



EDUCATION ONE ENTRÉE AT A TIME

COOKOUT 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.

COOKOUT MENU

PH. 207.777.3199

CHOICE OF
THREE SIDES AND
ONE DESSERT

CHOICE OF TWO ENTRÉES	\$19.00
CHOICE OF THREE ENTRÉES	\$21.25
CHOICE OF FOUR ENTRÉES	\$24.75

BEVERAGE
Lemonade
or Iced Tea

ENTRÉES

TERIYAKI BEEF

BBQ CHICKEN BREAST

GRILLED CAESAR CHICKEN

BBQ PORK

BEEF KABOBS AND CHICKEN KABOBS

HAMBURGERS, HOTDOGS, AND VEGGIE BURGERS

PULLED PORK

GRILLED FLANK STEAK

GRILLED LAMB CHOPS
add \$2.00

BBQ CHICKEN PIECES

BBQ TURKEY BREAST

GRILLED HAM WITH PINEAPPLE SALSA

APPLEWOOD SMOKED SALMON
add \$2.00

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

NEW YORK SIRLOIN *or* RIB EYE STEAK
add \$2.00

SIDES

Roasted garlic potatoes

Corn on the cob

Grilled vegetables

Roasted red peppers and vegetables in basil butter

Tossed salad with dressings

Macaroni tuna salad or potato salad

Coleslaw

Pasta salad

Fruit salad

Caesar salad

DESSERT

Blueberry cake with cream cheese frosting

Strawberry shortcake

Blueberry pie

Hot fudge sundae bar

Brownie sundae bar

◆ *Denotes new menu items*

REVISED 3.24.19

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 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.