



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

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 **\$.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

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