

Pearson's Café Internal Pricing

July 1st 2015 – June 30th 2016

Policies and Procedures

Event Staffing

All menu items are based on buffet style service that is dropped off at the beginning of the event and picked up at the end of the event. Labor charges at \$20.00 per hour will be incurred for all events where staff are asked to remain at the event. Example. Served meals, cocktail receptions, bar tenders and general clean up during an event.

Additional labor charges based at \$20.00 per hour will be incurred for events on weekends and outside regular café hours.

Leftovers

We try to plan your event so that there will be little food left. Because of state health regulations, perishable leftovers may not be taken from the event and will not be packaged for removal off premises. Catering equipment may not be removed from the event; in cases where it is removed appropriate charges will be applied to the final invoice.

Guarantee

We ask that you give us a final attendance number at least 48 hours prior to your function so that we may make final arrangements. For your convenience, we will be prepared to serve 5% over the guaranteed number. If no final guarantee is received, we will consider the number indicated on the original booking forms to be the correct and you will be billed accordingly. The guarantee is not subject to reduction after 48 hours. Final guarantees must be submitted directly to the Catering Office at 893-6680 or emailed to catering@sjcme.edu

Cancelations and Late Charges

Cancellations must be made no later than 72 hours prior to the function. You will be billed 50% of the estimated charges if cancellations are made after the cut-off period. If a group finds it necessary to cancel a function, expenses incurred by Pearson's catering becomes the responsibility of the patron.

Service and Rental Items

A variety of tablecloths and napkins can be arranged to give your event a more elegant appearance. Linen tablecloths are \$3.00 each and napkins are \$.50 each. Skirting for tables other than food buffets is \$5.00 per table. Additional charges may apply for specialty linens. In an effort to remain sustainable we do not encourage disposable items. Our events will be set up using the standard plates, cups, silverware found in Pearson's Café. Depending on the nature of

the event this can be upgraded to real china for a rental fee or downgraded to disposable for practical reasons.

Flowers

Flower arrangements can be provided on buffet tables and dining tables to enhance your event at an additional cost.

Café Door Prices

When the café is scheduled to be open for business the following prices apply if you pay at the door for non – Saint Joseph College guests.

Breakfast \$8.00

Lunch \$9.00

Dinner \$10.00

Beverages

Coffee Service

New England Fair Trade Organic Coffee, Decaffeinated Coffee,
Assorted Herbal Teas and Hot Water

\$1.50 per person

Single Pump Pot – Serves 8

Coffee, Assorted Tea or Decaffeinated coffee

\$8.00

Hot Chocolate Bar

Accompanied with marshmallows, whipped cream and shave chocolate

\$1.50 per person

House Citrus Punch – Serves 15

A Blend of Orange & Cranberry Fruit Juices with a Hint of Lemon
and a Splash of Ginger Ale

\$10.00 per gallon

Add Vanilla Ice Cream or Fruit Sorbet for an additional \$5.00 per gallon.

Soda Service

Assortment of Regular, Diet, and Decaffeinated Sodas

\$0.85 per person

Local Bottled Water

\$0.75 each

Water Service

Filtered Water

\$0.25 per person

All beverage services include proper drinking glasses, condiments and ice.

Breakfast

Saint Joseph's continental

Choose two of the following – Bagels, Muffins, Scones, Donuts or Danish
Orange Juice, New England Fair Trade Coffee, Decaffeinated Coffee,
Hot Water with Assorted Herbal Teas

\$3.25 per person

Add Seasonal Fruit Bowl

\$0.50 per person

Add Assorted Breakfast Sandwiches

\$1.25 per person

Natural booster

A Basket of Assorted Low Fat Muffins and House Made Fresh Fruit Biscuits, Butter and Jam,
Sliced Fresh Seasonal Fruit, Local Yogurt and House Made Granola Bars, Seasonal Fruit Platter,
Orange Juice, New England Fair Trade Coffee, Decaffeinated Coffee, and Hot Water with
Assorted Herbal Teas

\$4.25 per person

Classic breakfast

Assorted Bakery Basket, Fluffy Scrambled Eggs, Bacon or Sausage, Home Fried Potatoes,
Orange Juice, Seasonal Fruit Platter, New England Fair Trade Coffee, Decaffeinated Coffee, Hot
Water with Assorted Herbal Teas

\$6.95 per person

Bistro Breakfast

Assorted Bakery Basket, Fluffy Scrambled Eggs or Grilled Asparagus Leek Frittata, Home Fried
Potatoes, Bacon or Sausage, House Made Whole Grain Maple Pancakes with Vermont Maple
Syrup, Orange, Cranberry, or Apple Juice, Seasonal Fruit Platter, New England Fair Trade
Coffee, Decaffeinated Coffee, And Hot Water with

Assorted Herbal Teas

\$8.95 per person

The Maine event

House Buttermilk Biscuits with Artisans Jams, Eggs of your choice with Apple wood smoked
Bacon, Roasted Red Pepper Goat Cheese Frittata, House Made Pork Sausage Patty, Maine
Maple French Toast or Maine Blueberry Whole Grain Pancakes, Skillet Home Fries, Orange
Juice, New England Fair Trade Coffee, Decaffeinated Coffee, and Hot Water with Assorted
Herbal Teas

\$9.95 per person

Add chef carved in-house baked ham

\$2.00 per person

Add cooked to order omelet station to any buffet

\$2.00 per person

Light Fare

All sandwich style luncheons are served with, house chips, soup or salad choice, pickles, fresh baked cookies and brownies, iced tea or lemonade. These events are set up on a dressed buffet table with everything you need and picked up upon completion of the event. If table linens are required it is \$3.00 per table and 50 cents per napkin.

Soup or Salad Choices – Pick One!

Additional Soups and Salads \$1.00 per person

Caesar Salad Garden Salad Fresh Mozzarella and Tomato Salad
Pasta Salad Potato Salad Wild Rice and Cranberry Nut Coleslaw
Chicken Noodle Tomato Cream of Broccoli French Onion

Standish deli Platter

Thinly sliced house-roasted Peppermint Field Farms Roast Beef and House Roasted Turkey Breast, Smoked Ham, Egg Salad, Smoked Pineland Farms Cheddar and Provolone, Roasted Red Peppers and Marinated Tomatoes, Greek Olives, Artisan Breads and Condiments

\$7.95 per person

Artisan Sandwich Platter – Choose 3

\$7.95 per person

Classic BLT

Apple Wood Smoked Bacon, Madison Vine Ripe Tomato, Green Leaf Lettuce, with mayonnaise served on white and wheat bread

Classic Italian

Ham, Salami, Capicola, Provolone, Green Pepper, Red Onion, Pickles, Olives, Olive oil, Maine Sea Salt, Served on sub

Southwest Chicken

Grilled Cilantro-Lime Marinated Chicken Breast, Pica De Gallo, Sliced Avocado, Cilantro Sprigs, Fire-Roasted Poblano Mustard, Mesclun Greens, Salsa Jack Cheese; served on Ciabatta Bread

Seasonal Grilled Vegetable

Examples: Roasted zucchini and portabella mushrooms, roasted red peppers, spinach, sun-dried tomatoes and Tuscan spread

Chicken Sandwich

Roast chicken with lettuce, tomatoes, onions and honey mustard on a multigrain baguette

Classic Caprese

Backyard Farms tomatoes with fresh mozzarella, basil, spring greens and balsamic drizzle

Assorted Wraps – Choose 3

\$7.95 per person

Caesar or Chicken Caesar

House Croutons, Romaine, Shaved Parmesan, House Creamy Caesar Dressing, add Roasted Chicken Breast

Tuna or Egg Salad with Romaine Lettuce.

Turkey Club

Oven Roasted Turkey Breast, Crisp Bacon, Green Leaf Lettuce, Backyard Farms Tomato, Garlic Aioli

Roasted Vegetable Wrap

For example: Grilled Eggplant, Zucchini, Yellow Squash, Fire Roasted Red Peppers, Spinach and Sundried Tomato Aioli

Buffalo Chicken Wrap

Grilled Chicken Tossed in Frank's Hot Sauce, Lettuce, Tomato and Blue Cheese

Local Beef Wrap

Local Beef with Caramelized Onions, Tomatoes, Lettuce and a Horseradish Mayonnaise

Buffets

Below is a sample of some of our more popular buffets, if you would like to |create your own buffet or have your own ideas, we will be happy to accommodate you. All Buffets come with a soup or salad, one entrée, vegetable, starch, dessert and beverage. You can add as many additional items as you like. We set all buffets up in an elegant fashion on a dressed buffet table and will replenish your food throughout service.

If table linens are required it is \$3.00 per table and 50 cents per napkin.

Buffets Start at
\$9.95 per person

Soup or Salad Choices – Pick One!

Additional Soups and Salads \$1.00 per person

Caesar Salad Garden Salad Fresh Mozzarella and Tomato Salad
Pasta Salad Potato Salad Wild Rice and Cranberry Nut Coleslaw
Chicken Noodle Tomato Cream of Broccoli French Onion Corn Chowder

Main Course – Pick One!

Additional Entrees \$1.00 per person

Baked Haddock

Fresh filet of Haddock baked with lemon, fresh thyme and rosemary,
served with a buerre blanc sauce

Classic Roasted Herb Roasted Chicken

Herb rubbed skin on, bone in chicken quarters. Baked until tender and juicy

Chicken Picatta

Sautéed Breast of Chicken in a finished with a Lemon-Caper Buerre Blanc

Grilled Vegetable Strudel

Seasonal Vegetables Marinated and Grilled, Tossed with Fresh Chopped Herbs and Rice. Rolled in Phyllo Dough and baked until Golden Brown, Finished with a Basil Pesto

Steak Tips

Pan seared local steak tips with red wine mushroom sauce

Chicken Parmesan

Boneless Breast of Chicken breaded and seared and topped with our house marinara and fresh mozzarella cheese

Baked Lasagna

Layers of Pasta Noodles, Ricotta Cheese and local ground beef, Italian sausage, with Marinara Sauce and Mozzarella Cheese

Spinach Artichoke Lasagna

White lasagna with a spinach-artichoke cream sauce and parmesan cheese

Vegetarian Lasagna

Layers of Pasta Noodles, Ricotta Cheese and seasonal vegetables, with Marinara Sauce and Mozzarella Cheese

Maine Scampi

Maine Shrimp Sautéed Over a Hot Flame, with Fresh Tomatoes, Onions, Garlic, White Wine, Fresh Herbs, Whole Wheat Spaghetti; Finished With Capers and Cold Butter

Grilled Lemon-Basil Chicken

Tender Marinated Chicken Breast, Grilled and served with Seasonal Grilled Vegetable, and topped with a lemon-basil buerre blanc

Lemon Rosemary Grilled Pork Loin

Center cut chops marinated with fresh lemon and rosemary, served with an apple carrot slaw

Slow Braised Pork Shoulder + \$0.50

local pork braised and gently pulled, served with a Carolina vinegar barbecue sauce, cornbread, and a savoy cabbage slaw

Lemon Dill Broiled Fresh Atlantic salmon + \$0.75

Fresh salmon fillet broiled and served with a sauce béarnaise

Baked Stuffed Haddock + \$1.00

Fresh filet of Haddock stuffed with seafood and fresh herb stuffing baked with lemon, fresh thyme, rosemary and finished with a bearer blanc sauce

Carved Roasted Turkey + \$1.00

Traditional roasted turkey with stuffing and gravy

Carved Maple Ham + \$1.00

Succulent black forest Ham with grilled pineapples and a bourbon glaze

Maine Crab Cakes + \$1.00

Maine crab cakes served with a lemon scented jasmine rice, dill gremolata, and seasonal garden vegetables

12oz Rib Eye + \$2.00

Local beef marinated with lemon, olive oil and sea salt

Rosemary-Mint Roasted Rack of Lamb + \$3.00

Herb Crusted Lamb Rack with roasted fingerling potatoes, seasonal vegetables, and port-fig reduction

Carved Prime Rib Au Jus + \$4 .00

Served with horseradish cream and Au Jus

Starch Choice – Pick One!

Additional Starch \$0.75 per person

Oven Roasted Red Bliss Baked Potato Rice Pilaf Twice Baked Potato
Duchess Potatoes French Fries

Vegetable Choice – Pick One!

Additional Starch \$0.75 per person

Green Beans Almandine Seasonal Sautéed Vegetable Medley
Seasoned Steamed Vegetable Medley Steamed Broccoli Chef's Choice

Dessert Choice – Pick One!

Additional Desserts \$0.75

Assorted Maine blueberry cobbler or crisp

Maine blueberries slightly sweetened and topped with either a biscuit topping or a local granola crisp topping

Strawberry shortcake

Maine strawberry reduction with a hint of lemon and ginger;
served with shortbread biscuits

Fresh Fruit Platter

Assorted Cut Fruit wedges of cantaloupe, honey dew,
watermelon or other seasonal fruits

Yellow Cake with Chocolate Frosting

Traditional cake made from scratch

Chocolate Cake with Peanut Butter Frosting

New York Cheese Style Cheese Cake

House – Made and served with a strawberry sauce

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Beverage Choice – Pick One!

Additional Beverages \$1.00

Coffee and Tea Service Lemonade and Ice tea Assorted Soda

Snacks

Tex-Mex

Fresh Tortilla Chips with, House Salsa

\$1.50 per person

Kettle Corn

Choice of Caramel, Sea Salt, Chipotle Chocolate

\$1.25 per person

Mediterranean

Red Pepper Humus, House Pita Chips and Assorted Olives

\$2.25 per person

Trail Mix

\$2.25 per person

Seasoned House Chips

BBQ, Salt and Vinegar or Spicy

\$0.85 per person

Add Fresh Guacamole

\$1.50 per person

Assorted Sweet Tray

Raspberry Chocolate Bars, Gourmet Brownies, Berry Bars, Lemon Bars

\$1.95 person

Fresh Baked Cookies

Chocolate Chip, Pumpkin, M & M, Molasses, Sugar

\$0.75 per person

Donuts

Assorted Donuts

\$5.00 a dozen

Dlugos Donut

Cake donut with Randall's orchards apple cider, native apples, gently spiced with cinnamon and nutmeg, topped with vanilla bean crème anglaise and Vermont

maple streusel

\$10.00 a dozen

Soups

Tomato Chicken Noodle Cream of Broccoli French Onion Corn Chowder

\$1.95 per person

Cold Hors d'oeuvres

Garden Vegetable Board

Fresh Garden Seasonal Vegetables with House Ranch and Cottage Cheese Dip

\$1.25 per person

Marinated and Grilled Vegetable Board

Fresh Vegetables Marinated and Grilled, served with Seasonal Dipping Sauces

\$1.95 per person

Local Cheese Board

Local Cheeses served with Assorted Crackers

\$1.95 per person

Seasonal Fruit Tray

Available Seasonal Fruits

\$1.95 per person

Local Cheese and Fruit Board

Assortment of Local Cheeses with Seasonal Fruit and Crackers

\$1.95 per person

Antipasto

Prosciutto, Pancetta, Salami, Assorted Cheeses, Country Olives,
Pickles and Grilled Vegetables

\$3.95 per person

Classic bruschetta

Fresh Sliced Italian Bread Brushed with Olive Oil, Lightly Toasted, Topped with
Backyard Farms Tomato, Shallot, and Basil; Finished with a Balsamic Reduction

\$0.75 per person

Shrimp cocktail

Gently Poached Large Jumbo Shrimp served with House Cocktail
Sauce and Lemon Wedges

\$0.50 each

Hot Hors d'oeuvres

Spinach Artichoke Dip

Creamy Spinach Cream Cheese Dip served with Oven Roasted Pita Chips

\$1.50 per person

Maine Maple Bacon Wrapped Scallops

Bacon Wrapped Scallops Basted with Local Maple Syrup, Baked until Golden Brown

\$1.95 per person

Maine Crab Stuffed Mushrooms

Mushrooms Stuffed with Maine Crab Meat, Breadcrumbs, Diced Onion, Celery, Pepper and Parmesan Cheese

\$1.50 per person

Smoked Pork Cuban Canapé

Apple-Wood smoked pulled pork atop a zesty Napa cabbage slaw, chipotle mayonnaise over a crispy grilled plantain chip

\$1.50 per person

Seasonal garden vegetable canapé

Chef's choice of seasonal vegetables, cheeses, and house made bread

\$1.50 per person

Cocktail meatballs

Local ground beef meatballs studded with minced onion and peppers. Served with your choice of sauce: sweet and sour, house barbeque, or house marinara

\$1.50 per person

Chicken satay

Sweet and tangy mirin and rice wine vinegar marinated chicken breast grilled on skewers served with a Thai peanut sauce and a sweet chili sauce

\$1.75 per person

Teriyaki Beef Stick

Local skirt or flank steak sliced thin and marinated in sweet house made teriyaki sauce, seared on a hot grill and served with a teriyaki dipping sauce.

\$1.75 per person

Mexican seven layer dip

A layered dip of refried beans, pinto, black and red beans, house salsa, sour cream crema, diced tomato, chopped scallion, shredded lettuce, and shredded Monterey jack cheese, served with house pita chips

\$1.95 per person

Maine crab dip

Fresh Maine Crab, blended with Cheese and Spices, baked and served warm with Sliced Baguettes

\$2.50 per person

Chicken fingers

Deep Fried until Golden Brown; served with sweet and sour sauce, honey mustard, and house barbecue

\$0.75 each

Wings three ways

Buffalo, BBQ or Sweet Chili, served with carrot and celery sticks, ranch and bleu cheese dressing

\$0.40 per wing

Mozzarella sticks

Served with Marinara Sauce

\$0.40 per piece

House pizza

choice of classic cheese, pepperoni, Hawaiian, barbecue chicken, roasted vegetable, caprese, loaded, buffalo chicken, bbq chicken, seasonal choices available; all served with house made dough and pizza sauce

\$6.95 per pizza

Cocktails

Beer and Coolers

Domestic Beer *\$3.50* Micro Brews or Imports *\$4.00*

Barefoot Wines

\$5.00 per 6oz glass

Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, White Zinfandel

By the Bottle

Kendal Jackson *\$25.00*

Blackstone Merlot *\$25.00*

Other wines available upon request!

Mixed drinks - all premium brands

Vodka, Gin, Light Rum, Spiced Rum, Canadian Whiskey, Scotch, Bourbon, Tequila
\$6.50

Manhattans, Martini's or Two liquor Drinks

\$8.00

Liqueurs

Bailey's, Kahlua, Courvoisier, Sambuca, Grand Mariner

\$7.50

Bar Set Service Fee

\$20.00 per hour per bar tender (Minimum 4 hours)

All bar set ups require 72 hour notice for license approval.

Summer Groups – All American Café Plan

Monday May 11th – Friday August 28th

25 – 49 guests \$35.00 per day

50 – 99 guests \$25.00 per day

100 – 199 guests \$22.00 per day

200 + guests \$19.00 per day

24 or less will be priced from the catering menu

1 day consist of 3 consecutive meals

Ex. 8 meals would be 2.66 meals board meals

Sample Menu – Café Plan

Breakfast – *Fresh cut fruit, assorted fresh baked breakfast pastries, hot breakfast bar (scrambles eggs, egg whites, home-fries, bacon etc), assorted cereals, assorted granola, bagels and cream cheese, yogurts, cooked to order breakfast (Omelets, eggs over easy French toast etc.) Tea, coffee, juices, milks, and soda*

Lunch – *Salad Bar, Deli Bar, 2 soups, Entrée, Vegetarian Entrée, Gluten Free Entrée, Side Vegetables and Starches, Grill cooked to order (Burgers, chicken, hot dogs etc.), Fresh baked desserts and Ice Cream Bar*

Dinner – *3 Composed Salads, 2 soups, Entrée, Vegetarian Entrée, Gluten Free Entrée, Side Vegetables and Starches, Grill Special (Meatball Sub, Chicken Wings) Fresh Baked Desserts and Ice Cream Bar*

Pearson's Catering

Stuart Leckie

General Manager

Daniel Estey

Catering/ Operations Manager

Richard Fields

Executive Chef

Pearson's Catering at Saint Joseph's College

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TO PLACE A CATERING ORDER PLEASE CONTACT US AT

893-6680 OR EMAIL: CATERING@SJCME.EDU