



rejuvenate

Spring into Flavour

Ideal for any occasion.
Celebrate the season.

Available

February 28 - May 29
Place your order today!

University of Maine at Machias Catering | 1-207-255-1280
Michael.Bowman@sodexo.com
umaine-machias.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 