



**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 Fruit and Berries
Chobani Yogurt Cup
Griddle Pancakes with Syrup
Fluffy Scrambled Eggs with Chives and Sharp Cheddar Cheese
Country Breakfast Potatoes with Sweet Bell Peppers and Onions
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 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 Fruit and Berries
Fluffy Scrambled Eggs and Scallions
Country Breakfast Potatoes with Sweet Bell Peppers and Onions
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
Egg, 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

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 1% 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 Confectionary, 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, 8" cakes are available in yellow and chocolate only. Please specify request for basic decorations. Icing choices are white, chocolate, or peanut butter.

10" Round Cake (serves 12)

16.00

$\frac{1}{4}$ Sheet Cake (serves 15)

18.00

$\frac{1}{2}$ 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 Bakeshop.

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**

*At Wells Conference Center, 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 Bakeshop.

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

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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 Bakeshop and assorted dressing.

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

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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 Bakeshop 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**

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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**

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**Available upon request for an additional charge

Chef-Made Sandwich Buffet

14.75 pp

An assortment of the following:

Ham and Swiss with Honey Dijonaise

Turkey and Havarti with Cranberry Mayonnaise

Roast Beef and Cheddar with Horseradish 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**

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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 Dijonaise

Turkey, Bacon and Provolone with Cranberry 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 Chips

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**

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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, Maine-made Todd's Salsa, blanched broccoli, jalapeno peppers, 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**

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Italian Buffet

15.95 pp

Breaded chicken parmesan over penne pasta, stuffed shells with 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**

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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 (11am - 3pm) include a starch, chef's choice seasonal vegetable, rolls and butter, dinner dessert and coffee, iced tea, iced water

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

Please Choose Two:

Lamb

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"

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

Cucumbers, 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

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)

MP

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 / Barbeque 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

BBQ Boneless Chicken Breast
Sweet Italian Sausages with Peppers and Onions
Country Style BBQ Pork Ribs
Kansas City BBQ 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.

Cheese Pizza (16")

11.00

Gluten Free Cheese Pizza (10")

10.75

Toppings

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

1.50 each

Specialty Pizzas

Buffalo Chicken Pizza (16")

14.50

BBQ Chicken Pizza (16")

14.50

Margherita Pizza (16")

(mozzarella, basil, tomatoes)

14.50

Meat Lover's Pizza (16")

(hamburg, pepperoni, sausage, ham, bacon)

17.50

Add Salads

Caesar Salad

3.50 pp

Garden Tossed Salad

3.50 pp

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, BBQ Sauce, Bleu Cheese, Ranch, or Honey Mustard
60.00

Chicken Tenders (**serves 25**)
Choose one sauce to be served on the side: Buffalo, BBQ 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

Spinach & Cheese Blossom

Spinach & cheese filling wrapped in tender and flaky phyllo dough, baked until golden brown

16.75

Chicken & Pesto Blossom

Chicken and pesto filling wrapped in tender and flaky phyllo dough, baked until golden brown

16.75

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 7:30am and 4:30pm.

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 7:30am-4:30pm
\$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 \$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.