

FLAVOURS OF AUTUMN

SRIRACHA SALMON WITH YUKON
& BEET MASH



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

MORNING À LA CARTE & ADD ON MORNING STARTERS

CINNAMON APPLE PARFAIT

Vanilla yogurt layered with caramelized apple slices, toasted pecans, and granola.

WHEAT BERRY PECAN CRUNCH FRENCH TOAST

Wheat berry French toast coated with a mixture of pecans, shredded wheat & granola.



WHEAT BERRY
PECAN CRUNCH
FRENCH TOAST

Autumn Catering Specials
and Prices are available through
November 2014.



BLACK & BLEU
FLATBREAD SANDWICH

SIGNATURE SALADS & SANDWICHES

Consult with our catering team on adding a soup du jour to your package

CLASSIQUE NIÇOISE SALAD

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

CHICKEN HARVEST GRAIN SALAD

Blend of grains with peppers, squash on greens with balsamic chicken.

TUSCAN CHOPPED SALAD

Mediterranean vegetables, capers and olives tossed in a garlic vinaigrette.

GRILLED VEGETABLE PROVENCAL SANDWICH

Grilled eggplant, zucchini, squash and red peppers on a French roll with olive-mushroom tapenade.

BLACK & BLEU FLATBREAD SANDWICH

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

ENTRÉES

CHICKEN PARMESAN WITH WHOLE WHEAT PASTA

Healthy version of a classic, grilled chicken topped with house made tomato sauce and parmesan cheese, served with roasted vegetables and whole wheat pasta.



CHICKEN PARMESAN WITH
WHOLE WHEAT PASTA

MOROCCAN LEMON CHICKEN WITH MANGO CHUTNEY

Tender breast of chicken braised with lemon and traditional spices, served with lightly sliced spiced carrots, couscous and sweet mango chutney.



MOROCCAN
LEMON CHICKEN
WITH MANGO
CHUTNEY

INDIVIDUAL SPANAKOPITA

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



INDIVIDUAL
SPANAKOPITA

SRIRACHA SALMON WITH YUKON & BEET MASH

Fresh grilled salmon with a Sriracha glaze served with mashed Yukon potatoes, golden beets and fresh asparagus.

 GLUTEN FREE  VEGAN

 VEGETARIAN  MINDFUL

FLAVOURS OF AUTUMN



GINGER SCENTED RICE
BREAD PUDDING BRÛLÉE

Sodexo Catering
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SUNDRIED
TOMATO
& PESTO
CILIEGINE

RECEPTIONS

HOT & COLD HORS D'OEUVRES

SUNDRIED TOMATO & PESTO CILIEGINE **GF V**

Cherry-size mozzarella balls soaked in pesto and skewered with sundried tomatoes and delicately layered fresh basil.
(minimum of 50)

PATTY PAN SQUASH FILLED WITH RATATOUILLE **GF V**

Baby squash cups roasted into sweetness, filled lightly with ratatouille and capped with a dot of savory Chèvre.
(minimum of 50)

RECEPTIONS

SPECIALTY STATIONS

S'MORES STATION

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

BISCOTTI, COFFEE & TEA STATION

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

BISCOTTI:

Select Two Biscotti

Apple Cinnamon Biscotti **V**

Chocolate Chip Biscotti **V**

Maple Walnut Biscotti **V**

Cranberry Walnut Biscotti **V**

DIPPING SAUCES INCLUDED:

Chocolate Sauce

White Chocolate Sauce

TOPPINGS FOR DIPPING:

Select Three Toppings

Pistachios, Shelled, Chopped

Pecan Pieces

Almonds, Sliced, Chopped

Chocolate Chips

Dried Cranberries

DESSERTS

APPLE DESSERT FLATBREAD PIZZA **V**

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

GINGER SCENTED RICE BREAD PUDDING BRÛLÉE **GF V**

Asian-styled version of a classic: cool rice pudding scented with ginger and fresh orange zest.

OLD-FASHIONED BANANA PUDDING **V**

A creamy golden pudding is layered with vanilla wafers and sliced bananas, then topped with a meringue.



OLD-FASHIONED
BANANA
PUDDING



GF GLUTEN FREE **VG** VEGAN **V** VEGETARIAN **M** MINDFUL

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