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EDUCATION ONE ENTRÉE AT A TIME

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## BREAKFAST & BRUNCH 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. **JUSTINE BURNS**, is our catering coordinator who works with the students on hospitality skills and managing front-end operations.

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# BREAKFAST

PH. 207.777.3199

## CREATE-YOUR-OWN OMELET BAR

**\$16.50**

PER PERSON

*Add \$2.50 on non-school days*

SERVED WITH HOME FRIES, MUFFINS  
AND BUTTER, QUICK BREADS, FRUIT SALAD,  
BACON, SAUSAGE, COFFEE, TEA, AND JUICE

*add french toast or pancakes for \$2.50*

Cooked to order from the following options:

BACON

SAUSAGE

HAM

ONIONS

PEPPERS

CHEESE

MUSHROOMS

SALSA

## À LA CART

Toast	\$1.05	Bagels	\$2.25
Danish	\$1.95	Lox	\$4.50
Bacon	\$2.95	Baked Beans	\$3.50
Sausage	\$2.95	Quiche	\$4.25
Homefries	\$2.75	Ham	\$4.00
Crêpes	\$3.50	Scrambled Eggs	\$3.95

## CONTINENTAL BREAKFAST

**\$8.95**

PER PERSON

SERVED WITH COFFEE, TEA, AND JUICE

*Choice of any four baked goods  
with fruit salad or yogurt bar*

SCONES

MUFFINS

COFFEE CAKES

ASSORTED QUICK BREADS

FRESH DONUTS

BAGELS WITH CREAM CHEESE

HARD BOILED EGGS

# BRUNCH

PH. 207.777.3199

\$15.95

PER PERSON

OUR STANDARD BRUNCH MENU IS SERVED  
WITH COFFEE, TEA, AND JUICE

\$17.50

PER PERSON

OUR STANDARD BRUNCH MENU WITH  
THE ADDITION OF THE MADE-TO-ORDER  
OMELET STATION

## STANDARD MENU

ASSORTED QUICHE

BAKED HAM CARVING

ASSORTED MUFFINS AND QUICK BREADS

FRUIT SALAD

LYONNAISE POTATOES

*For an additional \$2.00 per person,  
you may add following wraps  
or croissants to either menu option:*

CHICKEN SALAD WITH CRANBERRIES AND WALNUTS

TURKEY AVOCADO WITH SWISS CHEESE

ITEM OF CHEF'S CHOICE

◆ Denotes new menu items

REVISED 08.18.21

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

## 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 20% 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 3 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. \$2 each*

*Available for purchase upon request.*