



EDUCATION ONE ENTRÉE AT A TIME

BANQUET MENU

RESTAURANT AND BANQUET FACILITY

Lewiston Regional Technical Center (LRTC)

Culinary Arts Program

Thank you for considering The Green Ladle for your function. We will take every opportunity to make your special function a successful one. Our two instructors have over 45 years experience combined. Our function hall can seat up to 200 guests and our conference rooms up to 35 guests each. Our conference rooms can be combined to seat 70 guests. The entire building is wireless and LCD projectors are available.

We use only the freshest ingredients and all foods are prepared by students of the Lewiston Regional Technical Center Culinary Arts Program. The students come from six area high schools which include Lisbon, Edward Little, Oak Hill, Poland, Leavitt and Lewiston high schools. Many of our students go on to two or four year culinary colleges such as Johnson and Wales, the Culinary Institute of America, Southern Maine Community College, and the New England Culinary Institute.

CHEF DAN CARON is an award winning chef and was also named *Maine Chef of the Year 2004* by the American Culinary Federation. He was also awarded *Maine Food Service Director of the Year in 1997* by Maine Healthcare as well as *Maine Technical Teacher of the Year 2005*. Chef Caron also won *UNUM Top 10 Teachers of the Year in 2006* as well as being nominated *Maine Teacher of the Year in 2006*. He has worked in many fine dining restaurants and banquet facilities throughout the state. **REBECCA LEVESQUE**, Pastry Chef, is a graduate of the Culinary Institute of America with a degree in the art of Pastry and Baking; she currently operates her own wedding cake business during the summer months. **PAT SARRAZIN**, is our catering coordinator who works with the students on hospitality skills and managing front-end operations.

HORS D'OEUVRES

PH. 207.777.3199

CHOICE OF ANY SIX	\$11.95 PER PERSON
CHOICE OF ANY FIVE	\$9.75 PER PERSON
CHOICE OF ANY FOUR	\$8.50 PER PERSON
CHOICE OF ANY THREE	\$7.50 PER PERSON
CHOICE OF ANY TWO	\$6.00 PER PERSON

ASSORTED DOMESTIC AND IMPORTED CHEESES
with gourmet crackers

CANAPÉS IN PARMESAN FILO CUPS *crab, cranberry and horseradish, shrimp, salmon, and vegetable, passed by waitstaff*

BAKED BRIE EN CROUTE *with assorted breads and crackers*

FRUIT & CHEESE DISPLAY

ARTICHOKE DIP *served with fresh baked baguettes*

CHEESE STICKS *with marinara and pesto sauce*

CHICKEN WINGS *buffalo and honey dipped*

JALAPEÑO POPPERS *with dipping sauce*

ITALIAN, SWEDISH OR SWEET & SOUR MEATBALLS

CRAB STUFFED MUSHROOMS

CALAMARI *with marinara vodka sauce*

ASSORTED SUSHI *with sauce*

CRAB RANGOONS *add \$1.00*

COCONUT SHRIMP *add \$2.00*

JUMBO SHRIMP COCKTAIL *add \$3.00*

SHRIMP SCAMPI *add \$1.00*

BACON WRAPPED SCALLOPS *add \$1.00*

STRAWBERRY CHOCOLATE FONDUE

MINI PASTRIES *cream puffs, napoleons, assorted brownies, and chocolate covered strawberries*

MINI TOMATO TARTLETS IN PUFF PASTRY
passed by waitstaff

COLD BAR *oysters on the half shell, shrimp cocktail, and little neck clams served with a dipping sauce | add \$3.00*

BRUSCHETTA *with roasted sun dried tomatoes and pesto*

VEGETABLE CRUDITÉS DISPLAY *with dips*

CAPRESE SALAD BITES *with balsamic syrup vinaigrette*

MINI BEEF WELLINGTONS

BABY BACK RIBS

POTATO SKINS *topped with cheese and bacon*

GRILLED CHICKEN SATAY *with Thai peanut dipping sauce*

SOUTHWESTERN EGG ROLLS *with avocado ranch dip*

SAUTÉ STATION

Choice of the following

CHICKEN *with sun dried tomatoes and broccoli in a buerre blanc sauce*

ORANGE CHICKEN *with chili peppers*

SPICY SHRIMP *with vegetables*

CRAB CAKES *with chili pepper lime aioli*

BUFFET

PH. 207.777.3199

FRESH BAKED BREADS AND
ROLLS WITH BUTTER, COFFEE, TEA,
LEMONADE, OR ICED TEA INCLUDED

\$19.95

PER PERSON

*Choice of two entrées, one carved-
to-order dish, and three sides*

ADD \$1.95 FOR PEPSI PRODUCTS
(unlimited refills during the meal only)

ADD ADDITIONAL ENTRÉES
FOR \$3.25 EACH

ENTRÉES

CHICKEN ALFREDO*
with baby spinach

SEARED DIVER SCALLOPS
served over wilted spinach
add \$2.50

CHICKEN PARMESAN
with marinara sauce

CHICKEN CORDON BLEU

BAKED HADDOCK
with a light sweet topping

SEAFOOD CASSEROLE
with scallops, haddock, and shrimp
add \$2.00

TENDER BEEF TIPS
with roasted bell peppers
add \$1.50

SEAFOOD NEWBURG
*scallops, shrimp, and haddock
served in a pastry shell*
add \$1.50

CHICKEN MARSALA

SALMON WELLINGTON
with a buttery caper sauce
add \$1.50

BAKED STUFFED SOLE
with lobster sauce

**LOBSTER MACARONI
AND CHEESE**
add \$2.00

BAKED STUFFED CHICKEN
with cornbread stuffing

**CANDIED GRILLED
FRENCHED LAMB CHOPS**
add \$1.50

CHICKEN or VEAL PICCATA

CRISPY CHICKEN FINGER TRIO
Plain, Honey BBQ, and Asian

PAN SEARED SALMON
*with pine nuts and basil roasted
red pepper sauce*

SEARED DUCK
with raspberry sauce

BRAISED SHORT RIBS
with caramelized onion demi-glaze

**SMOKED PULLED PORK
or CHICKEN**

STEAK PIZZAIOLA
*sautéed Sirloin with Peppers,
Onions, Mushrooms and Topped
with Mozzarella*

LASAGNA
*choice of meat, vegetable, grilled
chicken pesto, or chicken Alfredo*

BREAST OF CAPON STUFFED
with Spinach Risotto

GRILLED CHICKEN
with Bearnaise Sauce

**CHICKEN or SEAFOOD
CRÊPES FROMAGE**

* Items with an asterisk are sautéed to order at buffet table

◆ Denotes new menu items

REVISED 3.24.19

PRICES ARE SUBJECT TO CHANGE. Prices do not include 20% service charge.

BUFFET

— continued —

CARVED-TO-ORDER

ROSEMARY CRUSTED ROAST BEEF

ROASTED TURKEY
with a velouté sauce

PRIME RIB AU JUS
add \$2.00

HONEY GLAZED ROASTED HAM
with pineapple salsa

PECAN-CRUSTED ROAST PORK
with Amaretto béchamel sauce

STEAMSHIP ROUND OF BEEF
minimum of 80 guests needed
add \$3.00

BEEF TENDERLOIN
add \$4.00

ROAST LEG OF LAMB
with mint jelly

BABY BACK SPARE RIBS

TURKEY ROULADES
choice of Cordon Bleu, cornbread
stuffing, or Florentine

SPICY LONDON BROIL
with horseradish cream

TOSSED SALAD

with dressing
served to guest add \$1.25

CLASSIC CAESAR SALAD
add chicken for \$1.25

BABY GREENS
with mandarin oranges and toasted
walnuts

ROASTED RED BLISS POTATOES

BAKED POTATOES
with sour cream and butter

FRESH MASHED POTATOES

GRILLED ASPARAGUS

GARLIC MASHED POTATOES

SWEET MASHED POTATOES

ONION RINGS

B.L.T. MASHED POTATOES
bacon, leek, and tomatoes

FRENCH FRIES

RICE PILAF OR FLORENTINE

BROCCOLI AU GRATIN

SIDES

BROCCOLI ALFREDO
with pasta

TORTELLINI ALFREDO

PASTA SALAD
with spinach and feta cheese

GREEN BEANS ALMONDINE

CANDIED CARROTS

STIR FRY VEGETABLES

VEGETABLE PRIMAVERA

VEGETABLE RISOTTO
with saffron

COBB SALAD

BABY ARUGULA SALAD
with country ham, goat cheese,
and walnuts in a maple dressing

PASTA PRIMAVERA

SAFFRON AND HONEY GLAZED
ROOT VEGETABLES

KALE AND BRUSSEL SPROUT
SALAD

SIT DOWN MEALS

PH. 207.777.3199

EACH ENTRÉE COMES WITH YOUR CHOICE
OF STARCH OR VEGETABLE AND SOUP OR SALAD

ENTRÉES

PRIME RIB AU JUS	\$23	VEAL SALTIMBOCCA	\$18
<i>cooked to perfection and served with au jus</i>		<i>tender veal topped with prosciutto and sliced mozzarella over wilted spinach</i>	
BAKED STUFFED CHICKEN	\$16	TENDER BEEF TIPS	\$17
<i>boneless chicken breast filled with a cornbread stuffing</i>		<i>with roasted peppers</i>	
BAKED STUFFED HADDOCK	\$19	ROASTED TURKEY	\$15
<i>fresh haddock filled with a rich seafood stuffing</i>		<i>served with stuffing and cranberry sauce</i>	
CHICKEN PARMESAN	\$16	SEAFOOD KABOB	\$19
<i>tender, breaded chicken breast topped with a marinara sauce and mozzarella cheese</i>		<i>shrimp, halibut and scallops with roasted red peppers, green peppers, mushrooms and onions</i>	
BEEF WELLINGTON	\$24	PORK TENDERLOIN	\$16
<i>seared beef tenderloin topped with a mushroom pâté and wrapped in puff pastry—served with demi glaze</i>		<i>roasted to perfection and served with an apple walnut sauce</i>	
CHICKEN MARSALA	\$16	CHICKEN CORDON BLEU	\$18
<i>chicken breast sautéed with mushrooms and marsala wine</i>		<i>chicken breast stuffed with hickory smoked ham and swiss cheese—topped with Supreme sauce</i>	
BROWN SUGAR GLAZED ROASTED HAM	\$14	SEAFOOD NEWBURGH	\$17
<i>roasted in a rich glaze</i>		<i>shrimp, scallops, and haddock in a béchamel zinfandel sauce</i>	
FISH AND CHIPS	\$15	BEEF TENDERLOIN	\$23
<i>grilled haddock with french-fried potatoes</i>		<i>beef wrapped in bacon and cooked to perfection</i>	
FRENCHED LAMB CHOPS	\$18	SEARED SCALLOPS	\$21
<i>a walnut-molasses crusted frenched lamb</i>		<i>seared diver-harvest scallops served over wilted spinach</i>	
SESAME SEED SEARED TUNA	\$18	SURF AND TURF	\$21
<i>frozen-at-sea tuna seared to a sushi texture—coated with sesame seeds and light soy sauce</i>		<i>combine any two—beef, chicken, or seafood entrée</i>	
SALMON WELLINGTON	\$19	BAKED STUFFED LOBSTER	\$26
<i>served in a puff pastry with dill cream sauce</i>		LOBSTER THERMIDOR	\$24
PAN SEARED HALIBUT	\$18		
<i>with prosciutto, lemon, white wine, and capers</i>			

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SIT DOWN MEALS

— continued —

SOUPS & SALADS

CREAM or BROTH SOUP

DRESSED BABY GREENS AND SPINACH SALAD

with tomatoes, onions, and cucumbers

MIXED GREENS WITH CANDIED WALNUTS, FRESH FRUIT, AND CHEESE

with a raspberry balsamic dressing

STARCHES & VEGETABLES

Mashed potatoes	Wild rice pilaf
Garlic mashed potatoes	Saffron risotto
Garlic red bliss potatoes	Vegetable quinoa
Red bliss potatoes	Vegetable couscous
Italian style bliss potatoes	Vegetable of your choice
Baked potatoes with sour cream	

DESSERTS

PH. 207.777.3199

APPLE CRISP <i>with ice cream</i>	\$4.25
APPLE PIE À LA MODE	\$4.50
ASSORTED GOURMET TORTES	\$5.95
ASSORTED PIES	\$3.00
CANNOLI	\$3.50
LAYERED CHOCOLATE MOUSSE PARFAITS	\$4.50
STRAWBERRY SHORT CAKE	\$3.75
FLOURLESS CHOCOLATE TORTE (GF) <i>with whipped cream and raspberry coulis</i>	\$3.50
BREAD PUDDING <i>served with crème anglaise sauce</i>	\$2.95
BROWNIE HOT FUDGE SUNDAE	\$4.75
ASSORTED CHEESECAKES	\$4.25
ASSORTED MINI PASTRIES, BARS, AND BROWNIES	\$1.95
ASSORTED COOKIES	\$1.00
HOT FUDGE SUNDAE BAR	\$3.50
FRESH FRUIT WITH WHIPPED CREAM	\$3.25
CARROT CAKE <i>with cream cheese frosting</i>	\$4.00
CHOCOLATE RASPBERRY CAKE	\$4.00
VANILLA BUTTERCREAM CAKE	\$2.50

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OTHER SERVICES AND INFORMATION

\$100.00 non-refundable deposit is required to hold a date.

Full payment is due 7 days prior to any private function.

Payment is due on the day of any business function.

An 18% service charge is added.

Monday–Thursday events require a minimum of 50 guests.

Friday and Saturday events require a minimum of 80 guests.

We are closed on Sundays.

Conference rooms are \$50.00 for a half-day and \$100 for a full day.

Banquet hall rental fee is \$200 for four (4) hours or more.

NO outside food allowed in building.

NO alcohol served on school premises.

NO smoking on school premises.

ROOM DECORATING

No tape, tacks, nails of any kind on walls or chairs.

No confetti.

CATERING EQUIPMENT RENTAL

\$100.00 deposit—Refunded upon return of unit(s) to The Green Ladle in good condition

CAMBROS *Used to carry hot foods to events. Keeps food hot for up to 5 hours when kept closed. Cambros are not meant for serving, so please remove food trays from cambros shortly before serving time.*

\$25.00 charge per unit

CHAFERS (chafing dishes) *Silver-colored serving trays with lids.*

\$15.00 charge per unit

STERNOS *Portable heat sources for use under chafing dishes to keep food warm.*

Available for purchase upon request.