



EDUCATION ONE ENTRÉE AT A TIME

BUSINESS MEETING & LUNCH 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.

LUNCH

PH. 207.777.3199

BEVERAGE AND DESSERT
INCLUDED FOR ALL LUNCH OPTIONS

CHEF'S CHOICE

\$14.50

PER PERSON

Enjoy a delicious lunch prepared with seasonal foods

CREATE YOUR OWN STIR-FRY

\$16.25

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

\$15.75

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 3.24.19

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

\$15.00

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
MINESTRONE 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

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BUSINESS MEETING PACKAGE

PH. 207.777.3199

\$19.25

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 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.