

MAPLE HILL FARM BED & BREAKFAST INN and CONFERENCE CENTER

Conference Buffet Meal Suggestions

11 Inn Road, Hallowell, Maine www.MapleBB.com (207) 622-2708 or 1-800-622-2708

The following Meals are served as Buffets. There is an additional per person charge for Served Sit-Down Meals.
Please note that Wedding and Special Event Meals are based on the DINNER prices, regardless of time of day.

Meal #1: SANDWICH, SOUP & SALAD

Homemade Soup of the Day (Chef's Choice)
(For Vegetarian Vegetable or Chicken Vegetable *add \$1.50*)
Make-Your-Own Sandwich Platter:
Lean Sliced Roast Beef, Turkey Breast, Ham
Sliced Provolone and Swiss Cheese
Leaf Lettuce and Sliced Tomato
Bulky Rolls and Whole Wheat Bread
Mayo, Brown Mustard, Dijon Mustard
Two Salads of the Day, selected from:
Potato and Farm-Fresh Egg Salad
Pasta Salad with Fresh Vegetables
Walnut-Orange Cole Slaw
Carrot-Raisin Salad
Hummus with Pita Bread
Tabouleh with Tomatoes and Parsley
Couscous, Pine Nut and Parsley Salad
Mixed Green & Vegetable Salad w/ Maple Hill Farm's
Own Assorted Dressings (*Add \$1.95 if chosen*)
Fresh Fruit Salad (*Add \$1.95 if chosen*)
Pickles, Olives, Hot Peppers, Oyster Crackers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$16.50 per person

Meal #2: SANDWICH AND SALAD

Two Salads of the Day (see Meal #1)
Make-Your-Own Sandwich Platter (see Meal #1)
Pickles, Olives, Hot Peppers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$13.95 per person

Meal #3: SOUP AND SANDWICH

Homemade Soup of the Day (Chef's Choice)
Make-Your-Own Sandwich Platter (see Meal #1)
Pickles, Olives, Hot Peppers, Oyster Crackers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$13.95 per person

Meal #4: SOUP AND SALADS

Homemade Soup of the Day (Chef's Choice)
Two Salads of the Day (see Meal #1)
Pickles, Olives, Hot Peppers, Oyster Crackers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$8.95 per person

Meal #5: ASSORTED QUICHE

Selection of Homemade Quiche
Breadsticks or Rolls or Biscuits (Chef's Choice)
Mixed Greens & Vegetable Salad w/ asst. Dressings
Pickles, Olives, Hot Peppers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$10.95 per person

Meal #5A - Quiche & Soup of the Day

\$12.95 per person

Meal #6: LASAGNA

Cheese-Based Vegetable Lasagna and/or
Tomato-Based Beef Lasagna
Warm Garlic Bread
Mixed Greens & Vegetable Salad w/ Asst. Dressings
Fresh Hot Vegetable of the Day (*Add \$1.50*)
Pickles, Olives, Hot Peppers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$11.25 per person

Meal #7: TURKEY AND HAM

Roast Turkey
Herbed Bread Stuffing
Turkey Gravy
Maple Sugar Slow Baked Ham
Whole Berry Cranberry Sauce
Mashed, Parsleyed, Baked Potato, or Rice
Option: Rice Pilaf with Almonds and Raisins (*Add \$0.75*)
Winter Squash
Peas and Carrots
Mixed Green & Vegetable Salad with Asst. Dressings
(*Add \$2.95*)
Rolls or Biscuits and Butter (Chef's Choice)
Chef's Choice Dessert
Punch or Soft Drinks, Coffee, Tea
\$16.50 per person lunch/ \$18.50 dinner

Meal #7A - Turkey Only

\$12.95 per person lunch/ \$14.50 dinner

Meal #7B - Ham Only

\$12.95 per person lunch/ \$14.50 dinner

Meal #8: CHICKEN FRICASSEE

Slow Simmered Boneless Skinless Chicken with Herbs
Mashed, Parsleyed, Baked Potato, or Rice
Option: Rice Pilaf with Almonds and Raisins (*Add \$0.75*)
Mixed Green & Vegetable Salad with Asst. Dressings
(*Add \$2.95*)
Rolls or Biscuits and Butter (Chef's Choice)
Fresh Hot Vegetable of the Day
Pickles, Olives, Hot Peppers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$11.95 per person

Meal #10: BAKED HADDOCK

Baked Haddock with Garlic Butter or Lemon Herb Sauce
Mashed, Parsleyed, Baked Potato, or Rice
Option: Rice Pilaf with Almonds and Raisins (*Add \$0.75*)
Warm Rolls and Butter
Fresh Hot Vegetable of the Day
Mixed Greens & Vegetable Salad w/ asst. Dressings
Pickles, Olives, Hot Peppers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$20.95 per person lunch/ \$22.95 dinner

Meal #9: FINGER ROLLS

Finger Rolls: 3 varieties from the following:

- Egg Salad with Chopped Green Olives
- Ham Salad with Onions & Green Pepper
- Curried Tuna Salad
- Salmon and Egg
- Barbequed Chicken Salad

Potato and Farm-Fresh Egg Salad

Vegetable Tray with Dips

Potato Chips

Pickles, Olives, Hot Peppers

Chef's Choice Dessert

Soft Drinks or Punch, Coffee, Tea, Cocoa, and Milk

\$11.95 per person for over 30 people;

\$12.95 per person for 30 and fewer people

Meal #11: LEMON-CREAM CHICKEN

Chicken Breast with Lemon-Cream Sauce

Mashed, Parsleyed, Baked Potato, or Rice

Option: Rice Pilaf with Almonds and Raisins **(Add \$0.75)**

Fresh Hot Vegetable of the Day

Warm Rolls and Butter

Mixed Greens & Vegetable Salad w/ asst. Dressings

Pickles, Olives, Hot Peppers

Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$17.50 per person lunch/ \$19.95 dinner

Meal #12: STUFFED CHICKEN BREAST

Baked Stuffed Chicken Breast

With Spinach and Ricotta Cheese

Fresh Hot Vegetable of the Day

Warm Rolls and Butter

Mixed Greens & Vegetable Salad w/ asst. Dressings

Pickles, Olives, Hot Peppers

Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$17.95 per person lunch/ \$19.95 dinner

Meal #14: ROAST BEEF au jus

Slow Cooked Roast Beef au jus (or with gravy)

Mashed, Parsleyed, Baked Potato, or Rice

Option: Rice Pilaf with Almonds and Raisins **(Add \$0.75)**

Warm Rolls and Butter

Fresh Hot Vegetable of the Day

Mixed Greens & Vegetable Salad w/ asst. Dressings

Pickles, Olives, Hot Peppers

Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$15.50 per person lunch/ \$17.50 dinner

PRIME RIB is available at market price.

Meal#15: STEAKBURGER SANDWICH

Baked or Sautéed Lean Beef Steakburgers served as an open-faced sandwich with Gravy or in Bun

Mashed, Parsleyed, Baked Potato, or Rice

Option: Rice Pilaf with Almonds and Raisins **(Add \$0.75)**

Fresh Hot Vegetable of the Day

Mixed Greens & Vegetable Salad w/ asst. Dressings

Pickles, Olives, Hot Peppers

Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$14.95 per person

Meal #16: SPAGHETTI AND MEATBALLS

Spaghetti and Tomato Sauce

Beef Meatballs on the side

Warm Garlic Bread

Mixed Greens & Vegetable Salad w/ asst. Dressings

Pickles, Olives, Hot Peppers

Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$10.95 per person

Meal #17: NEW ENGLAND BOILED DINNER

New England Boiled Dinner:

Corned Beef, Cabbage, Turnip, Onions,

Carrots and Potatoes

Mixed Greens & Vegetable Salad w/ asst. Dressings

Warm Rolls and Butter

Pickles, Olives, Hot Peppers

Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$14.95 per person lunch/ \$16.50 dinner

Meal #18: CHICKEN FINGERS

Butter Sautéed Slices of Boneless & Skinless

Chicken Breast

Baked, Mashed, Parsleyed, Farm Fried Potatoes, or Rice

Warm Rolls and Butter

Fresh Hot Vegetable of the Day

Pickles, Olives, Hot Peppers

Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$12.50 per person

Meal #19: BEANS AND FRANKS

Baked Beans: Pea, Yellow Eye, Kidney, or Jacobs Cattle

2 Frankfurters per person

Macaroni & Cheese **(Add \$1.75)**

Rolls or Biscuits and Butter

Pickles, Olives, Hot Peppers

Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$6.50 per person lunch or dinner

(\$7.50 with Whole Wheat Bread instead of rolls)

Meal #20: MACARONI AND CHEESE

Macaroni Loaf Baked with Cheeses, Onion,

Herbs and Garlic Buttered Crumbs

Fresh Hot Vegetable of the Day

Mixed Green & Vegetable Salad with Asst. Dressings

(Add \$2.95)

Pickles, Olives, Hot Peppers

Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$8.50 per person

Meal #22: MEATLOAF

New England Style Meatloaf

Beef Gravy

Fresh Hot Vegetable of the Day

Boiled, Parsleyed, Baked, Mashed Potato, or Rice

Option: Rice Pilaf with Almonds and Raisins **(Add \$0.75)**

Mixed Green & Vegetable Salad with Asst. Dressings

(Add \$2.95)

Pickles, Olives, Hot Peppers

Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$10.50 per person lunch/ \$11.50 dinner

Meal #21: CHILI

Chili with Ground Beef and Pinto and Kidney Beans,
Stewed with Hot Chilies, Green Peppers, Garlic, and
Herbs. {Hot, Medium or Mild Chili on request}
OR Vegetarian Chili cooked with Couscous
Grated Parmesan Cheese
Fresh Hot Vegetable of the Day
Mixed Green & Vegetable Salad with Asst. Dressings
(Add \$2.95)
Oyster Crackers
Rolls, Biscuits or Toast Points; Butter & Margarine
Pickles, Olives, Hot Peppers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$8.50 per person

Meal #27: IRISH STEW

Lamb Cubes Cooked in a Stew of
Potatoes, Carrots, Peas and Onions
Biscuits or Rolls and Butter
Pickles, Olives, Hot Peppers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$14.95 per person

Meal #25: CHICKEN, BEEF, TURKEY OR VEGGIE PIE

Carrots and Peas Stewed in Sauce **(ADD Chicken, Beef or
Turkey)** Baked under a Biscuit Crust
Boiled, Parsleyed, Mashed Potato, or Rice
Option: Rice Pilaf with Almonds and Raisins **(Add \$0.75)**
Mixed Green & Vegetable Salad with Asst. Dressings
Pickles, Olives, Hot Peppers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$11.50 per person

Meal #26: GRILLED CHICKEN BREASTS

Lemon and Herb Marinated & Grilled Boneless
Chicken Breast
Mashed, Parsleyed, Baked Potato, or Rice
Option: Rice Pilaf with Almonds and Raisins **(Add \$0.75)**
Fresh Hot Vegetable of the Day
{Potato and Egg Salad may be substituted for the
Potato OR Rice and Vegetable}
Warm Rolls and Butter
Mixed Green & Vegetable Salad with Asst. Dressings
Pickles, Olives, Hot Peppers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$17.50 per person lunch/ \$19.95 dinner

Meal #24: ROAST PORK

Roast Pork with Herbed Stuffing and Pork Gravy
Boiled, Parsleyed, Baked, Mashed Potato, or Rice
Option: Rice Pilaf with Almonds and Raisins **(Add \$0.75)**
Mixed Green & Vegetable Salad with Asst. Dressings
Fresh Hot Vegetable of the Day
Biscuits or Rolls and Butter
Pickles, Olives, Hot Peppers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$14.95 per person

Meal #24A - Roast Pork Tenderloin at market rate

Meal #28: BAKED ATLANTIC SALMON

Broiled Atlantic Salmon Filet with Herbs
Rice Pilaf with Almonds and Raisins
Fresh Hot Vegetable of the Day
Warm Rolls with Herbed Butter Topping
Mixed Green & Vegetable Salad with Asst. Dressings
Pickles, Olives, Hot Peppers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$21.95 per person lunch/ \$23.95 dinner

THERE WILL BE AN 18% SERVICE CHARGE AND 7% STATE SALES TAX ADDED TO THE ABOVE FOOD COSTS
THE STANDARD ROOM CHARGE IS NOT INCLUDED IN ANY FOOD COSTS

All meals include a "Chef's Choice" basic dessert. Special Request Desserts are available for a slight additional charge. See Dessert Menu. Soups and Chowders can be added at an additional cost of \$2.50 to \$6.50 per person for a bowl, or less for a cup.

We also have other suggested meals available as buffets or plated, served meals. See Banquet Plated Meals menu.

TO HAVE SEVERAL MAIN COURSES: There is an additional charge of \$3.00 to \$5.00 per entrée to add full service entrée portions to the menu (for example, a Roast Beef dinner with Spaghetti and Meatballs would be \$20.50 per person.)

~~PLEASE CALL TO DISCUSS A SPECIAL CUSTOMIZED MENU OR SPECIAL ITEMS~~

A guaranteed number of attendees and meal choices(s) must be made at least one week in advance of your scheduled event date.

We always use pressed linen tablecloths, cloth napkins, china, stainless tableware and glass water goblets. You won't find any plastic cups or paper plates at Maple Hill Farm!

Please consider the above as suggestions. We are true caterers, and we specialize in custom menus as we are cooking for your specific event. Please feel free to contact us to discuss a menu tailored to meet your specific needs. We truly want to cater to your desires

BEER, WINE AND FULL LIQUOR SERVICE IS AVAILABLE.
(Per State Law, you may NOT bring any of your own alcohol onto the premises.)

~~WE ALSO OFFER OFF-SITE CATERING IN THE GREATER AUGUSTA AREA~~