



Get ready to savor the flavors of fall with our catering menu.

Available
August 30 – October 31
Place your order today!

University of Maine at Augusta Catering | 207-621-3509
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Seasonal Plated Meals

These meals include cranberry corn muffins, assorted rolls and butter, dessert, iced tea, coffee and tea service. Priced per person, minimum order 20 guests.

Braised Beef Short Rib \$44.00

Served by the Guest | Minimum Order 20

Chevre & Herbed Lentil Green Salad  
Braised Beef Short Ribs
Scalloped Potatoes with Cheddar 
Charred Brussels Sprouts   

Dessert

Pumpkin, Apple & Berry Crisp 
Espresso Chai Walnut Bar 

Honey Glazed Salmon \$36.00

Served by the Guest | Minimum Order 20

Southwest Watercress Salad  
Honey Glazed Salmon 
Herb Citrus Yogurt Sauce
Turmeric Basmati Pilaf  
Balsamic Swiss Chard with Shallots  

Maple Glazed Roasted Turkey Breast \$26.00

Served by the Guest | Minimum Order 20

Spinach, Cranberry & Pumpkin Seed Salad  
Balsamic Vinaigrette 
Maple Glaze Roasted Turkey Breast
White Wine Mushroom Sauce
Glazed Roasted Root Vegetables 
Brazilian Mashed Sweet Potatoes 

Dessert

Pumpkin, Apple & Berry Crisp 
Espresso Chai Walnut Bar 

Dessert - Select 1

Pumpkin, Apple & Berry Crisp 
Espresso Chai Walnut Bar 

Stuffed Zucchini with Apple Couscous (Vegan) \$25.00

Served by the Guest | Minimum Order 20

Southwest Watercress Salad  
Stuffed Zucchini with Apple Couscous   
Charred Brussels Sprouts   
Parker House Dinner Roll   
Pumpkin Panna Cotta   

Add soup to any Plated Meal

Served by the Guest | Minimum Order 20

Butternut Squash Soup 
\$4.00

Cabbage & White
Bean Soup   
\$3.00



Family & Friends Buffet \$24.00

Gather, share and enjoy!

All packages include choice of 2:
brewed regular tea, sweet iced tea,
lemonade or iced water. Priced per
person, minimum order 30 guests.

Includes:

Brussels Sprouts Salad  
Cajun Black-Eyed Pea Casserole  
Orzo Salad with Spinach & Feta  
Grilled Sweet Potato Salad  
Assorted Dinner Roll 
Jalapeno Cornbread with Cheese 

Entrée – Select 1

Bacon Wrapped Pork Loin
Balsamic Grilled Chicken Breast 

Add A Second Entrée:

Bacon Wrapped Pork Loin
\$6.00 per guest
Balsamic Grilled Chicken Breast 
\$7.00 per guest

Dessert – Select 1

Hand-dipped Spiced
Chocolate Cookie 
Blondie Bar 

Breakfast a la Carte Menu

Don't forget breakfast! Add these seasonal options to your Continental Buffets.
These are offered a la carte and are sold by the dozen.

Sausage & Cheddar Cheese Roll
\$60.00 per dozen

Spinach & Feta Cheese Roll 
\$60.00 per dozen

Cranberry Walnut Pumpkin Muffin 
\$36.00 per dozen

Game Day Buffet \$26.00

Fuel your team spirit with a
game day buffet.

All packages include choice of 2:
brewed regular tea, sweet iced tea,
lemonade or iced water. Priced per
person, minimum order 30 guests.

Includes:

Impossible Burger 
Assorted Lays' Potato Chips 
Nutella Stuffed Chocolate
Chip Cookie 
Apple Cranberry Cobbler Bars 

Entrée or Sandwich – Select 1

Jerk Chicken Thigh
Southwest Chipotle Bacon
Pico Burger
Grilled Brat and Onion Sandwich

Sides – Select 2

Mexican Grilled Corn on the Cob  
Grilled Sweet Potato Salad  
Creamy Coleslaw 

Homecoming \$24.00

Bring people together for an
autumn luncheon.

All packages include choice of 2:
brewed regular tea, sweet iced tea,
lemonade or iced water Priced per
person, minimum order 30 guests

Includes:

Bistro Potato Salad 
Beef, Cheddar and Slaw on Ciabatta
Smoked Turkey BLT
Mediterranean Baguette 
Sea Salt Dusted Deli Chips 

Salad – Select 1

Cajun Black-Eyed Pea Salad  
Mandarin Orange Spinach Salad  
Apple, Farro and Arugula Salad  

Dessert – Select 1

Campfire Stuffed Cookie
Pumpkin Chocolate Bar 
Cranberry Oatmeal Bar 

Add-ons

Add any of the following to your order

Bacon Deviled Eggs
\$8.00 per dozen (3 dozen minimum)

Watercress & Lemon Deviled Eggs 
\$13.00 per dozen (3 dozen minimum)

Loaded Cheese Potato Skins
\$18.00 per dozen (3 dozen minimum)

Shrimp Dip with Pita Chips
\$4.00 per guest (20 guest minimum)

Hot Buttered Apple Cider 
\$46.00 per gallon (1 gallon minimum)

Fall Celebration Buffet \$29.00

Experience chef-inspired
dishes and seasonal foods
for your celebration

All packages include choice of 2:
brewed regular tea, sweet iced tea,
lemonade or iced water Priced per
person, minimum order 30 guests

Includes:

Assorted Dinner Roll  
Chickpea Couscous Patty  
Fresh Broccolini  
Fingerling potatoes
with White Truffle Oil 
Orange Brown Butter
Frosted Apricot Cake 

Salad – Select 1

Pear Salad with Blue Cheese
and Walnuts  
Mandarin Orange
Spinach Salad  

Entrée – Select 1

Herb Crusted Beef Tenderloin 
Balsamic Grilled Chicken 
Grilled Salmon Fillet

Add A Vegan Dessert:

Carrot Cake  
\$72.00 (serves 24 guests)

Add An Additional Entrée for all guests:

Herb Crusted Beef Tenderloin 
\$17.00 per guest
Balsamic Grilled Chicken 
\$9.00 per guest
Grilled Salmon Fillet
\$9.00 per guest