Following Recommended Social Distancing Guidelines

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

August 2020
**Hot Breakfast Served Buffets (minimum of 10 people)**

*Offered at Wells Conference Center Only*

**Pancake Breakfast**

- Assorted Chilled Fruit Juices
- Fresh Fruit Cup
- Chobani Yogurt Cup
- Griddle Pancakes with Syrup
- Country Breakfast Potatoes with Sweet Bell Peppers and Onions
- Chicken Sausage Links
- Assorted Muffins
- Carrabassett Coffee and Hot Water with a Selection of Teas

**13.00 pp**

**Scrambled Egg Breakfast**

- Assorted Chilled Fruit Juices
- Fresh Fruit Cup
- Fluffy Scrambled Eggs
- Country Breakfast Potatoes with Sweet Bell Peppers and Onions
- Sliced Bacon
- Assorted Muffins
- Carrabassett Coffee and Hot Water with a Selection of Teas

**11.00 pp**
**Breakfast Buffets (minimum of 10 people)**

**Wake Up UMaine**

- Assorted Chilled Fruit Juices
- Fresh Fruit Cup
- Assorted Muffins
- Egg and Swiss Cheese in a Flaky Croissant
- Carrabassett Coffee and Hot Water with a Selection of Teas

8.75 pp

**Premium Continental**

- Assorted Chilled Fruit Juices
- Fresh Fruit Cup
- Assorted Muffins, Donuts and Scones
- Carrabassett Coffee and Hot Water with a Selection of Teas

6.75 pp

**Continental**

- Assorted Chilled Fruit Juices
- Assorted Muffins, Donuts and Scones
- Carrabassett Coffee and Hot Water with a Selection of Teas

4.50 pp
A la carte Breakfast Items

Enhance your Breakfast with the following selections:

Individual Fluffy Scrambled Eggs (minimum of 10 servings)  
2.50 each

Individual Quiche Lorraine (minimum of 10 servings) 
2.75 each

Individual Vegetable Quiche (minimum of 10 servings)  
2.75 each

Breakfast Sandwich on English Muffin (minimum of 6)
   Egg and Cheese  
   2.75 each
   Bacon, Egg and Cheese  
   3.50 each

Mixed Fruit Cup (minimum of 6) 
3.00 each

Chobani Yogurt Cup (minimum of 6) 
2.00 each

Chilled-Hard Boiled Egg (minimum of 6)  
.75 each

Bakery Breakfast Items
(All items sold by the half-dozen)

Assorted Black Bear Muffins with Butter  
5.75

Assorted Donuts  
7.50

Assorted Scones  
apple cinnamon, blueberry, raspberry white chocolate  
6.00
**Beverages**

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

- Carrabassett Coffee  
  **16.00**

- Hot Water with a Selection of Tea  
  **16.00**

**Individual**

- Assorted Canned Soda  
  **1.75**

- Bottled Juice  
  apple, orange, cranberry  
  **2.25**

- Chilled Individual 2% Milk  
  **1.00**

- Bottled Water (20oz)  
  **2.00**

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

- Freshly-Baked Cookies  
  **7.00**

- Chocolate Fudge Brownies  
  **5.75**

- Blonde Brownies  
  **5.75**

**Special Occasion Cupcakes**

Cupcakes are available in yellow or chocolate.  
Icing choices are white, chocolate, or peanut butter.  

**15.00 per dozen**
**Luncheon Salad Plates (Minimum of 5 people)**

**Individual Classic Caesar Salad Plates**  
$12.50 pp

Crisp Romaine lettuce with shredded parmesan cheese, home-style croutons, Caesar dressing, a protein selection and is garnished with fresh cracked black pepper and lemon. Also includes breadsticks

**Choose your topping from the following selections:**

- Grilled Salmon
- Grilled Chicken
- Marinated Grilled Vegetables

Includes soda or bottled water and choice of dessert

**Individual Cobb Salad**  
$14.25 pp

Crisp Romaine lettuce, chopped egg, crispy crumbled bacon, diced local tomato, cucumber, bleu cheese crumbles, shredded cheddar cheese, corn, and a protein selection; served with assorted dressings, and breadsticks.

**Choose your topping from the following selections:**

- Grilled Salmon
- Grilled Chicken
- Roasted Red Pepper Hummus

Includes soda or bottled water and choice of dessert

**Individual Chef’s Salad**  
12.00 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 breadsticks and assorted dressing.

Includes soda or bottled water and choice of dessert
**Regular Individual Chopped Salad**

$13.50 pp

Crisp romaine, tomato, bell pepper, cucumber, protein choice and cheese served with breadsticks and assorted dressing.

**Choose one protein from the following selections:**

- Turkey
- Ham
- Salami
- Grilled Portobello Mushroom

Includes soda or bottled water and choice of dessert

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**Premium Individual Chopped Salad**

$16.50 pp

Crisp romaine, tomato, bell pepper, cucumber, protein choice and cheese served with breadsticks and assorted dressing.

**Select one protein** from the following for groups of fifteen or less

**Select two proteins** from the following for groups greater than fifteen

- Salmon
- Shrimp
- Chicken
- Flank Steak
- Barbecued Smoke Flavored Tofu

Includes soda or bottled water and choice of dessert

*Excluding any special dietary requirements (Vegan, Vegetarian, Gluten Free)*
Individual Cold Luncheons *(Minimum of 5 people)*

**Sub Meal Lunch**

$8.00 pp

8” Sub Sandwich (Choices include Salami, Turkey, Ham, or Vegetable)
- Potato Chips
- Cookie
- Soda or Bottled Water

**Boxed Lunch**

$7.75 pp

Choice of the following sandwiches includes a bag of chips, cookie, and bottled water. Sandwiches will be made on an assortment of locally produced white and wheat bulky rolls

- Ham and Swiss Cheese with Lettuce
- Roast Beef and Cheddar Cheese with Lettuce
- Turkey and Swiss Cheese with Lettuce
- Fireball (Salami, Provolone, Tomato, Dill Pickle Slice, Red Pepper Flakes)
- Barbecued Smoke Flavored Tofu with Hummus, Lettuce and Julienned Vegetables
**Additional Luncheon Selections (individually portioned)**

- **Signature Pasta Salad $1.75**
  *Garden rotini pasta with diced onions, peppers, carrots, and black olives with Italian dressing*

- **Herbed Red Bliss Potato Salad $1.75**
  *Locally grown red potatoes with onions, peppers, and ranch seasoning*

- **Sweet and Sour Cole Slaw $1.75**

- **Corn Caprese Salad with Clear Balsamic Dressing $1.75**
  *Slightly-roasted sweet corn with garlic, fresh chiffonade basil, mozzarella pearlini, and cherry tomatoes*

- **Potato Chips (individual bags) $1.50**

- **Caesar Salad $3.25**

- **Garden Tossed Salad $1.75**

- **Fresh Whole Fruit $.75**
**Hot Luncheon Served Buffet** *(minimum 10 people)*

**Offered at Wells Conference Center Only**

**Taco Salad Plate**
$12.75 pp

Taco salad with tortilla chips, shredded lettuce, taco beef, shredded cheddar cheese, sour cream, guacamole, jalapenos, Maine-made Todd's Salsa, diced tomato, sliced black olives, and diced onions.

Includes soda or bottled water and choice of dessert

**Spudtacular**
$13.00 pp

Steaming-hot baked Maine potatoes with the following toppings: smoked pulled chicken, crispy bacon crumbles, butter, sour cream, shredded cheese, and Maine-made Todd's Salsa.

Includes soda or bottled water and choice of dessert

**Lasagna Lunch**
$14.00 pp

Meat or Vegetable Lasagna (choose one), Caesar salad, and vegetable du jour; served with breadsticks

Includes soda or bottled water and choice of dessert

**Luncheon Desserts**

Freshly-Baked Assorted Cookies

Chocolate Fudge Brownie

Blonde Brownies
Individual Pizza (minimum of 5 Pizzas)

Cheese Pizza (7’’)
$6.50

Pepperoni Pizza (7’’)
$7.50

Hawaiian Pizza (7’’)
$7.50

Buffalo Chicken Pizza (7’’)
$7.50

Vegetable Pizza (green pepper, onion, mushroom) (7’’)
$7.50

Gluten Free Cheese Pizza (10’’)
$9.75

Additional Toppings

Onion - Green Pepper - Mushroom - Hamburg - Sausage - Bacon - Pepperoni - Black Olive $0.85 each
Plated Dinner
Dinner entrées include a salad, starch, chef's choice seasonal vegetable, rolls and butter, dessert and beverage

Please Select One Entree* for Groups of Twenty or Less
Please Select Two Entrees* for Groups Greater than Twenty

Land

Slow-Roasted Prime Rib Au Jus
$29.75

Beef Tenderloin Medallions with Rich Demi-Glace
$28.50

Grilled Bistro Steak with Bourbon Bacon Demi-Glace and Roasted Mushrooms
$22.25

Grilled Flat Iron Steak with Herb Compound Butter and Crispy Onions
$26.50

Rosemary Pork Tenderloin Medallions with Orange Sauce Reduction
$15.50

Roasted Pork Loin with Apple Onion Chutney and Crumbled Bleu Cheese
$15.00

Marinated Grilled Chicken Breast w/Balsamic Reduction and topped with Bruschetta
$19.50

Chicken Marsala
$19.75

Sea

Baked Stuffed Haddock w/Newburg Sauce
$21.25

Oven Roasted Salmon with Dill Sauce
$19.95

Sea Scallops Piccata
$26.75

Shrimp Scampi w/Linguini
$20.75
**Vegetarian / Vegan / Gluten Free / Dairy Free**

Stuffed Shells with Marinara Sauce (V)
$14.75

Tofu Tortellini Pomodoro (VGN,DF,GF)
$15.75

Coconut Curry Vegetables with Basmati Rice (V, GF)
*Spicy red curry with root vegetables simmered in coconut milk; served with basmati lentil rice blend*
$17.50

Barbecued Smoke Flavored Tofu “Steak” with Roasted Mushrooms (VGN, DF, GF)
*House creation of marinated and smoke flavored tofu, which is grilled, basted with barbecue sauce, and roasted in the oven then topped with freshly roasted mushrooms*
$15.25

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**William C. Wells Combination Entrees**

Please select one Combination* for your group

**OPTION A $25.50**
Grilled Bistro Filet and Jumbo Shrimp Brochette

**OPTION B $23.50**
Airline Breast of Chicken and Salmon Fillet

**OPTION C $28.00**
Stuffed Flank Steak Roulade and Teriyaki Marinated Breast of Chicken

Includes chef's choice seasonal vegetable, starch, rolls and beverage. Choose one option from the salad and dessert options to complete this served buffet.
Salad Options (Choose One)

Fresh Tossed Garden Salad
* Cucumbers, shredded carrots, cherry tomatoes, red onions, and garlic croutons

Classic Caesar Salad
* Chopped romaine, Caesar blend cheese (asiago, romano, parmesan) garlic croutons and Cracked Black Pepper

Mixed Green Salad
* Spring Mixed Greens with Berries, Grapes, Walnuts and Bleu Cheese Crumbles

Starch Options (Choose One) or Chef's Selection

Baked Maine Russet Potato
Roasted Maine Red Potato
Smashed Maine Red Potato

Wild Rice Pilaf

Dinner Dessert Options

NY Style Cheesecake with Fruit Topping (strawberry or blueberry)
Molten Chocolate Cake
Maine Blueberry Pie
Apple Pie
Carrot Cake
Chocolate Cake
Sour Cream Blueberry Cake with Cream Cheese Icing

*Excluding any special dietary requirements (Vegetarian, Vegan, Gluten Free)
Single Serve Snacks

Tortilla Chips and Salsa
$2.50

Pretzels
$1.50 each

Potato Chips
$1.50 each

Assorted Granola Bars
$1.75 each