



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 Fort Kent Catering | 207-834-7545 Joseph.Gervais@sodexo.com umaine-fortkent.catertrax.com



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 V **Braised Beef Short Ribs** Scalloped Potatoes with Cheddar V Charred Brussels Sprouts **6** √c ¥

Dessert

Pumpkin, Apple & Berry Crisp V Espresso Chai Walnut Bar V

Maple Glazed Roasted Turkey Breast \$26.00

Served by the Guest | Minimum Order 20

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

Dessert

Pumpkin, Apple & Berry Crisp V Espresso Chai Walnut Bar V

Honey Glazed Salmon \$36.00

Served by the Guest | Minimum Order 20

Southwest Watercress Salad Mvg Honey Glazed Salmon [6] Herb Citrus Yogurt Sauce Turmeric Basmati Pilaf Mvg Balsamic Swiss Chard with Shallots 60 VG

Dessert - Select 1

Pumpkin, Apple & Berry Crisp V Espresso Chai Walnut Bar V

Stuffed Zucchini with Apple Couscous (Vegan) \$25.00

Served by the Guest | Minimum Order 20

Southwest Watercress Salad 6 vs Stuffed Zucchini with Apple Couscous VIV Charred Brussels Sprouts 6 VGY Parker House Dinner Roll Pumpkin Panna Cotta VGVY

Add soup to any Plated Meal

Served by the Guest | Minimum Order 20

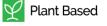
Butternut Squash Soup 6 \$4.00

Cabbage & White Bean Soup 6 vg Vg \$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 V
Blondie Bar V

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 CASSORTED LAYS' Potato Chips VASSORTED LAYS' Potato Chips VASSORTED LAYS VASSO

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 Muserilled Sweet Potato Salad Muserilled Creamy Coleslaw V

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

Maple Oats with Spiced Apple Parfait

▼
\$24.00 per dozen

Apple Cinnamon Monkey Bread ▼ \$36.00 per dozen

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

Salad - Select 1

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

Dessert - Select 1

Campfire Stuffed Cookie
Pumpkin Chocolate Bar

Cranberry Oatmeal Bar

V

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 ve ve ve ve state (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

