



**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**

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)

*chocolate spritz, vanilla spritz, 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. 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**



## 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

\*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 Bakery.

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 Bakery 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 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**

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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 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**

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**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 Dijonaise

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 pearlioni, 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**

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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, 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**

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## 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**

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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 (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**

## **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

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)  
**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**

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.

### 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, 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 crouete 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 pearlino 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 9/28/17