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EDUCATION ONE ENTRÉE AT A TIME

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## BUSINESS MEETING & LUNCH 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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# LUNCH

PH. 207.777.3199

BEVERAGE AND DESSERT  
INCLUDED FOR ALL LUNCH OPTIONS

## CHEF'S CHOICE

\$17.50

PER PERSON

Enjoy a delicious lunch prepared with seasonal foods

## CREATE YOUR OWN STIR-FRY

\$19.50

PER PERSON

*Add \$2.00 on non-school days*

Cooked to order from the following options:

BEEF TIPS	CARROTS
SHRIMP	SOBA NOODLES
TOFU	BROWN RICE
CHICKEN	LO MEIN NOODLES
ONIONS	GENERAL TSO'S SAUCE
PEPPERS	TERIYAKI
PEA PODS	SOY SAUCE WITH GINGER
BROCCOLI	

## LUNCH FROM ITALY

\$18.95

PER PERSON

*Choose two*

MEAT AND VEGETABLE LASAGNA  
CHICKEN ALFREDO  
*with baby spinach or broccoli*  
CHICKEN PARMESAN  
CHICKEN PICCATA  
STEAK ITALIANO

*Choose one*

BAKED ZITI  
*with tomato sauce*  
VEGETABLE PRIMAVERA  
TRI-COLOR TORTELLINI ALFREDO

*Choose one*

CAESAR SALAD  
TOSSED SALAD  
*with fresh baked croutons*  
*Choice of two dressings*

*Choose one*

BREAD STICKS  
*with marinara sauce*  
STUFFED ITALIAN BREAD  
BREAD KNOTS  
*with dipping oils*

*Choose one*

TIRAMISU  
CREAM FILLED CANNOLIS  
MINI PASTRIES

◆ *Denotes new menu items*

REVISED 09.07.22

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

# LUNCH

— continued —

Choice of two soups, three sandwiches,  
and three sides

## CREATE-YOUR-OWN LUNCH

**\$18.00**

PER PERSON

## DESSERT

Assorted mini pastries

### SOUPS

HADDOCK CHOWDER  
CHICKEN CORDON BLEU SOUP  
TURKEY STEW  
SEAFOOD CHOWDER  
*add \$1.25*  
CREAM OF MUSHROOM SOUP  
BEEF CHILI  
BLACKENED CHICKEN CHILI  
GRILLED BEEF  
VEGETABLE SOUP  
MINISTRONE SOUP  
CORN CHOWDER  
*with roasted red pepper*  
CREAM OF BROCCOLI SOUP  
CHEESEBURGER SOUP  
BEAN AND KALE SOUP  
TOMATO BISQUE

### SANDWICHES

CAESAR CHICKEN WRAP  
HAM *or* TURKEY CLUB WRAP  
FISH FILLET WRAP  
ROAST CHICKEN, BRIE, AND  
APPLE WRAP  
ROAST BEEF AND CHEDDAR  
*on ciabatta*  
RUEBENSANDWICH  
HADDOCK SANDWICH  
*on a bulky roll*  
CREATE-YOUR-OWN BURGER  
PEPPER STEAK QRAP *or* SUB  
PESTO CHICKEN WRAP  
PULLED PORK WRAP  
MEXICAN WRAP  
*rice and black beans, roasted corn,  
onions, peppers, and guacamole*  
TURKEY AND AVOCADO WRAP  
*with onions, lettuce, and tomato*

CHIPOTLE BEEF CHEDDAR  
SANDWICH  
FRESH ROAST BEEF AND BACON  
*with cheddar and pepperjack cheeses,  
red onion, lettuce, tomato, and  
chipotle mayonnaise*  
GREEK WRAP  
*feta cheese, roasted red and green  
peppers, red onions, Greek olives,  
lettuce, onion, and cucumber on  
a spinach wrap*  
ASIAN WRAP  
*Thai chicken, shredded carrots, snow  
peas, chow mein noodles, lettuce,  
tomato, and sesame dressing*  
FARMER'S WRAP  
*roasted turkey, cornbread stuffing,  
cranberry sauce, and mayonnaise*  
ASSORTED MEAT, CHEESE,  
AND BREADS PLATTER  
*add \$1.25*

### SIDES

BLISS POTATO SALAD  
TOSSED SALAD WITH DRESSING  
MEDITERRANEAN PASTA  
CAESAR SALAD  
COLESLAW  
STIR FRY VEGETABLES

CREAMY BROCCOLI SALAD  
DEVILED EGGS  
STEAK FRIES  
ANTIPASTA SALAD  
FRESH CUT ONION RINGS  
GREEK SALAD

MIXED BABY GREENS SALAD  
*with fresh fruit, candied walnuts, feta  
cheese, shaved carrots, and raspberry  
balsamic vinaigrette*  
TORTELLINI PESTO SALAD

◆ *Denotes new menu items*

REVISED 09.07.22

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# BUSINESS MEETING PACKAGE

PH. 207.777.3199

\$21.75

PER PERSON

## GREETINGS

SERVED WITH CHILLED ASSORTED JUICES,  
FRESH BREWED COFFEE (REGULAR AND DECAFFEINATED),  
AND ASSORTED TEAS

*Choice of either fruit salad or yogurt bar included with the items below*

## FRESH DONUTS

### BAGELS WITH CREAM CHEESE

### BREAKFAST PASTRIES

*scones, muffins, quick breads,  
cinnamon rolls, and assorted danish*

### HARD BOILED EGGS

## LUNCH

Choose from any lunch menu item

## 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.*

*Available for purchase upon request.*