



WEDDING CATERING PACKAGES

Starting at \$40.00 per Person

With Pearson's Catering, our in-house caterer, fresh is the name of the game. Pearson's partners with local farms & Maine companies to procure ingredients that are grown using sustainable and organic practices, which includes items grown on our own Pearson's Town Farm. We're dedicated to creating delicious dishes using only the freshest, delicious & most wholesome ingredients. That's the **Pearson's promise**.

All Wedding Catering Packages Include:

- 3 hors d'oeuvres
- 1 family style salad
- 2 entrées with fresh rolls & butter
- 2 side dishes
- Dressed buffet tables, cake table & appetizer table
- Tea, coffee & water station
- Cake cutting & serving
- Champagne or sparkling cider toast
- Cash bar
- 1 Bartender for every 75 guests & 1 Server for every 40 guests

Hors d'oeuvres Options

Choose 3 hors d'oeuvres (Add \$2.00 for each additional hors d'oeuvre)

- Garden vegetable board - fresh garden seasonal vegetables with house made ranch & cottage cheese dip
- Local cheese board - local cheeses served with assorted crackers
- Seasonal fruit tray - available seasonal fruits
- Classic bruschetta - fresh sliced Italian bread brushed with olive oil, lightly toasted, topped with Backyard Farms tomatoes, shallots, & basil; finished with a balsamic reduction
- Spinach artichoke dip - creamy spinach cream cheese dip served with oven roasted pita chips

(The following options, add an extra \$1.00 per person)

- Shrimp cocktail - large jumbo shrimp served with house cocktail sauce & lemon wedges
- Maine crab dip - fresh Maine crab, blended with cheese & spices, baked & served warm with sliced baguettes
- Maine maple bacon wrapped scallops - bacon wrapped scallops basted with local maple syrup & baked
- Maine crab stuffed mushrooms - mushrooms stuffed with Maine crab meat, breadcrumbs, diced onions, celery, peppers, & parmesan cheese



278 Whites Bridge Rd Standish, ME 04084
www.sjcme.edu/events
events@sjcme.edu
207-893-6617

Dinner Options

Choose 1 Family Style Salad

Classic Caesar salad – crisp romaine lettuce, house made croutons, shaved parmesan cheese tossed with a house made creamy Caesar dressing

Seasonal garden salad – a tossed salad finished with your choice of two dressings on the side

Fresh mozzarella & tomato plate – local vine ripe tomatoes, fresh mozzarella, & fresh basil drizzled with a balsamic vinaigrette

Fresh spinach & strawberry salad – fresh spinach with strawberries, cantaloupe & cashews finished with a honey balsamic vinaigrette

Choose 2 Entrées (additional entrées, \$4.00 per person)

Tuscan stuffed chicken – oven roasted chicken breast stuffed with basil, mozzarella, sundried tomatoes & prosciutto, finished with a basil volute

Chicken parmesan – breaded chicken breasts, topped with marinara sauce & mozzarella cheese

Chicken roulade – stuffed with spinach & fontina cheese

Steak tips – pan seared local steak tips with a bourbon hot honey sauce

Maple glazed pork loin – pork loin glazed with maple syrup, finished with caramelized onions & apple slices

Traditional beef lasagna – layers of fresh hamburger, ricotta cheese, pasta & house marinara sauce.

Honey mustard baked salmon – fresh sustainable hook & line caught salmon, baked with a sweet honey mustard sauce

Herb baked stuffed haddock – sustainable haddock from Jordan Bay, stuffed with herbs & bread crumbs, topped with a dill butter sauce.

Vegetable lasagna – layers of eggplant, summer squash, zucchini & butternut squash finished with roasted tomatoes, ricotta cheese & marinara

Tortellini primavera – cheese stuffed tortellini sautéed in olive oil with peppers, onions, zucchini, garlic, & squash, topped with parmesan cheese

Herb or peppercorn crusted Prime Rib with Au Jus (\$4.00 per person, includes carver)

Choose 2 Sides (additional sides, \$2.00 per Person)

Oven roasted potatoes

Twice baked potatoes

Roasted garlic mashed potatoes

Whipped sweet potato with maple syrup

Rice pilaf

Green beans with toasted almonds

Sautéed vegetable medley

Steamed broccoli & cauliflower

Sautéed Brussel sprouts with bacon & feta cheese



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Beverage Options

Open Bar

Bar set-up fee included

Package A: Beer, Wine, Liquor & Soft Drinks

1 hour reception - \$12.00 pp

4 hour reception, dinner & dancing - \$22.00 pp

5 hour reception, dinner & dancing - \$27.00 pp

Package B: Beer, Wine, & Soft Drinks

1 hour reception - \$10.00 pp

4 hour reception, dinner & dancing - \$18.00 pp

5 hour reception, dinner & dancing - \$22.00 pp

Cash Bar

Beer, Wine, Liquor & Soft Drinks

Drinks priced accordingly

\$75 bar set-up fee

Gluten-free options available. All dietary restrictions are happily accommodated.
All food & beverage subject to 18% service charge and 9% Maine State sales tax.
China, linen & venue not included in catering fees.



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