

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, **plus an additional \$2 per person** for extra staffing levels.

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

Baked Turkey Breast

Baked Ham

Sliced Provolone and Swiss Cheese

Leaf Lettuce and Sliced Tomato

Thin Rolls and Whole Wheat Bread

Mayo, Brown Mustard, Dijon Mustard

Two Salads of the Day, selected from:

Salad of Assorted Leafy Greens w/Maple Hill Farm's Own

Assorted dressings

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

Hearty Garden Salad of Mixed Greens &Vegetables

with 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

Served Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$18.95 per person

Meal #2: SANDWICH AND SALADS

Make-Your-Own Sandwich Platter (**see Meal #1**)

Two Salads of the Day (**see Meal #1**)

Pickles, Olives, Hot Peppers

Served Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$15.95 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

Served Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$14.95 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

Served Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$9.95 per person

Meal #5: ASSORTED QUICHE

Selection of Hearty Homemade Quiche

Fresh-Baked Rolls or Buttermilk Biscuits

(Chef's Choice)

Mixed Greens & Vegetables Salad w/ asst. Dressings

Pickles, Olives, Hot Peppers

Served Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$11.95 per person

Meal #5A – Quiche & Soup of the Day

\$13.95 per person

Meal #6: LASAGNA

Four-Cheese and Vegetables White Lasagna and/or

Traditional Beef Lasagna

Warm Garlic Bread

Mixed Greens & Vegetables Salad w/ Asst. Dressings

Fresh Hot Vegetable of the Day (**Add \$1.50**)

Pickles, Olives, Hot Peppers

Served Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$13.95 per person

Meal #7: TURKEY AND HAM

Slow Roasted Turkey

Herbed Bread Stuffing

Rich Turkey Gravy

Maple Sugar Slow Baked Ham

Whole Berry Cranberry Sauce

Mashed, Parsleyed, Baked Potato, Rice, or

Rice Pilaf with Almonds and Raisins

Winter Squash

Peas and Carrots

Mixed Greens & Vegetables Salad with

Asst. Dressings (**Add \$2.95**)

Rolls or Biscuits and Butter (Chef's Choice)

Served Chef's Choice Dessert

Punch or Soft Drinks, Coffee, Tea

\$19.75 per person lunch/ \$21.95 dinner

Meal #7A – Turkey Only

\$17.75 per person lunch/ \$18.95 dinner

Meal #7B – Ham Only

\$15.25 per person lunch/ \$16.95 dinner

Meal #8: CHICKEN FRICASSEE

Slow Simmered Boneless Skinless Chicken with Herbs

Mashed, Parsleyed, Baked Potato, Rice, or

Rice Pilaf with Almonds and Raisins

Mixed Greens & Vegetables 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

Served Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$15.95 per person lunch/ \$17.95 Dinner

Meal #9: PREPARED SANDWICHES

Three 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

Prepared in Finger Rolls and/or Whole Wheat Bread,
with Lettuce Leaf

Potato and Farm-Fresh Egg Salad

Vegetable Tray with Dips

Potato Chips

Pickles, Olives, Hot Peppers

Served Chef's Choice Dessert
Soft Drinks or Punch, Coffee, Tea, Cocoa, and Milk
\$13.95 per person for over 30 people;
\$14.95 per person for 30 and fewer people

Meal #10: BAKED HADDOCK

Baked Haddock with Garlic Butter or Lemon Herb Sauce
Mashed, Parsleyed, Baked Potato, Rice, or
Rice Pilaf with Almonds and Raisins
Warm Rolls and Butter
Fresh Hot Vegetable of the Day
Mixed Greens & Vegetable Salad w/ asst. Dressings
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$23.95 per person lunch/ \$25.95 dinner

Meal #11: LEMON-CREAM CHICKEN

Chicken Breast with Lemon-Cream & Mushroom Sauce
Mashed, Parsleyed, Baked Potato, Rice, or
Rice Pilaf with Almonds and Raisins
Fresh Hot Vegetable of the Day
Warm Rolls and Butter
Mixed Greens & Vegetables Salad w/ asst. Dressings
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$19.95 per person lunch/ \$22.95 dinner

Meal #12: STUFFED CHICKEN BREAST

Baked Stuffed Chicken Breast
With Spinach and Ricotta Cheese
Fresh Hot Vegetable of the Day
Mashed, Parsleyed, Baked Potato, Rice, or
Rice Pilaf with Almonds and Raisins
Warm Rolls and Butter
Mixed Greens & Vegetables Salad w/ asst. Dressings
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$20.95 per person lunch/ \$22.95 dinner

Meal #14: ROAST BEEF au jus

Slow Cooked Roast Beef au jus (or with gravy)
Mashed, Parsleyed, Baked Potato, Rice, or
Rice Pilaf with Almonds and Raisins
Warm Rolls and Butter
Fresh Hot Vegetable of the Day
Mixed Greens & Vegetables Salad w/ asst. Dressings
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$18.95 per person lunch/ \$22.95 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, Rice, or
Rice Pilaf with Almonds and Raisins
Fresh Hot Vegetable of the Day
Mixed Greens & Vegetables Salad w/ asst. Dressings
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$15.95 per person

Meal #16: SPAGHETTI AND MEATBALLS

Spaghetti and Tomato Sauce
Beef Meatballs on the side
Warm Garlic Bread
Mixed Greens & Vegetables Salad w/ asst. Dressings
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$12.50 per person

Meal #17: NEW ENGLAND BOILED DINNER

New England Boiled Dinner:
Corned Beef, Cabbage, Turnip, Onions,
Carrots and Potatoes
Mixed Greens & Vegetables Salad w/ asst. Dressings
Warm Rolls and Butter
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$19.50 per person dinner

Meal #18: CHICKEN FINGERS

Butter Sautéed Slices of Boneless & Skinless
Chicken Breast
Mashed, Parsleyed, Baked Potato, Farm Fried Potatoes,
Rice, or Rice Pilaf with Almonds and Raisins
Warm Rolls and Butter
Fresh Hot Vegetable of the Day
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$14.95 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 with Butter and Margarine
(to Substitute Brown Bread **Add \$1.50**)
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$6.95 per person lunch or dinner

Meal #20: MACARONI AND CHEESE

Macaroni Loaf Baked with Cheeses, Onion,
Herbs and Garlic Buttered Crumbs
Fresh Hot Vegetable of the Day
Mixed Greens & Vegetables Salad with
Asst. Dressings (**Add \$2.95**)
Pickles, Olives, Hot Peppers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$9.25 per person

Meal #22: MEATLOAF

New England Style Meatloaf
Creamy Beef Gravy
Fresh Hot Vegetable of the Day
Mashed, Boiled, Parsleyed, Baked Potato, Rice, or
Rice Pilaf with Almonds and Raisins
Mixed Greens & Vegetables Salad with
Asst. Dressings (**Add \$2.95**)
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$12.50 per person lunch/ \$13.50 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 Bulghur
Grated Parmesan Cheese
Fresh Hot Vegetable of the Day
Mixed Greens & Vegetables Salad with
Asst. Dressings **(Add \$2.95)**
Oyster Crackers
Rolls, Biscuits or Toast Points; Butter & Margarine
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$10.95 per person

Meal #24: ROAST PORK

Roast Pork with Herbed Stuffing and Pork Gravy
Mashed, Boiled, Parsleyed, Baked Potato, Rice, or
Rice Pilaf with Almonds and Raisins
Mixed Greens & Vegetables Salad with
Asst. Dressings
Fresh Hot Vegetable of the Day
Biscuits or Rolls and Butter
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$17.95 per person

Meal #24A – Roast Pork Tenderloin at market rate

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

Chicken, Beef OR Turkey with Carrots and Peas Stewed in
Sauce and Baked under a Buttermilk Biscuit Topping
Mashed, Boiled, Parsleyed, Baked Potato, Rice, or
Rice Pilaf with Almonds and Raisins
Mixed Greens & Vegetables Salad with Asst. Dressings
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$14.95 per person

Meal #26: GRILLED CHICKEN BREASTS

Lemon and Herb Marinated & Grilled Boneless
Chicken Breast
Mashed, Parsleyed, Baked Potato, Rice, or
Rice Pilaf with Almonds and Raisins
Fresh Hot Vegetable of the Day
{Potato and Egg Salad may be substituted for the
Potato or Rice AND Vegetable}
Warm Fresh-Baked Rolls and Butter
Mixed Greens & Vegetables Salad with Asst. Dressings
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$18.95 per person lunch/ \$21.50 dinner

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
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$18.95 per person

Meal #28: BAKED ATLANTIC SALMON

Baked Atlantic Salmon Fillet with Herbs
Mashed, Parsleyed, Baked Potato, Rice, or
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
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$23.95 per person lunch/ \$25.95 dinner

Meal #29 – CHEF'S SALAD BAR

Make Your Own Chef's Salad Bar:
Mixed Salad Greens,
Sliced hard-boiled Eggs,
Ham Strips, Turkey Strips, Shredded Cheese,
Tomatoes (sliced, wedges, or cherry – chef's
choice),
Zucchini, Summer Squash, Sliced Radishes, Sliced
Mushrooms, Sliced Onions
Bread or Rolls (Chef's Choice)
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$13.95 per person

Meal #30 – BACKYARD STYLE BARBEQUE

Grilled Lean Beef Hamburgers
Grilled All Beef Hot Dogs
Lemon and Herb Marinated & Grilled Boneless
Chicken Breast
Vegetarian Chili **(Add \$2.50)**
Potato and Farm-fresh Egg Salad
Hamburg Buns, Hot Dog Rolls, Whole Wheat Bread
Mixed Greens & Vegetable Salad with
Assorted Fresh-made Salad Dressings
OR Walnut-Orange Cole Slaw
Corn on the Cob **(Add \$2.00)**
Two Mustards, Relish, and Ketchup
Sliced Tomato and Leaf Lettuce
Grilled Onions
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$21.95 per person

Meal #31 – PASTA BUFFET

Linguine buffet with three sauces: Fresh Basil Pesto,
Creamy Alfredo, and Chunky Marinara
Beef Meatballs on the Side
Caesar Salad with Caesar Dressing
Baked Garlic Bread
Fresh Hot Vegetable of the Day **(Add \$1.50)**
Pickles, Olives, Hot Peppers
Served Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$15.95 per person lunch (Minimum 15 guests)
\$19.95 per person dinner (Minimum 15 guests)

Meal #32 – CHICKEN MARSALA

\$18.95 per person Lunch; \$20.95 per person Dinner

Meal #33 – CHICKEN STIR FRY

\$19.95 per person

Meal #34 – PIZZA BUFFET

\$12.95 per person lunch; \$14.95 per person dinner

Important Notes:

1. Our regular and decaf coffee is roasted in Kingfield, Maine by Carrabassett Coffee, and is organic fair trade coffee. Tea service includes a wide variety of flavored and herbal teas. We make our own cocoa mix, too.
2. Please consider these menus as suggestions. We specialize in custom menus and are cooking especially for your special event, so PLEASE CALL TO DISCUSS A SPECIAL CUSTOMIZED MENU OR SPECIAL ITEMS. We also have other suggested meals available as buffets or plated, served meals. See our [Banquet Plated Meals](#) menu.
3. **THERE WILL BE AN 18% SERVICE CHARGE AND 7% STATE SALES TAX ADDED TO THE ABOVE FOOD COSTS.**
4. **OUR STANDARD ROOM CHARGE IS ALSO NOT INCLUDED IN ANY FOOD COSTS.**
5. 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 for an additional \$1.95 to \$6.50 per person – cups or bowls are available.
6. **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 \$25.95 per person.)
7. **A guaranteed number of attendees and meal choices(s) must be made at least one week in advance of your scheduled event.**
8. *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!*
9. **BEER, WINE AND FULL LIQUOR SERVICE IS AVAILABLE.** (Per State Law, you may NOT bring any of your own alcohol to an event.)

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