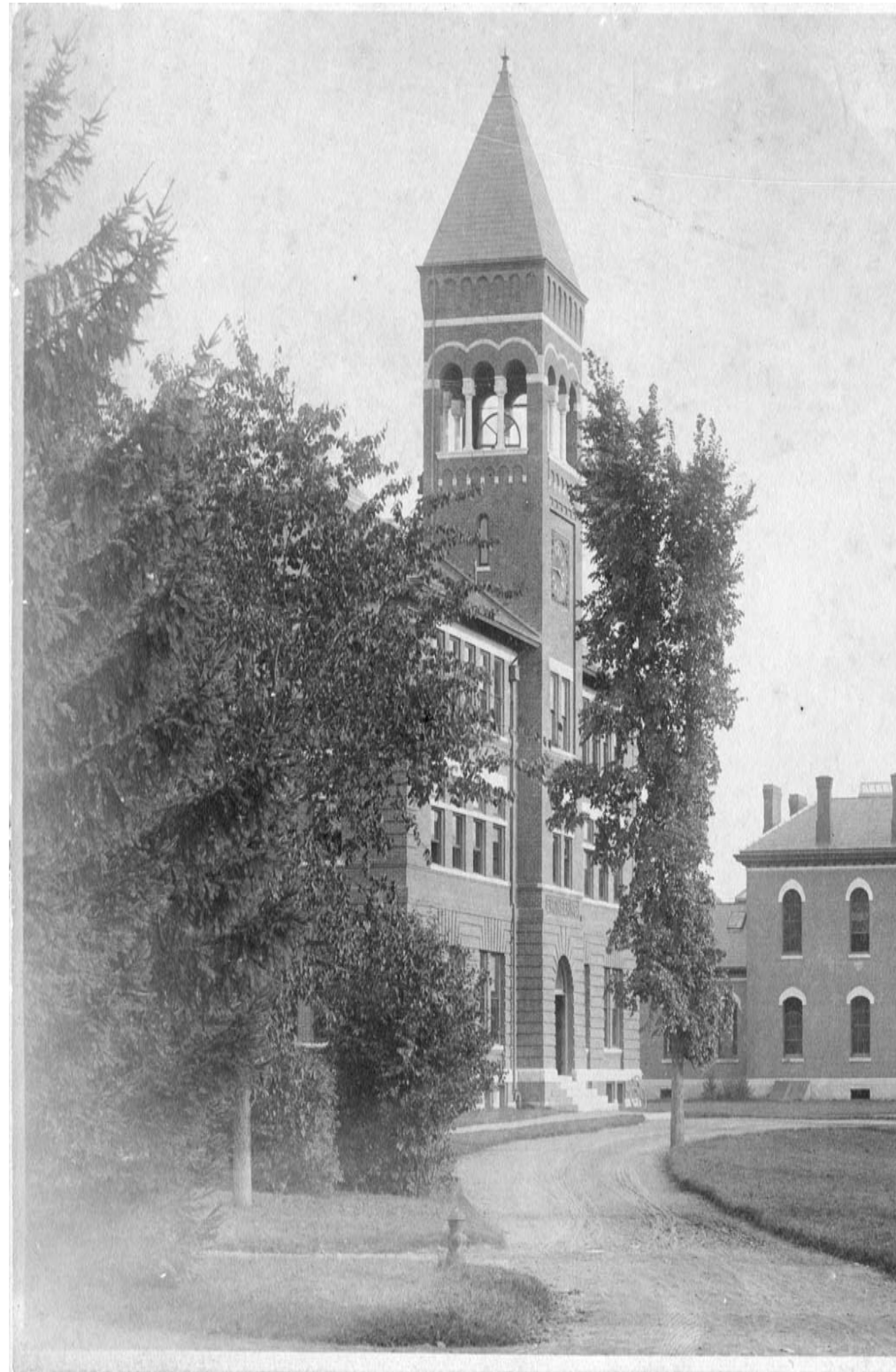


A Collection of Fine Dining Menus
Created Especially for the University of Maine



A New Tradition of Entertaining

I t is our pleasure to present

*A Taste of the University of Maine
Our Collection of Fine Dining Menus*

In this menu guide, you will find everything needed to create elegant events with a classy collegiate flair. These menus are meant for entertaining important guests of the University. Black Bear Catering wishes to enhance the University of Maine's fine reputation for gracious hospitality and this collection of spectacular menus will offer memorable culinary delights to be enjoyed to the last tasty morsel.

*After all, life is too short
for dull food!*

Executive Continental Breakfast

This lovely culinary display of fine foods will surely impress members of the Board of Trustees.

Whole Planked Salmon Chaud-Froid
Served with Cucumber Dill Sauce,
Mango Fruit Salsa and Shortbread

Eggs Frittata Huevos

Chef Glenn's Crab Cocktail

Farmer's Market Fruit Display

Cinnamon Raisin Biscuits

Fresh Orange Juice

Gourmet Coffees and Teas



Breakfast by the Penobscot River

This is a wonderful way to begin the day!

Basket of Morning Pastries
and Sweet Creamy Butter

Fresh Fruit Plate with Almond Yogurt

Poached Eggs Florentine
with Roasted Red Pepper Hollandaise
served on Toasted English Muffins
with Canadian Bacon

Roasted Red Potatoes

Assorted Fruit Juices

Gourmet Coffee Service

Come for Summer Brunch

This menu offers two distinct brunch entrées full of flavor...

Skewered Summer Fruits
with a Brandy Sauce

Brunch Braid stuffed
with Smoked Ham, Fresh Mint,
Goat Cheese and Roasted Red Pepper

Smoked Salmon Blintzes
with Sour Cream and Chives

Cranberry Nut Bread

Gourmet Coffee Service

A Winter Brunch

Winter is a magical time of personal reflection and quiet intimate gatherings of friends...

Citrus Fizz

Tropical Fruit with Raspberry Sauce

Bleu Cheese Waffles
with Wild Mushroom and Bacon

Shirred Eggs

Pecan Sticky Buns

Gourmet Coffee Service

Selection of Teas



Morning Tea

Served graciously with freshly baked scones and shortbread cookies.

Traditional English Scones with Currants

Fruit Scones

Shortbread Cookies

Parsley Butter

Orange Marmalade and Fruit Preserves

A Mélange of Fresh Blueberries
and Honeydew Melon

Reception Punch

Freshly Brewed Tea

Gourmet Coffee Service



High Tea at the University of Maine

A wonderful menu suggested for afternoon gatherings.

A truly outstanding selection of teas
Earl Grey, Orange Pekoe, Oolong, Green,
Darjeeling, Chamomile and Jasmine

Petite Cashew Chicken Sandwiches

Pecan Tea Tarts

Almond Tea Cakes

Strawberry Delights

Lemon Bars

Country Club Punch

Living Right Lunch

Perfect for the informal gathering.

Basil Chive Chicken Breast on Focaccia

Balsamic Roasted Vegetables

Orange, Jicama and Cilantro Salad
with Cayenne Lime Dressing

Fresh Peach Tart
with Almond Crust

Colombian Coffees

A Walk in the Garden

A menu with flavors as bright as the colors of summer...

Fresh Mozzarella and Herb Crostini

Scallops à la Orange

Baby Carrots with Fresh Tarragon

Crusty Bread and Butter

Zambaglione
With Fresh Fruit

Colombian Coffees



The Golden Lemon

A sublime luncheon menu dedicated to the notable lemon.

Yellow Pepper Bisque

Lemon-Curry Glazed Breast of Chicken

Pasta Tricolore with Pencil Asparagus
and Lemon Zest

Lemon Nut Bread with Creamy Butter

Colombian Coffees

Lemon Lift Tea



Luncheon for Good Times

A sophisticated menu with Mediterranean flair.

Chive Toasts

Smoked Salmon Spread

Golden Breast of Chicken
Wrapped in Prosciutto
with Fresh Sage and Fontina Cheese

Individual Trifles with Seasonal Fruit
Crème Anglaise and Butter Pound Cake

Colombian Coffees

The Fresh Vegetable Garden

A vegetarian delight...perfect for lunch.

Field Greens and Heirloom Tomatoes
with Herb Vinaigrette

Chargrilled Vegetable and Goat Cheese Stack
with a Balsamic Reduction

Whole Wheat Rolls and Creamy Butter

Sponge Cake with Strawberries

Colombian Coffees

A Demitasse Cup of Cool

A cool menu yet flavorful and fun!

Creamy Cucumber Soup

White Bean and Tuna Salad
Stuffed in a Whole Wheat Pita

Summer Tomato Salad
with Garden Rye Tomato, Avocado
and Sweet Onion with
Lime Cilantro Vinaigrette

Blue Ribbon Angel Food Cake

Colombian Coffees



The Commencement Luncheon

An upscale luncheon for a traditional event.

Tomato Salad with Citrus Dressing

Marinated Grilled Tuna
with Fresh Papaya Salsa

Fresh Sautéed Vegetables

Popovers with Honey Butter

Cranberry Crêpes
With Crème Anglaise

Colombian Coffees



Light Summer Breeze

A new twist on a traditional lobster salad luncheon!

Lobster Louis Salad
on Field Greens

Basil Potato Salad

Warm Goat Cheese Salad

Fruit Tartlets

Iced Tea with Fresh Lemon

A Taste of Savannah

A hint of Southern sensibilities.

Baby Spinach Salad in Red Wine Vinegar
and Dijon Mustard Dressing

Slow Roasted Pork Rib
with Mandarin Ginger Peach Sauce

Twice Baked Sweet Potatoes

Cheese Straws

Pecan Pie

Colombian Coffees

Easy Elegance

Any meal becomes a celebration with this menu!

Garden Greens with Pecan Dressing

Spinach and Apricot Stuffed Chicken Breast

White and Orange Sweet Potato Purée

Haricot Verts

Yeast Rolls

Pound Cake
with Chocolate Honey Sauce

Colombian Coffees



Elegant Luncheon

Mellow and luxurious - an impressive menu.

Pinenut, Pear and Bleu Cheese Salad
with Champagne Vinaigrette

Roasted Garlic and Aubergine Custard
with Red Pepper Coulis

Assorted Scones
with Creamy Butter

Fresh Fruit Cassis
with Shortbread Cookies

Colombian Coffees



A Taste of Maine

Jewels of the local coast to delight the palate.

New England Clam Chowder
with Westminister Oyster Crackers

Crabmeat Stuffed Maine Shrimp

Roasted Garlic Fingerling Potatoes

Squash Sauté

Blueberry Crisp

Colombian Coffees

A Greek Tragedy

Experience the flavorful bounty of the Greek Isles

Greek Salad Station
Tossed to Order

Fresh Catch Seafood Bar

Roasted Eggplant

Grilled Lamb Chops
with Cilantro Mint Vinaigrette

Chef Station with Flaming Saganaki

Assorted Sweets

Gourmet Coffee Service



Summer in Tuscany

A special display of rustic country cooking presented in the rich Tuscan style.

Imported Antipasto Display
with Rustic Breads and Focaccia

Wild Mushroom and Asparagus Rissotto
with a Splash of Spicy Red Sauce

Herb Crusted Rack of Lamb
with Red Wine, Tomato and Rosemary Reduction

Grilled Vegetable Crudit 
with Balsamic Vinaigrette and Gorgonzola Dip

Grilled Polenta

Tuscan Bean Salad with Proscuitto

Italian Dessert Table - Tiramisu, Biscotti, Cannolis

Italian Roast Coffee

Paris By Moonlight

Dine on the subtle romance of the City of Lights!

Foie Gras with Poached Cherries

Beef Roulade with Caramelized Onions,
Roasted Red Peppers and Grilled Asparagus

Whipped Fennel Potatoes

Saut ed Vegetables

Assorted Desserts

Columbian Coffees



New York, New York

Let yourself go with the hearty flavor of New York night life.

Endive with Gourmandise

Flat Iron Steak with Gorgonzola

Fingerling Potatoes

Grilled Vegetables with a Balsamic Reduction

Display of Crusty Breads and Breadsticks

Lemon Scented Cheesecake

Assorted Flavored Bottled Waters

Columbian Coffees

Charles Frederick Allen

(1871-1879) *The first official president of the University of Maine, Reverend Allen was a Methodist minister. The strength of his contributions was echoed in the moral fiber he passed on to the student body. Reverend Allen believed in the power of education, and was instrumental in integrating coursework with practical experience.*

Tomato Bisque

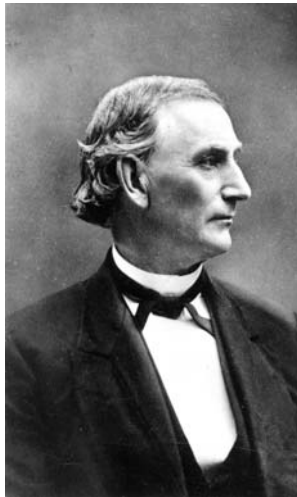
Maple Stuffed Pork Loin

Farfalle with Forest Mushrooms,
Peas and Parsley

Field Greens with Maine Shrimp, Pea Pods
and Chive Aioli

Wild Strawberry and Ricotta Cheesecake

Columbian Coffees



Merritt Caldwell Fernald

(1868-1871, 1879-1893) *The first acting president of the University of Maine, Dr. Fernald provided the foundation upon which the University was built. After the probationary period, Dr. Fernald returned to the office as the official second president.*

Cream of Wild Mushroom Soup

Grilled Halibut with Leek and Mustard Cream

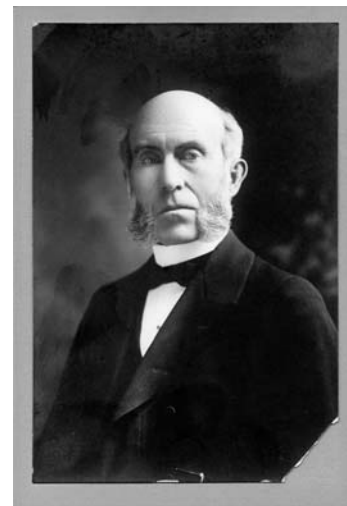
Spaghetti Squash

Roasted New Potatoes with Spring Herb Pesto

Spicy Greens with Basil Aioli

Lemon Layer Cake
with Raspberries and Whipped Cream

Gourmet Coffees



Abram Winegardner Harris

(1893-1901) The term of Abram Harris was notably a difficult one. The "State College of Maine" was facing significant financial struggles. Harris proposed a state mill tax to provide financial support and growth. Despite a rejection of his financial plan, Harris continued his passionate fight on behalf of his students - eventually procuring University status.

Chicken and Wild Mushroom Marsala

Risotto Timbale

Medley of Fresh Vegetables

Bibb and Endive Salad
with Caramelized Pecans and
Gorgonzola Apple Vinaigrette

Warm Deep Dish Apple Pie
with Maple-Pecan Glaze

French Roast Coffees



George Emory Fellows

(1902-1910) The term of Dr. Fellows is well known for the expansion of the University campus. Although highly noted for a variety of buildings on campus and the birth of "fraternity row," one of Dr. Fellows greatest achievements was the establishment of a B.A. degree program at the University of Maine.

Grilled Vegetable and Chèvre Salad

Chicken Provençal

Couscous

Rhubarb Strawberry Compote
with Ice Cream

Colombian Coffees



Robert Judson Aley

(1910-1921) The United States had entered the First World War and the University atmosphere changed drastically. In an effort to prevent the loss of the student body, a Students' Army Training Corps was developed. Dr. Aley, who served as an official with the predecessor of the League of Nations, met the challenges of the time and gave the University a renewed sense of purpose in the following years of peace.

Lobster Bisque

Poached Salmon
with Apple Cider Reduction

Wild Rice with Cranberries

Fresh Asparagus Tips
with Black Butter

Mesclun Mix
with Julienne Vegetables and
Tri-Peppercorn Ranch

Seasonal Berries in Cassis Cream

Colombian Coffee



Clarence Cook Little

(1922-1925) Dr. Little was a distinguished geneticist. His term at the University, although short, emphasized athletic as well as educational advancement with the start of the Memorial Gymnasium Building Campaign.

Ginger Carrot Soup

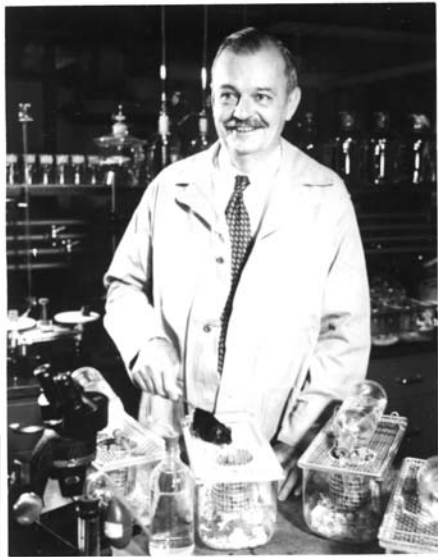
Raspberry Duck Breast

Risotto Timbale

Field Greens
with Almonds, Dried Cranberries
and Apple Vinaigrette

Toffee, Pecan and Apple Crisp

Colombian Coffees



*"There is no love sincerer than
the love of food."*

- George Bernard Shaw



The University of Maine Catering Services

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