

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

\$17.95 per person

Meal #2: SANDWICH AND SALADS

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

\$14.95 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

\$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

Chef's Choice Dessert

Soft Drinks, Coffee, Tea, Cocoa, and Milk

\$9.95 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

\$11.95 per person

Meal #5A - Quiche & Soup of the Day

\$13.95 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

\$12.25 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

\$17.95 per person lunch/ \$19.95 dinner

Meal #7A - Turkey Only

\$13.95 per person lunch/ \$15.50 dinner

Meal #7B - Ham Only

\$13.95 per person lunch/ \$15.50 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
\$12.95 per person

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
Chef's Choice Dessert
Soft Drinks or Punch, Coffee, Tea, Cocoa, and Milk
\$12.95 per person for over 30 people;
\$13.95 per person for 30 and fewer people

Meal #10: BAKED HADDOCK

Baked Haddock with Garlic Butter or Lemon Herb Sauce
Mashed, Parsleyed, Baked Potato, 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
\$22.95 per person lunch/ \$24.95 dinner

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
\$18.95 per person lunch/ \$21.50 dinner

Meal #12: STUFFED CHICKEN BREAST

Baked Stuffed Chicken Breast
With Spinach and Ricotta Cheese
Fresh Hot Vegetable of the Day
Baked, Mashed, Parsleyed, Farm Fried Potatoes, or Rice
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
\$19.75 per person lunch/ \$21.95 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
\$16.95 per person lunch/ \$19.25 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
\$15.95 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
\$11.95 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
\$16.25 per person lunch/ \$17.95 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
\$13.75 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

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 Green & Vegetable 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
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
\$11.50 per person lunch/ \$12.50 dinner

Meal #21: CHILI

Chili with Ground Beef and Pinto and Kidney Beans,
Stewed with Hot Chillies, 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
\$9.50 per person

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
\$16.50 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 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
\$12.50 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
\$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
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$15.95 per person

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
\$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
Pickles, Olives, Hot Peppers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$12.95 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
Fresh-baked Rolls with Butter and Margarine
Mixed Greens & Vegetable Salad
Assorted Fresh-made Salad Dressings
Corn on the Cob (**Add \$2.00**)
Pickles, Olives, Hot Peppers
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$21.95 per person

Meal #31 - PASTA STATION

Pasta Station with Linguine cooked to order with three
sauces: Fresh Basil Pasta, 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
Chef's Choice Dessert
Soft Drinks, Coffee, Tea, Cocoa, and Milk
\$14.95 per person (Minimum 20 people)

Important Notes:

1. Our regular and decaf coffee is roasted in Maine by Carrabasset Coffee in Kingfield, 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. OUR STANDARD ROOM CHARGE IS ALSO NOT INCLUDED IN ANY FOOD COSTS.
4. **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.
5. 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 \$22.25 per person.)
6. A guaranteed number of attendees and meal choices(s) must be made at least one week in advance of your scheduled event.
7. *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!*
8. 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--