Our talented catering culinarians have taken advantage of fall flavours by creating delightfully new dishes featuring the best of the season. These delicious dishes are available only for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service. To place an order or speak with the catering department please call us at 207-602-2869 for Biddeford Campus and 207-221-4261 for Portland Campus.

**CLASSIQUE NIÇOISE SALAD**
Tuna, red potatoes, Kalamata olives, hardboiled egg, & red onion over baby greens, served with balsamic spa dressing.

**CHICKEN HARVEST GRAIN SALAD**
Blend of grains with peppers, squash on greens with balsamic chicken.

**TUSCAN CHOPPED SALAD**
Mediterranean vegetables, capers and olives tossed in a garlic vinaigrette.

**GRILLED VEGETABLE PROVENÇAL SANDWICH**
Grilled eggplant, zucchini, squash and red peppers on a French roll with olive-mushroom tapenade.

**BLACK & BLEU FLATBREAD SANDWICH**
Deli roast beef, caramelized onion, and bleu cheese spread wrapped in our oven fired flatbread with lettuce & tomato.

**INDIVIDUAL SPANAKOPITA**
Delicious handmade spinach pie in filo dough with long grain rice, feta, dill, parsley, and pine nuts.

**CHICKEN PARMESAN WITH WHOLE WHEAT PASTA**
Healthy version of a classic, grilled chicken topped with house made tomato sauce and parmesan cheese, served with roasted vegetables and whole wheat pasta.

**MOROCCAN LEMON CHICKEN WITH MANGO CHUTNEY**
Tender breast of chicken braised with lemon and traditional spices, served with lightly sliced spiced carrots, couscous and sweet mango chutney.

**SRIRACHA SALMON WITH YUKON & BEET MASH**
Fresh grilled salmon with a Sriracha glaze served with mashed Yukon potatoes, golden beets and fresh asparagus.
RECEPTIONS

SPECIALTY STATIONS

S’MORES STATION
Graham cracker sandwich with toasted marshmallows, peanut butter, Reese’s peanut butter cups and milk chocolate bars. Display ingredients in glass vases and platters. Minimum group size 25.

BISCOTTI, COFFEE & TEA STATION
A biscotti station creates a delightful culinary experience for your guests. Select items from each category. Station is accompanied with freshly brewed fair trade Aspretto coffee, decaffeinated coffee, herbal and non-herbal Numi teas with hot water. Minimum group size 25.

BISCOTTI:
Select Two Biscotti
- Apple Cinnamon Biscotti
- Chocolate Chip Biscotti
- Maple Walnut Biscotti
- Cranberry Walnut Biscotti

TOPPINGS FOR DIPPING:
Select Three Toppings
- Pistachios, Shelled, Chopped
- Pecan Pieces
- Almonds, Sliced, Chopped
- Chocolate Chips
- Dried Cranberries

DIPPING SAUCES INCLUDED:
- Chocolate Sauce
- White Chocolate Sauce

DESSERTS

APPLE DESSERT FLATBREAD PIZZA
Crispy oven fired flatbread topped with sweet mascarpone cheese & baked apples, dotted with walnuts, raisins & cinnamon.

GINGER SCENTED RICE BREAD PUDDING BRÛLÉE
Asian-styled version of a classic: cool rice pudding scented with ginger and fresh orange zest.

OLD-FASHIONED BANANA PUDDING
A creamy golden pudding is layered with vanilla wafers and sliced bananas, then topped with a meringue.

Old Fashioned Banana Pudding

AUTUMN CATERING SPECIALS AND PRICES

Autumn Catering Specials and Prices are available through November 2014.