



University of Maine at Machias



# breakfast

## breakfast collections

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*All prices are per person  
(10 person minimum)*

### **QUICK START \$5.79**

Assorted Muffins, Danish and Scones, with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

### **HEALTHY CHOICE BREAKFAST \$6.99**

Whether in combination with one of our other Breakfast Packages or alone, it's a healthy way to start your day. Includes Individual Cereal Cups, Milk, Ripe Bananas and Assorted Individual Yogurt Cups, Gourmet Coffee, Decaf and Hot Tea

### **À LA CARTE BREAKFAST**

Assorted Bagels with Butter, Cream Cheese and Preserves **\$1.59**

Fresh Seasonal Sliced Fruit **\$2.49**

Fresh Assorted Juices **\$1.69**

Regular and Decaffeinated Coffee and Tea Service **\$1.59**

Coffee Cake **\$1.27**



## hot breakfast

*All prices are per person  
(10 person minimum)*

### **AMERICAN BREAKFAST \$8.19**

Assorted Pastries, Scrambled Eggs, Crisp Bacon, Sausage Links or Sausage Patties, choice of Breakfast Potato, Gourmet Coffee, Decaf and Hot Tea

### **ULTIMATE BREAKFAST \$11.99**

Assorted Pastries, Scrambled Eggs, Eggbeater Strata, Crisp Bacon, choice of Sausage Links or Sausage Patties, Pancakes, Fresh Seasonal Sliced Fruit, choice of Breakfast Potato, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

### **FRENCH TOAST BUFFET \$8.99**

Orange Cinnamon French Toast served with Crisp Bacon, Sausage Links or Sausage Patties, choice of Breakfast Potato, Condiments, Gourmet Coffee, Decaf and Hot Tea

*Eggbeaters may be substituted for real eggs upon request*

## breakfast additions

*All prices are per person  
(10 person minimum)*

### **OATMEAL BAR \$3.19**

Hot Oatmeal, Cinnamon Sugar and Apple Maple Pecan Compote served with Raisins, Cranberries, Low-fat Granola and Butter

### **YOGURT PARFAIT BAR \$2.19**

Your choice of two Low-fat Yogurts, Granola, three Seasonal Fruits, and two Toppings served with Banana Bread Croutons to build your ideal Parfait

### **ADD PANCAKES \$1.39**

Buttermilk Pancakes

*Eggbeaters may be substituted for real eggs upon request*



# plated meals

## plated meals

*All prices are per person  
Includes Fresh Rolls, Butter, Water and Coffee Service*

*All plated meals are described in three courses, with the appetizer and dessert selections listed underneath the entrée plate.*

**ROSEMARY LAMB WITH AUTUMN  
VEGETABLES AND CRANBERRY DEMI-GLACE**

**\$24.99**

Served with Pan Seared Scallops and Grilled  
Strawberry Shortcake

**JERK RUBBED PORK TENDERLOIN WITH  
ISLAND RICE AND SAUTÉED ASPARAGUS**

**\$19.49**

Served with Achiotte Shrimp and Black Bean Cake as  
well as Summer Fruit and Berries

**HOISIN MANGO RIBS WITH ASIAN SLAW**

**\$14.99**

Served with Potstickers with Sweet Soy Dipping  
Sauce and Ginger Crème Brûlée

**CHIMICHURRI FLANK STEAK WITH JASMINE**

**RICE \$17.59**

Served with Scallop and Spicy Coconut Ceviche and  
Sopaipilla

**PISTACHIO CRUSTED HALIBUT WITH**

**SPRING MIX \$18.29**

Served with Mushroom Crêpes and Chocolate  
Molten Cake

**ROASTED VEGETABLE PARMESAN QUICHE**

**\$9.99**

Served with Mushroom and Gruyère Cheese Polenta  
Cake and Raspberry Almond Coconut Bar



## classic collections

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### DELI EXPRESS \$8.99

Sliced Oven-roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami; Swiss, American and Muenster Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls

*Served with Choice of Two Salads and Assorted Beverages*

### SANDWICH BUFFET 1 \$11.39

Please choose three (3) of the following

Chunky Dijon Chicken Salad on 12 Grain Bread

Thin Sliced Ham and Swiss on Whole Wheat Bread

Deli Sliced Turkey and Swiss on Hearty Wheat Bread

Deli Sliced Corned Beef with Dijon Mustard on Rye Bread

Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onions

*Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salads*

### SANDWICH BUFFET 2 \$12.49

Please choose three (3) of the following

Roast Beef and Sharp Cheddar on Deli Rye Bread

Blackened Salmon with Cucumber Raita Salad on Ciabatta Bread

Classic Italian Sub with Ham, Pepperoni, Salami, Oil and Vinegar on a Whole Wheat Sub

Thin Sliced Pastrami with Slaw and Thousand Island Dressing on Rye Bread

Avocado Shrimp Salad with Plum Tomatoes and Green Leaf Lettuce on a Buttered Croissant

Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread

*Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads*

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### PICNIC BASKETS \$15.99

Mini Sandwiches

Turkey with Mayonnaise

Fresh Mozzarella and Tomato

Grilled Chicken and Pear

Ham with Honey Mustard Spread

*Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads*

### WRAP BASKET \$15.99

Gourmet Wraps

Turkey Ranch

Buffalo Bistro Chicken

Roasted Vegetables and Cheese

Vegan Tofu and Asian Slaw

*Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads*



# lunch & buffet

## classic collections

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### THE EXECUTIVE LUNCHEON **\$16.99**

Please choose three (3) of the following

Roasted Turkey Breast with Cranberry Spread on a French Baguette

Roasted Onion and Apricot Pork with Chive Cream Cheese Spread and Mesclun Greens on Ciabatta

Roasted Rib Eye with Caramelized Onions and Horseradish Spread on a French Baguette

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta

Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette

Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

*Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads*

### EXTRA

Pear, Walnut and Goat Cheese Salad **\$3.79**

Lump Crab Salad **\$3.79**

### SALAD SELECTIONS

(Included with Sandwich Buffets)

Pesto Orzo and Red Pepper Salad with Plum Tomatoes and Fresh Basil

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning

White Bean Herb Salad with Cannellini Beans, Red Peppers, Celery, Scallions, Fresh Basil and Parsley in a Balsamic Dressing

Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet & Spicy Chili Sauce

Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing

Red Skinned Potato Salad with Egg, Celery, and Spanish Onion in a Seasoned Mayonnaise Dressing

Traditional Garden Salad with Fresh Vegetables

Mesclun Salad with Balsamic Vinaigrette



## buffets

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*Served with Assorted Rolls with Butter, Ice Water and Iced Tea  
(10 person minimum)*

### **ASIAN ACCENTS \$14.99**

Peanut Lime Ramen Noodles, Egg Rolls with Assorted Dipping Sauces, General Tso's Chicken with Broccoli and Steamed Rice, Teriyaki Salmon with Lemon Green Beans, and Raspberry Coconut Dessert Bars

### **SOUTHERN BBQ \$11.99**

Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Coleslaw, Biscuits with Honey Butter, choice of Oven-roasted Chicken or Honey-stung Chicken, and Brownies

### **LAZY SUMMER BBQ \$10.99**

Baked Beans, Coleslaw, Macaroni and Cheese, Cornbread Fiesta Muffins, Lazy Country Chicken, Sliced Brisket, Assorted Cookies and Dessert Bars

### **LATIN FLAVORS \$12.99**

Mexican Chopped Salad, Cumin Black Beans, Cilantro Lime Rice, Grilled Flatbread, Chipotle Orange Roasted Chicken, Carne Asada con Papas Rancheros, and Sopapillas



# lunch & buffet

## buffets

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### **SIMPLY ITALIAN \$12.99**

Caesar Salad, Broccoli with Lemon Zest, Fresh Garlic Bread, choice of Chicken Parmesan or Sausage and Peppers, Rotini Marinara and Biscotti

### **THE SICILIAN \$13.99**

Romaine Salad with Parmesan Peppercorn Dressing and Homemade Seasoned Croutons, Roasted Broccoli, Confetti Rice, Grilled Garlic Ciabatta, Chicken Marsala, Rigatoni and Meatballs, and Chocolate Dipped Biscotti

### **EASTERN INFLUENCES \$13.99**

(Chilled Buffet)

Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Salmon on Sweet Chile Cucumber, Orange Glazed Chicken with Sesame Spinach, and Assorted Dessert Bars

### **FANTASTIC FRIO \$12.99**

(Chilled Buffet)

Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Marinated Flatbread and Flore de Latte



## buffets

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### **CHILLED TUSCAN \$19.99**

(Chilled Buffet)

Panzanella, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Fior di Latte

### **A TASTE OF ITALY \$19.99**

(Chilled Buffet)

Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Tortellini, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Italian Ices

### **SIZZLING SALAD BAR \$18.99**

(Chilled Buffet)

Seasonal Salad Bar with Teriyaki Salmon, Freshly Grilled Flatbreads and Assorted Gourmet Cookies

### **DON'T SEE WHAT YOU'D LIKE?**

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at 207-255-1208 to arrange a personal consultation.



# receptions

## receptions

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### COLD HORS D'OEUVRES

Southwestern Chicken in Phyllo Crisp  
Smoked Salmon Roll on Cucumber Round  
Seared Beef Tenderloin with Sweet Onion Marmalade on Ficelle  
Roasted Vegetables and Curried Hummus on Pita Crisp  
Buffalo Mozzarella and Prosciutto Skewers  
Spinach Dip with Pita Chips  
Chili Lime Shrimp with Avocado

### HOT HORS D'OEUVRES

Goat Cheese and Spinach Stuffed Cremini Mushrooms  
Coconut Shrimp with Tropical Salsa  
Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce  
Spanikopita  
Tandoori Chicken Skewer with Tamarind Dipping Sauce  
Parmesan Artichoke Heart with Goat Cheese  
Tamarind Pork Ribs  
Baby Portobello Mushrooms with Maine Crab Meat

### BUTLERED HORS D'OEUVRES

(Based on a One Hour Reception)

Choose six (6) hors d'oeuvres for **\$12.99 per person**  
**\$5.99 per person** for each additional hour  
**\$3.99 per person** for each additional 30 minutes

### STATIONARY HORS D'OEUVRES

(Based on a One Hour Reception)

Choose six (6) hors d'oeuvres for **\$10.99 per person**  
**\$6.99 per person** for each additional hour  
**\$3.99 per person** for each additional 30 minutes

*Writers may be required at an additional charge*

### ADDITIONS

International and Domestic Cheeses Served with Crackers,  
Grissini Breadsticks and Flatbreads **\$3.99**

Fresh Garden Crudités Served with Ranch Hummus and/or  
Artichoke Lemon Dip, and Grilled Pita Triangles **\$2.99**

Fresh Seasonal Fruit with Domestic and Imported Cheeses Served  
with Assorted Gourmet Crackers **\$3.99**

Seasonal Vegetables and Domestic and Imported Cheeses Served  
with Dip and Assorted Gourmet Crackers **\$4.99**

Traditional Shrimp Cocktail with Cocktail Sauce **\$7.99**

Chocolate Dipped Strawberries **\$4.99**



## reception stations

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*All prices are per person  
(10 person minimum)*

### **MEDITERRANEAN \$8.99**

Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

### **DIM SUM \$10.99**

Egg Rolls, Potstickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chile and Cucumber Vinaigrette, and Gourmet Dessert Bars

### **HAPPY HOUR \$8.99**

Have a "pub" break with your favorite Happy Hour finger foods, including: Chilled Spinach Dip with Pita Chips, Mini Cheesesteaks, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Dessert Bars

### **AMERICAN TEA \$7.99**

Assorted Gourmet Tea Sandwiches and Scones served with Jam, Honey, Cream Cheese, Assorted Petits Fours and Shortbread Cookies



# breaks

## breaks

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### **CHOCAHOLIC \$7.59**

Become addicted with an assortment of Mini Chocolate Bars, Double Chocolate Chip Cookies, Chilled Chocolate Milk, Chocolate Dipped Pretzels and Chocolate Dipped Strawberries

### **COFFEE BREAK \$2.79**

Gourmet Regular and Decaffeinated Coffee Service with Hot Tea, Coconut Macaroons, Lemon Bars, Brownie Bars and Raspberry Bars

### **ASSORTED COOKIES & BROWNIES \$1.79**

### **ASSORTED DESSERT BARS \$1.99**

### **SUGAR AND SPICE \$3.19**

Celebrate with Cinnamon Candy, Cracker Jacks, Cajun Snack Mix, Gummy Bears, Cheddar Popcorn and Spiced Nuts

### **THE HEALTHY ALTERNATIVE \$7.69**

Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars

### **SNACK ATTACK \$5.29**

Enjoy Assorted Chips, Honey Peanuts, Trail Mix and Specialty Cookies and Brownies

*All prices are per person  
(10 person minimum)*

## contact us today

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207.255.1208

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www.umm.campusdish.com

Prices effective until 09/01/2010