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EDUCATION ONE ENTRÉE AT A TIME

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# BANQUET MENU

RESTAURANT AND BANQUET FACILITY

Lewiston Regional Technical Center (LRTC)

Culinary Arts Program

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*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.

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# HORS D'OEUVRES

PH. 207.777.3199

|                            |                    |
|----------------------------|--------------------|
| <b>CHOICE OF ANY SIX</b>   | \$11.95 PER PERSON |
| <b>CHOICE OF ANY FIVE</b>  | \$9.75 PER PERSON  |
| <b>CHOICE OF ANY FOUR</b>  | \$8.50 PER PERSON  |
| <b>CHOICE OF ANY THREE</b> | \$7.50 PER PERSON  |
| <b>CHOICE OF ANY TWO</b>   | \$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

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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

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

## ENTRÉES

|   |      |   |      |
|---|------|---|------|
| <b>PRIME RIB AU JUS</b>   | \$23 | <b>VEAL SALTIMBOCCA</b>   | \$18 |
| <i>cooked to perfection and served with au jus</i>  |      | <i>tender veal topped with prosciutto and sliced mozzarella over wilted spinach</i>               |      |
| <b>BAKED STUFFED CHICKEN</b>  | \$16 | <b>TENDER BEEF TIPS</b>   | \$17 |
| <i>boneless chicken breast filled with a cornbread stuffing</i>   |      | <i>with roasted peppers</i>   |      |
| <b>BAKED STUFFED HADDOCK</b>  | \$19 | <b>ROASTED TURKEY</b>   | \$15 |
| <i>fresh haddock filled with a rich seafood stuffing</i>  |      | <i>served with stuffing and cranberry sauce</i>   |      |
| <b>CHICKEN PARMESAN</b>   | \$16 | <b>SEAFOOD KABOB</b>  | \$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> |      |
| <b>BEEF WELLINGTON</b>  | \$24 | <b>PORK TENDERLOIN</b>  | \$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>                                |      |
| <b>CHICKEN MARSALA</b>  | \$16 | <b>CHICKEN CORDON BLEU</b>  | \$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>  |      |
| <b>BROWN SUGAR GLAZED ROASTED HAM</b>   | \$14 | <b>SEAFOOD NEWBURGH</b>   | \$17 |
| <i>roasted in a rich glaze</i>  |      | <i>shrimp, scallops, and haddock in a béchamel zinfandel sauce</i>                                |      |
| <b>FISH AND CHIPS</b>   | \$15 | <b>BEEF TENDERLOIN</b>  | \$23 |
| <i>grilled haddock with french-fried potatoes</i>   |      | <i>beef wrapped in bacon and cooked to perfection</i>   |      |
| <b>FRENCHED LAMB CHOPS</b>  | \$18 | <b>SEARED SCALLOPS</b>  | \$21 |
| <i>a walnut-molasses crusted frenched lamb</i>  |      | <i>seared diver-harvest scallops served over wilted spinach</i>                                   |      |
| <b>SESAME SEED SEARED TUNA</b>  | \$18 | <b>SURF AND TURF</b>  | \$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>   |      |
| <b>SALMON WELLINGTON</b>  | \$19 | <b>BAKED STUFFED LOBSTER</b>  | \$26 |
| <i>served in a puff pastry with dill cream sauce</i>  |      | <b>LOBSTER THERMIDOR</b>  | \$24 |
| <b>PAN SEARED HALIBUT</b>   | \$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

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|  |        |
|--|--------|
| 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 <b>(GF)</b> <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.*