



EDUCATION ONE ENTRÉE AT A TIME

PICK UP 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. **JUSTINE BURNS**, is our catering coordinator who works with the students on hospitality skills and managing front-end operations.

PICK UP MENU

PH. 207.777.3199

ENTRÉES

	serves	price		serves	price
Meat Lasagna	24–40	\$90	Chicken Fingers with Sauce	25	\$94
Vegetarian Lasagna Roulade with Marinara Sauce ♦	25–30	\$84	Meatballs— <i>choice of Italian, Sweet & Sour, or Swedish</i>	40	\$83
Vegetable Lasagna	24–40	\$84	Chicken or Beef Pot Pie	20–24	\$67
Italian Sausage with Peppers and Onions	30	\$84	General Tso's Chicken	20–24	\$84
Seafood Newburgh	30–40	\$107	Chicken Marsala	24	\$88
Haddock Casserole	30–40	\$73	Braised Beef Short Ribs	20–30	\$105
Beef Tips with Roasted Red Peppers	25	\$110	Fried Chicken	20	\$73
Seafood Casserole— <i>scallops, haddock, and shrimp</i>	24–30	\$129	10" Salmon Pie— <i>made with fresh salmon and includes a pint of egg sauce</i>	—	\$35
Lobster Alfredo	20–30	\$174	10" Tourtière— <i>pork meat pie</i>	—	\$18
Shrimp Alfredo ♦	30–40	\$100	Buffalo Chicken Mac & Cheese ♦	24	\$72
Broccoli Alfredo	30–40	\$80	BBQ Spare Ribs ♦	20–26	\$108
Chicken Alfredo	30–40	\$90	American Chop Suey ♦	30–40	\$66
Seafood Alfredo	30–40	\$146	Penne with Bolognese (meat sauce) ♦	24–30	\$78
Chicken Parmesan	16	\$85	Chinese Chop Suey ♦	40	\$81
Baked Stuffed Chicken	28	\$90	Taco Bar ♦	30	\$224
Asian Orange Chicken with Pineapples and Peppers	30	\$73	<i>Includes shells, lettuce, cheese, onions, sour cream, olives, guacamole, salsa, beef OR chicken</i>		
Pulled Pork or Chicken	30	\$94			—
Grilled Teriyaki Chicken ♦	24	\$85			
Ziti with Parmesan Sauce	24–30	\$62			
Choice of Wraps— <i>chicken caesar, vegetable with Hummus, pepper steak, tuna, turkey, chicken salad, or chicken teriyaki</i>	24 halves	\$82			

♦ Denotes new menu items

PRICES ARE SUBJECT TO CHANGE.

REVISED 08.09.21

PICK UP MENU

— continued —

◆ SOUPS Sold by the 1/2 gallon

	serves	price
Seafood Chowder — <i>scallops, haddock, and shrimp</i>	—	\$90
Cream of Broccoli	—	\$52
Fish Chowder — <i>haddock</i>	—	\$78
Cream of Asparagus	—	\$58
Minestrone	—	\$52
Chili — <i>beef, chicken, or vegetable</i>	—	\$54

◆ APPETIZERS

	serves	price
Chicken Wings — <i>buffalo, honey BBQ, or teriyaki</i> (2 per serving)	30	\$54
Gourmet Cheese and Cracker Tray	40	\$132
Scallops Wrapped in Bacon (2 per serving)	20	\$124
Crab Rangoons (2 per serving)	20	\$99
Crabmeat Stuffed Mushrooms	20	\$92
Sambusas — <i>chicken, beef, or vegetable</i> (2 per serving)	24	\$87
Chicken or Beef Satay with Sauce	20	\$67
Shrimp Cocktail Platter	20	market price

SIDES

	serves	price
Four Cheese Macaroni and Cheese	24	\$61
Candied Carrots	30	\$48
Mashed Potatoes — <i>made fresh</i>	30	\$52
Green Bean Almondine	30	\$58
Roasted Bliss Garlic Potatoes	30	\$59
Pasta Salad	30	\$56
Tossed Salad with Dressing	30	\$55
Caesar Salad	40	\$57
Chicken Caesar Salad	40	\$80
Potato Salad	30	\$60
Cole Slaw	40	\$58
Dinner Rolls with Butter	24	\$24
Potatoes au Gratin	30	\$55
Rice Pilaf	40	\$58
Fruit Salad	25	\$66
Assorted Sliced Fruit with Yogurt Dip	30	\$86
◆ Cowboy Beans	30–40	\$72
◆ Broccoli Salad	30	\$72
◆ Spanish Rice	40	\$58
◆ Finger Rolls — <i>egg, ham, chicken, or tuna</i>		\$32.50 SOLD BY THE DOZEN
FINGER ROLL FILLINGS		
<i>Ham, chicken, or tuna</i>		\$12.50 PER POUND
<i>Egg</i>		\$10.50 PER POUND

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DESSERT TAKE OUT

PH. 207.777.3199

(GF) *Gluten free*

MINI PASTRIES & BARS

Sold as assorted chef's choice per dozen

\$14

FUDGE BROWNIES
CARAMEL PECAN BARS
COCONUT MACARON BARS
LEMON CRUMB BARS
CINNAMON CHEESECAKE BARS
PEANUT BUTTER CUP BARS
RASPBERRY NAPOLEONS
MINI WHOOPIE PIES
CHOCOLATE DIPPED CREAM PUFFS
OREO TRUFFLES

PIES

Serves 8 (10-inch)

APPLE	\$12.75
BLUEBERRY	\$13.75
MIXED BERRY	\$13.75
PUMPKIN	\$12.25
PECAN	\$22.00
CHOCOLATE CREAM	\$13.75
COCONUT CREAM	\$14.50
KEY LIME	\$14.50

MUFFINS

Sold by the dozen (per flavor)

\$13.50

BLUEBERRY CHOCOLATE CHIP
LEMON POPPY SEED BANANA WALNUT
PUMPKIN STREUSEL CRANBERRY ORANGE WALNUT

QUICKBREADS

Serves 20

\$12.50

LEMON POPPY SEED RASPBERRY
MAPLE WALNUT PUMPKIN CREAM CHEESE SWIRL
BANANA CINNAMON COFFEE CAKE

COOKIES

Sold by the dozen (per flavor)

\$12

CHOCOLATE CHIP
OATMEAL RAISIN
MOLASSES SPICE
DOUBLE CHOCOLATE CHIP
RASPBERRY JAM THUMBPRINTS
PEANUT BUTTER (GF)
COCONUT MACAROONS (GF)
LEMON SUGAR COOKIE (GF)
CHOCOLATE CRINKLE (GF)

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DESSERT TAKE OUT

— continued —

(GF) *Gluten free*

CAKES & TORTES

Serves 16

\$32

PEANUT BUTTER MOUSSE CAKE

rich peanut butter mousse on top of an Oreo crust with chocolate glaze

FLOURLESS CHOCOLATE CAKE (GF)

chocolate truffle cake topped with whipped espresso ganache

RED VELVET CAKE

moist red velvet cake layered with cream cheese frosting

GERMAN CHOCOLATE CAKE

chocolate cake layered with creamy coconut pecan filling and finished with chocolate buttercream

CARROT CAKE

moist cake layered with cream cheese frosting and walnut garnish

CELEBRATION CAKE

vanilla bean confetti cake layered with vanilla buttercream and finished with rainbow sprinkles

CHOCOLATE SALTED CARAMEL TORTE

chocolate cake finished with caramel buttercream, topped with salted caramel

CHOCOLATE TRUFFLE TORTE

chocolate cake layered with ganache and finished with chocolate buttercream

LEMON CREAM TORTE

lemon chiffon cake layered with lemon buttercream, finished with lemon curd

LEMON BLUEBERRY TORTE

blueberry cake finished with lemon buttercream and blueberry compote

RASPBERRY CHOCOLATE TORTE

chocolate cake layered with raspberry filling, finished with chocolate buttercream and raspberry jam

RASPBERRY & COCONUT TORTE

coconut cake with raspberry filling, finished with coconut buttercream, raspberry jam, and toasted coconut

CHEESECAKES

Serves 16-20

\$32

VANILLA BEAN

FRUIT SWIRL

raspberry, blueberry, or strawberry

SALTED CARAMEL

LEMON CURD

COOKIES & CREAM

CHOCOLATE CHIP

CHOCOLATE TRUFFLE

PUMPKIN

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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 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.