

Lunch and Dinner Menus



• **Premium takeaway salads**

All salads are served with choice of a crusty roll and butter, pita wedges or toasted flatbread, Large cookie, brownie, bar, specialty bar or seasonal fresh fruit cup and assorted canned Coca-cola soft drinks, regular and diet. 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. 15 guest minimum per menu selection.

○ **Caesar salad** **\$10.99 per guest**

Crisp romaine lightly tossed with shredded parmesan cheese, herb-toasted Croutons and classic Caesar dressing
Add grilled breast of chicken **\$2.59 per guest**
Add grilled marinated steak **\$2.99 per guest**

○ **Greek salad** **\$12.99 per guest**

Classic Greek salad of firm tomatoes, cucumbers, red onion, Kalamata olives
And feta drizzled with a light vinaigrette

○ **Chef's salad** **\$12.99 per guest**

Mixed field greens layered with ham, smoked turkey, cheddar, cage-free
Hard cooked egg and sweet potato hay with a choice of honey mustard, ranch,
balsamic vinaigrette or low-fat dressing

○ **Garden salad** **\$8.99 per guest**

Tossed greens with matchstick carrots, sliced cucumber, croutons, red onion,
raisins, almonds and a choice of ranch, balsamic vinaigrette or low-fat
Dressing

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Premium takeaway sandwiches

All box lunches include a bag of chips and a choice of one: seasonal fresh fruit salad, potato salad, cole slaw, pasta salad, apple fennel slaw, a large cookie, brownie, bar, specialty bar or seasonal fresh fruit cup. Assorted canned Coca-cola soft drinks, regular and diet included. 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. 15 guest minimum per menu selection.

- **The Deli**
\$10.99 per guest
Craft your own deli sandwich with choice of artisan breads of white or whole wheat, multigrain sandwich flat or croissant, deli meats of oven roasted turkey breast, low-sodium turkey, roast beef, ham, tuna salad, a selection of cheeses of provolone, American or Swiss and an assortment of fresh toppings of leaf lettuce and sliced tomato or grilled Provencal vegetable sandwich
- **Spicy Italian Baguette**
\$13.49 per guest
Artisan baguette stacked high with slices of genoa salami, capicola ham and pepperoni spiced with chef's hot pepper mayonnaise
- **Turkey and Sharp Cheddar**
\$12.99 per guest
Classic oven roasted turkey, sharp cheddar, green leaf lettuce and tomato slice on a hearty Kaiser roll
- **Roast Beef and Cheddar**
\$13.49 per guest
Medium rare roast beef and mild cheddar, leaf lettuce and tomato on a ciabatta topped with a tangy horseradish cream spread
- **Tuscan Grilled Chicken Sandwich**
\$12.99 per guest
Balsamic coated chicken grilled, paired with fat-free hummus, bistro sauce, Roasted onions and peppers on a multigrain roll
- **Hummus, Avocado and Roasted Vegetable Wrap**
\$12.49 per guest
Balsamic roasted eggplant, zucchini, red peppers and onions finished with Lettuce, avocado and hummus spread on a tortilla

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- **Roasted Vegetable Multigrain Sandwich**
\$11.99 per guest
 Roasted squash, peppers, red onion complimented by hand-mixed herbed Goat Cheese with field greens on a multigrain roll

- **Half sandwich and soup menu**
\$12.99 per guest
 - Choose two salads
 - Assorted breads, multigrain sandwich wraps and rolls
 - Sliced roasted turkey, low-sodium turkey, buffet ham, roast beef and salami
 - Sliced Swiss, provolone, American cheeses
 - Leaf lettuce, sliced tomatoes, sliced onions, dill pickles, mayonnaise, dijon mustard
 - Assorted individual bags of chips
 - Choice of dessert
 - Choice of beverage
 - Soup of the day

Bountiful Buffets

Design your platters from these menus that are presented buffet style. Assorted canned Coca-Cola soft drinks, regular and diet included. Services include delivery, linen-draped service tables, set up and clean up. High quality plastic serveware is included; both eco-friendly serveware and china are available, upon request. Add soup du jour with crackers for \$2.99 per guest. Waited service is available upon request. These menus are available for groups of 15 or more.

- **Signature salads**
\$12.99 per guest
 These delicious salad creations have proven to be most popular with our customers
 And come complete with fresh-baked crusty rolls, crispy pita wedges, flatbreads, Assorted crackers and butter as well as a selection of oversized cookies, scrumptious Brownies, or assorted bars for dessert.

Choose one salad: classique nicoise salad , napa valley chicken salad , grilled Chicken tabbouleh salad ,Greek salad, cobb salad, Italian house wedge salad or Caesar salad with choice of grilled chicken, shrimp or portobello mushroom

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Choose two additional salads: market salad with balsamic vinaigrette, Italian cucumber salad, seasonal fresh fruit salad, apple fennel slaw, minted cucumber salad, orzo and pepper salad, artichoke hearts with Italian parsley, broccoli & cavatelli salad, farmhouse potato salad, antipasto platter, vegetarian antipasto platter, or seasonal crudite with hummus or ranch dip. Add a platter of grilled chicken, grilled shrimp or portobello mushroom at **\$2.99 per guest**

- **Handcrafted sandwiches**
\$14.95 per guest

Your choice of three delicious sandwich creations are skillfully arranged and accompanied by two salads, assorted bags of chips, and oversized cookies, scrumptious brownies, assorted bars or fresh in-season fruit cups for dessert. Sandwiches are cut diagonally enabling guests to mix & match their choices.

Choose three handcrafted sandwiches: turkey and sharp cheddar on kaiser, Roast Beef and Cheddar on ciabatta, Twisted Beef & Horseradish wrapped in whole grain, Tuscan Grilled Chicken Breast on multigrain roll, Picnic Grilled Chicken Sandwich on Parisian roll, Southwestern BBQ on ciabatta, roasted vegetables on Multigrain roll, tabbouleh hummus pita or dijon cage-free egg salad on Pumpnickel bread

Choose two side salads: market salad with balsamic vinaigrette, seasonal Fresh fruit salad, apple fennel slaw, minted cucumber salad, orzo and Pepper salad, artichoke hearts with Italian parsley, farmhouse potato salad or seasonal crudite with hummus or ranch dip

Specialty Buffets

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

- **Deli buffet**
\$12.99 per guest

Choice of two salads: creamy cole slaw with apples, seasonal fresh fruit salad Potato salad, market salad with homemade croutons, balsamic vinaigrette and Low-fat ranch dressing, Assorted breads, multigrain sandwich wrap and rolls Sliced roasted turkey, low-sodium turkey, buffet ham, roast beef, salami

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Sliced Swiss, provolone and American cheeses
 Leaf lettuce, sliced tomatoes, sliced onions, dill pickles, mayonnaise, dijon mustard
 Assorted individual bags of chips
 Assorted cookies, bars or brownies
 Freshly brewed iced tea and/or freshly brewed iced sweet tea
 *add tuna, cage-free egg or chicken salad tuna, cage-free egg or chicken salad **\$2.99 per guest**
 *add soup du jour with crackers **\$2.99 per guest**

- **Old fashioned BBQ**

\$16.99 per guest

Seasonal fresh fruit salad
 Roasted vegetable bow tie pasta salad
 Country potato salad
 Cornbread, rolls and butter
 Ranch-style baked beans
 Baked barbecued chicken
 Barbecued beef brisket
 Hot apple crisp, peach cobbler or assorted cookies and brownies
 Freshly brewed iced tea, sweet tea and lemonade

- **Backyard cook out**

\$14.99 per guest

Country potato salad and cole slaw
 Potato chip
 Ranch style baked beans and vegetarian baked beans
 Hamburger and hot dog buns to include whole wheat
 Grilled hamburgers, grilled hot dogs and veggie burgers
 Leaf lettuce, sliced tomatoes, dill pickles, relish and onions
 Ketchup, mustard and mayonnaise
 Assorted cookies and brownies
 Assorted soft drinks, regular and diet, or freshly brewed iced tea and/or freshly brewed sweet tea

- **Barbecue nation**

\$19.99 per guest

Seasonal fresh fruit salad
 Apple fennel slaw
 Farmhouse potato salad
 Cornbread and butter
 Root beer baked beans

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Choose two entrees:

Macaroni and cheese

Baked barbecued chicken

BBQ turkey breast with ancho mango BBQ

Kansas city BBQ beef

Grilled salmon with mango salsa

Hot apple crisp, peach cobbler or assorted cookies and brownies

Freshly brewed iced tea, sweet tea and lemonade

***add tortilla chips with guacamole, salsa, and jalapenos \$1.99 per guest**

o Little Italy

\$19.99 per guest

Antipasto platter or vegetarian antipasto platter

Caesar salad with homemade croutons

Assorted rolls and butter

Sauteed fresh zucchini

Pasta bar with spaghetti and penne pasta

Marinara sauce and pesto cream sauce

Home-style meatballs in marinara sauce

Traditional chicken cacciatore

Parmesan cheese

Tiramisu or mini cannolis

Assorted soft drinks, regular and diet or freshly brewed iced tea and/or sweet

Tea

Build your own buffet

*Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. High quality plastic serveware is included; both eco-friendly serveware and china are available, upon request. Build your own buffet by selecting – one salad, two entrees, two accompaniments, two desserts and two beverages. Add an additional Entree for **\$8.99 per guest**. Waited service is available upon request. These menus are available for groups of 15 or more.*

Salads

Choose one:

Market house salad with a choice of two dressings: ranch, Italian, balsamic vinaigrette and low-fat ranch dressing

Greek salad

Caesar salad

Includes assorted dinner rolls with butter

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Entrees

- **Poultry**
 Chicken marsala **\$17.99 per guest**
 Lemon parmesan chicken with white wine chive sauce **\$17.99 per guest**
 Apricot glazed roasted turkey **\$17.99 per guest**
- **Beef**
 Braised beef Sicilian **\$19.99 per guest**
 Caramelized onion meatloaf **\$16.99 per guest**
- **Pork**
 Asian marinated pork loin with honey and soy glaze **\$18.99 per guest**
 Mustard herb pork loin **\$18.99 per guest**
- **Seafood**
 Broiled salmon with dill butter **\$19.99 per guest**
 Citrus crusted baked tilapia **\$18.99 per guest**
 Garlic shrimp skewers **\$19.99 per guest**
- **Vegetarian**
 Vegetarian lasagna **\$14.99 per guest**
 Stuffed peppers with herbed tomato sauce **\$16.99 per guest**
 Vegetarian pad Thai *contains peanuts **\$16.99 per guest**

Sides

Choose one:

Oven-roasted herbed potatoes
 Garlic-mashed new potatoes
 Rice pilaf
 White rice
 Olive oil and garlic spaghetti

Choose one:

Fresh roasted vegetable medley
 Lemon garlic broccoli
 Sautéed zucchini
 Glazed carrots
 Fresh green beans
 Variety of seasonal vegetables

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Desserts

Choose two:

Chocolate layer cake

Chocolate mousse

Cora's red velvet cake

Apple crisp

Tropical rice pudding

Assorted cookies and brownies

Assorted pies: Dutch apple, blueberry, lemon meringue or pecan

Beverages

Freshly brewed aspreto coffee, decaffeinated coffee and aspreto numi

Herbal and non-herbal teas to include decaffeinated aspreto numi tea

With hot water

Beverages

Choose two:

Iced water station, lemonade station, freshly brewed iced tea and/or

Sweet tea

Hot Hors D'oeuvres

High quality plastic serviceware is included; both eco-friendly serviceware and china are available upon request. Waited or butlered services are available upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 3 dozen.

Chicken

Gator cakes with bayou remoulade sauce

\$18.99 per dozen

Grilled jerk chicken skewers with banana mango ketchup

\$18.99 per dozen

Chipotle maple bacon-wrapped chicken

\$18.99 per dozen

Coconut chicken with orange dipping sauce

\$18.99 per dozen

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Ginger chicken satay with coconut peanut sauce
\$18.99 per dozen

Chicken diablo empanadas with chipotle ranch dipping sauce
\$18.99 per dozen

Pork

Pork pot stickers with garlic soy sauce
\$18.99 per dozen

Mini ham biscuits with mustard sauce
\$20.99 per dozen

Sausage bites with white wine and dijon mustard
\$19.99 per dozen

Maple-glazed apple rumaki
\$16.99 per dozen

Ham and cheese pinwheels
\$16.99 per dozen

Sausage stuffed mushrooms
\$24.99 per dozen

Seafood

Bacon-wrapped scallops
\$24.99 per dozen

Mini crab cakes with Cajun remoulade sauce
\$24.99 per dozen

Crab and risotto balls
\$24.99 per dozen

Beef

Chipotle Beef On Tortillas with Avocado Crème
\$18.99 per dozen

Mini Cocktail Meatballs Choice of: Swedish, Barbecue or Sweet & Sour
\$15.99 per dozen

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Beef Satay with Sweet & Spicy Sauce
\$26.99 per dozen

Mini Reuben Sandwiches
\$24.99 per dozen

Petite Beef Wellington
\$24.99 per dozen

Vegetarian

Spanakopita
\$18.99 per dozen

Mini Greek Pizzas
\$18.99 per dozen

Mini Vegetable Samosas
\$16.99 per dozen

Fried or Baked Mini Egg Rolls with Spicy Dipping Sauce
\$16.99 per dozen

Vegetable Pakoras
\$16.99 per dozen

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PIZZA



Portland Pie Company at USM

Portland Pie Company has been providing the greater Portland area with high quality pizza on their signature dough for almost two decades. We've partnered with them to bring the great taste to you!

- **Classic Cheese \$12.99**
Red Sauce, topped with Portland Pie's Signature Three Cheese Blend and Oregano
- **Gluten Free Cheese \$9.99**
A delicious Personal Pan Cheese Pizza on Gluten Free Sweet Basil Dough
Additional Toppings **\$0.99 each**
- **'Roni \$16.99**
A traditional favorite, Red Sauce and piles of Pepperoni woven in a Three Cheese Blend
- **Great Diamond \$16.99**
A base of Fresh Garlic and Olive Oil, topped with Vine Ripe Tomatoes, Feta, Fresh Basil and Three Cheese Blend
- **Moosehead \$17.99**
Red Sauce, Sweet Italian Sausage, Pepperoni, Mushrooms, Green Peppers and Red Onions, topped with a Three Cheese Blend
- **Nor'Easter \$17.99**
No Red Sauce, Bleu Cheese Dressing and Mozzarella, Boneless Buffalo Chicken smothered in Frank's Red Hot Sauce, woven in signature Three Cheese Blend
- **Make is a Party!** Add a Fresh Garden Salad, Cookies or Brownies, and Iced Tea or Lemonade for **\$4.99 per person**

USM Department of Conferences
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 UNIVERSITY OF
SOUTHERN MAINE
PORTLAND • GORHAM • LEWISTON • ONLINE

Lunch and Dinner Menus

Served Luncheons and Dinners



All prices are per person. Includes appetizer, Entree, Dessert, Fresh Rolls, Butter, Water and Coffee Service. All served luncheons and dinners include a choice of salad or starter, two accompaniments, freshly baked dinner rolls and butter, choice of dessert, freshly brewed aspreto coffee, decaffeinated coffee, herbal and non-herbal aspreto numi teas with hot water and freshly brewed iced tea. China service is also available. Services include delivery, linen-draped service tables, set up and clean up.

Chicken

Sun-dried tomato-crust chicken breast \$18.99 per guest

Panko-encrusted chicken breast served with a sauteed garlic cream sauce and Sun-dried tomato strips

Roasted Chicken Florentine \$18.99 per guest

Butterflied chicken breast prepared with a Florentine filling of ricotta, provolone And tender baby spinach

Apricot and goat cheese chicken breast \$18.99 per guest

Chicken roulades brimming with diced apricots and fresh goat cheese placed Over a light warm sauce with tarragon

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Beef and pork

Braised Short Ribs \$24.99 per guest

Boneless beef short ribs marinated with shallots, carrots, leeks and a splash of orange juice braised to perfection

Balsamic grilled flank steak with roasted rosemary mushroom sauce \$27.99 per guest

Chef-selected flank steak tenderized in classic balsamic vinaigrette marinade
Served with mushrooms sauteed with olive oil, fresh rosemary and garlic added
To a simmering plum tomato base

Pan-seared pork tenderloin with apples & onions \$19.99 per guest

Pan-seared pork tenderloin covered in a savory apple and onion sauce with a Hint of lemon zest, brown sugar and nutmeg

Roasted pork tenderloin with sweetened raspberry vinegar sauce \$20.99 per guest

Slow-roasted pork tenderloin dressed with a tart red wine vinegar sauce and Accented with raspberry, horseradish and garlic

Combination plate

Beef and salmon filets (market price per guest)

Medallion pairing of beef tenderloin and salmon atop caramelized onion mashed Potatoes and balanced with mesclun greens

Seafood

Blackened cod with salsa verde \$22.99 per guest

Blackened cod drizzled with green tomatillo sauce, paired with a colorful watercress Salad and fresh cilantro

Broiled salmon with two salsas \$22.99 per guest

Broiled skin-on salmon with a zesty zucchini salsa with mint and a bi-color cherry Tomato salsa with chives

Parmesan-crusted tilapia with chive butter sauce \$18.99 per guest

Roasted tilapia fillets with a parmesan bread crumb crust, served with a generous dollop of chive butter

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Garlic shrimp skewers \$19.99 per guest

Succulent shrimp skewer basted with zesty garlic butter and fresh Italian parsley

Vegetarian

Spaghetti Squash \$17.99 per guest

Spaghetti squash with a Spanish-inspired sofrito of peppers, onion, garlic and select herbs served with vegan pinto beans

Balsamic marinated portobello mushrooms \$17.99 per guest

Balsamic-sweetened portobello mushrooms with a quinoa and zucchini pilaf seasoned with fresh basil, rosemary and garlic Saffron rice baked with tomatoes, carrots, and edamame and black olives Vegetarian paella with edamame

Entrée Accompaniments

- **Salads and starters**

Market house salad with homemade croutons and balsamic vinaigrette

Iceberg wedge with Maytag bleu cheese

Caesar salad with anchovies and homemade croutons

Fresh mozzarella and tomato stack with fresh basil

Pear and fresh spinach salad with toasted almonds and cranberry dressing

Greek salad with feta cheese and balsamic vinaigrette

Sides:

Choice of one:

Country creamy potatoes

Caramelized onion mashed yukon potatoes

Mashed sweet potatoes

Oven herbed roasted red potatoes

Oven-roasted sweet potatoes

Roasted fingerling potatoes

Israeli couscous

Basil orzo

Fontina risotto cake

Chef's choice of side pairing

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Choice of one:

Fresh carrots with dill
Fresh green beans and carrot medley
Grilled balsamic zucchini
Roasted root vegetables
Julienne of carrots and fennel with pearl onions
Roasted fresh seasonal asparagus
Oven-roasted butternut squash
Sauteed fennel and brussels sprouts
Sauteed zucchini
Chef's choice of seasonal vegetable

Desserts

Cora's red velvet cake
Assorted pies: Dutch apple, blueberry, lemon meringue
Apple raisin strudel
Fudge chocolate cake
Traditional cheesecake with fresh seasonal berries

Additional options:

White chocolate bread pudding **\$1.99 per guest**
German chocolate pecan tart **\$2.99 per guest**
White chocolate raspberry creme brulee **\$2.99 per guest**