine Dining location.

Items may not be attached to walls, floors, ceilings or windows at events which take place in Wells Conference Center.

Revised 10/24/18