

Essential Menu 2026

SIGNATURE ENTRÉE SALAD BOXED LUNCH — \$19.19

Boxed lunches *Include chips, apple, cookie, bottled water, napkins & utensils*

Caesar Salad – Romaine, croutons, parmesan & Caesar dressing

Greek Salad – Romaine, spring mix, grape tomatoes, cucumber, carrots, red onion, olives & feta

Mindful Quinoa Salad – Quinoa, tomato, red pepper, cucumber, red onion, dill & red wine vinaigrette over mixed greens

Garden Salad – Romaine & spring mix, grape tomatoes, cucumber & carrots

Add Protein to Any Salad

Grilled Chicken \$3.79 | Grilled Flank Steak or Shrimp \$4.99

SIGNATURE SANDWICH BOXED LUNCH — \$19.19

Boxed lunches *Include chips, apple, cookie, bottled water, napkins & utensils*

Flank Steak, Cheddar & Chipotle Mayo – Grilled flank steak, lettuce, tomato & chipotle ranch on ciabatta

Roast Beef, Gruyere & Arugula – Tomato & roasted pepper garlic aioli on wheat berry bread

CLASSIC SANDWICH AND WRAP BOXED LUNCH \$16.99

Boxed lunches *Include chips, apple, cookie, bottled water, napkins & utensils*

Turkey, Cheddar & Chipotle Mayo Sandwich– Lettuce, tomato & chipotle ranch on wheat berry bread

Ham, Brie & Apple Sandwich – Arugula & Dijon on a roll

Huli Huli Chicken Sandwich– Grilled huli huli chicken, lemon scallion mayo, lettuce & tomato on ciabatta

Grilled Chicken Caesar Wrap – Romaine, parmesan, Caesar dressing & croutons in a grain tortilla

Vegetable Tarragon Wrap – Grilled zucchini, provolone, spinach, roasted red peppers & herb mayo in a grain tortilla

Hummus, Olive & Feta Sandwich – Hummus, roasted red peppers, spring mix, olives & feta with garlic oregano vinaigrette on sourdough

We are happy to accommodate dietary needs and allergies with advance notice. Despite careful preparation, our catering kitchen uses shared equipment, and cross-contamination cannot be fully eliminated.

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POKE BOWL BOXED LUNCH \$19.19

Boxed lunches *Include chips, apple, cookie, bottled water, napkins & utensils*

Available only when school is in session

Poke Bowl Selection

Each poke bowl features the sushi chef's selection of fish and sauce.

BUILD-YOUR-OWN BUFFET— \$25.29

GREEN SPIRE SALAD BUFFET (minimum 8)

Chicken & steak, grilled veggies, spring mix, tomato, cheddar, cucumber, bell peppers, carrots, eggs, sunflower seeds, candied walnuts, croutons, fruit platter. Served with rolls, butter, cookies & bottled water.

COBB SALAD BUFFET (minimum 8)

Chicken, mixed greens, cherry tomatoes, avocado, cucumber, blue cheese, bacon, fruit platter. Served with rolls, butter, cookies & bottled water.

SANDWICH PLATTER LUNCHEON — \$17.99

An assortment of up to 5 of your choice of pre-made sandwiches and wraps.

*Sandwiches are cut in halves and presented on *platters. Served with a bowl of pickles, individual bags of chips, chef's choice cookies & assorted chilled beverages.*

Turkey, Cheddar & Chipotle Mayo Sandwich– Lettuce, tomato & chipotle ranch on wheat berry bread

Ham, Brie & Apple Sandwich – Arugula & Dijon on a roll

Huli Huli Chicken Sandwich– Grilled huli huli chicken, lemon scallion mayo, lettuce & tomato on ciabatta

Grilled Chicken Caesar Wrap – Romaine, parmesan, Caesar dressing & croutons in a grain tortilla

Vegetable Tarragon Wrap – Grilled zucchini, provolone, spinach, roasted red peppers & herb mayo in a grain tortilla

Hummus, Olive & Feta Sandwich – Hummus, roasted red peppers, spring mix, olives & feta with garlic oregano vinaigrette on sourdough

****Platters are disposable unless otherwise specified.***

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TO-GO CATERING ORDER INFORMATION

When placing your order by email or phone, please be sure to include the following details so we can best meet your needs:

Order Method

Please indicate whether you prefer:

- **Delivery** — \$15.00 fee
- **Delivery and pick up** — \$25.00
- **Pickup** from Wells Conference Center — *No charge*

Service Ware Preference

Please let us know which option you prefer:

- **Disposable service ware**
(Includes compostable disposable boxes or platters, utensils, and service ware)
- **Non-disposable service ware**
(Includes reusable non-compostable platters, serving pieces, and utensils. *A post-event pickup will be required for all non-disposable service wares.*)

Delivery Details

- **Preferred delivery time:**
- **Delivery location:**

Please note: Due to previously scheduled deliveries, we may not always be able to guarantee delivery at your preferred time. We will make every effort to deliver as close to that time as possible. If pickup is more convenient, you are welcome to drive up to the Wells Conference Center, and our team will bring your order out to you.

Contact information:

um.catering@maine.edu

207-581-4718

Carmen.montes@sodexo.com

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