



gather

for the crisp cravable
flavours of fall

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

AVAILABLE
August 29 - October 30
Place your order today!

flavours

University of Maine at Farmington Catering | (207)778-7357 | Matthew.Quetti@sodexo.com | umaine-farmington.catertrax.com

SEASONAL PLATED MEALS

Chef-curated, seasonal plated meals. These meals include assorted dinner rolls with butter and basil, garlic, oregano oil, and coffee and tea service. Priced per person, minimum order 20 guests.

Korean Beef Bulgogi Meal \$33.59

Served by the Guest
Minimum Order 20

- Ginger Citrus Spinach Salad  
- Bulgogi Beef
- Korean BBQ Sauce 
- Sautéed Spinach  
- Thyme Roasted Carrots  
- Cilantro Jasmine Rice  
- Coffee and Tea Service 

Dessert - Choose 1

- Cinnamon Chipotle Pumpkin Bread Pudding 
- Salted Caramel and Berry Cheesecake

Beverages - Choose 1

- Organic Unsweetened Black Tea 
- Organic Sweet Tea 

Thai Red Curry Chicken Meal \$32.49

Served by the Guest
Minimum Order 20

- Mandarin Orange Spinach Side Salad  
- Grilled Lemongrass Chicken 
- Thai Red Curry Sauce
- Garlic Lemon Ginger Broccoli  
- Cilantro Jasmine Rice  
- Coffee and Tea Service 

Dessert - Choose 1

- Individual Key Lime Pie
- Salted Caramel and Berry Cheesecake

Beverages - Choose 1

- Organic Unsweetened Black Tea 
- Organic Sweet Tea 

Maple Glazed Roast Turkey Breast Meal \$32.49

Served by the Guest
Minimum Order 20

- Spinach, Cranberry, and Pumpkin Seed Salad  
- Balsamic Vinaigrette 
- Maple Glazed Roast Turkey Breast
- White Wine Mushroom Sauce
- Glazed Roasted Root Vegetables 
- Brazilian Mashed Sweet Potatoes 
- Coffee and Tea Service 

Dessert - Choose 1

- Pumpkin, Apple and Berry Crisp 
- Espresso Chai Walnut Bar 

Beverages - Choose 1

- Organic Unsweetened Black Tea 
- Organic Sweet Tea 

Shrimp Milanese Risotto Meal \$35.99

Served by the Guest Minimum Order 20

- Baby Kale Caesar Side Salad
- Risotto Shrimp Milanese
- Roasted Mediterranean Vegetables  
- Coffee and Tea Service 

Dessert - Choose 1

- Tiramisu 
- Individual Flourless Chocolate Cake 

Beverages - Choose 1

- Organic Unsweetened Black Tea 
- Organic Sweet Tea 

Butternut Squash Quinoa Cakes Meal \$26.69

Served by the Guest Minimum Order 20

- Mandarin Orange Spinach Salad  
- Butternut Squash Quinoa Cakes with Mornay 
- Fresh Roasted Balsamic Brussels Sprouts  
- Lemon Herb Roasted Fingerling Potatoes 
- Coffee and Tea Service 

Dessert - Choose 1

- Mini Banana Walnut Cake 
- Individual Chocolate Peanut Butter Cream Pie

Beverages - Choose 1

- Organic Unsweetened Black Tea 
- Organic Sweet Tea 

Add A Seasonal Soup

Served by the Guest
Minimum Order 20

- Chicken Lemon Orzo Soup  \$4.39
- New England Clam Chowder \$5.00
- Butternut Squash Soup  \$4.39

 Mindful  Vegetarian  Vegan  Plant-Based

Fall BBQ \$25.49

Includes your choice of dessert and beverages. Priced per person, minimum order 20 guests.

Includes:

- Lentil Taco Salad
- Cajun Black Eyed Pea Casserole
- Grilled Sweet Potato Salad
- BBQ Lime Brussel Sprouts
- Parker House Dinner Roll
- Jalapeño Cornbread with Cheese
- Butter

Protein - Choose 1

- Ancho Lime Chicken Breast
- Adobo Marinated Pork Tenderloin

Add More Protein

- Ancho Lime Chicken Breast
- \$6.00 per guest
- Adobo Marinated Pork Tenderloin
- \$6.00 per guest

Dessert - Choose 1

- Apple Cranberry Cobbler Bars
- Tres Leches Cupcake

Beverages - Choose 2

- Spiced Hibiscus Punch
- Organic Unsweetened Black Tea
- Organic Sweet Tea

Tailgate Table \$25.99

Host a classic tailgate party with your choice of three craveable handhelds, two sides, a dessert, and two beverages. Priced per person, minimum order 20 guests.

Includes:

- Sea Salt Dusted Deli Chips

Handhelds - Choose 3

- BBQ Portobello Mushroom Sandwich
- Honey Butter Grilled Chicken Sandwich
- Apple Glazed Bacon Smash Burger
- Grilled Brat and Onion Sandwich

Sides - Choose 2

- Classic Caesar Salad
- Grilled Sweet Potato Salad
- Apple Cider Red Cabbage Slaw

Dessert - Choose 1

- Dulce De Leche Oreo Bars
- Oatmeal Cranberry Cookie

Beverages - Choose 2

- Spiced Hibiscus Punch
- Unsweetened Black Tea
- Sweet Tea

Homecoming \$18.99

Sandwiches, seasonal salads, house fried chips, and your choice of dessert and beverages make for the perfect autumn lunch. Priced per person, minimum order 20 guests.

Includes:

- Sea Salt Dusted Deli Chips
- Ham and Gruyere Sandwich
- Apple Cherry Chicken Salad Wrap
- Roasted Italian Vegetable Wrap

Sides - Choose 2

- BLT Green Goddess Salad
- Apple, Farro, and Arugula Salad
- Baby Kale, Red Onion, and Fennel Salad

Dessert - Choose 1

- Dubai Chocolate Cupcake
- Campfire Stuffed Cookie
- Cranberry Oatmeal Bars

Beverages - Choose 2

- Organic Unsweetened Black Tea
- Organic Sweet Tea
- Spiced Cranberry Apple Cider

BREAKFAST À LA CARTE MENU

These are offered à la carte. Minimum of 12.

Mushroom and Pepper Scramble Sandwich \$5.89 each

Bacon, Egg and Caramelized Onion Galette \$6.29 each

Apple Cinnamon Monkey Bread \$2.79 each

Cranberry Orange Scone \$2.49 each

Cranberry Walnut Pumpkin Muffin \$2.49 each

Maple Crumble Granola Yogurt Parfait \$3.99 each

Seasonal Small Bites

Priced per individual bite, minimum order 12 guests.

- Sicilian Arancini \$2.09 each
- Prosciutto Caprese Sliders \$2.59 each
- Churrasco Beef Satay \$2.59 each
- Chicken Pesto Salad Crostini \$1.89 each
- Bacon Deviled Eggs \$1.89 each
- Shrimp Dip with Pita Chips \$3.00 each

Add a Seasonal Beverage

- Cranberry Spritzer \$28.00 per gallon
- Apple Orchard Punch \$28.00 per gallon
- Spiced Cranberry Apple Cider \$28.00 per gallon
- Spiced Hibiscus Punch \$22.00 per gallon

flavours

