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.

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## BEVERAGES

### Beverages Per Gallon (Note: one gallon is ~ 15 servings)

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrabassett Coffee (Regular or Decaf)</td>
<td>$14.00</td>
</tr>
<tr>
<td>Hot Water w/Tea, Herbal Tea, Hot Chocolate</td>
<td>$12.75</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$12.75</td>
</tr>
<tr>
<td>Brewed Hot Tea</td>
<td>$12.75</td>
</tr>
<tr>
<td>Herbal Tea, Variety</td>
<td>$12.75</td>
</tr>
<tr>
<td>Fruit Juices (Apple, Orange, Cranberry)</td>
<td>$12.50</td>
</tr>
<tr>
<td>Cold or Warm Apple Cider</td>
<td>$12.50</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$12.50</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$12.50</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$12.50</td>
</tr>
<tr>
<td>Citrus Cooler Punch</td>
<td>$12.50</td>
</tr>
<tr>
<td>Cranberry Sparkler Punch</td>
<td>$12.50</td>
</tr>
<tr>
<td>Golden Punch</td>
<td>$12.50</td>
</tr>
</tbody>
</table>

### Individual Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canned Soda</td>
<td>$1.75</td>
</tr>
<tr>
<td>Bottled Juice</td>
<td>$2.00</td>
</tr>
<tr>
<td>Milk (2%, Skim or Chocolate)</td>
<td>$1.50</td>
</tr>
<tr>
<td>Bottled Water</td>
<td></td>
</tr>
<tr>
<td>16.9 oz</td>
<td>$2.00</td>
</tr>
<tr>
<td>Liter</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

## BREAKFAST BUFFETS

**Minimum of 15**

### Continental Breakfast $5.75 per person

Organic Black Bear Blend Coffee, Assortment of Teas, Juices, Assorted Pastries, Fresh Cut Mixed Fruit

**To make your Continental Breakfast the Black Bear Breakfast, add from options listed below**

(All items are based on a per person charge. Minimum 10 people.)

### Breakfast Selections

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs</td>
<td>$2.28</td>
</tr>
<tr>
<td>Quiche (Lorraine or Vegetable)</td>
<td>$2.75</td>
</tr>
<tr>
<td>Pancakes</td>
<td>$2.75</td>
</tr>
<tr>
<td>French Toast</td>
<td>$2.75</td>
</tr>
<tr>
<td>Waffles and Syrup</td>
<td>$2.75</td>
</tr>
<tr>
<td>Belgian Waffles w/** Toppings</td>
<td>$3.85</td>
</tr>
<tr>
<td>Breakfast Sandwiches*</td>
<td>$4.41</td>
</tr>
<tr>
<td>Egg and Cheese on English Muffin</td>
<td></td>
</tr>
<tr>
<td>Egg, Cheese, and Sausage on English Muffin</td>
<td></td>
</tr>
<tr>
<td>Eggs Benedict *</td>
<td>$5.00</td>
</tr>
</tbody>
</table>

*Available at Wells Conference Center only

** ** Belgium Waffles Toppings:

- Strawberry or Blueberry (choose one), Whipped Cream and Maple Syrup

### Miscellaneous Breakfast Options

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Fruit Salad, 1 pound (Serves 4)</td>
<td>$8.00</td>
</tr>
<tr>
<td>Yogurt, Assorted (Each)</td>
<td>$1.40</td>
</tr>
<tr>
<td>Hard Cooked Eggs (1/2 Dozen)</td>
<td>$3.30</td>
</tr>
</tbody>
</table>
BAKERY

**Breakfast Items** (All items sold by the dozen)
- Black Bear Bakery Muffins $9.95
- Signature Jumbo Muffins $13.95
- Mini Muffins w/Butter $5.75
- Bagels (Assorted) $20.75
- Donuts $11.30
- Danish $17.60
- Mini Danish $14.50
- Sour Cream Coffee Cake, Round (Serves 12) $11.30
- Cinnamon Buns $16.80
- Scones $17.60
- Mini Scones $14.50
- Breakfast Breads, Loaf (Serves 12) $8.70
- Strudel Sticks $16.80

*(Pastries include appropriate condiments)*

**Bakery Snacks** (All items sold by the dozen)
- Freshly Baked Cookies $13.00
- Lemon Bars $17.50
- Platinum Blondies $17.50
- Chocolate Fudge Brownies $17.50
- Blonde Brownies $17.50
- Congo Bars $17.50
- Maple Nut Bars $17.50

**Finger Desserts:** *(Sold by the dozen unless noted)*
- Assorted Bite-size Butter Cookies *(Minimum order 2 dozen)*
  Choose two flavors:
  *(Lemon, Chocolate, Walnut Confectionary, and Madeline)* $9.25/dozen
- Mini Éclairs $14.50
- Mini Cream Puffs $14.50
- Brownie Fingers w/Icing (Chocolate and Blonde) $11.50
- Petit Fours $21.00

**Decorated Cakes**
Decorated cakes are available in Yellow, Chocolate, or Marble and are double layer. Please specify request for basic decorations.

- 10” Round Cake $15.50
- 1/4 Sheet Cake $16.53
- Half Sheet Cake (Serves about 30) $33.00
- Full Sheet Cake (Serves about 60) $66.00

Also available
- Single Layer 1/4 Sheet $10.00
- Single Layer Half Sheet $20.00

Single layer cakes come with icing, are not decorated and are in a disposable pan.

Icing Choices: White, Chocolate, and Peanut Butter
COLD LUNCHES

**Build Your Salad Buffet** (Minimum of 15)
Caesar Salad (Traditional) $10.50
Includes the following: Romaine Lettuce, Cherry Tomatoes, Shredded Parmesan Cheese and Home-style Croutons. Served with Rolls and Butter, choice of Luncheon Dessert and Beverage.

**To build your salad, add $3.90 per person and choose two selections:**
- Grilled Salmon*
- Grilled Chicken
- Marinated Grilled Flank Steak*
- Marinated Grilled Vegetables

*Minimum order of 5

**Regional Salads**
Served with Rolls and Butter, choice of Luncheon Dessert and Beverage.
- Cobb Salad $14.50
- Chicken Almond Salad $14.50
- Chef’s Salad $14.50
- Taco Salad $14.50
- Lobster Salad (Citrus Dressing or Mayonnaise based) $MP

Chef Made Sandwich Buffet (Minimum of 15) $13.80
Choose from Ham, Turkey, Roast Beef or Grilled Vegetable with Lettuce, Tomato, and Cheese on your choice of two Breads with two accompaniments.
Includes Luncheon Dessert, Soda and/or Bottled Water.
(At Wells Conference Center, we will substitute Coffee for the Bottled Water and add a Water Station).

**Choice of two bread types**
- Deli Rolls (Whole Wheat and/or White)
- Assorted Breads
- Croissants

**Choice of two accompaniments for your Buffet**
- Traditional Coleslaw
- Home-style Potato Salad
- Signature Pasta Salad
- Red Bliss Herbed Potato Salad
- Sweet & Sour Cole Slaw
- Grilled Vegetable Salad
- Fresh Garden Salad
- Potato Chips

**Luncheon Desserts** (choose one)
- Assorted Cookies
- Chocolate Fudge Brownies
- Platinum Blondies
- Frosted Sheet Cake
- Cake flavors include Chocolate, Lemon, Vanilla and Marble.
- Icings include Butter Cream, Lemon and Chocolate.
- Lemon Mousse*
- Chocolate Mousse*
- Strawberry Shortcake*
- Blueberry Shortcake*
- Peach Shortcake*
- Chocolate Raspberry Shortcake*

*Available at Wells Conference Center only
Gourmet Sandwich Wraps (Minimum of 15) $15.40
Served with choice of two accompaniments, Luncheon Dessert, Soda and/or Bottled Water. (At Wells Conference Center, Coffee is substituted for Bottled Water and a Water Station is added).

Chicken Caesar Wrap
Roast Beef Wrap w/Caramelized Onions and Horseradish Spread
Ham and Swiss Wrap w/Honey Mustard
Turkey Club Wrap w/Garlic Mayo
Marinated Grilled Vegetable Wrap
  Marinade includes a blend of soy sauce, balsamic vinegar, honey, orange juice, and fresh herbs
Fresh Vegetable wrap with Hummus
Lobster Wrap or Roll (Minimum of 10) $MP

Choose two accompaniments
Traditional Coleslaw
Home-style Potato Salad
Signature Pasta Salad
Red Bliss Herbed Potato Salad
Sweet & Sour Cole Slaw
Grilled Vegetable Salad
Fresh Garden Salad
Potato Chips

Box Lunch $7.75
Choice of Turkey & Lettuce, Ham & Swiss, Roast Beef & American Cheese, or Vegetarian served on your choice of Whole Wheat or White Bulkie Roll. Includes Sandwich, Potato Chips and Cookie. **PLEASE NOTE: Beverages are not included.**
**PLEASE NOTE: Box Lunches are for off-premise consumption only**

Additional selections:
  Pasta Salad $1.70
  Sweet & Sour Cole Slaw $1.70
  Fresh Whole Fruit $1.00
  Soda $1.75
  Water $2.00

Deli Buffet (Minimum of 15) $13.20
Sliced Roast Beef, Turkey, Ham, American and Swiss Cheese, Lettuce, Tomato, Onion Tray and Pickle Spears with condiments. Assorted fresh Baked Rolls and Breads a choice of two Salads and one Luncheon Dessert. Soda and/or Bottled Water. (At Wells Conference Center, Coffee is substituted for Bottled Water and a Water Station is added).
Add Soup for an additional charge.

Salad Options
  Traditional Coleslaw
  Home-style Potato Salad
  Signature Pasta Salad
  Red Bliss Herbed Potato Salad
  Sweet & Sour Cole Slaw
  Grilled Vegetable Salad
  Fresh Garden Salad
  Potato Chips

Soup Options $2.99
  Minestrone Soup
  Garden Tomato Vegetable
  Chicken Noodle Soup
  Corn Chowder
  Lobster Bisque $MP

Luncheon Desserts (choose one)
  Assorted Cookies
  Chocolate Fudge Brownies
  Platinum Blondies
  Frosted Sheet Cake (Chocolate, Lemon, Vanilla, Marble)
  Lemon Mousse*
  Chocolate Mousse*
  Strawberry Shortcake*
  Blueberry Shortcake*
  Peach Shortcake*
  Chocolate Raspberry Shortcake*

*Available at Wells Conference Center only
HOT LUNCH BUFFET
(Available 11am-3pm)

Black Bear Pasta Buffet (Minimum of 15) $13.80
Enjoy your favorite Pasta, Sauces and Sautéed Vegetables. Includes Whole Wheat Penne, Linguini, Alfredo Sauce and Marinara Sauce; Seasoned Ground Beef; Sautéed Peppers and Onions served with a Fresh Garden Salad plus your choice of Dressings, Garlic and Italian bread. Also included is a Luncheon Dessert and Soda and/or Bottled Water (At Wells Conference Center, Coffee is substituted for Bottled Water and a Water Station is added).

For your favorite add-on, please make a selection and add the appropriate charge per person:
- Italian Meatballs $3.00
- Sautéed Chicken Strips $4.15
- Sweet Italian Sausage $3.90

Mexican Fiesta (Minimum of 15) $13.80
Includes Tossed Greens, Taco Meat, Shredded Cheddar Cheese, Tortilla Bowls, Sour Cream, Salsa, Guacamole, Diced Tomatoes, Black Olives and Diced Onions. Also included is a Luncheon Dessert and Soda and/or Bottled Water (At Wells Conference Center, Coffee is substituted for Bottled Water and a Water Station is added).

Italian Buffet (Minimum of 15) $14.00
Includes Chicken Parmesan over pasta, Stuffed Manicotti with Marinara sauce, Zucchini and Summer Squash sauté, Caesar Salad, Garlic and Italian bread. Also included is a Luncheon Dessert and Soda and/or Bottled Water (At Wells Conference Center, Coffee is substituted for Bottled Water and a Water Station is added).

Luncheon Desserts (choose one)
- Assorted Cookies
- Chocolate Fudge Brownies
- Platinum Blondies
- Frosted Sheet Cake (Chocolate, Lemon, Vanilla, Marble)
- Lemon Mousse*
- Chocolate Mousse*
- Strawberry Shortcake*
- Blueberry Shortcake*
- Peach Shortcake*
- Chocolate Raspberry Shortcake*

*Available at Wells Conference Center only

Spudtacular (Minimum of 15) $13.00
Includes a Steaming Hot Baked Potato Bar with Toppings (Steamed Broccoli; Bacon; Butter; Sour Cream; Shredded Cheese and Chives). Served with a Tossed Salad and Dressings. Also included is a Luncheon Dessert and Soda and/or Bottled Water (At Wells Conference Center, Coffee is substituted for Bottled Water and a Water Station is added).
SERVED LUNCHEONS
(Available 11am-3pm)

Lighter Fare Luncheons

Lighter Fare Luncheons can be offered Buffet Style. Please ask for details and prices.

Lunch entrees include smaller portions, your choice of a Starch, Chef Choice Vegetable, Rolls, Butter, a Luncheon Dessert and Beverage.

**Beef**
- Marinated Beef Tips $16.50
- Marinated Flank Steak $16.50

**Chicken**
- Chicken Parmesan w/Pasta $14.90
- Teriyaki Chicken Breast $14.65
- Grilled Chicken Balsamic $14.65

**Fish**
- Haddock with Citrus Salsa $14.65
- BBQ Grilled Salmon $15.50

**Pork**
- Roasted Pork Loin w/Apple Onion Chutney $14.65
- Chipotle Rubbed Pork Tenderloin $14.65

**Pasta**
- Manicotti $14.25
- Meat Lasagna $14.25
- Vegetarian Lasagna $14.25
- Penne w/Marinara or Alfredo Sauce $14.25

**Starch Options**
- Baked Potato
- Roasted Red Potatoes
- Smashed Potatoes
- Rice Pilaf

**Beverages**
- Coffee, Tea
- Iced Tea
- Water

**Luncheon Desserts** (choose one)
- Assorted Cookies
- Chocolate Fudge Brownies
- Platinum Blondies
- Frosted Sheet Cake (Chocolate, Lemon, Vanilla, Marble)
- Lemon Mousse*
- Chocolate Mousse*
- Strawberry Shortcake*
- Blueberry Shortcake*
- Peach Shortcake*
- Chocolate Raspberry Shortcake*

*Available at Wells Conference Center only
SERVED DINNER OPTIONS
(Available Lunch or Dinner)

Dinner entrées include a Salad, Starch, Vegetable, Rolls and Butter, Dessert and Beverage Service

**Beef**
- Classic Prime Rib a Jus $30.50
- Beef Fillet w/Cabernet Butter Sauce $28.75
- Tournedos of Beef w/ Pepper Port wine Sauce $28.75
- Grilled Bistro Fillet Steak $23.75
- Asian Flank Steak $19.80

**Pork**
- Roasted Pork Loin w/Spiced Bourbon Sauce $19.80
- Roasted Pork Loin au Poivre $19.80
- Pork Tenderloin w/Peach Jalapeño Glaze $19.80

**Chicken**
- 6 oz portion
  - Chicken Picatta $18.70
  - Stuffed Chicken Breast $19.60
    (Havarti, Artichokes, and Sundried Tomatoes)
  - Chicken Marsala $19.30
- Marinated Grilled Chicken Breast w/Balsamic Reduction $18.70

**Seafood**
- Roasted Salmon w/Sun Dried Tomato Basil Sea Salt $20.70
- Grilled Salmon w/Lime Butter Sauce $20.70
- Seared Scallops w/Miso Sauce $21.50
- Curried Scallops w/ Locally Grown Tomatoes $21.50
- Potato Crusted Haddock $20.90
- Baked Seafood Stuffed Lobster $MP

**Pasta**
- Gnocchi w/Creamy Pesto (V) $16.00
- Pasta Primavera and Edamame (VGN) $16.00
- Stuffed Shells w/Marinara (V) $16.00

**Vegetarian**
- Mushroom Herb Napoleon $17.10
- Spinach Stuffed Portobello Mushroom $17.10
- Vegetable Wellington w/Roasted Red Pepper Sauce $17.10

**Salad Options** (Choose one)
- Spinach and Pine Nut w/Parmesan Cheese
- Garden Tossed Salad
- Caesar Salad
- Mixed Greens served w/Gorgonzola Vinaigrette & Hot Sweet Pecans
- Tomato Caprese

**Starch Options** (Choose one)
- Baked Potato
- Roasted Red Potatoes
- Smashed Potatoes
- Wild Rice Pilaf
- Whipped Sweet Potatoes

**Chef's Choice of Vegetables**

**Dessert Options** (choose one)
- NY Style Cheesecake w/Fruit Topping
- Chocolate Cake
- Carrot Cake
- Seasonal Pie
- Apple Crisp
- Blueberry Crisp
- Gingerbread
- Strawberry Shortcake*
- Blueberry Shortcake*
- Peach Shortcake*
- Chocolate Raspberry Shortcake*

*Available at Wells Conference Center only

Served Dinners can be offered buffet style. Please ask for details and prices
Dinner Buffet Options

**Black Bear Pasta Buffet** (Minimum of 15) $17.20
Enjoy your favorite Pasta, Sauces and Sautéed Vegetables.
Includes Whole Wheat Penne, Linguini, Alfredo and Marinara Sauce; Seasoned Ground Beef; Sautéed Peppers and Onions served with your choice of a Dinner Salad. Includes Garlic and Italian Bread, with your choice from the Dinner Dessert Selection and Beverage Service.

*For your favorite add-on, please make a selection and add the appropriate charge per person*
- Italian Meatballs $3.05
- Sautéed Chicken Strips $4.15
- Sweet Italian Sausage $3.90

**Salad Options** (Choose one)
- Spinach and Pine Nut w/Parmesan Cheese
- Garden Tossed Salad
- Caesar Salad

**The Maine Theme Buffet** (Minimum of 15) $31.20
Enjoy a variety of local products from the State of Maine. Includes Rolls, Butter and Beverage Service, Fresh Smoked Seafood with Tossed Fresh Lettuce, Spinach and Baby Greens with Homemade Vinaigrette.

Choose two from the following
- Poached Salmon w/Maine Dried Cranberry Reduction
- Breast of Chicken Stuffed w/Maine Cheese, Smoked Ham topped with a Maine Blueberry Chutney
- Fettuccini w/Fresh Seafood Pasta Sauce (sauce includes Lobster and Maine shrimp)
- Curried Scallops w/ Locally Grown Tomatoes
- Roasted Balsamic Vegetables and Orzo

Choose one
- Maine Blueberry Pie or Maine Apple Crisp

**Starch Options** (Choose one)
Locally Grown Roasted Red Potatoes
Maine Smashed Organic Potatoes

**Vegetable**
Chef’s Choice

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**William C. Wells Buffet** (Minimum of 15) $27.50

**Entrée’s** (Choose two)
- Classic Prime Rib (served)
- Roasted Pork au Poivre
- Marinated Grilled Chicken Breast w/Balsamic Reduction
- Chicken Marsala
- Roasted Salmon w/Sundried Tomato Basil Sea Salt
- Potato Crusted Haddock
- Mushroom Herb Napoleon
- Spinach Stuffed Portobello Mushroom
- Vegetable Wellington w/Roasted Red Pepper Sauce

**Salad Options** (Choose one)
- Spinach and Pine Nut w/Parmesan Cheese
- Garden Tossed Salad
- Caesar Salad

**Starch Options** (Choose one)
- Baked Potato
- Roasted Red Potatoes
- Wild Rice Pilaf
- Smashed Organic Potatoes
- Whipped Sweet Potatoes

**Vegetables**
Chef’s Choice

**Includes Rolls, Butter and Beverage Service**

**Dessert** (Choose one)
- NY Style Cheesecake w/Fruit Topping
- Chocolate Cake
- Carrot Cake
- Seasonal Pie
- Strawberry Short cake*
- Blueberry Shortcake*
- Peach Shortcake*
- Chocolate Raspberry Shortcake*

*Available at Wells Conference Center only*
BARBECUE OPTIONS
A labor charge of $27.50 per hour per cook will be applied to all barbecue options held off premise. Off premise is considered any event held outside of Wells Conference Center.

UMaine Catering reserves the right to determine the staffing based on the size of the event.

Maine Lobster Bake Buffet (Minimum of 25)  $MP
Steamed Lobster
Mussels and Melted Butter
Boiled Red Jacket Potatoes
Corn on the Cob
Sweet and Sour Coleslaw
Rolls and Butter

Choose one of the following Dessert Selections
- Blueberry Pie
- Apple Pie
- Maine Sour Cream Blueberry Cake w/Cream Cheese Icing

Lemonade and Iced Tea

Black Bear BBQ (Minimum of 15)  $13.50
Hamburgers, Hot Dogs, and Veggie Burgers
Rolls
Ketchup, Mustard and Relish
American Cheese
Pasta Chips
Pasta Salad
Sweet and Sour Coleslaw
Lettuce, and Tomato Tray
Chocolate Fudge Brownies
Lemonade and Iced Tea

Stillwater BBQ (Minimum of 25)  $19.85
(Choose two of the following entrees)
BBQ Chicken
Sweet Italian Sausage w/Peppers and Onions
Country Style BBQ Pork ribs
Kansas City BBQ Brisket

Red Bliss Herb Potato Salad
Sweet and Sour Coleslaw
Lettuce, and Tomato Tray
Chocolate Fudge Brownies
Lemonade and Iced Tea
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Serves/Minimum</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Wings</td>
<td>$55.00</td>
<td>20-30</td>
</tr>
<tr>
<td>Hot Wings</td>
<td>$55.00</td>
<td>20-30</td>
</tr>
<tr>
<td>Hot Artichoke Dip</td>
<td>$31.00</td>
<td>25</td>
</tr>
<tr>
<td>Hot Maine Crabmeat Dip</td>
<td>$34.75</td>
<td>25</td>
</tr>
<tr>
<td>Sweet &amp; Sour Meatballs</td>
<td>$8.15</td>
<td>4 dozen</td>
</tr>
<tr>
<td>Cranberry Meatballs</td>
<td>$8.15</td>
<td>4 dozen</td>
</tr>
<tr>
<td>Mini Quiche</td>
<td>$17.40</td>
<td>3 dozen</td>
</tr>
<tr>
<td>Mini Egg Rolls w/Dipping Sauce</td>
<td>$8.15</td>
<td>4 dozen</td>
</tr>
<tr>
<td>Seafood Stuffed Mushrooms</td>
<td>$13.80</td>
<td>3 dozen</td>
</tr>
<tr>
<td>Spinach Stuffed Mushrooms</td>
<td>$13.80</td>
<td>3 dozen</td>
</tr>
<tr>
<td>Sausage Stuffed Mushrooms</td>
<td>$13.80</td>
<td>3 dozen</td>
</tr>
<tr>
<td>Bacon Wrapped Scallops</td>
<td>$34.75</td>
<td>3 dozen</td>
</tr>
<tr>
<td>Baked Brie w/Crackers</td>
<td>$49.75</td>
<td>25</td>
</tr>
<tr>
<td>Baked Brie w/Apricot Preserves Wrapped in Puff Pastry</td>
<td>$60.75</td>
<td>25</td>
</tr>
<tr>
<td>Spinach and Cheese Phyllo</td>
<td>$25.00</td>
<td>3 dozen</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>$34.75</td>
<td>3 dozen</td>
</tr>
<tr>
<td>Duck Pot Stickers</td>
<td>$20.90</td>
<td>3 dozen</td>
</tr>
</tbody>
</table>
### COLD HORS d’OEUVRES
(Items sold by dozen unless noted)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Ball w/Crackers</td>
<td>$27.60</td>
<td>(Serves 25)</td>
</tr>
<tr>
<td>Mini Cream Puff Sandwiches</td>
<td>$17.25</td>
<td>(Minimum 3 dozen)</td>
</tr>
<tr>
<td>(Filled w/Ham &amp; Sweet Relish Salad, Tuna Salad, Egg &amp; Fresh Tarragon Salad)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mini Finger Rolls</td>
<td>$18.50</td>
<td>(Minimum 3 dozen)</td>
</tr>
<tr>
<td>(Filled w/Ham Salad, Tuna Salad &amp; Egg Salad)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Silver Dollar Rolls</td>
<td>$18.50</td>
<td>(Minimum 3 dozen)</td>
</tr>
<tr>
<td>(Filled w/Roast Beef, Turkey and Ham)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hummus w/Pita Chips</td>
<td>$27.60</td>
<td>(Serves 25)</td>
</tr>
<tr>
<td>Maine Shrimp Spread w/Crackers</td>
<td>$38.60</td>
<td>(Serves 25)</td>
</tr>
<tr>
<td>Bruschetta</td>
<td>$17.25</td>
<td>(Minimum 2 dozen)</td>
</tr>
<tr>
<td>Fruit Kabobs w/Fresh Basil Oil</td>
<td>$27.60</td>
<td>(Minimum 2 dozen)</td>
</tr>
<tr>
<td>Whole Poached Salmon</td>
<td>$157.50</td>
<td>(Serves 50)</td>
</tr>
<tr>
<td>Tortilla Chips w/Salsa</td>
<td>$27.60</td>
<td>(Serves 25)</td>
</tr>
<tr>
<td>Pretzels</td>
<td>$ 8.90</td>
<td>(Per pound)</td>
</tr>
<tr>
<td>Potato Chips</td>
<td>$ 8.90</td>
<td>(Per pound)</td>
</tr>
<tr>
<td>Snack Mix</td>
<td>$ 9.95</td>
<td>(Per pound)</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$ 9.95</td>
<td>(Per pound)</td>
</tr>
<tr>
<td>Shrimp Cocktail/Sauce</td>
<td>MP per pound (Large)</td>
<td>$ MP per pound (Jumbo)</td>
</tr>
</tbody>
</table>

### RECEPTION TRAYS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit (Cut)</td>
<td>$20.90</td>
<td>12” (Small)</td>
</tr>
<tr>
<td></td>
<td>$39.75</td>
<td>16” (Large)</td>
</tr>
<tr>
<td>Vegetables &amp; Ranch Dip</td>
<td>$20.90</td>
<td>12” (Small)</td>
</tr>
<tr>
<td></td>
<td>$39.75</td>
<td>16” (Large)</td>
</tr>
<tr>
<td>Vegetables &amp; Hummus</td>
<td>$23.75</td>
<td>12” (Small)</td>
</tr>
<tr>
<td></td>
<td>$44.10</td>
<td>16” (Large)</td>
</tr>
<tr>
<td>Cheese &amp; Crackers</td>
<td>$24.25</td>
<td>12” (Small)</td>
</tr>
<tr>
<td></td>
<td>$46.30</td>
<td>16” (Large)</td>
</tr>
</tbody>
</table>

### Finger Desserts: (Sold by the dozen unless noted)

Assorted Bite-size Butter Cookies *(Minimum order 2 dozen)*
Choose two (Lemon, Chocolate and Walnut Confectionary, and Madeline’s)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Éclairs</td>
<td>$9.25/dozen</td>
</tr>
<tr>
<td>Mini Cream Puffs</td>
<td>$14.30</td>
</tr>
<tr>
<td>Brownie Fingers w/Icing</td>
<td>$11.60</td>
</tr>
<tr>
<td>Petit Fours</td>
<td>$20.90</td>
</tr>
</tbody>
</table>

UMaine Catering | Standard Menu | 207.581.4718
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, not to exceed the cost incurred by UMaine Catering, in the servicing of the event.

- 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 two weeks 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 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.

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. Generally, charges are not assessed if the cancellation is made three business days in advance of the function. An exception to this would be specialty items that cannot be returned to the vendor(s).

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 such meal. 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 Fees
Delivery Fee – On Campus
$10.00 or 5% of order if over $200.00, whichever is greater.

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 – 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 University holidays 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.

*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).

Labor charges are billed per person with a 3-hour Minimum

Wait staff and/or Attendants
$22.00 per hour

Bartenders
$22.00 per hour

Cooks
$27.50 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 w/2 Sternos
$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”
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 days prior to the event for this service.

A corkage fee is 20% when handling gift beverages.

NOTE: Student groups must have prior approval through the Substance Abuse 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. Items delivered or purchased for pick up should be properly stored prior to the event, removed, and disposed of by the host of the event.

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