



## *The University of Maine Catering Collection*



*Welcome*

*Our catering expertise ranges from elegant full service meals and receptions to tasteful picnics and party platters. The selections in this guide are a sampling of those most requested. If you have a special menu in mind or you would like us to design a distinctive menu just let us know and we will make every effort to meet your catering needs.*

*We look forward to working with you!*



## Policies and Procedures

1. Reserve a room or location for your special event. Room arrangements can be made by calling the Scheduling Office at 207.581.4718.
2. Plan your menu with Catering Services *at least five business days* in advance of your event by calling 207.581.4718. Please be prepared to provide the following information: date, time, location of event, group/organization, type of service, estimated attendance, and account number. **To receive a 10% discount, your event must be completely booked at least 10 business days in advance.**
3. Catering Services will make every effort to accommodate last minute requests. Events planned with less than 72 hours (3 business days) advance notice require special considerations. Menu selection may be limited and based on availability. A **minimum** surcharge of 15% may be added to any approved emergency request.
4. Catering Services asks that you call in your guaranteed number of guests, no later than two business days prior to a function. It is your responsibility to call in the guaranteed number of guests otherwise all charges will be based on the estimated number of guests or the actual attendance, whichever is higher. Generally, for served meals a 5% variance is prepared.
5. Catering Services has established the following minimums for special meals: *a. Served meals for 10 or fewer guests are assessed an additional labor charge. b. Buffets are generally designed for 20 or more guests. Catering Services will gladly prepare a buffet for less than 20 guests, however, your group may be assessed a service charge.*
6. After planning your event, Catering Services will send two copies of the confirmation sheet to you, detailing the arrangements made for your event. Please keep one copy for your files. Sign, date and return the second copy to the Catering Services Office.
7. Events held outside of the University of Maine campus may require special consideration. **Additional charges may apply for china service, delivery before 7:00 am or after 7:00 pm, and weekend service.** Please consult with the Catering Manager for specific charges.
8. For non-university events, Catering Services requires the confirmation sheet to be signed and returned to our office with an advance deposit. The advance deposit equals 50% of the total of the event with the balance due on the day of the event. Checks (made payable to the University of Maine), cash and major credit cards are accepted.
9. When it is necessary to cancel an event, please notify us in writing as soon as possible. Generally, no charges are assessed if the cancellation is made three business days in advance of the function.
10. All University of Maine related events are billed to the appropriate department within one week of the catered event.
11. The most important part of the planning process is leaving the details to us. Catering Services is committed to ensuring that your event will be truly special — so relax! We hope with the information provided in this guide your event planning will be an enjoyable experience.





Breakfasts

## Specialty Breakfast Breaks

*Minimum of 15 guests required.*

### Continental Breakfast

Per Person

Choice of Coffee, Decaffeinated Coffee, Hot Tea, Orange Juice, Assorted Muffins, Assorted Danish Pastry, Seasonal Fresh Fruit, Bagels and Cream Cheese.

### A Harvest of Quick Breads

Per Person

Choice of Coffee, Decaffeinated Coffee, Hot Tea, Chilled Juice, Assorted Homemade Sweet Breads, Butter, Cream Cheese and a Bowl of Fresh Apples.

### The Bagel Break

Per Person

Regular Coffee, Decaffeinated Coffee, Herbal Teas, Chilled Juices, Jumbo Bagels with Cream Cheese and Toppers.

## Served Breakfasts

*Catering Services offers a full selection of breakfast choices.  
Minimum of 20 guests required.*

### UMaine Wake Up Call!

Per Person

Choice of Juice, Any Style Eggs, French Toast or Pancakes, Choice of Bacon or Sausage, Muffins or Coffee Cake, Regular or Decaffeinated Coffee.

### The Black Bear Starter

Per Person

Choice of Juice, Any Style Eggs, French Toast or Pancakes, Hashbrown Potatoes, Choice of Bacon, Sausage or Ham, Sweet Rolls or Danish, Fresh Fruit and Regular or Decaffeinated Coffee.

## Breakfast Buffets

*Minimum of 20 guests required.*

### The GO BLUE Buffet

Per Person

Your choice of Pancakes or French Toast, Scrambled Eggs or Egg Strata, Bacon or Sausage Links  
*Served with muffins, fresh fruit salad, hashbrown potatoes, orange juice, coffee, decaffeinated coffee, hot tea and milk.*

### The Wingate Buffet

Per Person

Two Chilled Juices, Fresh Seasonal Cut Fruit, Fluffy Scrambled Eggs or Quiche, Pancakes or French Toast with Two Syrups, Crisp Bacon Strips or Sausage Links  
*Served with home fried potatoes, assorted breads, pastries and muffins, creamy butter, preserves and jellies, regular and decaffeinated coffee and milk.*

### The Maples Farm Style Buffet

Per Person

Chilled Juices, Orange Sections, Fluffy Scrambled Eggs, Country Sausage, Home Fried Potatoes, Grits or Oatmeal, Southern Style Biscuits and Honey  
*Served with regular and decaffeinated coffee, milk, butter and jelly.*

### The Executive

Per Person

Chilled Juice, Coffee, Decaffeinated Coffee, Hot Tea, Fresh Fruit Cup, Fluffy Scrambled Eggs, Grilled Bacon or Sausage, Red Skinned Home Fries, Belgian Waffles, Breakfast Pastry, and choice of one of the following:  
*Seafood Newburg, Carved Turkey, Carved Ham or Chicken à la King.*



Breakfasts



Breakfasts

## Morning Breaks

### Beverages

House Blend (Regular & Decaffeinated)	Per Gallon
Starbucks Coffee (Regular & Decaffeinated)	Per Gallon
Hot Chocolate	Per Gallon
Hot Tea	Per Gallon
Fruit Juices (orange, cranberry, apple and grape)	Per Gallon
Bottled Minute Maid Juice	Each
Milk (1/2 pints)	Each
Canned Soda	Each
Bottled Water (24 oz. or 1 liter)	Each

### The Bakery

Signature Jumbo Muffins <i>Ask about our seasonal offerings!</i>	Per Dozen
Mini Muffins	Per Dozen
Oversized Bagels	Per Dozen
Mini Bagels	Per Dozen
Donuts	Per Dozen
Donut Holes	Per Dozen
Danish	Per Dozen
Sour Cream Coffee Cake (serves 8-12)	Per Cake
Croissants	Per Dozen
Cinnamon Buns	Per Dozen



Luncheons

## Served Cold Luncheons

All sandwiches, salads and hot luncheons are served with homemade rolls and butter, regular and decaffeinated coffee, iced tea, iced water and your choice of one luncheon dessert selection. The following thirteen menus are especially designed for the pre-set luncheon.

\* Minimum of 10 per variety required.

### Chef's Salad

Per Person

A bed of mixed greens topped with julienne turkey, ham, cheese, sliced eggs, tomato and onion. Served with your choice of dressings and an assortment of crackers, rolls and butter. Choice of luncheon dessert.

### Grilled Salmon on Greens

Per Person

Grilled Salmon served over a bed of romaine lettuce with Caesar dressing and homemade croutons. Served with an assortment of crackers, rolls and butter. Choice of luncheon dessert. You may choose grilled chicken, shrimp or vegetables in place of the salmon.

### Spinach Salad

Per Person/Add Chicken Per Person

Tender leaves of spinach with shaved red onions, assorted seasonal fruits (berries in the spring and mandarin oranges and grapefruit in the winter) drizzled with UMaine's Red Raspberry Vinaigrette. Served with an assortment of crackers, rolls and butter. Choice of luncheon dessert.

### Chicken Salad Veronique

Per Person

Homemade chicken salad with green grapes and roasted pecans on a bed of shredded greens. Served with seasonal fresh fruits, croissant and butter. Choice of luncheon dessert.

### Chicken Almond Salad

Per Person

Sautéed chicken breast on a bed of crisp greens, topped with citrus vinaigrette, fresh vegetables, slivered almonds and blueberries. Served with an assortment of crackers, rolls and butter. Choice of luncheon dessert.



Luncheons

## Buttery Croissant Sandwich

Per Person

A buttery croissant with your choice of ham, turkey, smoked turkey, beef or vegetable along with lettuce, tomato and cheese. Served with a side of pasta salad, potato chips and garnished with carrot and celery sticks and a pickle. Choice of luncheon dessert.

## Dijon Chicken Salad Croissant

Per Person

Our famous Dijon Chicken Salad on a buttery croissant along with lettuce and tomato. Served with a side of pasta salad, potato chips and garnished with carrot and celery sticks and a pickle. Choice of luncheon dessert.

## Tofu with Curried Vegetables

Per Person

A generous portion of tofu and curried vegetables on a bed of mixed greens. Served with a dinner roll and butter. Choice of luncheon dessert.

## Taco Salad Wrap

Per Person

Seasoned ground beef, cheddar cheese and green onions with black olives and picante sauce wrapped in a wheat tortilla shell. Served with Mexican Corn Salad, tortilla chips and salsa. Choice of luncheon dessert.

## Chef Glenn's Wrap

Per Person

Roast beef, cheddar cheese, lettuce, caramelized onions with horseradish mayonnaise all packed in a wrap. Served with hearty potato salad and fresh relishes. Choice of luncheon dessert.

## Turkey Berry Bagel

Per Person

Breast of turkey piled high on a bagel with cranberry chutney and honey Dijon sauce. Served with choice of salad and luncheon dessert.

## Cobb Salad

Per Person

Mixed greens topped with bleu cheese crumbles, ripe tomatoes, crisp bacon, tender chicken breast, hard boiled egg and a tangy vinaigrette. Choice of luncheon dessert.

## Grilled Chicken Spiede Salad

Per Person

Marinated, grilled chicken skewers in a mesclun salad. Served with raspberry vinaigrette and garnished with tri-color tortilla chips and Italian bread. Choice of luncheon dessert.

## Served Hot Luncheons

*The following menus are designed as served luncheons. They do not work well for pre-set luncheons. Attendants are an additional charge. Minimum of 10 per selection required.*

## Garden Chicken Pasta

Per Person

Sautéed vegetables and grilled chicken strips on a bed of fettuccini tossed with a light cream sauce. Served with a dinner roll and butter. Choice of luncheon dessert.

## Italian Lasagna

Per Person

A generous portion of your choice of meat or spinach lasagna, Italian green beans, small Caesar salad, and a garlic breadstick. Choice of luncheon dessert.

## Beef Stew

Per Person

An all-American dish. Ours is topped with puffed pastry. Served with a seasonal green salad and choice of luncheon dessert.

## Turkey Divan

Per Person

Fresh broccoli spears wrapped in slices of turkey breast meat and topped off with a rich cheese sauce. Served with a compliment of fresh fruit, seasonal green salad and a choice of luncheon dessert.



Luncheons



## **Creamy Chipotle Chicken and Pasta**

Per Person

This is a classic creamy penne with a Southwest twist. Served with a seasonal green salad, dinner roll and butter and choice of luncheon dessert.

## **Sante Fe Chicken Stromboli**

Per Person

A tasty stromboli with diced Santa Fe Chicken, roasted red onions, chunky salsa and jack and cheddar cheeses served in a wrap. Mexican rice and a vegetable of the day accompany the stromboli. Choice of luncheon dessert.

## **Biscuit Topped Chicken Pie**

Per Person

A generous portion of an old favorite topped with a homestyle biscuit. Served with a seasonal green salad. Choice of luncheon dessert.

## **Teriyaki Chicken Breast**

Per Person

A tangy chicken breast with onions and peppers over white rice. Served with a small green salad with choice of dressings and choice of luncheon dessert.

## *Luncheon Buffets*

*Minimum of 15 guests required for all Luncheon Buffets.*

### **The Deli Buffet**

Per Person

Sliced roast beef, turkey, ham and two kinds of cheese. Lettuce, tomato and onion tray with appropriate sandwich condiments. Assorted fresh baked breads and rolls. Choice of two salads and one luncheon dessert. Add soup or hot pasta dish for an additional charge.

### **Executive Salad Buffet**

Per Person

Crisp romaine lettuce, tender mesclun mix, and spinach with top notch toppings of grilled streak, chicken breast, Maine shrimp and fresh vegetables. Three dressings and dinner rolls complement this buffet. Includes a choice of luncheon dessert.

### **Black Bear Buffet**

Per Person

Beef lasagna and spaghetti with alfredo and marinara sauces served with a mini salad bar. Three dressings and garlic bread complement this buffet. Includes choice of luncheon dessert.

### **Taco Salad Bar**

Per Person

Tossed greens, taco meat, refried beans, nacho cheese sauce, tortilla bowls and all the toppings make this buffet a border celebration. Includes a choice of luncheon dessert.

### **Spudtaacular**

Per Person

A steaming hot baked potato bar with all the right toppings: cheese sauce; steamed broccoli; bacon; sweet butter; sour cream; shredded cheese and chives. Served with a tossed salad and dressings. Includes choice of luncheon dessert.



*Luncheons*

*Luncheons*



## Luncheon Salad Selections

- Tomato Roma Salad
- Grilled Vegetable Salad
- Rotini Pasta Salad
- Garden Tossed Salad
- Black Bean & Roasted Corn Salad
- Cucumber Dill Salad
- Herbed Vinaigrette Potato Salad
- Thai Beef & Broccoli Salad
- Sweet & Sour Cole Slaw

## Luncheon Dessert Selections

All luncheon selections are served with one of the following dessert selections:

- Chocolate Brownie
- Lemon Bar
- Fruit Salad
- No Bake Cookies
- Blonde Brownie
- Assorted Cookies
- Pound Cake
- Homestyle Fruit Pie

## Lunches on the Go!

All Lunches on the Go! include sandwich, potato chips, fresh fruit, cookie or brownie and canned soda.

### Executive Deli

Per Person  
Choice of turkey, ham, roast beef or veggie served with cheese, lettuce and tomato on a fresh baked sub roll, wrap or croissant.

### Marinated Chicken

Per Person  
Chilled grilled chicken breast topped with roasted red peppers, shredded carrot, lettuce and a tangy sauce. Served on Focaccia bread.

### The Club Sub

Per Person  
Swiss cheese, ham and turkey breast topped with lettuce and tomato in a freshly baked sub roll. Served with herbed mayonnaise on the side.

## Dinners

These menu selections reflect items readily available. Catering Services can accommodate any special requests you may have. Our intention is to provide our customers with a memorable banquet designed to their particular needs and specifications. Each dinner selection is served with freshly baked dinner rolls and butter, one dinner dessert selection and regular and decaffeinated coffee, iced tea and iced water.

## Beef Selections

### Prime Rib Dinner

Per Person  
Our special prime rib dinner — slow roasted and served with our Yukon Gold baked potato, sour cream, butter and fresh garden vegetable medley.

### Medallions of Beef Tenderloin

Per Person  
Two medallions of tenderloin beef served with Madeira sauce, roasted new red potatoes and steamed fresh vegetable medley.

### Roasted Beef Tenderloin

Per Person  
Horseradish and cream cheese crusted slices of beef tenderloin served with roasted rosemary potatoes and baby carrot fingers.

### London Broil

Per Person  
Marinated thinly sliced beef with demi-glace and mushrooms. Served with parslid rice and steamed broccoli.





## *Chicken Selections*

### **Grilled Chicken Breast**

Per Person  
Grilled marinated chicken served with garlic roasted red potatoes and sautéed fresh vegetables.

### **Chicken Provençal**

Per Person  
Seasoned chicken sautéed with tomatoes and olives, served with oven roasted potatoes and grilled marinated zucchini.

### **Chicken With Your Favorite Sauce!**

Per Person  
Lightly breaded and sautéed chicken breast served with your choice of sauce. Choose from any of these classics: Supreme Sauce, Lemon Sauce, Bourbon Sauce, Peppercorn Sauce or Ginger Shiitake Mushroom Cream Sauce. Served with parmesan potatoes and fresh savory green beans.

### **Chicken with Apple & Almond Stuffing**

Per Person  
Chicken breast stuffed with bread stuffing, apples and almonds, served with an apple chutney and savory green beans.

### **Grilled Teriyaki Breast of Chicken**

Per Person  
Grilled marinated chicken breast in teriyaki sauce served with fluffy white rice, grilled fresh pineapple and steamed snow peas.

### **Chicken Wellington**

Per Person  
An extra special chicken entrée featuring a breast of chicken with a layer of duxelles wrapped in puffed pastry. Served with demi-glaze and baby glazed carrots and freshly steamed broccoli florettes.

## *Pork Selections*

### **Grilled Pork Tenderloin**

Per Person  
Pork tenderloin with an apricot sauce served with rissole potatoes and a medley of fresh vegetables.

### **Cajun Roast Loin of Pork**

Per Person  
Loin of pork rubbed with Cajun spices and slow roasted with a honey glaze. Served with whipped potatoes, pan gravy and broccoli florettes.

### **Stuffed Pork Chop**

Per Person  
A pan seared 12 oz. center cut triple thick pork chop stuffed with savory cranberry dressing. Served with maple glazed apples, roasted potatoes and sautéed fresh vegetables.

## *Seafood & Vegetarian Selections*

### **Grilled Maple Glazed Salmon**

Per Person  
Grilled fresh salmon with a maple glaze served with a wild rice blend, sugar snap peas and julienne carrots.

### **Orange Fennel Scallops**

Per Person  
Scallops prepared with fennel and bits of fresh orange, buttered herb orzo and a medley of roasted garden vegetables.

### **Herb Cheese Stuffed Shells**

Per Person  
Served with complement of fresh vegetables and marinara sauce.





Dinners

## Grilled Tequila Tuna

Per Person  
A tuna steak marinated in tomato juice, salsa, tequila and lime juice then grilled to perfection. Served with Caribbean roasted potatoes and fresh vegetable medley.

## Curry Sesame Tofu with Brown Rice

Per Person  
Pan fried sesame, curry and cumin coated tofu, served with brown rice, pea pods and red peppers.

## Greek Spinach Strudel

Per Person  
Greek style spinach, ricotta and feta cheese enrobed in a flaky pastry. Served with julienne of fresh vegetables.

## Dinner Salad & Dessert Selections

*Dinner selections include one salad and one dessert selection from the lists below. Also included are dinner rolls and butter, coffee, decaffeinated coffee, iced tea and hot tea.*

### Salad Selections:

Mixed Greens Salad  
Tomato Mozzarella Salad  
Caesar Salad

### Dessert Selections:

New York Style Cheesecake with Fruit Toppings  
German Chocolate Cake  
Lemon Blueberry Tart  
Key Lime Pie  
Boston Creme Pie  
Carrot Cake

## Themed Buffets

*For something a little out of the ordinary, your guests will enjoy experiencing one of our themed meal buffets. All of the buffets are accompanied by the appropriate decorations, menus and service. Buffet service requires a minimum of 20 guests.*

### Italian Buffet

Per Person  
Caesar Salad with Homemade Croutons  
Antipasto Platter  
Farfalle with Sundried Tomatoes and Fresh Basil Pesto  
Tomato Basil Chicken  
Italian Blended Vegetables  
Assorted Dinner Rolls  
Garlic Bread  
Coffee & Iced Tea  
Tiramisu

### Celebration of Maine Buffet

Per Person  
Smoked Seafood on Mixed Greens  
Fresh Fruit & Cheese Display  
Whole Green Beans  
Poached Salmon with Tarragon Cream Sauce  
Poached Halibut  
Breast of Chicken stuffed with Maine Smoked Ham and Cheese  
Rosemary Roasted Potatoes  
Dilled Baby Carrots  
Dinner Rolls & Butter  
Coffee & Iced Tea  
Chocolate Eclair Cake with Fresh Maine Strawberries

### Bar Harbor Buffet

Per Person  
New England Clam Chowder  
Field Greens with Dried Maine Cranberries  
Grilled Maine Sea Scallops  
Grilled Lobster with Papaya Cream  
Saffron Rice  
Corn on the Cob  
Cranberry Bread  
Corn Muffins  
Coffee & Iced Tea  
Blueberry Cobbler



Buffets



Meetings

## Distinctive Refreshments

Minimum of 10 guests required.

### The Chocolate Fix

Per Person

Freshly Brewed Coffee, Decaffeinated Coffee, Bottled Water, Chocolate Brownies, Chocolate Chip Cookies

### The Cookie Break

Per Person

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Soda, Assorted Freshly Baked Cookies and a Whole Fruit Basket.

### Sweet Like Me

Per Person

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Soda, Bottled Water, Candy Bars to include M&M's, Snickers and Reese's and a Variety of Cookies.

### The Bakeshop

Per Person

Freshly Brewed Coffee, Decaffeinated Coffee, Bottled Water, Assorted Soda, Platinum Blondies, Chocolate Brownies and Mini Eclairs

### The Healthy Break

Per Person

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Assorted Energy or Granola Bars, Assorted Yogurt and Fresh Whole Fruit.

### Crunch & Munch

Per Person

Freshly Brewed Coffee, Decaffeinated Coffee, Bottled Water, Assorted Soda, Chips & Dips, Deluxe Mixed Nuts, Party Snack Mix



Meetings

## Refreshments

### Beverages

House Blend (Regular & Decaffeinated)	Per Gallon
Starbucks Coffee (Regular & Decaffeinated)	Per Gallon
Hot Chocolate	Per Gallon
Hot or Iced Tea	Per Gallon
Fruit Juices (orange, cranberry, apple and grape)	Per Gallon
Fruit Tea	Per Gallon
Fruit Punch	Per Gallon
Lemonade	Per Gallon
Citrus Cooler Punch	Per Gallon
Cranberry Sparkler Punch	Per Gallon
Golden Punch	Per Gallon
Strawberry Punch	Per Gallon
Canned Soda	Each
Bottled Water	Each
20 oz. Coke Products	Each
Apple Cider (Hot or Cold)	Per Gallon

### The Bakery

Freshly Baked Cookies	Per Dozen
Freshly Baked Tea Cookies	Per Dozen
<i>Ask about our seasonal offerings!</i>	
Lemon Bars	Per Dozen
Platinum Blondies	Per Dozen
Chocolate Fudge Brownies	Per Dozen
Congo Bars	Per Dozen
Cranberry Bars	Per Dozen
Blueberry Bars	Per Dozen
Maple Nut Bars	Per Dozen



On The Go!

## On The Go!

*Catering Services is pleased to provide party trays for your next casual event! Two sizes of party trays are available to meet the needs of any size gathering.*

### Fresh Seasonal Fruit Tray

Small Tray (serves 25) / Large Tray (serves 50)  
Fresh seasonal fruit featuring Honeydew, Cantaloupe, Strawberries, Grapes, Watermelon and Pineapple garnished with Orange slices.

### Vegetable Garden Tray

Small Tray (serves 25) / Large Tray (serves 50)  
A colorful assortment of fresh crop vegetables served in bite size pieces with our delicious dipping sauce.

### Assorted Cheese and Cracker Tray

Small Tray (serves 25) / Large Tray (serves 50)  
This tray features both domestic and imported cheeses along with an assortment of crisp crackers.

### The Cookie Monster

Small Tray (4 dozen) / Large Tray (8 dozen)  
An assortment of freshly baked cookies including Chocolate Chip, Peanut Butter, Double Chocolate Chunk, Oatmeal Raisin and White Chocolate Pecan.

### Savory Cheesecake

Serves 35  
Creamy savory cheesecake with a choice of Bacon and Vidalia Onion, Sweet Red Pepper and Leek or Herb and Cracked Pepper Mélange. Served with assorted crackers and/or baguette rounds.

## Picnics / Barbeques

*Let Catering Services assist in planning the perfect picnic or choose from one of our pre-designed specialty picnic menus. Minimum of 20 guests required.*

### The Maine Lobster Bake

Per Person  
Steamed Maine Lobster, Steamed Maine Mussels and Clams, Boiled Jacket Reds, Corn on the Cob, Cole Slaw, Flaky Biscuits, Maine Blueberry Pie, Apple Pie, Lemonade and Iced Tea.

### The Penobscot

Per Person  
Grilled Quarter Pound Hamburgers, Grilled Red Hot Dogs, Grilled Veggie Burger, Potato Chips, Potato Salad, Cole Slaw, Baked Beans, Sliced American Cheese, Hamburger and Hot Dog Buns, Hamburger and Hot Dog Fixin's, Assorted Homebaked Cookies, Lemonade and Iced Tea.

### The Penobscot Special

Per Person  
Grilled Quarter Pound Hamburgers, Grilled Red Hot Dogs, Grilled Veggie Burger, Grilled Chicken Breast, au Gratin Potatoes, Cilantro Salad, Roasted Potato Salad, Sautéed Onions, Mushrooms, Green Peppers, Sandwich Fixin's, Sliced Cheese Tray, Assorted Homebaked Cookies, Lemonade, Iced Tea and Chilled Bottled Water.

### Going to the Dogs

Per Person  
Red Hot Dogs, Italian Sausage, Bratwurst, Sauerkraut and Fixin's, Horseradish Mustard Sauce, Baked Beans, Dijon Roasted Potatoes, Fresh Fruit Salad, Pasta Salad, Homebaked Brownies, Lemonade, Iced Tea and Chilled Bottled Water.

### The Acadia

Per Person  
Grilled Barbequed Spareribs, Barbequed Chicken Quarters, Roasted Corn on the Cob, Oven Roasted Potato Wedges, Ranch Style Baked Beans, Fresh Fruit Salad, Pasta Salad, Summer Salad, Dinner Rolls and Butter, Fruit Crumble, Lemonade, Iced Tea and Chilled Bottled Water.



Picnics / Barbeques



*An assortment of hors d'oeuvres may be served as an accompaniment to your meal or may be offered as a complete buffet in itself. We can offer buffet suggestions or you may wish to tailor your own menu from the listing below. Our Catering Manager will assist you in planning appropriate items and quantities.*



*Receptions*

*Receptions*

### *Hot hors d'oeuvre*

Chicken Wings	Per 75 Pieces
Chicken Strips with Dip	Per Dozen
Hot Artichoke Dip	Serves 25
Hot Maine Crabmeat Dip	Serves 25
Sweet and Sour Meatballs	Per Dozen
Beef Teriyaki Kabobs	Per Dozen
Mini Quiche	Per Dozen
Mini Egg Rolls with Dipping Sauce	Per Dozen
Seafood Stuffed Mushrooms	Per Dozen
Spinach Stuffed Mushrooms	Per Dozen
Sausage Stuffed Mushrooms	Per Dozen
Bacon Wrapped Scallops	Per Dozen
Baked Brie	Serves 25
Spinach and Cheese Phyllo	Per Dozen
Coconut Shrimp or Chicken	Per Dozen

### *Cold hors d'oeuvre*

Cheese Ball with Crackers	Serves 25
Mini Cream Puff Sandwiches	Per Dozen
Mini Finger Sandwiches	Per Dozen
Silver Dollar Rolls with Beef, Turkey or Ham	Per Dozen
Hummus with Pita Chips	Serves 25
Tabbouleh with Pita Chips	Serves 25
Maine Shrimp Spread	Serves 25
Tomato Bruschetta	Per Dozen
Fancy Canapes	Per Two (2) Dozen
Fruit Kabobs	Per Dozen
Apple Slices with Caramel Sauce	Serves 25
Whole Poached Salmon	Serves 50
Tortilla Chips with Salsa	Serves 25
Pretzels and Potato Chips	Per Pound
Snack Mix	Per Pound
Mixed Nuts	Per Pound
Chilled Maine Shrimp	Market

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