

CATERING GUIDE



Summer/Fall 2023



Getting Started

Contact

All catering inquiries should be directed to info@mainepinecatering.com
Phone: 207-620-1189

Locations

22 Town Farm Road., Hallowell (co-located at the William S. Cohen Community Center)
38 Gold Street, Waterville (co-located at the Muskie Center)

Space Available

MPC's meeting and event spaces are available for rent across Central Maine
Off-site services are available!

Delivery

Drop-off delivery service is free if your site is within 20 miles of one of our locations listed above. Distances further than 20 miles will incur a delivery fee of \$.75 per mile.



Build-Your-Own Breakfast Buffet

Minimum of 3 menu item choices; minimum headcount of 10. Prices listed per person.

Hot Breakfast Buffet

- Scrambled eggs – \$4
- Thick-sliced bacon – \$3
- Sausage links or patties – \$3
- Home fries – \$3
- French toast – \$5
- Biscuits – \$3
- Sausage gravy – \$5
- Breakfast sandwiches – \$5

Continental-Style Cold Buffet

- Assorted Danish – \$3
- Spinach & feta pastry – \$3
- Chocolate croissants – \$3
- Assorted scones – \$3
- *Muffins* - \$2
- *Doughnuts* - \$2
- Yogurt – \$2
- Granola – \$2
- Fresh berries or cut fruit – \$3

Beverages

- Juice (apple, orange, cranberry, blend) – \$3
- Coffee, tea (includes sundries) – \$3



Lunch Buffets

Lunch Buffets include your preference of 2 sandwich options, presented to you in your choice cut sandwiches or a build-your-own sandwich buffet.

Standard Deli Wedge Sandwich Buffet – \$14 per person

Served with your choice of Garden Salad or Caesar Salad, and either a bottle of water or a canned beverage.

Sandwiches are available on white or wheat bread and served with lettuce and tomato.

- Sliced turkey
- Sliced ham
- BLT
- Chicken salad
- Tuna salad
- Egg salad

Signature Sandwich Buffet – \$17 per person

Served with your choice of garden salad, Caesar salad, or seasonal specialty salad and either a bottle of water or a canned beverage. Signature Sandwich Buffets also include choice of trail mix or fresh fruit.

Sandwiches available on artisan bread or a wrap.

- **Sliced roast beef & chevre** - arugula and tomato
- **House-cured salmon** - choice cream cheese, alfalfa sprouts, red onion, and tomato jam
- **Roasted vegetable** - hummus, eggplant, zucchini, red pepper, and red onions
- **Caprese** – mozzarella, tomato, pesto, aged balsamic, and arugula
- **Turkey Bacon cheddar** – Aged cheddar, baby greens, and bacon aioli

Soup may be added to Lunch Buffets for \$4 per person.

Available soups: corn chowder, chicken noodle, tomato basil, and seasonal vegetable
cookies or brownies may be added on to Lunch Buffets for \$2 per person.



Boxed Lunches

Standard Boxed Lunch – \$12 per person

Available on white or wheat bread, served with lettuce & tomato. Box includes chips and a bottle of water or canned beverage.

- Sliced turkey
- Sliced ham
- BLT
- Chicken salad
- Tuna salad
- Egg salad

Signature Boxed Lunch – \$15 per person

Available on Artisan bread or a wrap. Box includes chips, trail mix or fresh fruit, and a bottle of water or canned beverage.

- **Sliced roast beef & chevre** - arugula and tomato
- **House-cured salmon** - choice cream cheese, alfalfa sprouts, red onion, and tomato jam
- **Roasted vegetable** - hummus, eggplant, zucchini, red pepper, and red onions
- **Caprese** – mozzarella, tomato, pesto, aged balsamic, and arugula
- **Turkey bacon cheddar** – aged cheddar, baby greens, and bacon aioli

Salad Bowls – \$15 per person

Includes trail mix and a bottle of water or canned beverage.

- Chicken Caesar
- Chef
- Cobb
- Spinach & fresh berries

Soup may be added to any Boxed Lunch for \$4 per person. Available soups: corn chowder, chicken noodle, tomato basil, and seasonal vegetable.

Cookies or brownies may be added on to any Boxed Lunch for \$2.00 per person.



Build-Your-Own BBQ Buffet

Minimum headcount of 25

BBQ Mains - Choose as many or as few as you want! Prices listed per person.

- Texas-style ribs (dry rubbed or sauced) – \$12
- Pulled pork – \$12
- Smoked brisket – \$12
- Grilled sausage – \$12
- Grilled chicken – \$11
- Pulled chicken – \$8
- Burgers – \$5
- Hot dogs – \$4
- Southwest black bean burgers – \$6
- Lobster & clams – market price

SAMPLE MENU

\$32
PER PERSON

INCLUDES:

- TEXAS-STYLE RIBS
- SMOKED BRISKET
- CAVATAPPI MAC & CHEESE
- GRILLED SEASONAL VEGETABLES
- CORNBREAD

SAMPLE MENU

\$14.50
PER PERSON

INCLUDES:

- HAMBURGERS
- HOT DOGS
- CHIPS
- CORN ON THE COB
- WATERMELON

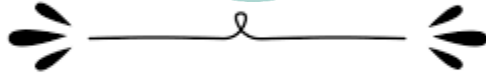


Side Dishes

Make your buffet complete with some sides! Choose as many or as few as you want!

Prices listed per person.

- Garden salad (vinaigrette or ranch) – \$6
- Caesar salad - \$5
- Seasonal specialty salad - \$6
- Pink potato salad with egg – \$3.75
- Coleslaw or kaleslaw – \$4
- Italian pasta salad– \$3.75
- Macaroni salad – \$3.50
- Grilled seasonal vegetables – \$3
- Corn on the cob (plain or street style) – \$2
- Collard greens – \$4
- Cavatappi mac & cheese – \$4
- Mashed potatoes – \$3
 - Add cheese, bacon & scallions - \$1
- Roasted potato wedges - \$4
- Potatoes au gratin - \$5
- Baked potatoes – \$3
 - Add cheese, bacon & scallion - \$1
- Mashed sweet potatoes – \$3.50
- *Roasted sweet potato wedges - \$4*
- Brunswick stew – \$4
- *Rice pilaf - \$4*
- Dirty rice – \$3
- Red beans & rice – \$3
- Cowboy beans – \$3
- Cornbread – \$2
- Yeast dinner rolls – \$2
- Biscuits or garlic bread – \$3
- Watermelon – \$2
- Assorted individual bags of chips – \$1.50
- *Peas & pearl onions - \$3*
- *Brown sugar glazed roasted carrots - \$4*
- *Mashed butternut squash - \$5*
- *Stuffing - \$4*



Dessert

Prices Listed Per Person

- Cookies - chocolate chip, snickerdoodle, MPC Mashup (salty/sweet/savory – a house special!) – \$2
- Homemade brownies – \$2
- Cheesecake (plain, mixed berry, caramel) – \$5
- Two-bite berry tarts – \$4
- Chocolate mousse – \$3
- Assorted dessert pastries – \$5

Ice Cream Bar - \$8 per person Includes choice of 2 ice creams, 2 sauces, and 2 toppings. Sprinkles, whipped cream, and cherries are automatically included. Additional ice cream flavors \$2 per person. Additional sauces and toppings \$1 per person.

Ice Cream Flavors (Choose 2)

- Vanilla
- Chocolate
- Strawberry

Sauce Choices (choose 2)

- Hot Fudge
- Caramel
- Peanut butter sauce
- Butterscotch
- Mello Cream

Toppings (choose 2)

- M&M's
- Peanut butter cups
- Mini chips
- Peanuts
- Gummy Bears
- Crushed graham cracker
- Crushed Oreos
- Reese's Pieces
- Mini marshmallows



Dinner Menu

Prices Below are for self-service buffet; for professionally manned, full-service buffet, a charge of \$2 per person will be added to the final bill. For plated, seated dinners a charge of \$5 per person will be added to the final bill. Minimum headcount of 25.

Entrees- Choose as many or as few as you want! Prices listed per person.

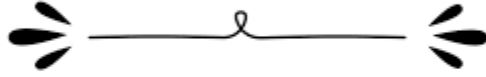
- Roasted chicken (herbed or sauced) - \$10
- Stuffed chicken breast - \$12
- Roasted turkey - \$10
- Smothered beef tips - \$16
- Yankee pot roast - \$14
- Beef lasagna - \$10
- Meatloaf - \$10
- Roasted pork loin - \$ 10
- Grilled Texas-style ribs (sauced or dry rub) – \$12
- Glazed baked ham - \$12
- Pulled pork – \$12
- Butternut squash lasagna - \$12
- Jumbo stuffed mushroom - \$12
- Baked crumb-topped haddock - \$16
- Prime Rib - \$30
- Seafood Alfredo - \$ 16
- Baked scallops - \$20
- Roasted salmon – market price
- Steamed Maine lobster – market price
- Fresh-steamed clams – market price



SAMPLE MENU

ROASTED HERBED CHICKEN, RICE PILAF, GLAZED CARROTS, GARDEN SALAD, YEAST DINNER ROLLS
\$26.00 per person





Hors d'Oeuvres

Pricing below is for 25 people, set up self-service-buffet style. For professionally passed or manned full-service buffet, a \$2 charge per person in your headcount will be added to the final bill.

- Petit Lobster rolls - \$200
- Polenta Bolognese - \$45
- Spanakopita - \$80
- Chilled Maine oysters - \$80
- Pan-seared scallops - \$130
- Chicken satay – \$50
- Beef satay - \$130
- Cheeseburger sliders - \$60
- Antipasto kabobs - \$90
- Bruschetta - \$30
- Phyllo-wrapped asparagus – \$ 65
- House-cured salmon - \$100
- Grilled skirt steak - \$140
- Roast beef canapes - \$225
- Oyster Rockefeller - \$100
- Shrimp cocktail - \$60

Platters – Each platter below serves 10-12 people.

Deli platter (assorted sliced deli meats, gourmet cheeses & artisan crackers) - \$70

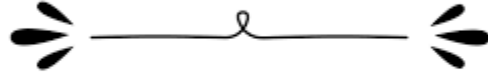
Sandwiches & wraps (your choice of 2 flavors) - \$60

Finger sandwiches - \$55

Cheese & crackers (domestic & imported cheeses, served with artisan crackers) - \$60

Fresh fruit with yogurt dipping sauce - \$65

Seasonal vegetables with hummus & ranch dips - \$60



Bar & Beverages

Beer

- Budweiser- \$4
- Coors Light- \$
- Pabst Blue Ribbon - \$4
- Corona - \$6
- Samuel Adams - \$6
- Cushnoc - \$8
- Baxter - \$8
- Bigelow - \$8
- Sidereal - \$8
- Allagash - \$8

Wine

- Merlot \$6
- Chardonnay \$6
- Cellar Door – Theron \$6
- Cellar Door – Sauvignon Blanc \$6
- Cellar Door – Albino \$6

Signature Drinks

- MPC whiskey & cola
- Maine Margarita
- Bay Breeze
- Gin & tonic
- Moscow Mules

Non-Alcoholic

- Canned soda - \$2
- Bottled soda - \$3
- Iced tea - \$3
- Lemonade - \$3
- Seltzer water - \$3
- Bottled water - \$2