



# rejuvenate

Spring into Flavour

Ideal for any occasion.  
Celebrate the season.

Available

February 28 - May 29  
Place your order today!

Maine Maritime Academy Catering | 1-207-326-2283  
Shannon.Benney@sodexo.com  
mmacatering.catertrax.com

## Served Meals

Plated dishes for sit down service.

Includes Assorted Rolls with butter or butter ball, dessert, iced tea, coffee and tea service  
Served by the Guest | 20 Guest minimum

### Basil Lemon Chicken

**\$28.00**

Start with a choice of soup or salad. Followed by basil lemon chicken breast with lemon garlic aioli, couscous primavera, sautéed spinach and onions, and individual Basque cheesecake.

### Select Soup or Salad

Creamy Asparagus Soup

Chaat Potato, Green Bean & Feta Salad

Individual Basque Cheesecake

### Cauliflower Steak

**\$27.00**

Start with a choice of soup or salad. Followed by Pan-seared everything seasoned fresh cauliflower steak with tomato confit, brown rice pilaf, simple sautéed broccoli rabe and individual banana cake.

### Select Soup or Salad

Curried Lentil Soup

Fennel & Orange Salad

Parker House Dinner Roll

Individual Banana Cake

### A La Carte Add Ons

Asparagus and Cremini Mushroom Tart  
**\$9.00 per dozen**

Berry Good Kale Vibes   
**\$10.00 per dozen**

Deviled Egg Salad Croissant   
**\$10.00 per guest** – 12 guest minimum

Chorizo-Infused Portuguese Rice Stew  
**\$8.00 per guest** – 12 guest minimum

### Beverage Add Ons

Spiced Hibiscus Punch   
**\$39.00 per gallon** | Serves 16

## Cookout Reception \$14.00

Discover cookout favorites paired with traditional dishes for a fun event.  
Served by the Guest | 30 Guest minimum

Chili Orange BBQ Chicken

BBQ Cole Slaw

Country-Style Potato Salad

Rosemary Cornbread Muffin

Black Forest Brownie

BBQ Sauce

Butter

### Add-on Additional Entrées

Ancho Chili BBQ Beef

**\$5.00 per guest** – 30 guest minimum

Grilled BBQ Tofu

**\$3.00 per guest** – 30 guest minimum

### Choice of two beverages:

Country Time Lemonade

Homemade Arnold Palmer

Brewed or Sweet Iced Tea

Ice Water

## Beverage Add Ons

Enhance your order with some revitalizing spring beverages.  
Sold by the gallon | Serves 16

Brewed Iced Tea   
**\$25.39**

Sweet Iced Tea   
**\$25.39**

Country Time Lemonade   
**\$25.39**

Homemade Arnold Palmer   
**\$25.39**

Cucumber Mint Infused Water   
**\$10.99**



# Receptions & Social Gatherings

Celebratory events & social gatherings with great cuisine.







Served by the Guest

## Breakfast Reception

**\$19.00**

20 Guest minimum


Start your day with a vibrant, satisfying spread.


- Fruit Platter 
- Asparagus Feta Egg Light Breakfast Strata 
- Berry & Quinoa Salad 
- Turkey Sausage Links
- Apricot Raspberry Almond Scone 
- Whipped Butter 
- Coffee and Tea Service 

## A La Carte Add Ons

- Pomegranate Dark Chocolate Scone 

**\$44.00 per dozen**

- Banana Walnut Nutella Stuffed French Toast  **\$8.00 per guest** – 12 guest minimum

- Asparagus Feta Egg Light Breakfast Strata  **\$6.50 per guest** – 12 guest minimum

- Irish Sunshine Soda Biscuits 









**\$5.50 per dozen**

## Spring Lunch Buffet






**\$20.00**

30 Guest minimum

Celebrate the season with a vibrant spread.

- Balsamic Chicken Breast 
- Romesco Sauce 
- Grilled Ratatouille  
- Balsamic Farfalle Pasta Salad  
- Tuscan Panzanella Salad
- Garlic Knot 
- Tiramisu Cupcake 

### Your choice of two beverages:

- Country Time Lemonade 
- Brewed  or Sweet Iced Tea 
- Homemade Arnold Palmer 
- Ice Water 

### Add a Second Entrée





- Chile Rubbed Grilled Salmon
- \$8.50 per guest** – 30 guest minimum

## Dessert Reception \$15.00

20 Guest minimum

A sweet selection perfect for any celebration.

### Select 4

- Assorted Cookies 
- Rock Slide Brownie 
- Strawberry and Coconut Cupcake 
- Whipped Yogurt Honey Mousse & Seasonal Berries
- Raspberry Bars 




### Beverage

- Spiced Hibiscus Punch 






## Grazing Reception \$22.00

30 Guest minimum



Discover an assortment of menu favorites for everyone to enjoy.

- Fruit & Cheese Platter 
- Raspberry Bar 
- Chocolate Peanut Butter Cookies 






### Hot Grazing Selections Select 3

- Peri Peri Chicken Skewer
- Asian Style Pork Meatball
- Miniature Cuban Sandwich
- Asian Beef Satay with Hoisin Sauce
- Vegetable Samosas with Chutney  
- Sicilian Arancini 
- Edamame Pot Sticker  

### Cold Grazing Selections Select 2

- Smoked Salmon & Cream Cheese on Cucumber
- Crab, Artichoke and Spinach Tartlet
- Goat Cheese and Honey Phyllo Cups 
- Caramelized Onion & White Bean Crostini 

### Your choice of two beverages:

- Country Time Lemonade 
- Brewed  or Sweet Iced Tea 
- Homemade Arnold Palmer 
- Ice Water 


## Community Social \$17.50

20 Guest minimum





Gather for fun and delicious fare.

- Fruit Platter 
- Grilled Chicken & Gruyere Slider 
- Mediterranean Almond Vegetable Wrap 
- Chickpea, Tomato & Green Onion Salad  
- Zaatar Pita Chips 
- Roasted Red Pepper Hummus 
- Lemon Burst Cookie 

### Add a Second Sandwich

- Avocado, Goat Cheese and Carrot Slider 
- \$4.00 per guest** – 20 guest minimum

### Your choice of two beverages:

- Country Time Lemonade 
- Brewed  or Sweet Iced Tea 
- Homemade Arnold Palmer 
- Ice Water 