

celebrate
the season with joy

Celebrate the season with our delicious winter menu.

AVAILABLE
October 31- January 1
Place your order today!

flavours

University of Maine at Presque Isle Catering | 207-227-9803 | Jason.Theriault@sodexo.com | umaine-presqueisle.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 $32.00

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 $32.00

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 $32.00

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 $36.00

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 $30.00

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 **$4.00**
New England Clam Chowder **$5.00**
Butternut Squash Soup **$4.00**

Mindful Vegetarian Vegan Plant-Based

Fall BBQ $28.00

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 $26.00

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 $24.00

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



Seasonal Small Bites

Priced per individual bite, minimum order 12 guests.

Sicilian Arancini **$2.00 each**

Prosciutto Caprese Sliders **$3.00 each**

Churrasco Beef Satay **$2.50 each**

Chicken Pesto Salad Crostini **$2.00 each**

Bacon Deviled Eggs **$1.50 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**

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Holiday Party

$25.00

Priced per person, minimum order 20 guests.

Includes:
Fresh Vegetable Crudité Platter (V)
Italian Antipasto Platter
Grissini (V)

Hors D'oeuvres - Choose 4
Chicken Pesto Salad Crostini
Thai Boneless Chicken Wings
Greek Turkey Meatball
Korean BBQ Beef Skewers
Center Cut Filet of Beef Canape
Prosciutto Caprese Sliders
Fried Lobster Mac & Cheese
Sicilian Arancini (V)
Tomato Lox Crostini

Beverages - Choose 1
Spiced Cranberry Apple Cider, 8 oz
Spiced Hibiscus Punch

Add an Additional Appetizer
Minimum order 20 guests.
Honey Butter Chicken Crunch Skewers **$2.50 each**
Thai Boneless Chicken Wings **$1.50 each**
Greek Turkey Meatball **$1.50 each**
Korean BBQ Beef Skewers **$2.50 each**
Center-Cut Filet of Beef Canape **$2.50 each**
Prosciutto Caprese Sliders Prosciutto **$2.50 each**
Fried Lobster Mac & Cheese **$2.50 each**
Sicilian Arancini (V) **$1.50 each**
Tomato Lox Crostini **$3.50 each**

Holiday Dessert Reception

$25.00

Host a festive holiday dessert reception with your choice of five seasonal desserts and spiced cranberry apple cider. Priced per person, minimum order 20 guests.

Includes:
Spiced Cranberry Apple Cider

Choose 5
Chile-Cinnamon Chocolate Chip Cookie (V)
Espresso Chai Walnut Bar (V)
Chocolate Peppermint Bark (V)
Pumpkin Pie Tartlet (V)
Dubai Chocolate Cupcake
Mango and Passion Fruit Fool Sweet Shot (V)
Buckeyes Peanut Butter Sweet Shot
Individual Key Lime Pie
Mini Banana Walnut Cake

Add More Desserts
Hand Dipped Spiced Chocolate Cookie (V) **$2.00 each**
Espresso Chai Walnut Bar (V) **$2.00 each**
Chocolate Peppermint Bark (V) **$5.00 each**
Pumpkin Pie Tartlet (V) **$3.00 each**
Dubai Chocolate Cupcake **$5.00 each**
Mango and Passion Fruit Fool Sweet Shot (V) **$1.00 each**
Buckeyes Peanut Butter Sweet Shot **$1.00 each**
Individual Key Lime Pie **$3.00 each**
Mini Banana Walnut Cake (VG) **$3.00 each**

Add Hot Chocolate
Oat Hot Chocolate **$32.00 per gallon**
Spiced Hot Chocolate (V) **$26.00 per gallon**

BREAKFAST À LA CARTE MENU

These are offered à la carte.
Minimum of 12.

Mushroom and Pepper Scramble Sandwich (M) (V)
$6.00 each

Bacon, Egg and Caramelized Onion Galette
$6.00 each

Apple Cinnamon Monkey Bread (V)
$3.00 each

Cranberry Orange Scone (V)
$2.00 each

Cranberry Walnut Pumpkin Muffin (V)
$2.00 each

Maple Crumble Granola Yogurt Parfait
$4.00 each (M)



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Add a Seasonal Beverage

Cranberry Spritzer (VG) **$28.00 per gallon**
Apple Orchard Punch (VG) **$28.00 per gallon**
Spiced Cranberry Apple Cider **$28.00 per gallon**
Spiced Hibiscus Punch **$22.00 per gallon**