

FLAVOURS

TASTE : SUCCESS



UNIVERSITY OF
MAINE



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Flavours is about more than great food. It's about a team of dedicated professionals who are united by a common passion to deliver a successful catering experience. Building on a legacy of hospitality excellence, we leverage our vast expertise to create engaging events that exceed the expectations of everyone we serve. We accomplish this by focusing on service, performance and guest satisfaction throughout the entire Flavours experience.

This Flavours guide will take you through the planning process for your catered event. We will be happy to meet with you to create a signature selection that meets your specific needs. Contact us by phone at 207-581-4718, email us at um.catering@maine.edu or visit our website: umaine.catertrax.com.

From the on-trend creations of our talented chefs to the interactive support of our management team to the attentive service of our well-trained staff, Flavours delivers fulfillment, enjoyment and peace of mind.

🌱 = Mindful 🍆 = Vegetarian 🌿 = Vegan 🌱 = Plant Based

We can also accommodate Gluten Free requests.










BREAKFAST: MORNING BUFFETS

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up. All breakfasts include coffee and hot tea service.

CLASSIC CONTINENTAL BREAKFAST

12 guest minimum | \$9.99 per guest






Seasonal fresh fruit with choice of breakfast breads. Includes condiments, coffee and hot tea service.

- INCLUDES:**
- Seasonal Sliced Fresh Fruit  (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries
 - Coffee & Hot Tea Service  (12 oz. | 0-5 cal)
 - CHOICE OF TWO:**
 - Muffins  (each | 160-230 cal)
 - Croissants  (each | 200 cal)
 - Coffee Cakes  (each | 110-430 cal)
 - Mini Scones  (each | 190-200 cal)
 - Breakfast Breads  (each | 250 cal)
 - Butter and Assorted Jam

PLANT POWERED CONTINENTAL BREAKFAST

20 guest minimum | \$14.99 per guest














Seasonal fresh fruit, avocado toast, farmer’s market breakfast bowl, breakfast salad, coffee and hot tea.

- INCLUDES:**
- Coffee & Hot Tea Service  (12 oz. | 0-5 cal)
 - Seasonal Sliced Fresh Fruit  (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries
 - Avocado, Hummus & Tomato Toast  (each | 210 cal)
Toasted Italian bread topped with hummus, avocado, cherry tomatoes and red pepper flakes
 - Farmer’s Market Breakfast Bowl  (each | 320 cal)
Hash browns, quinoa, scrambled tofu, kale, avocado and green onions
 - Grape Tomato Salad  (each | 150 cal)
Fresh grape tomatoes tossed with shallots, garlic, dill and extra virgin olive oil

HEALTHY WAY CONTINENTAL BREAKFAST

20 guest minimum | \$12.99 per guest







Seasonal fresh fruit, Greek yogurt, granola bars, hard-boiled eggs and oatmeal with toppings Includes coffee and hot tea service.






- INCLUDES:**
- Seasonal Sliced Fresh Fruit  (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries
 - Coffee & Hot Tea Service  (12 oz. | 0-5 cal)
 - Cage-Free Hard-Boiled Egg  (each | 80 cal)
 - Chobani Non-Fat Vanilla Greek Yogurt  (4 oz. | 80 cal)
 - Granola Bars  (each | 90 cal)
 - Classic Oatmeal  (8 oz. | 170 cal)
Served with:
 - 2% Milk  (1 tbsp. | 10 cal)
 - Unsweetened Almond Milk  (1 tbsp. | 0 cal)
 - Cinnamon Brown Sugar Topping  (1 tsp. | 15 cal)
 - Sweetened Dried Cranberries  (1 tbsp. | 30 cal)
 - Pecan Pieces  (1 tbsp. | 50 cal)
 - Fresh Whole Strawberries  (1 tbsp. | 5 cal)
 - Fresh Blueberries  (1 tbsp. | 5 cal)

BREAKFAST BUFFET

20 guest minimum | \$12.99 per guest

Start with seasonal fresh fruit, then customize your buffet with your favorite breakfast breads, sides, meats and an egg dish. Includes coffee, hot tea and condiments.

- INCLUDES:**
- Seasonal Sliced Fresh Fruit Platter  (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries
 - Coffee & Hot Tea Service  (12 oz. | 0-5 cal)
 - CHOICE OF TWO:**
 - Mini Butter Croissant  (each | 80 cal)
 - Mini Danish  (each | 130-170 cal)
 - Mini Scones  (each | 190-200 cal)
 - Muffins  (each | 160-230 cal)
 - Southern Style Biscuits  (each | 170 cal)

- CHOICE OF ONE:**
- Home Fried Potatoes  (1/2 cup | 90 cal)
 - Hash Browned Potato  (1/2 cup | 90 cal)
 - Root Vegetable Hash  (1/2 cup | 80 cal)
 - Golden Beet Hash  (1/2 cup | 100 cal)
 - Hash Browned Potatoes with Onion & Thyme  (1/2 cup | 170 cal)









- CHOICE OF TWO:**
- Bacon Slices (1 slice | 35 cal)
 - Sausage Links (1 link | 110 cal)
 - Turkey Sausage Link (1 link | 45 cal)

- CHOICE OF ONE:**
- Seasoned Scrambled Egg Whites  (1/2 cup | 90 cal)
 - Seasoned Scrambled Eggs  (1/2 cup | 180 cal)
 - Cholesterol Free Scrambled Eggs  (1/2 cup | 120 cal)
 - Scrambled Tofu  (1/2 cup | 130 cal)

BAGEL CONTINENTAL BREAKFAST

12 guest minimum | \$9.99 per guest

Seasonal fresh fruit with choice of bagel flavors. Includes condiments, coffee and hot tea service.

- INCLUDES:**
- Seasonal Sliced Fresh Fruit Platter  (3 oz. | 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries
 - Coffee & Hot Tea Service  (12 oz. | 0-5 cal)
 - CHOICE OF THREE BAGELS:**
 - Plain Bagel  (4 oz. | 290 cal)
 - Sesame Bagel  (4 oz. | 300 cal)
 - Cinnamon Raisin Bagel  (4 oz. | 290 cal)
 - Whole Wheat Bagel  (each | 280 cal)
 - Cream Cheese  (1 oz. | 70 cal), Light Cream Cheese  (1 oz. | 60 cal) and Strawberry Cream Cheese  (1 oz. | 70 cal)

BREAKFAST:
BOXES



Breakfast boxes are the perfect solution for casual morning gatherings. Boxes are available for pick up or delivery with set up. Each package has a curated selection of the most popular breakfast items.

BAKERY BREAKFAST BOX

12 guest minimum | \$8.99 per guest

Each box includes selection of bakery items, granola bar and choice of yogurt or cage-free hard-boiled egg.


INCLUDES:

Mixed Fruit Cup   (1 cup | 35 cal)

A mixture of cantaloupe, honeydew melon, pineapple and red grapes

CHOICE OF ONE BREAKFAST BREAD:


Mini Butter Croissant  (each | 80 cal)

Mini Chocolate Croissant  (each | 100 cal)

Classic Blueberry Muffin  (each | 170 cal)

CHOICE OF ONE GRANOLA BAR:

Granola Bar   (each | 90 cal)

Peanut Butter Granola Bar   (each | 100 cal)

Oats & Honey Granola Bar   (each | 90 cal)

CHOICE OF ONE:

Chobani Nonfat Vanilla Greek Yogurt  (4 oz. | 80 cal)


Cage-Free Hard-Boiled Eggs  (2 eggs | 160 cal)

BREAKFAST YOGURT PARFAIT BOX

12 guest minimum | \$10.09 per guest

includes seasonal fresh fruit, blueberry muffin, choice of mini yogurt parfait and cage-free hard-boiled eggs.

INCLUDES:

Mixed Fruit Cup   (1 cup | 35 cal)

A mixture of cantaloupe, honeydew melon, pineapple and red grapes

Classic Blueberry Muffin  (each | 170 cal)


Cage-Free Hard-Boiled Eggs  (2 eggs | 160 cal)

CHOICE OF ONE:

Lemon Rosemary Parfait   (parfait | 150 cal)

Hawaiian Sunset Parfait   (parfait | 120 cal)

ADD ON BEVERAGES

Bottled Water  \$2.19 each (20 oz. | 0 cal)

Orange Juice   \$2.79 each (12 oz. | 150 cal)

Apple Juice   \$2.79 each (12 oz. | 160 cal)

BREAKFAST:
A LA CARTE



Upgrade your breakfast with la carte selections.

BREAKFAST BAKERY

A variety of mini and regular baked goods sold by the dozen.

- Muffins \$16.99 per dozen
- Mini Danish \$19.49 per dozen
- Mini Croissants \$16.99 per dozen
- Mini Scones \$16.99 per dozen
- Breakfast Breads \$14.99 per dozen
- Glazed Cinnamon Roll \$19.49 per dozen
- Coffee Cakes \$16.99 per dozen

YOGURT \$2.09 each

- Chobani Non-Fat Blueberry Greek Yogurt
- Chobani Non-Fat Vanilla Greek Yogurt
- Chobani Non-Fat Strawberry Greek Yogurt
- Strawberry Banana Non-Fat Lite Yogurt
- Blueberry Non-Fat Lite Yogurt
- Vanilla Non-Fat Lite Yogurt

- (1 each | 160-230 cal)
- (1 each | 130-170 cal)
- (1 each | 80-100 cal)
- (1 each | 190-200 cal)
- (1 each | 250 cal)
- (1 each | 130 cal)
- (1 each | 110-450 cal)

- (1 each | 90 cal)
- (1 each | 80 cal)
- (1 each | 90 cal)
- (1 each | 90 cal)
- (1 each | 90 cal)
- (1 each | 90 cal)

BREAKFAST PROTEINS

12 guest minimum | \$2.19 per guest

- Bacon Slices (1 slice | 35 cal)
- Sausage Link (1 link | 110 cal)
- Turkey Sausage Link (1 link | 45 cal)
- Canadian Bacon Slices (1 slice | 25 cal)
- Vegetarian Sausage Patty (1 patty | 70 cal)

SEASONAL MINI GREEK
YOGURT PARFAITS

12 guest minimum | \$3.39 each

- Banana, Nutella, & Granola Yogurt Parfait (1 mini parfait | 100 cal)
- Tropical Fruit & Granola Yogurt Parfait (1 mini parfait | 70 cal)
- Blueberry, Lemon & Granola Yogurt Parfait (1 mini parfait | 60 cal)

EGG DISHES

20 guest minimum

- Cage-Free Hard-Boiled Eggs (each | 80 cal)
- \$12.99 per dozen
- Kale, Bacon and Ricotta Frittata (serving | 310 cal)
- \$2.99 per guest
- Scrambled Tofu (serving | 130 cal)
- \$2.99 per guest
- Seasoned Scrambled Egg Whites (serving | 90 cal)
- \$2.99 per guest
- Cage-Free Scrambled Eggs with Cheddar (serving | 240 cal)
- \$2.99 per guest
- Grilled Zucchini, Bacon, Swiss Frittata (serving | 290 cal)
- \$4.99 per guest
- Hash Brown, Mushroom and Spinach Quiche (serving | 210 cal)
- \$4.99 per guest

BAGELS & SCHMEARS

20 guest minimum | \$3.29 per guest

Select two bagel flavors along with your choice of chef-prepared schmears.

CHOICE OF TWO BAGELS:

- Plain Bagel (each | 290 cal)
- Sesame Bagel (each | 300 cal)
- Cinnamon Raisin Bagel (each | 290 cal)

INCLUDED:

- Cream Cheese (2 tbsp. | 70 cal)

CHOICE OF TWO SPECIALTY

SCHMEAR CHEESES:

- Everything Schmeat (2 tbsp. | 70 cal)
- Lemon Dill Schmeat (2 tbsp. | 50 cal)
- Honey Walnut Schmeat (2 tbsp. | 80 cal)
- Blueberry Schmeat (2 tbsp. | 60 cal)
- Smoked Salmon & Caper Schmeat (2 tbsp. | 70 cal)

HOT BREAKFAST SANDWICHES

20 guest minimum

\$4.99 each with meat | \$3.99 each without meat

- Cage-Free Egg & Cheese Bagel (each | 200 cal)
- Bacon, Cage-Free Egg & Cheese Bagel (each | 240 cal)
- Ham, Cage-Free Egg & Cheese Bagel (each | 230 cal)
- Sausage, Cage-Free Egg & Cheese Bagel (each | 390 cal)
- Cage-Free Egg & Cheese Biscuit (each | 280 cal)
- Bacon, Cage-Free Egg & Cheese Biscuit (each | 310 cal)
- Ham, Cage-Free Egg & Cheese Biscuit (each | 310 cal)
- Sausage, Cage-Free Egg & Cheese Biscuit (each | 470 cal)

BREAKS:
MORNING BREAKS



Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up & clean up.

OATMEAL BAR 12 guest minimum | \$6.99 per guest
Warm oatmeal served with a variety of toppings and milk.

- INCLUDES:**
- Steel Cut Oatmeal (8 oz. | 170 cal)
 - Brown Sugar (1 tbsp. | 45 cal)
 - Cinnamon (1 tsp. | 5 cal)
- CHOICE OF SIX:**
- Toasted Almonds (1 tbsp. | 40 cal)
 - Walnut Pieces (1 tbsp. | 50 cal)
 - Pumpkin Seeds (1 tbsp. | 60 cal)
 - Sweetened Dried Cranberries (1 tbsp. | 30 cal)
 - Seedless Raisins (1 tbsp. | 25 cal)
 - Fresh Blueberries (1 tbsp. | 5 cal)
 - Creamy Peanut Butter (1 tbsp. | 90 cal)
 - Shredded Coconut (1 tbsp. | 25 cal)
- CHOICE OF TWO:**
- 2% Milk (1 tbsp. | 10 cal)
 - Whole Milk (1 tbsp. | 10 cal)
 - Unsweetened Almond Milk (1 tbsp. | 0 cal)

GREEK YOGURT BAR 12 guest minimum | \$7.99 per guest

Includes choice of yogurts and fruits with granola, raisins, cranberries, almonds, pumpkin seeds and walnuts.

- CHOICE OF TWO YOGURTS:**
- Chobani Nonfat Blueberry Greek Yogurt (4 oz. | 90 cal)
 - Chobani Nonfat Strawberry Greek Yogurt (4 oz. | 90 cal)
 - Chobani Nonfat Vanilla Greek Yogurt (4 oz. | 80 cal)
 - Chobani Nonfat Plain Greek Yogurt (4 oz. | 60 cal)
- CHOICE OF TWO FRESH BERRIES:**
- Fresh Whole Strawberries (1 tbsp. | 5 cal)
 - Fresh Blueberries (1 tbsp. | 5 cal)
 - Fresh Red Raspberries (1 tbsp. | 5 cal)
- INCLUDED TOPPINGS:**
- Low-Fat Granola (1 tbsp. | 25 cal)
 - Seedless Raisins (1 tbsp. | 25 cal)
 - Sweetened Dried Cranberries (1 tbsp. | 30 cal)
 - Toasted Almonds (1 tbsp. | 40 cal)
 - Pumpkin Seeds (Pepitas) (1 tbsp. | 60 cal)
 - Walnut Pieces (1 tbsp. | 50 cal)

BREAD PUDDINGS 12 guest minimum | \$4.99 each

- Sweet & savory bread puddings and stratas.
- Biscuit, Sausage & Cheddar Bread Pudding (each | 370 cal)
 - Ham, Rosemary & Gruyere Bread Pudding (each | 290 cal)
 - Maple, Pecan, Brown Butter Bread Pudding (each 400 cal)
 - Strawberry Brioche Bread Pudding (each | 150 cal)

- ADDITIONAL SELECTIONS:**
- Banana, Nutella Croissant Bread Pudding (each | 350 cal)
 - Maple, Cinnamon, Chocolate Bread Pudding (each | 360 cal)

BREAKFAST STRATAS 12 guest minimum | \$4.99 each

Sweet & savory bread puddings and stratas.

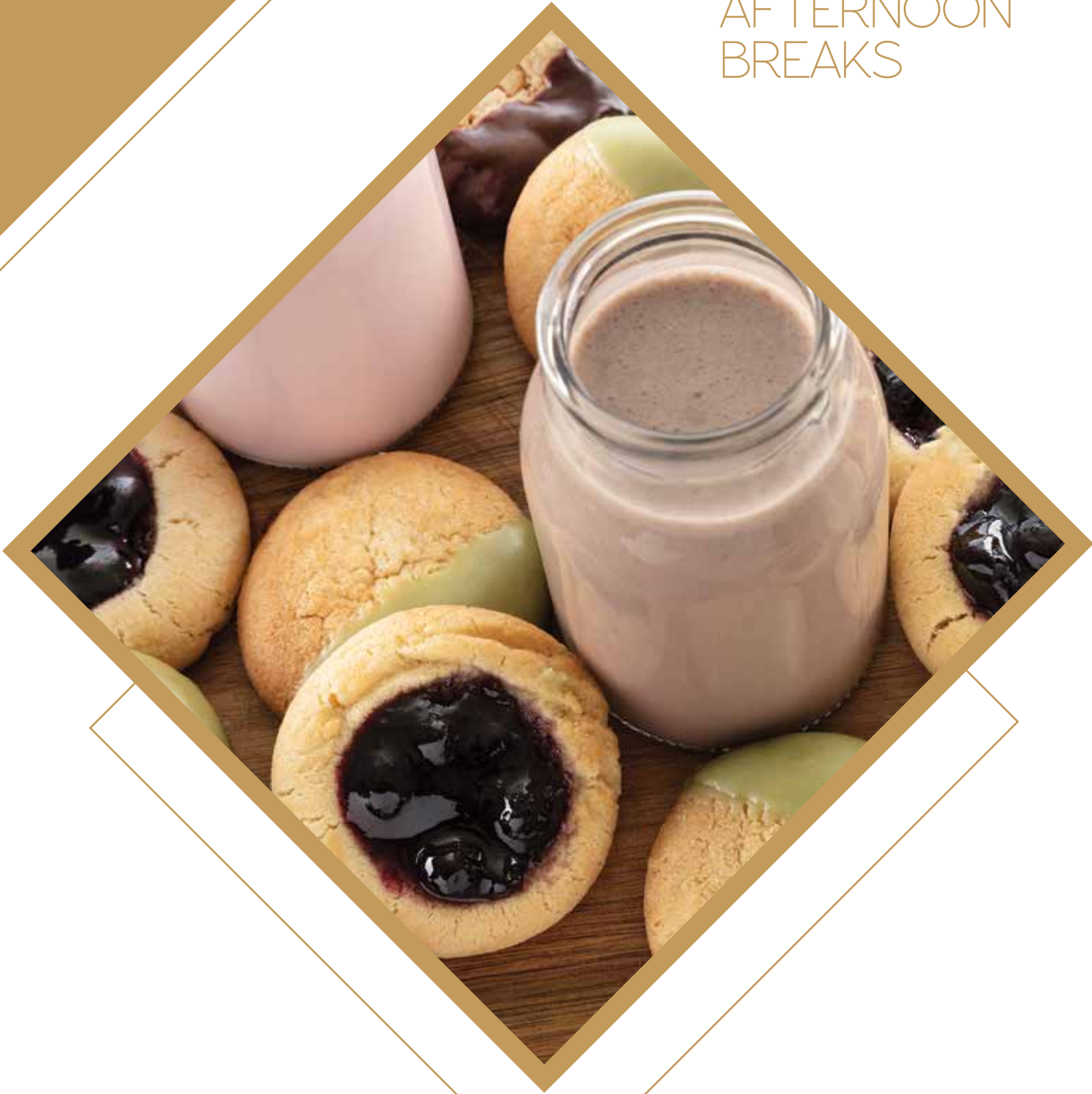
- Bacon & Cheddar Breakfast Strata (1 square | 490 cal)
- Ham, Mushroom & Swiss Breakfast Strata (1 square | 350 cal)
- Garden Veggie Egg Lite Breakfast Strata (1 square | 200 cal)

POWER BITES & BLISS BALLS 12 guest minimum | \$3.69 each

- Cherry Pie Power Bites (4 bites | 210 cal)
- Coconut Date Power Bites (4 bites | 250 cal)
- Lemon Poppy Seed Power Bites (4 bites | 240 cal)
- PB&C Power Bites (4 bites | 240 cal)
- Cranberry Pistachio Power Bites (4 bites | 240 cal)
- Cashew & Coconut Bliss Ball (4 bites | 90 cal)
- Chocolate, Date & Pistachio Bliss Ball (4 bites | 300 cal)

BREAD PUDDINGS

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



BREAKS:
AFTERNOON
BREAKS

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

DIPS AND CHIPS






20 guest minimum | \$5.99 per guest

Start with a crudité platter and add your choice of house-made chips and three dips.

INCLUDES:

Crudit  Platter  (3 oz. | 20 cal)

CHOICE OF THREE CHIPS:

House-made Tortilla Chips  (12 chips | 90 cal)
Sea Salt Dusted Deli Chips  (2 oz. | 90 cal)
BBQ Dusted Deli Chips  (2 oz. | 90 cal)
Ranch Dusted Deli Chips  (2 oz. | 100 cal)
Chipotle Dusted Deli Chips  (2 oz. | 90 cal)

CHOICE OF THREE DIPS

Dijon Ranch Dip  (2 tbsp. | 190 cal)
Onion Cheese Dip (2 tbsp. | 70 cal)
Roasted Red Pepper Hummus  (2 tbsp. | 60 cal)
Baba Ghanoush  (2 tbsp. | 30 cal)

SNACK PACK






20 guest minimum | \$8.99 per guest

Snack Pack includes whole fruit, packaged snacks, granola bars and beverages.




CHOICE OF TWO:

Apple  (each | 90 cal)
Banana  (each | 140 cal)
Orange  (each | 70 cal)

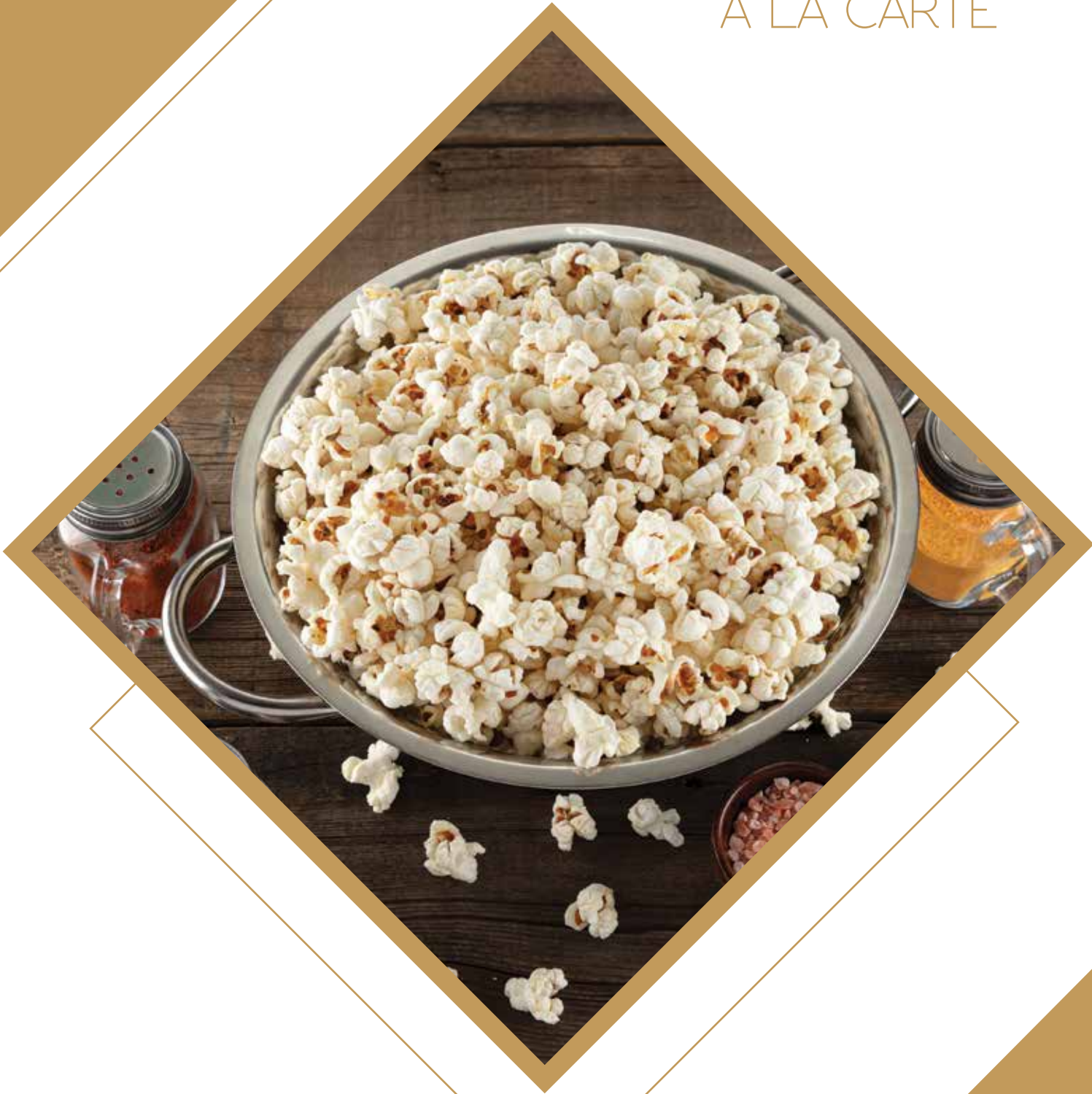
CHOICE OF FOUR:

Almonds  (1.5 oz. | 250 cal)
Rold Gold Tiny Twist Pretzels  (1 oz. | 110 cal)
Potato Chips  (1.5 oz. | 240 cal)
Cheeze-It Original  (1.5 oz. | 220 cal)
Grandma’s Big Chocolate
Chip Cookies  (2.5 oz. | 340 cal)

CHOICE OF TWO:

Granola Bar  (1 bar | 90 cal)
Peanut Butter Granola Bar  (1 bar | 100 cal)
Oats & Honey Granola Bar  (1 bar | 90 cal)
Assorted Soft Drinks, Regular and Diet (12 oz. | 0-180 cal)

BREAKS:
A LA CARTE



Perfect as an add on to an afternoon break package. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

TOP YOUR OWN POPCORN STATION
20 guest minimum | \$3.39 per guest

Popcorn popped with olive oil; topped with your choice of sweet and savory seasonings.

- INCLUDES:**
- Popcorn (2 cups | 70 cal)
 - Olive Oil (1 tsp. | 40 cal)
- CHOICE OF FOUR:**
- Smoked Paprika (1/8 tsp. | 0 cal)
 - Cajun Seasoning (1/8 tsp. | 0 cal)
 - Caribbean Jerk Seasoning (1/8 tsp. | 0 cal)
 - Creamy Buttermilk & Herb Dressing Mix (1/8 tsp. | 0 cal)
 - Lawry's Spicy Buffalo Wing Seasoning (1/8 tsp. | 0 cal)
 - Cheddar Cheese Sauce Mix (1/8 tsp. | 0 cal)
 - Grated Parmesan Cheese (1/8 tsp. | 0 cal)
 - Cinnamon & Powdered Sugar Topping (1/8 tsp. | 0 cal)

ROASTED FINGERLING POTATO BAR
20 guest minimum | \$6.99 per guest

Roasted fingerling potatoes dressed in your choice of ingredients such as butter, bacon bits and sour cream.

- INCLUDES:**
- Roasted Fingerling Potatoes (4 oz. | 140 cal)
 - Fresh Broccoli Florets (2 tbsp. | 0 cal)
 - Fresh Green Onions (1 tbsp. | 0 cal)
 - Grilled Corn Salsa (1 tbsp. | 10 cal)
 - Sour Cream (1 tbsp. | 30 cal)
 - Shredded Cheddar Cheese (1 tbsp. | 60 cal)
 - Real Bacon Bits (1 tbsp. | 50 cal)
 - Butter (1 tbsp. | 100 cal)
 - Pico De Gallo (1 tbsp. | 5 cal)
 - Creamy Cheddar Cheese Sauce (1 tbsp. | 25 cal)

Boxed meals are ideal for informal lunch gatherings and are available for pick up or delivery & set up. Each option features a curated selection of the most popular salads or sandwich items.

SIGNATURE SANDWICH LUNCH BOX 12 guest minimum | \$16.99 per guest
Includes choice of sandwiches or wraps, apple 🍏🥬🥦, baked or regular potato chips 🍟🥦 (1 bag | 140-220 cal), dessert (126-230) and beverage (0-250 cal).

SELECT UP TO THREE:
HAM & GRUYERE ON SOURDOUGH (each | 620 cal)
Smoked ham with gruyere cheese, lettuce, tomato and Dijonnaise on sourdough bread

SZECHUAN SALMON WRAP 🍷 (each | 400 cal)
A healthy grain tortilla covered with Szechuan garlic butter filled with flaked salmon and Thai broccoli slaw

MEDITERRANEAN BAGUETTE 🥬 (each | 360 cal)
Roasted eggplant rings with hummus and roasted red peppers on a baguette

CITRUS FLANK STEAK & CHIMICHURRI SANDWICH (each | 660 cal)
Grilled lime marinated flank steak, red onion, lettuce, tomato with chimichurri sauce and mayonnaise on sourdough bread

TUSCAN PORK SANDWICH (each | 730 cal)
Roast pork & provolone cheese with baby arugula, tomato and garlic aioli on sourdough bread

CHOICE OF ONE:
Chocolate Brownie 🍫 (each | 60 cal)
Two Cookies 🍪 (2 cookies | 310-330 cal)
Blondie Bar 🍪 (each | 60 cal)
Rice Krispies Bar (each | 280 cal)

CHOICE OF ONE:
Bottled Water (each | 0 cal)
Assorted Canned Soft Drinks, Regular and Diet (12 oz. | 0-150 cal)

UPGRADE TO A SIGNATURE SIDE:
Quinoa Cucumber Salad 🍟🥦 \$2.29 per guest (1/2 cup | 140 cal)
Chickpea Chaat Salad 🍷🥬🥦 \$2.29 per guest (1/2 cup | 60 cal)
Country-Style Potato Salad 🍟 \$2.29 per guest (1/2 cup | 180 cal)
Carolina Slaw 🍷🍟 \$2.29 per guest (1/2 cup | 30 cal)
Traditional Side Garden Salad with
Choice of Newman’s Own Dressing 🍷🥬 \$2.29 per guest (1/2 cup | 20 cal)
Traditional Caesar Side Salad with
Choice of Newman’s Own Dressing 🍷🍟 \$2.29 per guest (1/2 cup | 90 cal)

PROSCIUTTO & MANCHEGO CHEESE SANDWICH (each | 680 cal)
Prosciutto with manchego cheese, fig jam & baby arugula on sourdough bread

FLANK STEAK, CHEDDAR & CHIPOTLE MAYO SANDWICH (each | 630 cal)
Grilled beef flank steak, cheddar cheese, lettuce, tomato & chipotle ranch on wheat berry bread

ROAST BEEF, GRUYERE & ARUGULA SANDWICH (each | 600 cal)
Roast beef with gruyere, baby arugula, tomato & roasted pepper garlic aioli on wheat berry bread

BOXED MEALS



CLASSIC SANDWICH LUNCH BOX 12 guest minimum | \$14.99 per guest
The Classic Lunch Box includes a sandwich or wrap, baked or regular potato chips 🍟🥦 (1 bag | 140-220 cal), an apple 🍏🥬🥦 (1 piece | 70 cal), dessert (126-230 cal) and drink (0-250 cal).

SELECT UP TO THREE:
ITALIAN TUNA AND PROVOLONE WRAP (each | 540 cal)
Tuna salad with provolone, pickle chips, banana pepper rings, red onion and Italian dressing

CLASSIC TURKEY CLUB (each | 550 cal)
Smoked turkey with Swiss cheese, bacon, lettuce, tomato and mayonnaise on sourdough bread

GRILLED CHICKEN CAESAR WRAP (each | 560 cal)
Grilled chicken with romaine, parmesan, Caesar dressing and croutons in a hearty grain tortilla

TURKEY, CHEDDAR & CHIPOTLE MAYO SANDWICH (each | 550 cal)
Turkey, cheddar cheese, lettuce, tomato and chipotle ranch on wheat berry bread

CURRIED CHICKEN SALAD & ALMOND SANDWICH (each | 510 cal)
Oven roasted diced chicken with curry, apples, almonds, celery, grapes, mayonnaise and lettuce on wheat berry bread

FALAFEL, TZATZIKI & HUMMUS WRAP 🍟 (each | 540 cal)
Falafels with hummus, roasted red peppers, greens and lemon vinaigrette in a flour tortilla

BEEF, CHEDDAR & SLAW SANDWICH (each | 540 cal)
Roast beef and cheddar cheese with horseradish and coleslaw on sourdough bread

SMOKED HAM, BRIE AND APPLE ON SOURDOUGH (each | 520 cal)
Smoked ham with brie cheese, Granny Smith apple, baby arugula & Dijonnaise on sourdough bread

TANDOORI CAULIFLOWER AND PEPPER WRAP 🍷🥬 (each | 300 cal)
Tandoori spiced cauliflower, roasted red pepper mayo, baby spinach and red peppers in a flour tortilla

HUMMUS WRAP WITH ZUCCHINI & DUKKAH 🥬 (each | 330 cal)
Non GMO tortilla with grilled zucchini, hummus, red pepper, baby spinach, red onion and dukkah seasoning

GRILLED CHICKEN & GRUYERE ON WHEAT (each | 650 cal)
Grilled chicken with gruyere, baby arugula, tomato and roasted pepper garlic aioli on wheat berry bread

BACON, LETTUCE & TOMATO SANDWICH (each | 480 cal)
Bacon, lettuce, tomato and mayonnaise on sourdough bread

LEMON BASIL ROASTED VEGETABLE SANDWICH 🍟 (each | 580 cal)
Roasted zucchini, squash, peppers and onions with provolone cheese, lemon basil aioli on wheat berry bread

BOXED MEALS, continued



SIGNATURE SALAD LUNCH BOX 12 guest minimum | \$14.99 per guest

The Signature Salad Lunch Box includes choice of salad, dinner roll 🍞 (1 piece | 110 cal), an apple 🍏🥑 (1 piece | 80 cal), dessert (126-230) and drink (0-250 cal). Includes condiments.

CHOICE OF THREE:

CAESAR SALAD WITH GRILLED STEAK (each | 710 cal)

+\$2.29 per guest

Romaine lettuce topped with grilled steak, homestyle croutons, shredded parmesan, served with Caesar dressing

CAESAR SALAD WITH GRILLED SHRIMP (each | 650 cal)

Romaine lettuce topped with grilled shrimp, homestyle croutons, shredded parmesan, served with Caesar dressing

GARDEN SALAD WITH GRILLED STEAK (each | 240 cal)

+\$2.29 per guest

Romaine lettuce and spring mix topped with grilled steak, grape tomatoes, cucumbers and shredded carrots

GARDEN SALAD WITH GRILLED SHRIMP (each | 190 cal)

Romaine lettuce and spring mix topped with grilled shrimp, grape tomatoes, cucumbers and shredded carrots

ASIAN RICE NOODLE SALAD 🥑🥑 (each | 450 cal)

Rice noodles tossed with carrots, red peppers & green onions with sesame oil & soy sauce

BLT SALAD (each | 290 cal)

Iceberg lettuce topped with crispy bacon & grape tomatoes, served with green goddess dressing

CLASSIC SALAD LUNCH BOXES 12 guest minimum | \$12.99 per guest

The Salad Lunch Box includes choice of salad, dinner roll 🍞 (1 piece | 70 cal), an apple 🍏🥑 (1 piece | 70 cal), dessert (126-230 cal) and drink (0-250 cal). Includes condiments.

CHOICE OF THREE:

CAESAR SALAD (each | 510 cal)

Romaine lettuce topped with homestyle croutons, shredded parmesan, served with Caesar dressing

CAESAR SALAD WITH GRILLED CHICKEN (each | 670 cal)

+\$2.29 per guest

Romaine lettuce topped with grilled chicken, homestyle croutons, shredded parmesan, served with Caesar dressing

CAESAR SALAD WITH PORTOBELLO (each | 660 cal)

+\$1.99 per guest

Romaine lettuce topped with portobello, homestyle croutons, shredded parmesan, served with Caesar dressing

GARDEN SALAD 🥑🥑 (each | 35 cal)

Romaine lettuce and spring mix topped with grape tomatoes, cucumbers and shredded carrots

GARDEN SALAD WITH GRILLED CHICKEN 🍏 (each | 200 cal)

+\$2.29 per guest

Romaine lettuce and spring mix topped with grilled chicken, grape tomatoes, cucumbers and shredded carrots

GARDEN SALAD WITH PORTOBELLO 🥑🥑 (each | 190 cal)

+\$1.99 per guest

Romaine lettuce and spring mix topped with portobello, grape tomatoes, cucumbers and shredded carrots

GREEK SALAD (each | 100 cal)

+\$2.29 per guest

Romaine lettuce and spring mix topped with grilled chicken, grape tomatoes, cucumbers, shredded carrots and feta cheese

MANDARIN ORANGE SPINACH SALAD 🍏🍏 (each | 150 cal)

Spinach, romaine and red leaf lettuce layered with mandarin oranges, red onion and toasted pepitas

MINDFUL QUINOA SALAD 🥑🥑 (each 190 cal)

Quinoa with tomato, red pepper, hominy, cilantro and sherry vinaigrette over mixed greens



BUFFETS: COLD BUFFETS









Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.



JR. EXECUTIVE BUFFET

20 guest minimum | \$17.99 per guest

Our Junior Executive Buffet includes choice of mini sandwiches, side salad, dinner roll with butter, fruit tray, dessert, condiments and selection of cold beverages. Includes condiments.








INCLUDES:	
Seasonal Sliced Fresh Fruit 	(3 oz. 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries	
Assorted House Baked Dinner Rolls with Butter 	(1 roll 150 cal)
CHOICE OF THREE:	
Classic Turkey Club Slider	(each 270 cal)
Turkey, Cheddar & Chipotle Mayo Slider	(each 260 cal)
Curried Chicken, Apple & Almond Slider 	(each 210 cal)
Grilled Chicken Caesar Wrap 	(each 280 cal)
Grilled Chicken & Gruyere Slider	(each 260 cal)
Bacon, Lettuce & Tomato Slider	(each 250 cal)
Smoked Ham, Brie & Apple Slider	(each 300 cal)
Ham & Gruyere Slider	(each 270 cal)
Lemon Basil Roasted Vegetable Slider 	(each 290 cal)
Tandoori Cauliflower & Pepper Wrap 	(each 150 cal)
Hummus Wrap with Zucchini & Dukkah 	(each 170 cal)
UPGRADE YOUR SANDWICH:	
\$1.79 per guest	
Flank, Cheddar & Chipotle Mayo Slider	(each 300 cal)
Lemon Chive Shrimp Salad Slider 	(each 190 cal)
Italian Tuna & Provolone	(each 270 cal)
Beef, Cheddar & Slaw Slider	(each 290 cal)

CHOICE OF ONE SALAD:	
Classic Caesar Salad	(1 cup 180 cal)
Garden Salad 	(1 cup 10 cal)
Greek Salad 	(1 cup 20 cal)
CHOICE OF TWO DESSERTS:	
Rice Krispie Bar	(each 70 cal)
Two Cookies 	(2 cookies 150-160 cal)
Chocolate Brownie 	(each 60 cal)
Blondie Bar 	(each 60 cal)
Lemon Bar 	(1 piece 80 cal)
CHOICE OF TWO BEVERAGES:	
Brewed Iced Tea 	(8 oz. 0 cal)
Lemonade 	(8 oz. 15 cal)
Orange Infused Water 	(8 oz. 0 cal)
Cucumber Mint Infused Water 	(8 oz. 0 cal)





EXECUTIVE BUFFET

20 guest minimum | \$19.99 per guest

Our Executive Buffet includes choice of mini sandwiches, side salad, dinner rolls with butter, seasonal fresh fruit tray, bean and grain bean salad, ambient vegetable platter, condiments and selection of cold beverages. Includes condiments.

INCLUDES:	
Seasonal Sliced Fresh Fruit 	(3 oz. 35 cal)
A platter of fresh sliced cantaloupe, honeydew melon, pineapple and blueberries	
Assorted House Baked Dinner Rolls with Butter 	(each 110 cal)
CHOICE OF THREE:	
Classic Turkey Club Slider	(each 270 cal)
Turkey, Cheddar & Chipotle Mayo Slider	(each 260 cal)
Curried Chicken, Apple & Almond Slider 	(each 210 cal)
Grilled Chicken Caesar Wrap 	(each 280 cal)
Grilled Chicken & Gruyere Slider	(each 260 cal)
Bacon, Lettuce & Tomato Slider	(each 250 cal)
Smoked Ham, Brie & Apple Slider	(each 300 cal)
Lemon Basil Roasted Vegetable Slider 	(each 280 cal)
Tandoori Cauliflower & Pepper Wrap 	(each 150 cal)
Hummus Wrap with Zucchini & Dukkah 	(each 170 cal)





UPGRADE YOUR SANDWICH:	
\$1.79 per guest	
Flank, Cheddar & Chipotle Mayo Slider	(each 300 cal)
Roast Beef, Gruyere & Arugula Slider	(each 230 cal)
Beef, Cheddar & Slaw Slider	(each 290 cal)
Italian Tuna & Provolone	(each 270 cal)



CHOICE OF ONE SALAD:	
Classic Caesar Salad	(1 cup 180 cal)
Garden Salad 	(1 cup 10 cal)
Greek Salad 	(1 cup 20 cal)
Asian Rice Noodle Salad 	(1 cup 220 cal)
Mandarin Orange Spinach Salad 	(1 cup 70 cal)






BUFFET ADD ONS





Give your guests something extra special to enjoy with their cold buffet selection by adding on one or more of our add ons.





MAC & CHEESE \$5.39 per guest	
Buffalo Chicken Mac & Cheese	(1 entrée 510 cal)
Grilled Chicken Mac & Cheese	(1 entrée 800 cal)
Four Cheese Bacon Mac & Cheese	(1 entrée 680 cal)
Roasted Veggie Mac & Cheese 	(1 entrée 670 cal)
Four Cheese Mac & Cheese 	(1 entrée 590 cal)





PROTEIN BOWLS \$8.59 per guest	
Super Food Grain Bowl 	(1 bowl 120 cal)
Indian Grain Bowl 	(1 bowl 400 cal)
Green Grain Bowl 	(1 bowl 700 cal)
Summer Grain Bowl 	(1 bowl 740 cal)
Avocado Grain Bowl 	(1 bowl 260 cal)

ADD A PROTEIN TO YOUR SALAD:	
Grilled Chicken Breast  \$3.29 per guest	(1/4 cup 80 cal)
Grilled Shrimp \$4.29 per guest	(4 shrimp 120 cal)
Grilled Flank Steak \$4.29 per guest	(1/4 cup 100 cal)
Balsamic Marinated Portobello Mushrooms  \$3.29 per guest	(1/4 cup 80 cal)

CHOICE OF ONE BEAN AND GRAIN SALAD:	
Quinoa Cucumber Salad 	(1/2 cup 140 cal)
Azifa (Green Lentil Salad) 	(1/2 cup 120 cal)
Southwestern Wheat Berry Salad 	(1/2 cup 90 cal)
Lemony Chickpea Salad 	(1/2 cup 100 cal)
Super Bean Salad Mix 	(1/2 cup 80 cal)

CHOICE OF ONE VEGETABLE:	
Grilled Fresh Asparagus 	(4 spears 15 cal)
Zucchini, Hazelnuts & Parmesan Salad 	(4 oz. 140 cal)
Marinated Roasted Red Peppers 	(4 oz. 150 cal)
Roasted Red Potatoes with Cider Vinaigrette 	(4 oz. 170 cal)

CHOICE OF TWO DESSERTS:	
Rice Krispie Bar	(each 70 cal)
Two Cookies 	(2 cookies 150-160 cal)
Fabulous Chocolate Chunk Brownie 	(each 60 cal)
Blondie Bar 	(each 60 cal)
Lemon Bar 	(1 piece 80 cal)

CHOICE OF TWO BEVERAGES:	
Brewed Iced Tea 	(8 oz. 0 cal)
Lemonade 	(8 oz. 15 cal)
Orange Infused Water 	(8 oz. 0 cal)
Cucumber Mint Infused Water 	(8 oz. 0 cal)

SOUP AND CRACKERS \$4.29 per guest	
Chili Con Carne	(8 oz. 190 cal)
Southwest Vegetarian Chili 	(8 oz. 140 cal)
Loaded Baked Potato Cheddar Soup	(8 oz. 310 cal)
Broccoli Cheese Soup 	(8 oz. 200 cal)
Creamy Tomato Basil Bisque Soup 	(8 oz. 110 cal)
Chicken Noodle Soup	(8 oz. 80 cal)

HOT BUFFET

30 guest minimum | \$25.99 per guest

Design the perfect buffet with your choice of salad, entrée, side dishes, dessert, rolls and beverages. Includes condiments.

INCLUDES:

Assorted House Baked Dinner Rolls with Butter (1 roll | 110 cal)

CHOICE OF ONE ENTRÉE:

POULTRY

Coq au vin (1 thigh + sauce | 280 cal)
Calabrian Chile Roasted Chicken (1 breast | 380 cal)
Lemon & Thyme Seared Chicken Breast (1 breast | 260 cal)
Piri Piri Chicken (4 oz. | 250 cal)

VEGETARIAN & VEGAN

Roasted Root Vegetable Tagine (1/2 cup | 90 cal)
Almond Butter, Spelt & Mushroom Risotto (1 bowl | 260 cal)
Cauliflower Rice Stir Fry (1/2 cup | 50 cal)
Crabless Crab Cake (1 cake | 350)

PORK

Honey & Five Spice Pork Loin (4 oz. | 280 cal)
Spring Herb & Dijon Pork Tenderloin (4 oz. | 160 cal)
Cuban Mojo Pork (4 oz. | 280 cal)

BEEF +\$6.00 per guest

BBQ Rubbed Eye of Round (4 oz. | 240 cal)
BBQ Beef Brisket (4 oz. | 240 cal)
Braised Beef Short Ribs (4 oz. | 330 cal)
Grilled Steak (4 oz. | 260 cal)
Simply Grilled Flank Steak (4 oz. | 240 cal)

SEAFOOD +\$6.00 per guest

Charleston Crab Cakes (1 cake | 250 cal)
Citrus & Herb Crusted Wild Salmon (1 fillet | 170 cal)
Shrimp & Grits (1 entrée | 590 cal)

CHOICE OF ONE SIDE:

Creamy Parmesan Grits (4 oz. | 100 cal)
Coconut Jasmine Rice (1/2 cup | 190 cal)
Roasted Fingerling Potatoes (4 oz. | 140 cal)
Parsnip Whipped Potatoes (1/2 cup | 90 cal)
Simply Steamed Brown Rice (1/2 cup | 180 cal)
Steamed Basmati Rice (1/2 cup | 120 cal)
Herbed Roasted Potato Wedges (4 oz. | 100 cal)
Simply Roasted Red Bliss Potatoes (1/2 cup | 130 cal)
Whipped Fresh Potatoes with Butter (1/2 cup | 80 cal)
Sweet Potato Hash with Shallots & Kale (1/2 cup | 110 cal)

CHOICE OF ONE SALAD:

Herbed Salad Greens (1 cup | 10 cal)
Classic Caesar Salad (1 cup | 180 cal)
Garden Salad (1 cup | 10 cal)
Greek Salad (1 cup | 20 cal)

CHOICE OF ONE VEGETABLE:

Grilled Zucchini with Coriander (4 oz. | 20 cal)
Simply Sautéed Kale (1/2 cup | 60 cal)
Grilled Broccolini (4 oz. | 110 cal)
Charred Tri Color Baby Carrots (1/2 cup | 70 cal)
Grilled Fresh Asparagus (5 spears | 20 cal)
Braised Collard Greens (1/2 cup | 90 cal)
Charred Brussels Sprouts (1/2 cup | 25 cal)
Sautéed Green Beans (4 oz. | 60 cal)
Sesame Bok Choy (1/2 cup | 40 cal)
Roasted Sweet and Spicy Root Vegetables (4 oz. | 200 cal)
Grilled Ratatouille (1/2 cup. | 80 cal)
Roasted Beet and Radishes (1/2 cup. | 70 cal)
Charred Broccoli Rabe (4 oz. | 80 cal)

CHOICE OF TWO DESSERTS:

Seasonal Sliced Fresh Fruit Platter (3 oz. | 35 cal)
Pecan Pie (1 slice | 540 cal)
Chocolate Cream Pie (1 slice | 300 cal)
Double Chocolate Layer Cake (1 slice | 410 cal)
Devil’s Food Cake (1 piece | 70 cal)
Carrot Cupcake (1 cupcake | 260 cal)
Strawberry Brioche Bread Pudding (1 pudding | 150 cal)
Red Velvet Cake (1 piece | 90 cal)
Yogurt Honey Mousse with Berries Tartlet (1 canape | 60 cal)
Pumpkin Pie Tartlet (1 canape | 170 cal)
Belgian Style Chocolate Cupcake (1 cupcake | 250 cal)
Maple, Cinnamon, Chocolate Bread Pudding (1 pudding | 360 cal)

CHOICE OF TWO BEVERAGES:

Brewed Iced Tea (8 oz. | 0 cal)
Lemonade (8 oz. | 70 cal)
Orange Infused Water (8 oz. | 0 cal)
Cucumber Mint Infused Water (8 oz. | 0 cal)

BUFFETS:
HOT BUFFETS

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.



BUFFET ADD ONS

Give your guests something extra special to enjoy with their cold buffet selection by adding on one or more of our add ons.

BEAN AND GRAIN SALAD:

\$1.99 per guest

Quinoa Cucumber Salad (1/2 cup | 190 cal)
Lemony Chickpea Salad (1/2 cup | 100 cal)
Chickpea Chaat Salad (1/2 cup | 60 cal)
Black Bean, Corn & Jicama Salad (1/2 cup | cal 90)

AMBIENT VEGETABLES:

\$2.29 per guest

Zucchini, Hazelnuts and Parmesan Salad (4 oz.| 140 cal)
Marinated Roasted Red Peppers (1/2 cup | 130 cal)
Dijon Roasted Red Potato Salad (1/2 cup |150 cal)
Grilled Eggplant, Tahini and Pomegranate (4 oz.| 250 cal)

ADDITIONAL ENTREE (per guest attendance)

Poultry Entree \$6.49 per guest
Vegetarian Entree \$6.49 per guest
Pork Entree \$6.49 per guest
Beef/Lamb Entree \$10.79 per guest
Seafood Entree \$10.79 per guest

BUFFET
TRADITIONS

Traditions buffet features comfort-style entrée paired with your choice of vegetable, side dish, salad and dessert. Includes dinner rolls with butter, cold beverages and appropriate condiments.

30 guest minimum | \$21.99 per guest

INCLUDES:

Assorted House Baked Dinner Rolls with Butter (1 roll | 110 cal)

CHOICE OF ONE ENTRÉE:

POULTRY

Kansas City BBQ Chicken Quarter (each | 430 cal)
Rotisserie Style Chicken with Gravy (each | 600 cal)
Teriyaki Chicken Breast (each | 180 cal)

BEEF

Beef Meatloaf (4 oz. | 280 cal)
Braised Pot Roast (4 oz. | 450 cal)
Homestyle Meat Lasagna (each | 350 cal)

PORK

Baked Ziti with Italian Sausage (entrée | 650 cal)
Chicken & Andouille Sausage Gumbo (4 oz. | 170 cal)
Herb Roasted Pork Loin w/ Pan Gravy (serving | 310 cal)

SEAFOOD

Grilled Salmon (1 fillet | 180 cal)
Flounder Piccata (1 entrée | 250 cal)
Crispy Baked Catfish (1 fillet | 220 cal)

VEGETARIAN/VEGAN

Vegetarian Lentil Shepherd's Pie (serving | 310 cal)
Eggplant Parmesan (serving | 280 cal)
Spelt & Almond-Stuffed Red Bell Pepper (half pepper | 380 cal)

Add an additional entree for \$4.00 per guest.

CHOICE OF ONE VEGETABLE:

Sliced Roasted Carrots (4 oz. | 70 cal)
Sautéed Broccoli & Garlic (4 oz. | 45 cal)
Roasted Cauliflower (4 oz. | 70 cal)
Oven Roasted Butternut Squash (4 oz. | 70 cal)
Grilled Balsamic Zucchini (4 oz. | 25 cal)
Charred Brussels Sprouts (4 oz. | 25 cal)
Roasted Garlic Green Beans (4 oz. | 60 cal)

CHOICE OF ONE SIDE:

Roasted Rosemary Red Bliss Potatoes (4 oz. | 120 cal)
Garlic Mashed Potatoes (4 oz. | 170 cal)
Macaroni & Cheese (4 oz. | 140 cal)
Au Gratin Potato (4 oz. | 200 cal)
Grits with Cheese (4 oz. | 200 cal)
Steamed Brown Rice (4 oz. | 100 cal)
Whipped Sweet Potatoes (4 oz. | 150 cal)
Wild Rice Pilaf (4 oz. | 170 cal)
Roasted Greek Fries (4 oz. | 110 cal)

CHOICE OF ONE SALAD:

Mandarin Orange Spinach Salad (1 cup | 70 cal)
Classic Caesar Salad (1 cup | 180 cal)
Garden Salad (1 cup | 10 cal)
Greek Salad (1 cup | 20 cal)

CHOICE OF ONE COLD SIDE:

German Potato Salad (4 oz. | 140 cal)
Country Potato Salad (4 oz. | 180 cal)
Classic Carolina Cole Slaw (4 oz. | 160 cal)
Classic Macaroni Salad (4 oz. | 280 cal)
Black Bean, Corn & Jicama Salad (4 oz. | 90 cal)
Brussels Sprout Slaw with Almonds (4 oz. | 190 cal)
Balsamic Broccoli Pasta Salad (4 oz. | 120 cal)

CHOICE OF ONE DESSERT:

Dutch Apple Pie (1 slice | 430 cal)
Pecan Pie (1 slice | 540 cal)
Chocolate Cream Pie (1 slice | 300 cal)
Lemon Meringue Pie (1 slice | 340 cal)
Double Chocolate Layer Cake (1 slice | 410 cal)
Carrot Cupcake (1 cupcake | 260 cal)
Maple, Cinnamon, Chocolate Bread Pudding (1 pudding | 360 cal)






CHOICE OF TWO BEVERAGES:

Brewed Iced Tea (8 oz. | 0 cal)
Lemonade (8 oz. | 15 cal)
Orange Infused Water (8 oz. | 0 cal)
Cucumber Mint Infused Water (8 oz. | 0 cal)
Honeydew Cucumber Mint Infused Water (8 oz. | 0 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Take a culinary journey around the world with Flavours’ themed buffets. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.









CHOICE OF TWO BEVERAGES:

Brewed Iced Tea 	(8 oz. 0 cal)
Sweet Tea 	(8 oz. 15 cal)
Lemonade 	(8 oz. 15 cal)
Orange Infused Water 	(8 oz. 0 cal)
Cucumber Mint Infused Water 	(8 oz. 0 cal)

INDIAN

30 guest minimum | \$21.99 per guest







Traditional Indian buffet with sides, entrée, dessert and condiments.

Chicken Tikka Masala	(1 cup 390 cal)
Madras Cabbage & Peas 	(1 cup 140 cal)
Alu Gobi Matar 	(1/2 cup 100 cal)
Dal Tarka 	(1/2 cup 130 cal)
Pulao Rice 	(1/2 cup 130 cal)
Vegetable Pakora 	(1 pakora 50 cal)
Naan Dippers 	(2 dippers 60 cal)
Cilantro Chutney 	(1 tbsp. 35 cal)
Mango & Passion Fruit Fool Sweet Shot 	(each 60 cal)

SOUTHERN BBQ

30 guest minimum | \$21.99 per guest

Celebrate the south with BBQ, comforting sides, salad, entree, dessert and condiments.

Pulled BBQ Chicken 	(3 oz. 140 cal)
Cattleman’s BBQ Sauce 	(2 tbsp. 50 cal)
Baked Beans	(1/2 cup 160 cal)
Carolina Slaw 	(1/2 cup 30 cal)
Country-Style Potato Salad 	(1/2 cup 190 cal)
Cornbread 	(1 piece 200 cal)
Chocolate Brownie 	(1 piece 60 cal)

NORTH AFRICAN

30 guest minimum | \$21.99 per guest






Explore the flavors of North Africa with authentic sides, salads, entrée, dessert and condiments.

Roasted Root Vegetable Tagine 	(1 cup 190 cal)
Roast Za’atar Leg of Lamb	(4 oz. 240 cal)
Fruited Couscous Salad 	(1/2 cup 170 cal)
North African Chopped Cauliflower Salad 	(1/2 cup 60 cal)
Carrot, Orange & Mint Salad 	(4 oz. 130 cal)
Greek Style White Pita Bread 	(1/2 pita 100 cal)
Harissa Tomato Sauce 	(2 tbsp. 30 cal)
Almond Cookies 	(2 cookies 200 cal)

SOUTHEAST ASIAN

30 guest minimum | \$21.99 per guest














The flavors of southeast Asia come alive with Thai sides, salads, entrée, dessert and condiments.

Tofu Pad Thai 	(4 oz. 130 cal)
Asian Beef Satay	(3 skewers 130 cal)
Ginger Chicken Satay	(3 skewer + 3 oz. sauce 340 cal)
Jasmine Steamed Rice 	(1/2 cup 100 cal)
Green Papaya Salad 	(1/2 cup 80 cal)
Asian Rice Noodle Salad 	(1 cup 450 cal)
Tropical Rice Pudding 	(4 oz. 530 cal)

TEX MEX

30 guest minimum | \$21.99 per guest




Tex Mex tacos with sides, dessert and condiments.

6” Pressed Flour Tortillas 	(2 tortillas 180 cal)
6” White Corn Table Tortillas 	(2 tortillas 110 cal)
Beef Taco Meat	(3 oz. 160 cal)
Cumin Grilled Chicken 	(3 oz. 150 cal)
Spanish Rice 	(1/4 cup 90 cal)
Tex Mex Veggies 	(1/2 cup 80 cal)
Shredded Lettuce 	(1/4 cup 0 cal)
Fresh White Onions 	(1 tbsp. 15 cal)
Pico De Gallo 	(2 tbsp. 5 cal)
Sour Cream 	(2 tbsp. 60 cal)
Shredded Cheddar Cheese 	(2 tbsp. 60 cal)
Western Style Guacamole 	(2 tbsp. 50 cal)
Sliced Jalapeno Peppers 	(2 tbsp. 0 cal)
Mexican Chocolate Chile Cookie 	(2 cookies 220 cal)

NOLA

30 guest minimum | \$24.99 per guest

Take a trip through the French Quarter with New Orleans salads, sides, entrée, dessert and condiments.

Creole Chicken Gumbo	(8 oz. 50 cal)
Classic Muffuletta	(1/2 sandwich 360 cal)
Seasoned Dirty White Rice	(1/2 cup 180 cal)
Fried Okra 	(1/2 cup 190 cal)
Cajun Black-Eyed Pea Salad 	(1/2 cup 150 cal)
Artisan Baguette 	(1 piece 170 cal)
Pot De Crème Verrine 	(1 canape 210 cal)




BUFFETS:
THEMED
BUFFETS



PLANT-BASED MEXICAN

30 guest minimum | \$21.99 per guest








Take a trip south of the border with plant-based salads, sides, entrée, dessert and condiments.

Vegetable & Black Bean Quesadilla 	(1 quesadilla 500 cal)
Roasted Chili & Sweet Corn Tamale 	(2 tamale 90 cal)
Spanish Rice 	(1/2 cup 90 cal)
Baja Black Beans 	(1/2 cup 100 cal)
Tri-Color Corn Tortilla Chips 	(1/2 cup 80 cal)
Pico De Gallo 	(2 tbsp. 0 cal)
Western Style Guacamole 	(2 tbsp. 50 cal)
Mexican Chocolate Chile Cookie 	(1 cookie 220 cal)

SOUTHERN ITALIAN

30 guest minimum | \$21.99 per guest

Buon appetito of Southern Italian sides, salads, entrée, dessert and condiments.

Orecchiette Puttanesca 	(1 cup 200 cal)
Calabrian Chile Roasted Chicken 	(4 oz. 170 cal)
Caponata 	(3 oz. 60 cal)
Cannellini Beans w/Tomato & Rosemary 	(1/2 cup 80 cal)
Fennel, Arugula & Ricotta Salad 	(3 oz. 120 cal)
Herb Focaccia Bread 	(1 piece 240 cal)
Tiramisu Sweet Shot 	(each 240 cal)

BASQUE

30 guest minimum | \$24.99 per guest

Selection of Northern Spanish sides, entrée, dessert, condiments and beverages.

Spanish Albondigas	(6 meatballs 270 cal)
Gambas al Ajillo (Garlic Shrimp)	(1/2 cup 100 cal)
Gazpacho Andaluz 	(4 oz. 130 cal)
Lentil Salad with Blue Cheese 	(1/2 cup 120 cal)
Tortilla de Patata 	(1 piece 340 cal)
Patatas Bravas 	(1/2 cup 220 cal)
Pan con Tomate 	(1 toast 90 cal)
Cardamom Saffron Rice Cream 	(each 110 cal)

ASIAN

30 guest minimum | \$24.99 per guest





Selection of Asian sides, entrée, dessert, condiments and beverages.

Sweet & Sour Chicken	(8 oz. 470 cal)
Cantonese Stir-Fry with Snow Peas 	(8 oz. 110 cal)
Jasmine Steamed Rice 	(1/2 cup 100 cal)
Tangy Asian Slaw 	(1/2 cup 250 cal)
Sesame Ginger Green Beans 	(1/2 cup 70 cal)
Vegetable Egg Roll 	(1 egg roll 180 cal)
Soy Sauce 	(2 tbsp. 20 cal)
Sweet Thai Chili Sauce 	(2 tbsp. 80 cal)
Chinese Hot Mustard 	(2 tsp. 15 cal)
Mango Mint Mousse Sweet Shot 	(each 220 cal)

FARMER’S MARKET

30 guest minimum | \$20.49 per guest






Selection of farm-fresh favorites including sides, salads, entrée, dessert, condiments and beverages.

Buttermilk Fried Chicken Thigh	(1 thigh 310 cal)
Spring Pea Cakes, Feta and Pea Shoots 	(2 cakes 250 cal)
Baby Kale, Red Onion & Fennel Salad 	(1/2 cup 160 cal)
Grape Tomato Salad 	(1/2 cup 150 cal)
Black Eyed Pea & Corn Salad 	(1/2 cup 90 cal)
Cornbread 	(1 piece 200 cal)
Yogurt Honey Mousse with Berries Tartlet	(1 tartlet 60 cal)

DIM SUM

30 guest minimum | \$24.99 per guest

Dim Sum Buffet includes Asian appetizer, salad and dessert favorites. Buffet includes condiments and beverages.

Lemongrass Chicken Potsticker	(3 potstickers 140 cal)
Pork Pot stickers	(3 potstickers 190 cal)
Fried Spring Rolls 	(2 rolls 110 cal)
Asian Rice Noodle Salad 	(1/2 cup 450 cal)
Asian Cucumber & Carrot Salad 	(1/2 cup 30 cal)
Vegetable Fried Rice 	(1/2 cup 160 cal)
Machta Donut Holes 	(3 donut holes 150 cal)

PLATED MEALS



Plated meals offer an elegant option to welcome guests and celebrate important milestones. Entrées are paired with sides, chef-selected sauces and beverages. Select the perfect soup or salad and dessert for your guests. Selections are presented on china and pricing includes linen cloths and napkins for guest seating. Includes condiments.

INCLUDES

Assorted House Baked Dinner Rolls with Butter 🍞	(1 roll 150 cal)
Coffee & Hot Tea Service ☕🍵	(12 oz. 0-5 cal)

CHOICE OF

Brewed Iced Tea 🍹	(8 oz. 0 cal)
Sweet Tea 🍷	(8 oz. 15 cal)

CHOICE OF ONE SOUP OR SALAD:

SOUP

Amaranth & Chickpea Soup with Pesto 🍲🌱	(6 oz. 300 cal)
Tuscan Chickpea & Tomato Stew 🍲🌱	(6 oz. 70 cal)
Curry Cauliflower Soup 🍲🌱	(6 oz. 45 cal)
New England Clam Chowder	(6 oz. 170 cal)
Chicken Posole	(6 oz. 130 cal)
Spanish Chorizo & White Bean Soup	(6 oz. 120 cal)

SALAD SERVED WITH A CHOICE OF DRESSING

Traditional Caesar Salad	(1 salad 350 cal)
Traditional Garden Salad 🌱	(1 salad 25 cal)
Romaine Wedge Salad 🍷	(1 salad 270 cal)
Green Goddess BLT Salad	(1 salad 150 cal)
Mixed Italian Salad 🌱	(1 salad 300 cal)
Baby Kale Salad 🌱	(1 cup 70 cal)
Carrot, Orange & Mint Salad 🌱	(1 salad 340 cal)
Kale Caesar with Cage-Free Egg	(1 salad 400 cal)
Orange, Strawberry & Pecan Salad	(1 salad 410 cal)
Arugula, Plum & Blue Cheese Salad 🍷	(1 salad 350 cal)

CHOICE OF ONE DESSERT:

Crème Brûlée 🍰	(1 slice 590 cal)
Crema Catalan Brûlée 🍰	(1 slice 610 cal)
Tiramisu 🍰	(1 slice 540 cal)
Fresh Fruit Tart 🍰	(1 slice 280 cal)
Tropical Mojito Fruit Salad 🍹	(1 serving 70 cal)
Mango & Passion Fruit Fool Parfait 🍓🍰	(1 mini parfait 110 cal)
Toasted Angel Food Cake with Strawberries 🍰🍷	(1 dessert cup 350 cal)
Molten Choc Cake with Bittersweet Ganache 🍰	(1 cake 630 cal)
Blackberry Clafoutis 🍰	(1 skillet 390 cal)
Strawberry Rhubarb Cobbler 🍰	(1 cobbler 390 cal)

PLATED MEALS,
continued



POULTRY

CLASSIC ROASTED TURKEY BREAST 🍗 <i>\$22.99 per guest</i> Lean and juicy breast of turkey, roasted with garlic, pepper and salt and topped with Creamy Mushroom Sauce, served with sautéed haricot verts and smashed sweet potatoes.	(1 entrée 120 cal)
CALABRIAN CHILE ROASTED CHICKEN <i>\$27.99 per guest</i> Roasted chicken breast with grilled lemon and Calabrian chile vinaigrette served with charred broccoli rabe and creamy polenta seasoned with garlic and parmesan	(1 entrée 380 cal)
HOISIN GLAZED CHICKEN <i>\$27.99 per guest</i> Seared airline chicken breast coated with a spicy hoisin and soy sauce, ginger glaze	(1 entrée 370 cal)
LEBANESE AIRLINE CHICKEN BREAST <i>\$27.99 per guest</i> Grilled airline chicken breast marinated with lemon, olive oil and garlic	(1 entrée 270 cal)
BUTTERMILK FRIED CHICKEN THIGH <i>\$22.99 per guest</i> Smoked paprika and ancho chili buttermilk fried chicken thigh served with braised kale and whipped sweet potatoes	(1 entrée 610 cal)
ADOBO ROASTED TURKEY BREAST 🍗 <i>\$22.99 per guest</i> Oven roasted turkey breast basted with chipotle garlic honey cider rub served with grilled zucchini with coriander, saffron rice pilaf	(1 entrée 90 cal)

PORK

HONEY & FIVE SPICE PORK LOIN <i>\$22.99 per guest</i> Roasted pork loin coated with honey, soy sauce, sesame oil, fresh garlic, ginger and five spice powder served with sesame shiitake bok choy and jasmine steamed rice	(1 entrée 280 cal)
APPLE CIDER GLAZED PORK TENDERLOIN 🍏 <i>\$28.99 per guest</i> Rosemary, orange and ginger pork tenderloin poached in apple cider broth served with charred Brussels sprouts and smashed sweet potatoes	(1 entrée 220 cal)
COFFEE CRUSTED PORK LOIN <i>\$28.99 per guest</i> Coffee crusted pork tenderloin served with grilled broccolini and whipped sweet potatoes. Served with choice of sauce.	(1 entrée 290 cal)
CITRUS SOY PORK BELLY <i>\$28.99 per guest</i> Sake & soy sauce braised pork belly baked with a citrus soy glaze	(1 entrée 560 cal)
PANKO CRUSTED PORK CHOP <i>\$22.99 per guest</i> Crispy golden brown pork medallion coated with crunchy Japanese breadcrumbs	(1 entrée 420 cal)
BAKED HERBED PORK CHOP <i>\$22.99 per guest</i> Pork chop basted and seasoned with a savory herb vegetable glaze	(1 entrée 150 cal)

BEEF/LAMB

LIME MARINATED FLANK STEAK <i>\$28.99 per guest</i> Char-grilled flank steak marinated in lime juice, garlic and fresh cilantro served with coconut jasmine rice and grilled corn succotash	(1 entrée 250 cal)
DIJON HERB ROASTED LEG OF LAMB <i>\$35.99 per guest</i> Boneless leg of lamb roasted with Dijon Mustard, garlic, oregano, rosemary and mint served with Provençal roasted vegetables and parsnip whipped potatoes	(1 entrée 260 cal)
BRAISED BEEF SHORT RIBS <i>\$35.99 per guest</i> Boneless beef short ribs marinated with shallots, carrots, leeks, and a splash of orange juice, braised to perfection served with braised kale and roasted sweet and spicy root vegetables	(1 entrée 330 cal)
PEPPERY BEEF TENDERLOIN <i>\$42.99 per guest</i> Beef tenderloin oven roasted with a coating of cracked black pepper	(1 entrée 330 cal)

SEAFOOD

PAN-SEARED FRESH SCALLOPS <i>Market Price</i> Fresh scallops, extra virgin olive oil, kosher salt and black pepper served with sautéed spinach and creamy cauliflower puree	(1 entrée 130 cal)
SIMPLY GRILLED SALMON <i>\$31.99 per guest</i> Fresh salmon grilled with only extra virgin olive oil, kosher salt and black pepper served with sesame lemongrass jasmine rice and shitake bok choy	(1 entrée 270 cal)
PARMESAN PANKO CRUSTED TILAPIA <i>\$27.99 per guest</i> Tilapia baked with a parmesan and chili powder panko breadcrumb topping served with sautéed kale and oven-roasted Greek fries	(1 entrée 170 cal)
GRILLED MAHI MAHI 🐟 <i>\$34.99 per guest</i> Grilled mahi mahi seasoned with kosher salt, black pepper and parsley	(1 entrée 100 cal)

VEGETARIAN/VEGAN



PENNE PASTA WITH ASPARAGUS & FONTINA 🍝 <i>\$22.99 per guest</i> Penne pasta with asparagus, fresh basil and oregano in a fontina cheese cream sauce	(1 entrée 630 cal)
BUTTERNUT SQUASH QUINOA CAKES WITH MORNAY 🥬 <i>\$22.99 per guest</i> Quinoa cake made with butternut squash, ground flaxseed, kale, gluten free flour & sage served with mornay sauce and grilled fresh asparagus	(1 entree 490 cal)
ALMOND BUTTER, SPELT & MUSHROOM RISOTTO 🍄 <i>\$22.99 per guest</i> Wild mushrooms, creamy almond butter and spelt risotto	(1 entrée 260 cal)
GINGER MISO TOFU 🍱 <i>\$22.99 per guest</i> Tofu seared with ginger, miso, mirin, green onions and red chile served with sesame lemongrass jasmine rice and grilled broccolini.	(1 entrée 310 cal)
CAULIFLOWER MANCHURIAN 🥦 <i>\$22.99 per guest</i> Crispy fried cauliflower, Sautéed in hot and spicy sauce	(1 entrée 270 cal)
CRABLESS CRAB CAKE 🦀 <i>\$22.99 per guest</i> Hearts of palm, red pepper, onion, eggless mayo, vegan Worcestershire, Old Bay and Tabasco	(1 entrée 350 cal)


PLATTERS, DESSERTS & SNACKS


A perfect addition to a reception, meeting or luncheon. Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, eco-friendly service ware, set up and clean up.

PLATTERS


FRESH FRUIT CATERING PLATTER   (3 oz. | 35 cal)
12 guest minimum | \$5.39 per guest
A seasonal array of sweet melon, pineapple, oranges, grapes and berries

FRESH VEGETABLE CRUDITÉ PLATTER   (3 oz. | 20-160 cal)
\$5.39 per guest
A rainbow of crunchy fresh vegetables served with dip

FRUIT & CHEESE PLATTER 
(3 oz. fruit + 1 oz. cheese | 140-190 cal)
12 guest minimum | \$6.59 per guest
Platter heaped with cubed cheeses, cheddar, swiss and provolone, & an arrangement of fresh sliced melon, berries, and grapes. Served with crisp bread

ARTISANAL CHEESE PLATTER  (1 serving | 5-180 cal)
20 guest minimum | \$8.69 per guest
Artisan cheese display with slices of imported and domestic cheeses with cornichon pickles, olives, whole grain mustard, fig spread, grissini and crostini

IMPORTED & DOMESTIC CHEESE PLATTER  (3 oz. | 280 cal)
20 guest minimum | \$6.59 per guest
Wedges of imported & domestic cheeses with clusters of grapes and whole wheat crackers

MEZZE  (1 serving | 0-40 cal)
20 guest minimum | \$6.99 per guest
A Middle Eastern selection of dishes including tabbouleh, hummus, baba ghanoush, cucumbers, plum tomatoes, stuffed grape leaves, olives, feta cheese and pickled red onions. Served with pita bread




CHEESE & CHARCUTERIE PLATTER (1 serving | 5-180 cal)
20 guest minimum | \$12.39 per guest
Domestic and imported cheese with cured meats, olives, whole grain mustard, fig spread, grissini and crostini

ITALIAN ANTIPASTO PLATTER (3 oz. | 110-140 cal)
20 guest minimum | \$6.59 per guest
Antipasto platter with roasted red peppers, capicola, prosciutto, mozzarella, artichokes, banana peppers and olives

DESSERTS

COOKIES *\$13.99 per dozen*
Peanut Butter Cookie  (1 cookie | 150 cal)
Oatmeal Raisin Cookie  (1 cookie | 150 cal)
Butter Sugar Cookies  (1 cookie | 160 cal)
Carnival Cookie  (1 cookie | 170 cal)
Chocolate Chip Cookies  (1 cookie | 160 cal)
Double Chocolate Chip Cookies  (1 cookie | 160 cal)

PETITE BROWNIES AND BARS
Blondie Bar  *\$9.99 per dozen* (1 piece | 60 cal)
Chocolate Brownie Bar  *\$17.99 per dozen* (1 piece | 60 cal)
Rice Krispie Bar *\$17.99 per dozen* (1 piece | 70 cal)
Lemon Bar  *\$17.99 per dozen* (1 piece | 80 cal)
Totally Oreo Brownie *\$17.99 per dozen* (1 piece | 110 cal)

CUPCAKES *\$22.99 per dozen*
Carrot Cupcake  (1 cupcake | 260 cal)
Yellow Cupcakes with Fudge Icing  (1 cupcake | 300 cal)
Red Velvet Cupcakes  (1 cupcake | 310 cal)
Rocky Road Cupcakes (1 cupcake | 280 cal)






SNACKS

TRAIL MIX  (1 oz. | 150 cal)
\$16.99 per pound

MIXED NUTS  (1 oz. | 170 cal)
\$19.99 per pound

CANDIED CINNAMON PECANS  (1 oz. | 160 cal)
\$16.99 per pound

SPICED WALNUTS  (1 oz. | 170 cal)
\$16.99 per pound


GRANOLA BARS *\$19.99 per dozen*
Granola Bar   (1 bar | 90 cal)
Peanut Butter Granola Bar   (1 bar | 100 cal)
Oats & Honey Granola Bar   (1 bar | 90 cal)

PETIT FOUR
3 dozen minimum
Petit Fours *\$27.99 per dozen* (1 petit four | 110 cal)
Almond Cookies  *\$11.99 per dozen* (1 cookie | 200 cal)

SHEET CAKE
Your choice of half or whole single-layer sheet cake. If required, enter desired cake message in Special Instructions.
\$44.99 per single layer, half sheet (serves 32 guests)
\$79.99 per single layer, whole sheet cake (serves 64 guests)

Choice of One Cake:
Devil’s Food Cake  (1 piece | 150 cal)
Yellow Cake  (1 piece | 130 cal)
White Cake  (1 piece | 130 cal)

Choice of One Icing:
Fudge Icing   (2 tbsp. | 130 cal)
Chocolate Fudge Icing  (2 tbsp. | 120 cal)
White Buttercream Icing  (2 tbsp. | 130 cal)
Buttercream Icing  (2 tbsp. | 120 cal)

FRUIT *12 guest minimum*
Mixed Fruit Cup   *\$3.29 per guest* (each | 35 cal)
Seasonal Sliced Fresh Fruit Platter  *\$3.29 per guest* (3 oz. | 35 cal)
Apples   *\$1.69 each* (each | 90 cal)
Bananas   *\$1.69 each* (each | 140 cal)
Orange   *\$1.69 each* (each | 70 cal)

CHIPS & PRETZELS *\$20.29 per dozen*
Assorted Bagged Chips  (1 bag | 190-230 cal)
Rold Gold Tiny Twist Pretzels   (1 bag | 110 cal)
Baked Potato Chips   (1 bag | 140 cal)
Assorted Sunchips   (1 bag | 210 cal)






CHEF ATTENDED CARVING STATIONS



Chef Attended stations give your guests something extra special to enjoy at your event. These stations require an attendant; our team will reach out to you to discuss. Carving Stations are prepared for a minimum of 30 guests.

THE CARVERY: BEEF CARVING STATION

Beef carved to order by one of our chefs. Accompanied by roasted potatoes, green beans almandine, Caesar salad and dinner rolls with butter. Includes horseradish mayonnaise and whole grain mustard.

Roasted Rosemary Red Bliss Potatoes	 (4 oz. 120 cal)
Fresh Green Beans Almandine	 (5 oz. 60 cal)
Classic Caesar Salad	(1/2 cup 90 cal)
White Dinner Rolls	 (1 roll 80 cal)
Au Jus	(2 tbsp. 0 cal)
Horseradish Mayonnaise	(1 tbsp. 80 cal)
Whole Grain Mustard	 (1 tbsp. 20 cal)

Choice of One Beef Selection:

Beef Tenderloin with Herb Crust	(3 oz. 240 cal)	Market Price
Roasted Strip Loin	(3 oz. 220 cal)	Market Price


THE CARVERY: PORK CARVING STATION Market Price

BBQ Pork Loin with Texas Smokehouse BBQ sauce, carved to order by one of our chefs. Accompanied by baked beans, country-style potato salad, classic Carolina slaw, Greek salad and dinner rolls with butter.

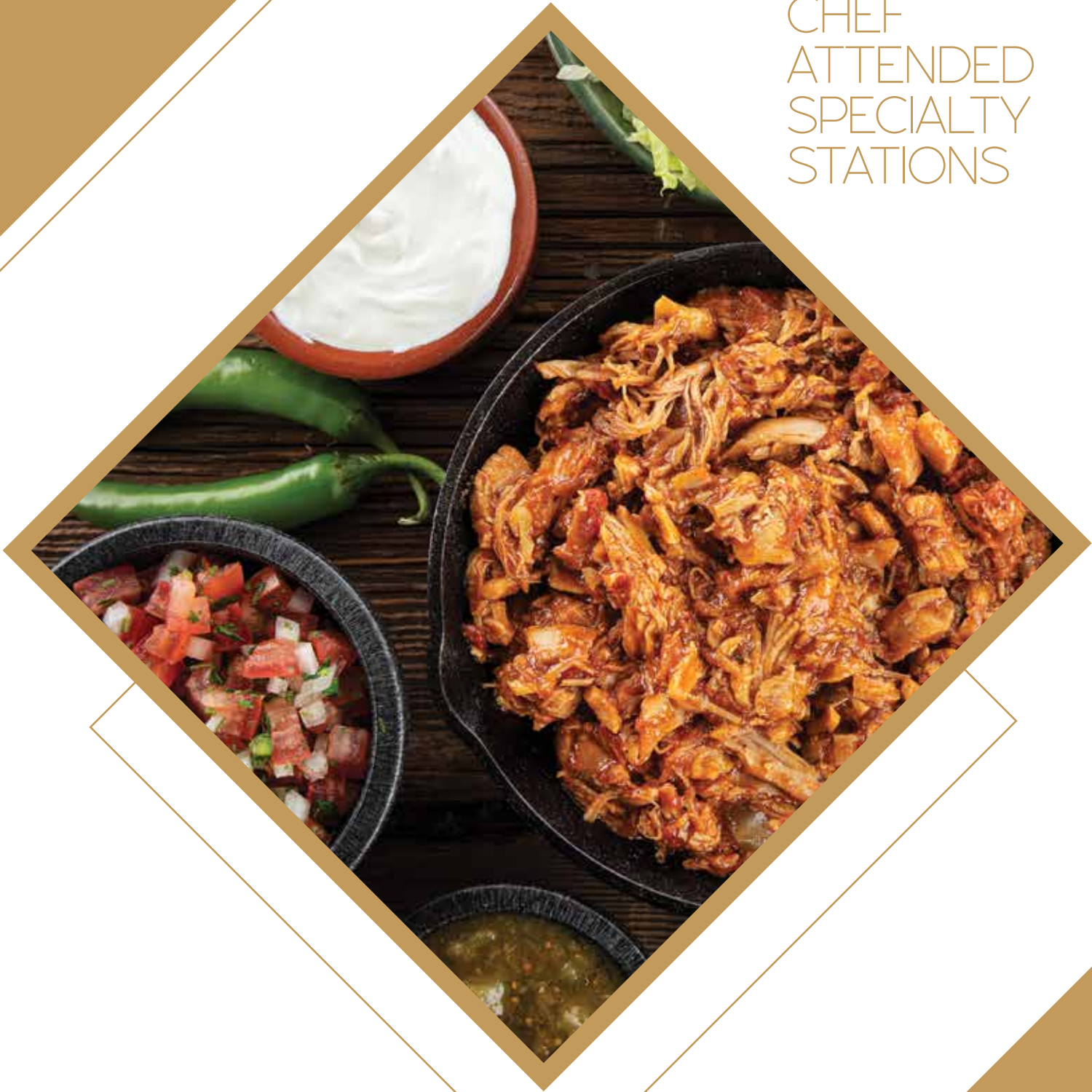
BBQ Pork Loin	(3 oz. 230 cal)
Baked Beans	(1/2 cup 160 cal)
Country-Style Potato Salad	 (1/2 cup 190 cal)
Classic Carolina Cole Slaw	 (1/2 cup 160 cal)
Greek Salad	 (1/2 cup 10 cal)
White Dinner Rolls	 (1 roll 80 cal)
Texas Smokehouse BBQ Sauce	(2 tbsp. 20 cal)

THE CARVERY: TURKEY CARVING STATION Market Price

Roasted turkey breast, carved to order by one of our chefs. Served with gravy, chutney, whipped sweet potatoes, braised collard greens and dinner rolls.

Roasted Turkey Breast	 (3 oz. 90 cal)
Whipped Sweet Potatoes	 (1/2 cup 150 cal)
Braised Collard Greens	 (1/2 cup 90 cal)
Cranberry Chutney	(1 tbsp. 20 cal)
White Dinner Rolls	 (1 roll 80 cal)
Whole Grain Mustard	 (1 tbsp. 20 cal)
Turkey Gravy	(2 tbsp. 10 cal)





CHEF
ATTENDED
SPECIALTY
STATIONS

These stations require an attendant and our team will reach out to you to discuss.

STUFFED PASTAS

25 guest minimum | \$10.89 per guest

Combining stuffed pastas with fresh ingredients and choice of sauce.

INCLUDED:

Roasted Wild Mushrooms	(1 oz. 10 cal)
Grissini	(1 breadstick 45 cal)
Baby Spinach	(1/4 cup 0 cal)
Fresh Tomatoes	(2 tbsp. 0 cal)
Parmesan Toasted Bread Crumbs	(1 tbsp. 35 cal)
Parmesan Cheese	(1 tbsp. 10 cal)

CHOICE OF ONE PASTA:

Cheese Tortellini	(1/2 cup 150 cal)
Cheese Ravioli	(3 ravioli 90 cal)
Wild Mushroom Ravioli	(3 ravioli 140 cal)
Spinach Cheese Ravioli	(3 ravioli 230 cal)

CHOICE OF ONE PASTA SAUCE:

Parmesan Cream Sauce	(1 oz. 120 cal)
Basil Marinara Sauce	(2 oz. 10 cal)
Basil Pesto Sauce	(1 tbsp. 80 cal)

CHEF-MADE CAESAR

25 guest minimum | \$8.59 per guest

Embrace the origins of the Caesar salad with a tossed to order presentation.

Chopped Romaine Lettuce	(2 cups 15 cal)
Fresh Baby Kale	(2 cups 15 cal)
Caesar Salad Dressing	(1 oz. 130 cal)
Shredded Parmesan Cheese	(1/2 tbsp. 10 cal)
Fried Capers & Lemon Zest Topping	(1/2 tbsp. 40 cal)
Cage-Free Hard-boiled Eggs	(1/2 tbsp. 10 cal)
Seasoned Homestyle Croutons	(1/2 oz. 60 cal)

CHOICE OF ONE PROTEIN:

Grilled Chicken Breast	(1/4 cup 80 cal)
Balsamic Marinated Portobello Mushrooms	(1/4 up 80 cal)
Grilled Shrimp +\$2.29 per guest	(2 shrimp 60 cal)
Grilled Flank Steak +\$2.29 per guest	(1/4 cup 100 cal)

TACOS

25 guest minimum | \$7.69 per guest

Build your own taco bar with seasoned meat, sour cream, cheddar cheese, roasted tomatillo sauce and more wrapped in your choice of tortilla.

Shredded Lettuce	(1/4 cup 0 cal)
Fresh White Onions	(2 tbsp. 10 cal)
Pico De Gallo	(2 tbsp. 0 cal)
Roasted Tomatillo Salsa	(2 tbsp. 10 cal)
Sour Cream	(2 tbsp. 60 cal)
Shredded Cheddar Cheese	(2 tbsp. 60 cal)
Original Mild Guacamole	(2 tbsp. 50 cal)
Sliced Jalapeno Peppers	(2 tbsp. 0 cal)

CHOICE OF TWO FILLINGS:

Beef Taco Meat	(3 oz. 160 cal)
Cumin Grilled Chicken	(3 oz. 150 cal)
Tex Mex Veggies	(1/4 cup 80 cal)

CHOICE OF TWO TORTILLAS:

6" Pressed Flour Tortillas	(2 tortillas 180 cal)
6" White Corn Table Tortillas	(2 tortillas 110 cal)
Yellow Taco Shell	(2 shells 90 cal)

Our Themed Tasting Station menus can create a unique strolling reception or provide the perfect addition to an hors d’ oeuvres buffet. These stations may require attendants --your catering event order will reflect the additional service.

NORTH AFRICAN

25 guest minimum | \$10.99 per guest

Explore the flavors of North Africa with traditional sides, salads, entrée, dessert, condiments and beverages.

Roasted Root Vegetable Tagine	(1/4 cup 90 cal)
Roast Za’atar Leg of Lamb	(2 oz. 120 cal)
Fruited Couscous Salad	(2tbsp. 80 cal)
North African Chopped Cauliflower Salad	(2 tbsp. 15 cal)
Carrot, Orange & Mint Salad	(1/2 oz. 15 cal)
Greek Style White Pita Bread	(3 pita triangles 80 cal)
Harissa Tomato Sauce	(2 tbsp. 30 cal)
Almond Cookies	(1 cookie 100 cal)

SOUTHEAST ASIAN

25 guest minimum | \$10.99 per guest

The flavors of southeast Asia come alive with Thai sides, salads, entrée, dessert, condiments and beverages.

Tofu Pad Thai	(2 oz. 60 cal)
Asian Beef Satay	(2 satay 90 cal)
Ginger Chicken Satay	(1 skewer + 1 oz. sauce 110 cal)
Jasmine Steamed Rice	(2 tbsp. 25 cal)
Green Papaya Salad	(2 tbsp. 20 cal)
Asian Rice Noodle Salad	(2 tbsp. 30 cal)
Tropical Rice Pudding	(4 oz. 530 cal)

INDIAN

25 guest minimum | \$10.99 per guest

Traditional Indian buffet with sides, entrée, dessert, condiments and beverages.

Chicken Tikka Masala	(1/4 cup 100 cal)
Madras Cabbage & Peas	(1/4 cup 35 cal)
Alu Gobi Matar	(2 tbsp. 25 cal)
Dal Tarka	(2 tbsp. 30 cal)
Pulao Rice	(2 tbsp. 30 cal)
Vegetable Pakora	(2 pakoras 50 cal)
Naan Dippers	(1 dipper 30 cal)
Cilantro Chutney	(1 tsp. 0 cal)
Mango & Passion Fruit Fool Sweet Shot	(each 60 cal)

HORS D’OEUVRES:
THEMED TASTING
STATIONS



TEX MEX

25 guest minimum | \$11.99 per guest

Tex Mex tacos with sides, condiments, dessert and beverages.

6” Pressed Flour Tortillas	(1 tortilla 80 cal)
6” White Corn Table Tortillas	(1 tortilla 50 cal)
Beef Taco Meat	(1.5 oz. 80 cal)
Cumin Grilled Chicken	(1.5 oz. 80 cal)
Spanish Rice	(2 tbsp. 40 cal)
Tex Mex Veggies	(2 tbsp. 25 cal)
Shredded Lettuce	(1/4 cup 0 cal)
Fresh White Onions	(2 tbsp. 10 cal)
Pico De Gallo	(1 tbsp. 0 cal)
Sour Cream	(1 tbsp. 30 cal)
Shredded Cheddar Cheese	(1 tbsp. 30 cal)
Western Style Guacamole	(1 tbsp. 25 cal)
Sliced Jalapeno Peppers	(1 tbsp. 0 cal)
Mexican Chocolate Chile Cookie	(1 cookie 110 cal)

PLANT-BASED MEXICAN

25 guest minimum | \$10.99 per guest

Take a trip south of the border with plant-based salads, sides, entrée, dessert, condiments and beverages.

Vegetable & Black Bean Quesadilla	(1/4 quesadilla 130 cal)
Roasted Chili & Sweet Corn Tamale	(1 tamale 45 cal)
Spanish Rice	(2 tbsp. 25 cal)
Baja Black Beans	(2 tbsp. 25 cal)
Tri-Color Corn Tortilla Chips	(2 tbsp. 20 cal)
Pico De Gallo	(1 tbsp. 0 cal)
Western Style Guacamole	(1 tbsp. 25 cal)
Mexican Chocolate Chile Cookie	(1 cookie 110 cal)

DIM SUM

30 guest minimum | \$10.99 per guest

Dim Sum Buffet includes Asian appetizer, salad and dessert favorites. Buffet includes condiments and beverages.

Lemongrass Chicken Potsticker	(3 potstickers 140 cal)
Pork Pot stickers	(3 potstickers 190 cal)
Fried Spring Rolls	(2 rolls 110 cal)
Asian Rice Noodle Salad	(1/2 cup 450 cal)
Asian Cucumber & Carrot Salad	(1/2 cup 30 cal)
Vegetable Fried Rice	(1/2 cup 160 cal)
Machta Donut Holes	(3 donut holes 150 cal)

ASIAN

30 guest minimum | \$10.99 per guest

Selection of Asian sides, entrée, dessert, condiments and beverages.

Sweet & Sour Chicken	(8 oz. 470 cal)
Cantonese Stir-Fry with Snow Peas	(8 oz. 110 cal)
Jasmine Steamed Rice	(1/2 cup 100 cal)
Tangy Asian Slaw	(1/2 cup 250 cal)
Sesame Ginger Green Beans	(1/2 cup 70 cal)
Vegetable Egg Roll	(1 egg roll 180 cal)
Soy Sauce	(2 tbsp. 20 cal)
Sweet Thai Chili Sauce	(2 tbsp. 80 cal)
Chinese Hot Mustard	(2 tsp. 15 cal)
Mango Mint Mousse Sweet Shot	(each 220 cal)

A selection of hors d’oeuvres by the dozen. Mix and match to create the perfect event. Paired with chef-selected sauce where appropriate. Pricing is based on a minimum of 3 dozen per selection.

POULTRY

SANTA FE CHICKEN EGG ROLL	(1/2 egg roll 100 cal)
\$26.29 per dozen	
LEMONGRASS CHICKEN POTSTICKER	(1 each 50 cal)
\$19.69 per dozen	
COCONUT CHICKEN SATAY	(each 30 cal)
\$24.99 per dozen	
TERIYAKI CHICKEN POTSTICKER 🍱	(1 each 90 cal)
\$19.69 per dozen	
CHICKEN DIABLO EMPANADAS	(1 each 240 cal)
\$24.99 per dozen	
GREEK TURKEY MEATBALL	(1 canape 50 cal)
\$19.69per dozen	

PORK

BACON WRAPPED DATE	(each 45 cal)
\$21.79 per dozen	
BACON, FIG & SMOKED GOUDA TARTLET	(each 60 cal)
\$19.69 per dozen	
SERRANO HAM & MANCHEGO CHEESE CROQUETTE	(each 80 cal)
\$19.69 per dozen	
BBQ PORK SLIDER	(each 200 cal)
\$26.29 per dozen	
PROSCIUTTO WRAPPED ASPARAGUS	(1 canape 50 cal)
\$26.29 per dozen	
ASIAN STYLE PORK MEATBALL	(1 canape 45 cal)
\$16.39 per dozen	

BEEF

CENTER CUT FILET OF BEEF CANAPE	(1 canape 50 cal)
\$24.99 per dozen	
ASIAN BEEF SATAY	(1 satay 45 cal)
\$21.79 per dozen	
CHEESEBURGER SLIDERS	(each 190 cal)
\$26.29 per dozen	
BURGER SLIDER	(each 180 cal)
\$26.29 per dozen	
BARBEQUE MEATBALLS	(1 meatball + sauce 70 cal)
\$16.39 per dozen	
CHURRASCO BEEF SATAY	(each 50 cal)
\$24.99 per dozen	

SEAFOOD

CRISPY COCONUT SHRIMP	(each 80 cal)
\$24.99 per dozen	
GOCHUJANG TEMPURA SHRIMP	(each 60 cal)
\$21.79 per dozen	
MINI TUNA TACO 🍱	(each 50 cal)
\$26.29 per dozen	
CRAB, ARTICHOKE & SPINACH TARTLET	(each 50 cal)
\$21.79 per dozen	
FRIED LOBSTER MAC & CHEESE	(each 70 cal)
\$24.99 per dozen	

HORS D’OEUVRES:
A LA CARTE



VEGETARIAN/VEGAN

SICILIAN ARANCINI 🍷	(each 90 cal)
\$21.79 per dozen	
VEGETABLE SAMOSAS 🍱🌱	(1 samosa 130 cal)
\$26.29 per dozen	
EDAMAME POTSTICKER 🍱🌱🍷	(1 potsticker 50 cal)
\$21.79 per dozen	
VEGETABLE EGG ROLL 🍷	(1/2 egg roll 180 cal)
\$21.79 per dozen	
TOMATO, VIDALIA ONION & GOAT CHEESE TART	(1 tart 100 cal)
\$29.69 per dozen	
FRIED RAVIOLI 🍱🍷	(1 ravioli 90 cal)
\$19.69 per dozen	
ALOO TIKKI WITH PEAS 🌱🌱	(each 160)
\$19.69 per dozen	

PREMIUM SELECTIONS

JUMBO LUMP CRAB CAKE	(each 70 cal)
\$39.29 per dozen	
MINI BEEF WELLINGTON	(each 70 cal)
\$60.19 per dozen	
SEAFOOD STUFFED MUSHROOM CAPS 🍱	(each 15 cal)
\$39.99 per dozen	

COLD HORS D’OEUVRES

COOL SALMON CANAPES	(1 canapé 60 cal)
\$21.79 per dozen	
CURRIED CHICKEN & GOLDEN RAISIN TARTLETS	(1 phyllo cup 140 cal)
\$26.29 per dozen	
CUCUMBER ROUNDS WITH FETA & TOMATO 🍷	(1 piece 40 cal)
\$21.79 per dozen	
CARAMELIZED ONION & WHITE BEAN CROSTINI 🍷	(1 slice 120 cal)
\$19.69 per dozen	
GOAT CHEESE & HONEY PHYLLO CUPS 🍷	(1 phyllo cup 90 cal)
\$24.99 per dozen	
SHRIMP COCKTAIL WITH CAJUN REMOULADE	(shrimp + sauce 190 cal)
\$24.99 per dozen	
BLACK CURRANT & BRIE CROSTINI 🍷	(1 slice 90 cal)
\$19.69 per dozen	



HORS D'OEUVRES: PACKAGES



THE MEDITERRANEAN

12 guest minimum | \$5.99 per guest

Select three Hors D'oeuvres from an Mediterranean-inspired menu & finished with a Fire Roasted Tomato Sauce 🍅 (1 tsp. | 5 cal).

CHOICE OF THREE:

Fried Ravioli 🍝🍅	(1 ravioli 90 cal)
Beef Short Rib Panini	(1 canape 70 cal)
Bacon Fig & Smoked Gouda Tartlet	(1 canape 60 cal)
Greek Turkey Meatball	(1 canape 50 cal)
Spicy Lamb Meatball	(1 canape 70 cal)
Sicilian Arancini 🍷	(1 canape 90 cal)

THE ASIA PACIFIC

12 guest minimum | \$5.99 per guest

Select three Hors D'oeuvres from an Asian-inspired menu and finished with a Ginger Soy Dressing 🍷 (1 tsp. | 5 cal).

CHOICE OF THREE:

Gochujang Tempura Shrimp	(1 canape 60 cal)
Asian Style Pork Meatball	(1 canape 45 cal)
Edamame Pot sticker 🍲🍷🌱	(1 pot sticker 50 cal)
Coconut Chicken Satay	(1 canape 30 cal)
Lemongrass Turkey Lollipop	(1 canape 50 cal)
Asian Beef Satay Canape	(1 canape 45 cal)

THE AMERICANA

12 guest minimum | \$5.99 per guest

Select three Hors D'oeuvres from a North American-inspired menu. Includes ketchup 🍷🌱 (1 tsp. | 5 cal) and mustard 🍷 (1 tsp. | 5 cal).

CHOICE OF THREE:

Cheeseburger Sliders	(1 slider 190 cal)
Santa Fe Chicken Egg Roll	(1/2 egg roll 100 cal)
Pastrami on Rye Panini	(1 canape 50 cal)
Mini Chicken Corndog	(1 corndog 45 cal)
Battered Macaroni & Cheese Bites	(1 bite 110 cal)
Barbeque Meatballs	(1 meatball + sauce 70 cal)

PLANT POWERED

12 guest minimum | \$5.99 per guest

Select three Hors D'oeuvres from a vegetarian menu paired with Chipotle Lime Ranch Dressing 🍷 (1 tsp. | 15 cal) and Ponzu Dipping Sauce 🍷 (1 tsp. | 5 cal).

CHOICE OF THREE:

Crispy Breaded Avocado Slices 🍲🍷🌱	(1 slice 80 cal)
Edamame Pot sticker 🍲🍷🌱	(1 each 50 cal)
Vegetable Egg Roll 🍷	(1/2 egg roll 90 cal)
Crispy Falafels 🍲🌱	(1 falafel 60 cal)
Steamed Edamame Dumpling 🍲🍷🌱	(1 dumpling 45 cal)
Tomato, Vidalia Onion & Goat Cheese Tart 🍷	(1 each 100 cal)

BEVERAGES








HOT BEVERAGES - PER GALLON




Served with appropriate condiments.

Coffee and Hot Tea Service 	(12 oz. 0-5 cal)
\$3.59 per guest	
Brewed Regular Coffee 	(12 oz. 0-5 cal)
\$19.99 per gallon	
Brewed Decaffeinated Coffee 	(12 oz. 0-5 cal)
\$19.99 per gallon	
Tea Bags with Hot Water 	(12 oz. 0-5 cal)
\$19.99 per gallon	
Hot Cocoa Mix with Hot Water	(1 pack 80 cal)
\$19.99 per gallon	




JUICE

Orange Juice 	(8 oz. 15 cal)
\$19.99 per gallon	
Apple Juice 	(8 oz. 110 cal)
\$19.99 per gallon	
Cranberry Juice Cocktail 	(8 oz. 100 cal)
\$19.99 per gallon	
Fresh Orange Juice 	(8 oz. 110 cal)
\$19.99 per gallon	
Chilled Apple Cider 	(8 oz. 110 cal)
\$19.99 per gallon	




PUNCH

Orange Blossom Punch 	(8 oz. 170 cal)
\$19.99 per gallon	
White Sparkling Punch 	(8 oz. 100 cal)
\$19.99 per gallon	
Sangria Punch 	(8 oz. 120 cal)
\$19.99 per gallon	

TEA & LEMONADE

Brewed Iced Tea 	(8 oz. 0 cal)
\$19.99 per gallon	
Country Time Lemonade 	(8 oz. 5 cal)
\$19.99 per gallon	
Strawberry Lemonade 	(8 oz. 90 cal)
\$22.99 per gallon	

WATER STATION

Ice Water with Lemons, Limes & Oranges 	(8 oz. 0 cal)
\$9.99 per gallon	
Orange Infused Water 	(8 oz. 0 cal)
\$9.99 per gallon	
Cucumber Mint Infused Water 	(8 oz. 0 cal)
\$9.99 per gallon	

INDIVIDUAL BEVERAGES

Assorted Juice	(each 80-170 cal)
\$2.79 each	
Bottled Water	(each 0 cal)
\$2.19 each	
Sparkling Water	(each 0 cal)
\$2.79 each	
Assorted Canned Soda, Regular and Diet	(each 5-160 cal)
\$1.79 each	

PLANNING YOUR EVENT



Flavours by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. Use this information 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 are happy to answer your questions and assist you in planning every detail. We look forward to serving you!

HOW TO CONTACT US

When you have a catered event in mind, please contact us as soon as possible. Even if you are not sure of all details such as exact date, location and number of guests, planning early ensures a smooth process.

Event Spaces: Please reserve your event space prior to scheduling catering. The conference and events office portal reserves space on campus.

Contact:
Email Address: um.catering@maine.edu

Seating, Facilities, Audio Visual: Please reserve tables, chairs, trash receptacles and audio visual needed for your event.

Flavours Catering: It's easy to get in touch with Flavours about your catering needs.

Place an online order: Our CaterTrax site is the most expeditious method to place routine catering orders. Confirmations are documented and provide you easy online access to track, budget and plan.
umaine.catertrax.com

Send us an Email: You may email us at
um.catering@maine.edu

Schedule a Consultation: An event consultation is recommended for complex events or events with complex logistics. Contact our office to schedule a consultation or site visit.

MENU PLANNING AND PRICING

Our menus feature offerings to meet a wide range of preferences and dietary needs including Sodexo's healthy, award-winning Mindful menus. Please advise the catering coordinator of all dietary restrictions that require accommodation.

Note: *Flavours is not an allergen free facility; guests with severe allergies should be alerted to maintain safety. Every effort will be made to accommodate all dietary issues while maintaining seamless service.*

List pricing includes eco-friendly serviceware; a quote can be provided for alternate serviceware. Prices are subject to change based on meeting guest minimums and product availability. Prices reflect services available during normal business days in accordance with the university calendar. Please contact the catering office for pricing for events held on campus holidays and breaks.

We are proud of our stewardship in providing fresh sustainable offerings and purchasing seasonal regionally sourced ingredients whenever possible. Please discuss your menu preferences with our event specialists; a quote will be provided upon request for a chef-designed menu focusing on local, seasonal ingredients.

CONFIRMATIONS, REVISIONS & CANCELLATIONS

Confirmations: A catering confirmation is provided upon placing an order. Please review the confirmation for accuracy including the date, times, menu selections, guest attendance and additional details. An archive of all catering orders is available within your CaterTrax customer account. Use the customer account to track and duplicate orders, request changes and budgeting.

Revisions: Please request an online revision or contact us immediately to update needed information. Final revisions are due 72 business hours prior to the event.

Cancellations: Cancellations are due a minimum of 96 business hours prior to the event. Cancellation of custom items may be billed should the expense be incurred.

Weather Cancellations: Please be in touch if a weather event may impact a planned event. If the University closes or delays due to inclement weather, all impacted catering events are automatically canceled. Weather impacted cancellation of custom items may be billed for expenses incurred.

GUEST COUNTS & GUARANTEES

A guest attendance estimate is provided upon booking an event. The guaranteed or final guest count is due 72-business hours prior to the event. If no guarantee or final guest count is provided, your estimated attendance becomes your guarantee. Final billing is based on your guarantee or actual guest attendance, whichever is greater.

Last minute event needs are inevitable, and we make every effort to accommodate your requests. Menus and list pricing are based on minimum guest counts and meeting our planning deadlines. Your final event confirmation will include requested revisions and pricing may be updated to accommodate your needs.

EVENT PAYMENT

Payment must be received prior to the execution of your catered event. Accepted forms of payment include University purchase order, department accounts, foundation accounts, Visa, Master Card, American Express, Discover, check and cash.

If your group is not part of University of Maine:

A deposit of 75% is required two weeks prior to your scheduled event with the balance due two business days prior to the event

- An administrative fee 20% will be added to your bill.
- Sales tax of 8% will be added to your bill.

If you are a tax-exempt organization:

You must submit a copy of your tax-exemption certificate prior to the date of your scheduled event.

DELIVERY FEES

Standard deliveries and pickups are made at your convenience. Please reserve spaces at least 30 minutes (before and after) guest arrival and departure for delivery and pick up and plan a minimum of 2 hours (before and after) for attended receptions and meals. Please arrange for building and room availability for deliveries and pickups to include access to special access locations. There is no delivery fee for catering services held within the UMaine Campus.

SERVICE STAFF

Catering staff will be provided for all served meals and added to the event order. One server per twenty guests is the standard for staffing for served meals. Additional servers are available for an additional fee. Continental breakfasts, breaks, buffets and receptions are priced for self-service; servers may be added for an additional fee. The addition of china and glassware may require the addition of service staff; a quote will be provided.

The charge for each staff member for a one or two-hour function is:

Attendants/Waitstaff	\$120.00 per waitstaff (minimum 4 hours); \$25.00 per each additional hour per waitstaff
Station Chefs	\$140.00 per chef (minimum 4 hours); \$35.00 per each additional hour per waitstaff
Bartenders	\$200.00 per bartender (minimum 4 hours); \$30.00 per each additional hour per bartender
Expedited Orders	Expedited Orders often incur additional labor and overtime of our staff. This labor (if applicable) will be outlined within the event order.

CATERING EQUIPMENT

We offer a full range of catering equipment to provide a professional image while serving your event. A quote for rental equipment can be provided for any service items not available through our department. All event equipment must be picked up at the conclusion of your event. Replacement fees will be applied for any damaged or missing equipment upon event pick up.

CHINA SERVICEWARE

We provide eco-friendly serviceware/high-quality plastic serviceware unless otherwise requested.

China service may be added at the below rates. The addition of china and glassware may require the addition of service staff; a quote will be provided.

Full Meal China, Glassware and Silverware	\$2.63 per guest
Coffee or Beverage China Service	\$2.10 per guest
Full Bar Glass Service	\$2.10 per guest
Reception China and Silverware	\$2.63 per guest

LINENS

Our signature service includes complimentary linens for all food service tables. Complimentary house linens for guest seating tables accompany all plated breakfasts, lunches and dinners. Additional house linens can be rented; rental rates are provided. We are happy to accommodate your décor theme with two week’s notice; please indicate linen color preferences when booking your event. Specialty linens and fabric swatches can be provided from our catering sales specialists. Request a quote for an event linen plan to enhance the event space.

House Linens:	
85 x 85” Tablecloth	\$7.00 per linen for 2 days
52x 114” Tablecloth	\$7.00 per linen for 2 days
120” round Tablecloth	\$10.00 per linen for 2 days
90 x 156” (fits 8’ banquet to floor)	\$20.00 per linen for 2 days
Napkin	\$0.50 per napkin for 2 days

Specialty Linens: Quoted upon request

BAR SERVICES

Bars are provided following university/college policies and state law.

All alcoholic beverages must be provided and served by Flavours ServeSafe and TIPS trained personnel and consumed in designated areas. Guest proof of age will be required. Flavours reserves the right to refuse service of alcoholic beverages to any person. Shots or pitchers of alcohol are not available for events hosted on campus.

Responsible hosting requires the addition of non-alcoholic beverages and food provided by Flavours catering for the duration of alcohol service. Bar service ceases 30 minutes prior to the end of the event.

Bar Service Packages are available within the catering menu.

GUEST ACCOMMODATION

Flavours is not an allergen free facility; guests with severe allergies should be alerted to maintain safety. Every effort will be made to accommodate all dietary requests while maintaining seamless service. Dietary restrictions are requested a minimum of one (1) week in advance. Questions about dietary accommodations should be directed to the catering coordinator, manager or chef in advance of the event.

Please advise of any guests requiring mobility accommodation for proper set up for safety and comfort.

FLOWERS AND DECOR

We are happy to recommend floral and décor services by our local vendor partnerships or provide you with a quote based on your décor preferences.

We look forward to collaborating with you to create a memorable event and welcome your guests.

FLAVOURS

TASTE : SUCCESS

um.catering@maine.edu
umaine.catertrax.com