

UNIVERSITY OF NEW ENGLAND



Whether entertaining guests on the Biddeford or Portland Campus, or sharing a meal with your colleagues, Sodexo Dining Services knows The University of New England and is best qualified to welcome your guests and make them feel at home. Food and service, they are why we are here!

Our chefs and culinary team are professionally trained and keep up on local dining trends. We use high quality, fresh ingredients and purchase locally to provide the best flavors and attractive food displays for your event.

Care differentiates our service. Our service team knows your guests, and they take pride in delivering on the details!

Our goal is to make you a relaxed and confident host. It is our honor and pleasure to serve you!

We appreciate your business, and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call your Catering Event Planner at 207-602-2869 Biddeford Campus/ 207-221-4261 Portland Campus or email us at sodexo@une.edu/sodexowcc@une.edu.

We look forward to serving you.

MORNING FARE

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Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. Freshly Brewed Green Mountain® Coffee, Green Mountain® Decaffeinated Coffee and Numi Tea with Hot Water are included. These menus are available for groups of 10 or more.

THE CLASSIC CONTINENTAL

Seasonal Sliced Fresh Fruit Tray Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish or Cinnamon Rolls Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice

THE HEALTHY START

Seasonal Sliced Fresh Fruit Tray Assorted Yogurt and Low-Fat Granola Assorted Scones, Breakfast Breads or Breakfast Muffins Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice

NOREASTER BREAKFAST BUFFET

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Mini Scones Butter and Assorted Jellies

Hashbrowns or Home Fries

Choose Two: Crispy Bacon, Pork Sausage Links, Grilled Ham. (Turkey Bacon or Turkey Link Sausage available for an additional charge)

Choose One: Fluffy Scrambled Eggs, Garden Vegetable Frittata, Broccoli Cheddar Quiche (Egg Whites and additional proteins can be added upon request for an additional charge)

Choose One: Buttermilk or Maine Blueberry Pancakes or Traditional French Toast with Warm Maple Syrup and Melted Butter

Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice

À LA CARTE SELECTIONS

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Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. Waited service is available upon request for an additional charge. 10 person minimum.

FROM THE SUNRISE BAKERY - items sold by the dozen

ASSORTED FRESHLY BAKED MUFFINS: Cranberry Orange, Lemon Poppy Seed, Blueberry, Chocolate Chip, Morning Glory, or Corn

ASSORTED BREAKFAST BREADS and COFFEE CAKES Banana Bread(Nuts optional), Lemon Poppy Seed Bread, Maine Blueberry Coffee Cake, Cinnamon Streusel Coffee Cake ASSORTED PASTRY

ASSORTED BAGELS with CREAM CHEESE, BUTTER and JELLIES

CINNAMON ROLLS

ASSORTED SCONES

MORNING STARTERS

INDIVIDUAL ASSORTED YOGURTS

INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA

SEASONAL SLICED FRESH FRUIT TRAY SMALL 15-25 MEDIUM 25-50 LARGE 50-100 NOREASTER BREAKFAST ON THE GO BREAKFAST SANDWICH Choice of One: English Muffin or Sliced Bread (Bagel available at additional charge) Choice of One: Fried or Scrambled (Egg Whites availabe at additonal charge) Choice of One: Bacon, Sausage or Ham. American, Cheddar Cheese or Swiss Cheese

ADD ON MORNING STARTERS

The following items can be added on to any of the Morning Fare breakfast menus to create a custom menu for any occasion. These menus are available for groups of 10 or more.

HOME FRIES with CARAMELIZED ONIONS CORNED BEEF HASH EGG WHITES TURKEY SAUSAGE/TURKEY BACON HAM and POTATO FRITTATA

BEVERAGE SERVICE

BEVERAGE SERVICE

Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Appropriate accoutrements provided. 10 person minimum.

MORNING COFFEE AND TEA SERVICE

Our Morning Coffee Service includes Freshly Brewed Green Mountain® Coffee, Decaffeinated Coffee and Numi Tea with Hot Water.

HOT BEVERAGES

16 servings per gallon

Hot Chocolate Apple Cider - Seasonal

COLD BEVERAGES

16 servings per gallon Orange Juice Cranberry Juice Apple Juice Freshly Brewed Iced Tea Lemonade Fruit Punch Iced Water Service with Fresh Quartered Lemons and Limes Ice Water Service

CANNED AND BOTTLED BEVERAGES

Bottled Fruit Juice: Apple, Orange, and Cranberry Bottled Water Assorted Canned Pepsi Products, including diet & regular. Bottled Poland Spring Water

ALL DAY AT UNE

ALL DAY AT UNE

Designed for full-day conferences or meetings, this service simplifies your event planning requirements. Menu offerings are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. These menus are available for groups of 15 or more.

CLASSIC CONTINENTAL BREAKFAST

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Scones, Cinnamon Rolls or Assorted Bagels with Cream Cheese, Butter and Assorted Jellies. GLUTEN FREE BAGELS AND MUFFINS AVAILABLE AT AN ADDITIONAL CHARGE.

Chilled Bottled Orange Juice and Apple or Cranberry Juice

Freshly Brewed Green Mountain® Coffee, Decaffeinated Coffee, and Numi Tea with Hot Water Iced Water Station with Fresh Quartered Lemons and Limes

MID-MORNING BREAK

Refresh Coffee Service Seasonal Fresh Whole Fruit Assorted Granola Bars or Trail Mix Assorted Bottled Pepsi Soft Drinks, Regular and Diet or Bottled Water

LUNCH BUFFET

Our menu offerings change daily and include a Salad, Sandwich, Dessert and Beverage. Please contact our Catering Office for more details on our Chef's featured recommendations.

AFTERNOON SNACK

Choose Two: Gourmet Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Basket of assorted whole fruit, assorted chips or pretzels. GLUTEN FREE COOKIES AND CHIPS AVAILABLE AT AN ADDITIONAL CHARGE.

Iced Water Station

Assorted Canned Pepsi Soft Drinks, Regular and Diet or Bottled Water

SIGNATURE SALADS

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All entrée salads are served family style with a Crusty Roll and Butter, Cookie or Brownie, and a Choice of Canned Pepsi products including Diet & Regular or Bottled Water. High quality plastic serviceware is included. Eco-friendly serviceware and china are also available, as is plated service, upon request. Services include delivery, linen-draped service tables, set up and clean up. 10 Guest Minimum per Menu Selection.

CAESAR SALAD

Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing Add Grilled Breast of Chicken for an additional charge Add Grilled Marinated Steak for an additional charge

COBB SALAD

Strips of Turkey Breast, Diced Tomatoes, Chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Blue Cheese Dressing

GREEK SALAD

Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel with Pita Chips

TRIO-SALAD COMBO

Tossed Greens topped with Choice of three of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad

CHEF SALAD

Bed of Mixed Greens with Julienne Ham, Turkey, Cheddar and Swiss Cheese, Hard Boiled Eggs, Tomato, and Cucumber with a Choice of Dressing

CHICKEN FAJITA SALAD

Fresh Mixed Greens, Marinated, Sliced Chicken Breast, Fajita Seasoned Peppers & Onions, Tomatoes, Shredded Cheddar Cheese and Tri-colored Tortilla Chips served with a Choice of Dressing

SIGNATURE SANDWICHES

SIGNATURE SANDWICHES

All Sandwiches are served family style and include choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, Cookie or Brownie, and a Canned Pepsi Soft Drink (Regular or Diet) or Bottled Water. **Choose 2 sandwiches for groups under 25 people. Choose 3 sandwiches for groups of 25 people or more.** High quality plastic serviceware is included. Eco-friendly serviceware and china are also available, as is plated service, upon request. Services include delivery, linen-draped service tables, set up and clean up. 10 Guest Minimum per Menu Selection.

SIGNATURE SANDWICHES

SPICY ITALIAN BAGUETTE

Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

TURKEY and SHARP CHEDDAR

Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, Sliced Tomato on a Kaiser Roll

SWEET BEEF SANDWICH

Roast Beef with Caramelized Onion and a Dijon Mayonnaise on Ciabatta Bread

GRILLED TUSCAN CHICKEN BREAST

Grilled Chicken Breast, Provolone, Leaf Lettuce, Sliced Tomato and Pesto Mayonnaise on Foccacia Bread

CHICKEN BACON RANCH WRAP

Grilled Chicken Breast served with Fresh Sliced Tomato, Leaf Lettuce and Crisp Bacon with Ranch Dressing served in the Wrap of the Day.

TUNA SALAD SANDWICH

Our Housemade Tuna Salad served on a Kaiser Roll with Fresh Lettuce and Tomato.

VEGETARIAN SANDWICHES

ROASTED VEGGIE CLUB

Roasted Eggplant, Zucchini and Red Pepper with Fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll

HUMMUS and ROASTED VEGETABLE WRAP

Creamy Hummus and Roasted Eggplant, Zucchini, Red Peppers, Red Onions marinated in Lite Balsamic Vinaigrette rolled in a soft Flour Tortilla

Gluten free bread available at an additional charge

SERVED LUNCHEONS AND DINNERS

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All Served Luncheons and Dinners include a choice of Salad, Two Accompaniments, Freshly Baked Dinner Rolls with Butter and choice of Dessert, Freshly Brewed Green Mountain® Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Numi Teas with Hot Water and bottled beverages. China service and linen on guest tables are available for an additional charge. Services include delivery, linen on food tables, set up, and clean up for buffet service. Additional charges will apply for waiter service. 15 person minimum.

POULTRY

SESAME CHICKEN BREAST

Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions

TRADITIONAL CHICKEN PICCATA

Seared Breast of Chicken in a Lemon Caper White Wine Sauce

ROASTED CHICKEN FLORENTINE

Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

BEEF AND PORK

BRAISED SHORT RIBS

Beef Short Ribs braised in a Tarragon and Red Wine Reduction

BEEF TENDERLOIN STUFFED with SPINACH

Roasted Beef Tenderloin stuffed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce

MARINATED GRILLED FLANK STEAK

Marinated Grilled Flank Steak cooked to your liking.

PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS

Pan-Seared Pork Tenderloin with Granny Smith Apples, Diced Red Onions and Orange Marmalade

PISTACHIO ENCRUSTED ROASTED PORK TENDERLOIN

Slow-Roasted Pork Tenderloin served with a Dijon Mustard Glaze and coated in chopped Pistachios

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SERVED LUNCHEONS AND DINNERS

SERVED LUNCHEONS AND DINNERS (continued)

LAMB

Roasted Lamb with Risotto Thick Lamb Medallions served with Risotto and a Drizzle of White Wine Cream Sauce

COMBINATION PLATE

BEEF and SALMON FILETS Tenderloin Medallion & Salmon Filet on Carmelized Onion Mashed Potatoes and Demi-Glace Sauce

SEAFOOD

SEAFOOD and SPINACH LASAGNA with ROASTED RED PEPPER COULIS Layered Lasagna Noodles with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce

SALMON with LEEKS and CAPER SAUCE Grilled Salmon Filet topped with Fried Leeks and Caper Sauce

BROILED SALMON with TWO SALSAS Broiled Salmon with Lemony Zucchini with Mint and Pine Nuts, and Fresh Red and Yellow Cherry Tomato Salsa

PARMESAN-CRUSTED TILAPIA with CHIVE BUTTER SAUCE Sautéed Tilapia with Crusted Parmesan and Chive Butter Sauce

GARLIC SHRIMP SKEWERS

Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest

VEGETARIAN

CHEVRE, ORZO and BASIL STUFFED PORTOBELLO Portobello Mushroom Cap stuffed with Chevre Cheese, Orzo and Fresh Basil

SPAGHETTI SQUASH Wild Mushroom Ragout with a Tomato Coulis

PORTOBELLO MUSHROOM NAPOLEON

Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on Roasted Tomato Coulis

ENTRÉE ACCOMPANIMENTS

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SALADS AND STARTERS

Market House Salad with Homemade Croutons and Balsamic Vinaigrette Iceberg Wedge with Blue Cheese Caesar Salad with Homemade Croutons Caesar Salad with Shaved Parmesan Cheese and Croutons Mixed Green House Salad Roasted Beets with Soft Goat Cheese and Balsamic Glaze Spinach Salad with Tomato and Mandarin Oranges and a Citrus Vinagrette

ACCOMPANIMENTS

Choice of One:

Glazed Carrots Fresh Green Beans Grilled Balsamic Zucchini Broccoli with Sauteed Carrots Roasted Root Vegetables Roasted Fresh Seasonal Asparagus Roasted Butternut Squash Chef's Choice of Seasonal Vegetables Broccoli

Choice of One:

Caramelized Onion Mashed Potatoes Mashed Sweet Potatoes Oven-Herbed Roasted Potatoes Oven-Roasted Sweet Potatoes Three Cheese Gratin Potatoes O'Brien Potatoes Israeli Cous Cous Basil Orzo Black Beans and Rice Vegetable Risotto Chef's Choice of Side Pairing Brown, White or Wild Rice Baked Russett or Sweet Potato

DESSERT

Old Fashioned Chocolate Layer Cake Traditional Cheesecake garnished with Seasonal Berries Carrot Cake with Cream Cheese Icing Seasonal Fruit Pie Andrea's Red Velvet Cake

Additional Options:

Apple Caramel Bread Pudding Flourless Chocolate Torte Chocolate Decadance Fudge Cake GLUTEN FREE DESSERTS AVAILABLE AT AN ADDITIONAL CHARGE

SPECIALTY BUFFETS

SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Services include delivery, linen on service tables, set up, and clean up. Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. These menus are available for groups of 15 or more.

DELUXE SANDWICH BOARD

Choice of Two Salads: Pasta Salad, Potato Salad, Market House Salad with Homemade Croutons and Assorted Dressings Assorted Breads and Rolls Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami Sliced Swiss, Provolone and American Cheeses Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard Bulk Chips Assorted Cookies, Dessert Bars or Brownies Assorted Canned Pepsi Products or Bottled Water *Add Soup du jour with Crackers for \$1.95 per guest

THE TRIO BUFFET

Soup du jour with Crackers is available for \$1.95 per guest

Choice of Two Side Salads: Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and Balsamic Vinaigrette or Seasonal Fresh Fruit Salad Assorted Individual Bags of Chips

Assorted Sandwich Platter to include Choice of Three Sandwiches:

Spicy Italian Baguette - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

Greek Vegetable Wrap - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing

Smoked Turkey Breast and Brie - Fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant

Roast Beef and Cheddar - Horseradish Cream Spread on a Ciabatta Roll

Grilled Tuscan Chicken Breast - Provolone Cheese and Pesto Mayonnaise on Foccacia Bread

Assorted Bars Assorted Canned Soft Drinks, Regular and Diet, or Bottled Water

BACKYARD COOK OUT

Country Potato Salad Cole Slaw Potato Chips Ranch Style Baked Beans Hamburger and Hot Dog Buns to include Whole Wheat Grilled Hamburgers Grilled Hot Dogs Veggie Burgers Leaf Lettuce, Sliced Tomatoes, Dill Pickles, Relish and Onions Ketchup, Mustard and Mayonnaise Assorted Cookies and Brownies Assorted Canned or Bottled Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea * Add a chef for BBQs held outside, weather permitting for an additional fee

LITTLE ITALY

Caesar Salad with Croutons Assorted Rolls and Butter Sautéed Fresh Italian Vegetables Pasta Bar with Cheese Tortellini and Penne Pasta Marinara Sauce and Pesto Cream Sauce Home-Style Meatballs in Marinara Sauce or Traditional Italian Chicken Breast Parmesan Cheese Italian Wedding Cookie Assorted Soft Drinks, Regular and Diet & Water

MAINE BBQ

Hamburgers, Hot dogs, Veggie Burgers, Grilled Chicken Breast, Grilled Vegetable Platter Relish Trays to Include Lettuce, Tomato, Onion, American Cheese, Condiments and Rolls Garden Salad with assorted dressings Corn on the Cob (In Season) Red Bliss Potato Salad Chips Fresh Baked Brownies & Watermelon Assorted Canned or Bottled Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea & Lemonade * Add a chef at an additional fee

BUILD YOUR OWN BUFFET

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Selections from these menus are presented buffet style. Services include linen on service tables, set up and clean up. Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. The following menus items are a la carte so you can create your own buffet. Please choose 1 of each salad, entrée, starch, vegetable, dessert and beverage. An additional charge for a second entrée will apply. These menus are available for groups of 15 or more.

SALADS

Choose One from the Following:

Market House Salad with a choice of two dressings: Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing Spinach Salad Caesar Salad Includes Assorted Dinner Rolls with Butter

ENTRÉES

POULTRY

Chicken Marsala Lemon Parmesan Chicken with White Wine Chive Sauce

BEEF

Braised Beef Sicilian Caramelized Onion Meatloaf

PORK

Asian Marinated Pork Loin with Honey and Soy Glaze

SEAFOOD

Cornmeal Tilapia with Cilantro Cream Sauce Charleston Crab Cake with a Remoulade Sauce Garlic Shrimp Skewers

VEGETARIAN

Baked Pasta with Seasonal Vegetables Stuffed Peppers with Herbed Tomato Sauce

ACCOMPANIMENTS

Choose One from the Following:

Oven-Roasted Herbed Potatoes Garlic-Mashed New Potatoes Rice Pilaf Baked Russett or Sweet Potatoes

Choose One from the Following:

Fresh Roasted Vegetable Medley Lemon Garlic Broccoli Sautéed Zucchini Glazed Carrots Chef's choice of Rice Chefs choice of Seasonal Vegetable

DESSERTS

Choose One from the Following: Chocolate Layer Cake Chocolate Mousse Andrea's Red Velvet Cake Assorted Cheesecake garnished with Seasonal Berries Assorted Seasonal Fruit Pies Chocolate Decadance Fudge Cake

BEVERAGES

Freshly Brewed Green Mountain® Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water

Choose Two from the Following: Iced Water Station, Lemonade or Freshly Brewed Iced Tea

HOT HORS D'OEUVRES

HOT HORS D'OEUVRES

From Platters to Passed

Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. Waited Service is available upon request for an additional charge. 25 person minimum. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 4 Dozen Per Item.

CHICKEN

GATOR CAKES with BAYOU RÉMOULADE SAUCE

CHIPOTLE MAPLE BACON wrapped CHICKEN

COCONUT CHICKEN with ORANGE DIPPING SAUCE

ORANGE GINGER CHICKEN SATAY with COCONUT PEANUT DIPPING SAUCE

SOUTHWESTERN CHICKEN in PHYLLO DOUGH

PORK

PORK POT STICKERS with GARLIC SOY SAUCE

MINI HAM BISCUITS with MUSTARD SAUCE

SAUSAGE BITES and DIJON MUSTARD

MAPLE-GLAZED APPLE RUMAKI

CHORIZO & MANCHENGO CHEESE with ROASTED POBLANO on CROSTINI

SAUSAGE-STUFFED MUSHROOMS

continued on next page >

HOT HORS D'OEUVRES

HOTHORSD'OEUVRES (continued)

SEAFOOD

BACON-WRAPPED SCALLOPS

MINI CRAB CAKES with CAJUN RÉMOULADE SAUCE

CRAB and RISOTTO BALLS

BEEF

CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME

MINI COCKTAIL MEATBALLS:

Choice of Swedish, Barbecue or Sweet & Sour

BEEF SATAY with SWEET & SPICY SAUCE

BEEF TENDERLOIN on TOAST POINTS with GOAT CHEESE & LOCAL MICRO GREENS

VEGETARIAN

SPANAKOPITA

RATATOUILLE TARTLETS

FRIED MINI EGG ROLLS with SPICY DIPPING SAUCE

ROASTED VEGETABLE PROFITEROLE

COLD HORS D'OEUVRES

COLD HORS D'OEUVRES

Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. Waitservice is available upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 4 Dozen.

ASSORTED FINGER SANDWICHES

Choose up to three from the following:

Ham Salad, Chicken Salad, Tuna Salad and Egg Salad on White Finger Rolls

SHRIMP COCKTAIL with CAJUN RÉMOULADE or COCKTAIL SAUCE

PROSCIUTTO-WRAPPED MELON with DIJON DIPPING SAUCE

ROASTED GARLIC HUMMUS and SMOKED SALMON BRUSCHETTA

COOL SMOKED SALMON CANAPÉS

MINI CURRIED CHICKEN TART

CORN BLINI with SMOKED SALMON and CHIVE BUTTER

CUCUMBER ROUNDS with FETA and TOMATOES

CROSTINI with WILD MUSHROOMS & GOAT CHEESE

SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA

HONEY & GOAT CHEESE PHYLLO CUPS

GOURMET DIPS AND MORE

GOURMET DIPS AND MORE

Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. Services include delivery, linen-draped service tables, set up, and clean up. 15 person minimum.

HOT DIPS

Sold per guest

Warm Parmesan Artichoke Dip with Bagel or Pita Chips

Spinach and Crab Dip with Crostini

COLD DIPS

Sold per guest

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips

Creamy Mediterranean Dip with Bagel Rounds

COLD DISPLAYS

Small (15-25), Medium (25-50) and Large (50-75)

Farm Fresh Crudités with Ranch Dip

Seasonal Sliced Fresh Fruit Tray

Domestic Cheeses with Crackers

Artisan Cheese with Crackers

Antipasto Platter with Crackers and/or Baguette Rounds

California Rolls with Soy Sauce and Wasabi

SAVORY CHEESECAKES

Please order by the Cheesecake and Torte. Both served with Crackers and Baguette Rounds.

Roasted Vegetable Cheesecake - serves 15 - 20 guests

Savory Pesto and Sun Dried Tomato Torte - serves 15 - 20 guests

SPECIALTY AND CARVING STATIONS

SPECIALTY AND CARVING STATIONS

Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum Slider Station, Mashed Potato Bar is 15 or more guests.

SLIDER STATION

Choice of Two: Cheeseburger, Hamburger, Pork BBQ, Crab Cake or Buffalo Chicken

Served with Pickles, Crispy Cole Slaw, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish,

Grainy Mustard, Honey Mustard and Homemade Potato Chips with Ranch Dip

MASHED POTATO MARTINI BAR

Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream

Choice of 5: Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown Gravy,

Caramelized Onions, Fried Onion Crisps, Grated Parmesan Cheese, Crumbled Gorgonzola Cheese,

Toasted Pecans or Horseradish Sauce

CARVING STATIONS

Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef. Served with wonderful Sauces and Condiments, as well as assorted Mini Rolls and/or Baguettes. There is a minimum of 25 guests to order a Carving station with Attendant. Attendant fee is a 2 hour minimum at \$35.00 per hour.

Roast Breast of Turkey with Cranberry and Orange Compote and Creamy Dijon Mustard

Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce

Roast Pork Loin with Chef's Choice of Marinade

SWEET AND SALTY

SWEET AND SALTY

Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. Services include delivery, linen-draped service tables, set up and clean up. All items are sold in a minimum of 1 dozen pieces except those noted differently.

HOME-STYLE COOKIES Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut or Double Chocolate with Chocolate Chips

BROWNIES

Cream Cheese, Plain, Blondie, Fudge or M&M's, Raspberry Ribbon Brownies, Marble Cheesecake Brownies

GOURMET DESSERT BARS Luscious Lemon Bar, 7 layer bar, Princess Bar, Mexican Pumpkin Bars, Cheesecake Bar

ASSORTED MINI PETIT FOURS and PASTRIES

HEALTHY COOKIE - 1 dozen minimum

MULTI-GRAIN BARS and GRANOLA BARS

INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS

MIXED NUTS

TRAIL MIX

TRADITIONAL MAINE WHOOPIE PIES - 2 dozen minimum

CUPCAKE BAR - 2 dozen minimum **Build Your Own:** Assorted Cupcakes, Assorted frostings and toppings

ICE CREAM SUNDAE BAR

25 guest minimum **Choice of Two Ice Cream Flavors** Chocolate, Vanilla, Strawberry or Local Favorite **Choice of Two Sauces:** Chocolate, Strawberry or Caramel **Choice of Three Toppings:** Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar Pieces, M&M's Maraschino Cherries and Whipped Topping are included.

ALCOHOLIC BEVERAGES

- Bashas

BEER AND WINE BAR SERVICE

Featuring a local Beer selection by the bottle and Wines by the bottle or glass.

ALCOHOL PROCEDURE AND POLICY

Bar Service - Dining Services will comply with all present and future policies of the University of New England and the Maine Bureau of Liquor Enforcement. The only rooms licensed for the service of alcohol are The Hang, Saint Francis and Multi Purpose Rooms. Alcohol service in any other location requires Dining Services to obtain an off premise permit. If you are planning an event involving the service of alcohol in an unlicensed location we must request 2 weeks notice in order to facilitate the application process required by the City of Biddeford, the City of Portland and the Department of Public Safety, Bureau of Liquor Enforcement. All events requiring an off premise permit will be assessed a fee of \$35 in Biddeford and \$41.00 in Portland. Dining Services will not serve alcohol at any event in an unlicensed location without the proper permits. All bars require one bartender per 75 guests for all events where beer, wine and alcohol is served. Bartenders will be billed at \$20.00 per hour with a minimum of 4 hours billed. All beverages are to remain within the facility. Beverages not consumed will remain the property of Sodexo, in accordance with the laws of the State of Maine. It is the policy of the University of New England that no alcoholic beverages are brought on the premises for consumption without using Sodexo's Dining Services as the Vendor and Server. Sodexo reserves the right to refuse service of alcoholic beverages to any person. There will be a minimum fee for bar service of \$200.00 spent in product. If this minimum is not met, the remaining balance will be charged to the account line furnished. The legal drinking age of 21 is strictly enforced, and a valid picture ID will be required.

Flavours by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion!

PLANNING YOUR SPECIAL EVENT WITH FLAVOURS BY SODEXO

Flavours by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion!

Please use this guide to understand processes, procedures and expectations as we work together to achieve a smoothly executed and memorable catered event.

Our experienced event planning specialists are very consultative and will be happy to answer all of your questions and concerns and assist you in planning every detail. We look forward to serving you!

How to contact Flavours by Sodexo

When you have a catered event in mind, please contact us as soon as possible. Even if you are not yet sure of such details as the exact event date, event location and number of guests that will be in attendance, it's a good idea to touch base with us as early on in the process as possible.

Some catering arrangements through Flavours by Sodexo can be made by phone, email or online; other catering arrangements require an in-person appointment with one of our event planning specialists. It's easy to get in touch with Flavours by Sodexo about your catering needs. Here are the options:

Visit Our Office: You may visit us in person at Decary Hall on the Biddeford Campus or Alexander Hall on the Portland Campus. Our office hours are Monday through Friday, 8am - 4pm. Please be aware that we are closed on some holidays.

Visit us on the Web: You may contact us about your catering needs through our online catering Website at http://www.une.edu/campus/ dining/catering/traditional.cfm.

Give us a Call: You may speak with an event planning specialist by calling 207.602.2869 Biddeford Campus or 207.221-4261 Portland Campus.

Send us an Email: You may email us at sodexo@une.edu/sodexo wcc@une.edu.

Event Location Reservation

You must make arrangements to secure a location for your

event. You will need to officially "reserve" the space in order for us to be permitted to serve you in this location. To reserve a room for an event, please contact The University of New England's website and go to quicklinks for room reservations.

Event Tables, Chairs & Other Equipment

You must make arrangements to secure tables, chairs and other equipment you may need for your event. Please contact the University of New England's website and go to quicklinks to make these arrangements.

Event Confirmation & Guarantees

No less than 72 hours from the scheduled catered event, confirm the event and provide billing information. You will also be asked to provide us with a "final" number of guests that will attend your event; the "estimated" number will be used if you don't know the "final" number. This document will outline the terms of your agreement with our Catering Office and include all event details and requirements, including time, date, location, menu selections, number of attendees, professional services, equipment, and staffing. If you do not provide us with a final number, we use the estimated number.

Event Changes & Cancellations

No less than 72 hours from the scheduled catered event, please make us aware of any event changes (including increases or decreases in the number of attendees) or if your event needs to be canceled. Please be advised that if we are notified of your changes or cancellation after this deadline, you will be responsible for expenses already incurred by the Catering Office; Unless Cancellation is due to University Closure. Should the University close due to inclement weather, it is the client's responsibility to notify Dining Services as to the status of your event. If we receive no notification, you may be charged for your scheduled event.

Event Payment

Payment must be received prior to the execution of your catered event. Accepted forms of payment includes department accounts.

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Delivery Fees

There is no delivery fee for catering services ordered within 72 hours of the scheduled event. Should the Event be ordered with less than 72 hours notice, a late fee of \$15.00 may be assessed.

Service Staff and Attendants

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed upon request. Served meals are priced on an individual basis. Orders for service on China, Hot Buffets, and events requiring Waitstaff must be booked a minimum of 7 days in advance. Orders for served dinners requiring Waitstaff must be booked with a minimum of 2 weeks in advance.

The charge for each staff member is:

Attendants/Waitstaff	\$20.00 per hour (minimum 4 hours)
Station Chefs	\$35.00 per hour (minimum 4 hours)
Bartenders	\$20.00 per hour (minimum 4 hours)

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account. For very large events, specialty equipment may need to be rented at an additional charge and charged according to your event requirements.

China Charges

We provide high quality plastic products or eco-friendly serviceware unless otherwise requested. We offer china service or upscale plastic for any event at an additional charge.

Linens and Skirting

We provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and served meals, there will be a \$2.50 fee for each tablecloth. Other tables may be skirted and covered at \$2.50 per tablecloth and \$18.00 per skirt. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup. Skirting can be done on any table that does not exceed one inch in thickness. We can also provide napkins to meet your color scheme for \$2.50 each. Specialty linens are available upon request for an additional charge.

Food Removal Policy

Due to health regulations, it is the policy of Sodexo that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event. Guests can also order coffee supplies, bagged meals and cakes on our website at UNEDINING.com.



