



CATERING MENU

 OVG360

Terrance Freeman
CATERING MANAGER

Ryan LaRoche
DIRECTOR OF FOOD & BEVERAGE

Matt Duque
EXECUTIVE CHEF



BUFFET BREAKFAST
CONTINENTAL BREAKFAST
BOXED BREAKFAST & LA CARTE
BOXED LUNCHES
LUNCH BUFFETS
DINNER BUFFETS
PLATED DINNERS
SOUPS & DESSERTS
HORS D'OEUVRES
DESSERT PLATTERS & BEVERAGES
CATERING TERMS

BUFFET BREAKFAST

All include seasonal fresh cut fruit, locally roasted coffee & premium tea service - priced per person

SANDWICH BUFFET **\$13**

- Fresh cracked egg
- Melted American cheese
- Choice of croissant or English muffin
- Choice of one: ham, bacon or sausage - will include no meat sandwiches

CLASSIC BUFFET **\$17**

- Fresh cracked scrambled eggs
- Applewood smoked bacon & locally made sausage
- Maine potato homefries
- Assorted muffins & Danishes

DELUXE BUFFET **\$18**

- Fresh cracked scrambled eggs
- Applewood smoked bacon & locally made sausage
- Maine potato homefries
- Assorted muffins & Danishes
- Toast station with assorted breads, bagels, whipped butter, fruit preserves & cream cheese

PREMIUM BUFFET **\$20**

- Fresh cracked scrambled eggs
- Applewood smoked bacon & locally made sausage
- Maine potato homefries
- Assorted muffins & Danishes & coffee cakes
- Toast station with assorted breads, bagels, whipped butter, fruit preserves & cream cheese
- Assorted yogurt cups
- Choice of pancakes or French toast with Maine maple syrup
- Fresh fruit juices

SUPREME BUFFET **\$22**

- Fresh cracked scrambled eggs
- Applewood smoked bacon & locally made sausage
- Maine potato homefries
- Egg & cheese croissant breakfast sandwiches
- Assorted muffins & Danishes & coffee cakes
- Toast station with assorted breads, bagels, whipped butter, fruit preserves & cream cheese
- Assorted yogurt parfaits - ex. berry, honey banana, chocolate chip
- Choice of pancakes or French toast with Maine maple syrup
- Fresh fruit juices



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CONTINENTAL BREAKFAST

All include seasonal fresh whole fruit, locally roasted coffee & premium tea service - priced per person

- TOAST CONTINENTAL** **\$11**
 - Assorted breads & bagels
 - Whipped butter, cream cheese & fruit preserves
- CLASSIC CONTINENTAL** **\$13**
 - Assorted muffins, coffee cakes & Danishes
- CHOICE CONTINENTAL** **\$14**
 - Assorted muffins, coffee cakes & Danishes
 - Fresh baked scones
 - Cereal cups with fresh milk
- DELUXE CONTINENTAL** **\$16**
 - Assorted muffins, coffee cakes & Danishes
 - Fresh baked scones
 - Cereal cups with fresh milk
 - Yogurt cups with granola
- PREMIUM CONTINENTAL** **\$18**
 - Assorted muffins, coffee cakes & Danishes
 - Fresh baked scones
 - Cereal cups with fresh milk
 - Yogurt cups with granola
 - Assorted breads & bagels
 - Whipped butter, cream cheese & fruit preserves
- SUPREME CONTINENTAL** **\$20**
 - Assorted muffins, coffee cakes & Danishes
 - Fresh baked scones
 - Cereal cups with fresh milk
 - Yogurt cups with granola
 - Oatmeal cups with assorted mix-ins
 - Assorted breads & bagels
 - Whipped butter, cream cheese & fruit preserves
 - Fresh fruit juices

Please do not hesitate to ask about our seasonal selections. We would love to design a custom catered experience for your group!



BREAKFAST ENHANCERS & A LA CARTE

BREAKFAST ENHANCERS

- MADE TO ORDER OMLETTE STATION** **\$12**
 - Fresh cracked eggs, assorted mix-ins and toppings
 - 30 person minimum - priced per person
- MAKE YOUR OWN WAFFLE STATION** **\$10**
 - Fresh batter, whipped butter, maple syrup, fruit toppings, whipped cream
 - 30 person minimum - priced per person
- MAKE YOUR OWN PARFAIT STATION** **\$8**
 - Fresh yogurt, fresh & dried fruits, assorted mix-ins and toppings
 - 30 person minimum - priced per person
- SMOKED SALMON ENHANCER** **\$6**
 - Smoked salmon, red onion, capers, whipped cream cheese
 - 30 person minimum - priced per person
- AVOCADO SPREAD ENHANCER** **\$3**
 - Citrus spiked avocado spread
 - 30 person minimum - priced per person

A LA CARTE OPTIONS

All items are priced per person

- OATMEAL CUPS** **\$4**
 - Assorted oatmeal cups with fresh milk & mix-ins
- CEREAL CUPS** **\$3**
 - Assorted cereal cups with fresh milk
- FRESH CUT SEASONAL FRUIT CUPS** **\$4**
 - Chef's choice of fresh cut fruit
- YOGURT PARFAITS** **\$5**
 - Creamy vanilla yogurt, assorted varieties - ex. berry, honey banana, chocolate chip
- FRESH JUICE BOTTLES** **\$4**
 - Fresh squeezed orange, apple or cranberry juices - charged on consumption
- FRUIT JUICE DISPLAY** **\$4**
 - Fresh squeezed orange & cranberry juices
- JUICE SMOOTHIES** **\$5**
 - Assorted Naked brand fruit smoothies - charged on consumption

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BOXED SALADS

All include artisan roll w/ butter, fruit & cookie - priced per person

CLASSIC SALADS **\$15**

- Romaine Greek with feta, kalamata olive, tomato, cucumber, shaved red onion, marinated artichoke, slivered almonds & lemon vinaigrette
- Classic Caesar salad with romaine, buttery croutons, shaved parmesan & creamy Caesar dressing
- Mixed crisp greens, tomato, red onion, cucumber, carrots, buttery croutons, ranch or balsamic vinaigrette

PREMIUM SALADS **\$17**

- Mixed crisp greens, grilled chicken breast, bacon, avocado, tomato, cucumber, red onion, boiled egg, cheddar cheese & red wine vinaigrette
- Mixed crisp greens, curried chicken salad, apples, almonds, celery, grapes & poppyseed vinaigrette
- Romaine, grilled chicken **OR** steak, creamy Caesar, buttery croutons, shaved parmesan
- Mixed crisp greens, grilled chicken, bleu cheese, dried cranberries, balsamic vinaigrette

BOXED SANDWICHES

All include kettle cooked chips, fruit & cookie - priced per person

CLASSIC SANDWICHES **\$17**

- Roast beef & cheddar on soft white
- Smoked ham & swiss on wheatberry
- Turkey & provolone on soft white
- Chicken salad wrap with crisp mixed greens
- Roasted vegetable & hummus wrap with mixed greens
- Grilled chicken Caesar wrap

PREMIUM SANDWICHES **\$20**

- Curried chicken salad, mixed greens, apples, almonds, celery & grapes on wheatberry
- Smoked ham, gruyere and apple with dijonaise & arugula on soft white
- Ham, prosciutto, fresh mozzarella, roasted red pepper, roasted tomato, red onion on ciabatta with olive oil & balsamic vinegar
- Prosciutto, brie & fig jam on ciabatta with arugula
- Roasted chicken, smoked cheddar, spinach, avocado, bacon & roasted tomato on ciabatta with roasted garlic aioli
- Grilled steak, smoked cheddar, roasted red pepper & chimmichurri on ciabatta with arugula

BOXED SALADS & SANDWICHES



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LUNCH BUFFETS

COLD BUFFETS

All include iced water. Vegan & gluten free options available upon request.

MAKE YOUR OWN BUTCHER BLOCK SANDWICHES \$19

- Sliced turkey, roast beef & smoked ham
- Sliced Swiss, cheddar & provolone cheese
- Tuna salad & chicken salad
- Red pepper hummus with roasted mixed vegetables
- Sliced tomatoes, red onion, leaf lettuce & pickles
- Stone ground mustard, mayonnaise, olive oil & vinegar
- Wraps, white, wheat & rye bread
- Garden salad with ranch & balsamic
- Kettle cooked chips & fresh baked cookies

PRE-MADE BUTCHER BLOCK SANDWICHES \$17

- Roast beef & cheddar on soft white
- Smoked ham & swiss on wheatberry
- Turkey & provolone on soft white
- Chicken salad wrap with crisp mixed greens
- Roasted vegetable & hummus wrap with mixed greens
- Garden salad with ranch & balsamic
- Kettle cooked chips & fresh baked cookies

MAKE YOUR OWN FRESH SALAD BAR \$19

- Mixed crisp greens & chopped romaine lettuces
- Grape tomato, cucumber, red onion, sliced mushrooms, broccoli, sliced peppers, English peas
- Grilled chicken, grilled portobello, diced ham, bacon crumbles & boiled egg
- Bleu cheese, cheddar cheese, goat cheese
- Croutons, sunflower seeds, dried cranberries & assorted dressings
- Artisan dinner rolls with whipped butter & fresh baked cookies

CROSS CENTER SOUP & SALAD BAR \$21

- Choice of one soup from our \$3 selection - *add on more choices for \$3 per person each*
- Mixed crisp greens & chopped romaine lettuces
- Grape tomato, cucumber, red onion, sliced mushrooms, broccoli, sliced peppers, English peas
- Grilled chicken, grilled portobello, diced ham, bacon crumbles & boiled egg
- Bleu cheese, cheddar cheese, goat cheese
- Croutons, sunflower seeds, dried cranberries & assorted dressings
- Artisan dinner rolls with whipped butter, oyster crackers & fresh baked cookies

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LUNCH BUFFETS

HOT BUFFETS

All include iced water. Vegan & gluten free options available upon request.

MAKE YOUR OWN PASTA

\$20

- Fresh cooked penne & linguini
- Housemade marinara & pesto cream sauce
- Housemade meatballs & grilled chicken strips
- Garlic knots
- Romaine Caesar salad with buttery croutons & shaved parmesan
- Housemade cannoli

MAKE YOUR OWN MAC & CHEESE

\$23

- Fresh cooked penne & macaroni
- Housemade cheese sauces two ways
- Grilled chicken strips, pulled pork, chopped bacon & smoked brisket
- Broccoli, tomatoes, roasted mushrooms
- Shredded cheddar, parmesan, bleu cheese
- Cayenne pepper hot sauce & toasted bread crumbs
- Garlic knots
- Mixed green salad with assorted dressings

MAKE YOUR OWN TACO BAR

\$23

- Soft & hard taco shells
- Seasoned shredded beef, adobo chicken, pork carnitas
- Shredded cheeses, sour cream, salsa verde, pico de gallo
- Shredded lettuce, white onion, sliced jalapeno, fajita style veggies
- Cilantro lime rice & seasoned black beans
- Elote corn
- Tortilla chips with guacamole
- Cinnamon dusted churros with caramel and chocolate

GRILLED CHICKEN BREAST BUFFET

\$22

- Garlic & herb marinated chicken breast with dijon cream sauce
- Rice pilaf & seasonal vegetable blend
- Artisan rolls with whipped butter
- Mixed green salad with assorted dressings
- Fudge brownies

CARAMELIZED STEAK TIPS BUFFET

\$23

- Sweet & spicy marinated grilled steak tips
- Roasted fingerling potatoes & seasonal vegetable blend
- Artisan rolls with whipped butter
- Mixed green salad with assorted dressings
- Assorted dessert bars

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All dinner buffets include iced water, choice of salad & artisan rolls with whipped butter. All dinner buffets also include your choice of starch, vegetable and dessert.

ONE ENTREE CHOICE \$32

TWO ENTREE CHOICE \$37

THREE ENTREE CHOICE \$42

SALAD OPTIONS

- Cucumber ribbon garden salad with sweet onion balsamic vinaigrette
Strawberry, goat cheese & spinach salad with toasted sunflower seeds with honey lemon vinaigrette
Arugula & poached pear salad with dried cranberries, candied walnuts & raspberry vinaigrette
Wild Maine blueberry & bibb lettuce salad with honey cornbread croutons, roasted almonds, feta cheese & blueberry vinaigrette
Iceberg lettuce with crumbled applewood bacon, shredded carrot, marinated tomato and bleu cheese dressing

ENTREE OPTIONS

- Grilled garlic & herb steak tips
Braised beef short ribs
Seared steak & roasted wild mushrooms
Roasted herbed chicken with herbed pan gravy
Mediterranean seared chicken with roasted artichoke & spinach cream sauce
Roasted chicken breast with locally roasted wild mushrooms
Seared chicken with lemon & caper wine
Locally roasted coffee & chili rubbed pork tenderloin with blueberry & red wine sauce
Roasted pork loin with apple & leek pan sauce
Crab stuffed Atlantic haddock
Baked Atlantic haddock with Maine lobster sauce
Cedar plank roasted salmon with Maine maple & Raye's mustard glaze
Roasted Maine made tofu with root vegetable hash
Fall vegetable ragout
Roasted vegetable stuffed delicata squash

VEGETABLE OPTIONS

- Herbed vegetable medley
Glazed carrots
Pesto zucchini medallions
Buttery broccoli & cauliflower
Roasted root vegetables
Crispy Brussels sprouts

STARCH OPTIONS

- Garlic rice pilaf
Long grain & wild rice blend
Herbed parmesan risotto
Rosemary new potatoes
Parmesan crusted Maine fingerlings
Garlic whipped potato

Want more starch, vegetable & dessert options? Add on our half & half option, and get two of each for \$2.50 per person

Please do not hesitate to ask about our seasonal selections. We would love to design a custom catered experience for your group!

DINNER BUFFETS

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All plated dinners include choice of salad & artisan rolls with whipped butter.
All plated dinners also include premium coffee, teas & iced water.

PLATED DINNERS

SALAD OPTIONS

- Cucumber ribbon garden salad with sweet onion balsamic vinaigrette
- Strawberry, goat cheese & spinach salad with toasted sunflower seeds with honey lemon vinaigrette
- Arugula & poached pear salad with dried cranberries, candied walnuts & raspberry vinaigrette
- Wild Maine blueberry & bibb lettuce salad with honey cornbread croutons, roasted almonds, feta cheese & blueberry vinaigrette
- Iceberg wedge with crumbled applewood bacon, shredded carrot, marinated tomato and bleu cheese dressing

ENTREE OPTIONS

FILET MIGNON	\$43
• Choice of 5 pepper demi-glace or gorgonzola & bacon cream, herbed new red potato, lemon thyme asparagus	
GRILLED TRI-TIP	\$40
• Roasted root vegetable hash, crispy Brussels sprouts, herbed garlic compound butter	
BRAISED SHORT RIB	\$39
• Buttery whipped Maine potato, honey glazed carrot, red wine demi-glace	
STATLER CHICKEN BREAST	\$35
• Parmesan & rosemary risotto, garlic and ginger glazed carrot, charred lemon beurre blanc	
SEARED CHICKEN BREAST	\$32
• Royal wild rice, seasonal vegetable medley, parmesan & sweet basil cream sauce	
STUFFED HADDOCK	\$37
• Crab stuffing, sherry lobster cream sauce, garlic rice pilaf, citrus zest asparagus	
ROASTED HADDOCK	\$34
• Lemon tarragon crumb topping, tri color quinoa, honey-balsamic green beans, herbed butter	
ROASTED SALMON	\$36
• Apple cider glaze, royal wild rice blend, herbed zucchini medallions	
HERB CRUSTED PORK TENDERLOIN	\$32
• Smoked sea salt fingerling potatoes, pesto zucchini & summer squash, roasted tomato butter	
CRISPY TOFU	\$31
• Locally made tofu, dijon Maine maple glaze, spiced butternut squash, crispy Brussels sprouts	
ROASTED DELICATA SQUASH	\$29
• Vegetable & quinoa stuffing, wilted rainbow chard, sweet balsamic drizzle	

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Add on any soup to your meal selections, choice of served plated or buffet - priced per person

KETTLE SOUPS

- | | | | |
|--|-------------------|---|-------------------|
| <ul style="list-style-type: none"> • Minestrone • Hearty vegetable • Tomato & basil • Southwest chicken & tortilla • Harvest chicken stew • Harvest beef stew • Vegetarian chili • Chicken & wild rice • Roasted chicken noodle | <p>\$3</p> | <ul style="list-style-type: none"> • Butternut & apple bisque • Roasted corn chowder • Beef chili con carne • Clam chowder • Broccoli & smoked cheddar • Haddock chowder • Red pepper & gouda bisque | <p>\$4</p> |
| | | <ul style="list-style-type: none"> • Lobster bisque • Shrimp & corn chowder | <p>\$5</p> |

SWEET ENDINGS

- Italian cream cake
- Chocolate torte (GF)
- Assorted cheesecakes
- Assorted cupcakes
- Apple crisp
- Assorted petit fours
- Red velvet cake
- Decadent chocolate cake
- Tiramisu
- Mixed berry vanilla cake
- Carrot cake
- Coconut cream cake
- Chocolate peanut butter cake
- Chef's Maine blueberry cobbler

SOUPS & DESSERTS

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HORS D'OUVERVES

PASSED APPETIZERS

Minimum 25 piece order - priced per piece

CLASSIC APPS \$2

- Cucumber bites with olive tapenade
- Bruschetta with basil & balsamic drizzle
- Curried butternut shooters
- Vegetarian spring rolls with peanut sauce

PREMIUM APPS \$4

- Crab stuffed baby bella mushrooms
- Shrimp & grits bites
- Bacon wrapped scallops
- Duck bacon & sweet corn wontons
- Crispy pork belly & spicy chili lollipop

CLASSIC APPS \$3

- Pimento mini grilled cheese
- Caprese skewer with balsamic drizzle
- Bacon wrapped & cheese stuffed dates
- Thai chicken sate with sweet chile sauce
- Goat cheese & poached apple crostini
- Miniature beef Wellingtons
- Ahi tuna wontons
- Smoked salmon crepe pinwheels
- French onion tarte tatin
- Whipped brie & fig jam crostini

APPETIZER PLATTERS

Minimum 12 people - priced per person

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|--|-------------|
| CRUDITE DISPLAY | \$6 |
| • Chef's choice of crisp, fresh vegetables & dips | |
| HOUSE DIP SAMPLER | \$7 |
| • Warm spinach & artichoke, buffalo chicken & hummus | |
| MEATBALLS 3 WAYS | \$8 |
| • Housemade marinara, Thai chili, moonshine BBQ | |
| CHEESE & CRACKER DISPLAY | \$8 |
| • Local, domestic & international cheeses, crackers & grapes | |
| MEATBALLS 3 MORE WAYS | \$10 |
| • Moroccan spiced with red pepper sauce, Greek turkey with tzatziki, Italian chicken & pesto | |
| SLIDER STATION | \$10 |
| • Smoked brisket, pulled pork & chicken, slaw & brioche buns | |
| CHICKEN DISPLAY | \$10 |
| • Smoked wings, boneless wings, chicken skewers & assorted sauces | |
| CLASSICS SLIDERS | \$10 |
| • Juicy beef slider, crispy chicken slider, assorted toppings & brioche buns | |
| CHARCUTERIE BOARD | \$10 |
| • Smoked & cured meats, artisan cheeses, olives, mustards & Chef's choice accompaniments | |
| MEZZE ANTIPASTI | \$12 |
| • Tabbouleh, hummus, artisan salame, fresh mozzarella, pita & Chef's choice accompaniments | |



DESSERT PLATTERS & BEVERAGES

DESSERT PLATTERS

Minimum 12 people - priced per person

- WHOOPIE PIE PLATTER** **\$5**
 - Assorted whoopie pies - add on gluten free for \$1.50 per person
- COOKIE PLATTER** **\$5**
 - Assorted fresh baked cookies - add on gluten free for \$1.50 per person
- DESSERT BAR PLATTER** **\$5**
 - Assorted flavor dessert bars
- BROWNIE & KRISPY PLATTER** **\$5**
 - Fudge brownies & rice treats
- CUPCAKE PLATTER** **\$7**
 - Chef's choice flavored cupcakes - add on gluten free for \$1.50 per person
- CHOCOLATE FOUNTAIN** **\$9**
 - Flowing Belgian chocolate, assorted dippers

THIRST SATISFIERS

Minimum 12 people - priced per person

- SODA/WATER ON CONSUMPTION** **\$3/ea**
 - Assorted Pepsi products & Aquafina water
- COFFEE & TEA SERVICE** **\$3**
 - Locally roasted coffee & premium teas, assorted creamers & sweeteners
 - Coffee & tea refresh - **\$1.50** per person
- ICED TEA & LEMONADE** **\$3**
 - Fresh brewed iced tea & Country Time lemonade
- SPRING WATER STATION** **\$25/ea**
 - Crisp, cool spring water with cups for drinking
- BAR SET-UP** **\$125**
 - Includes bartender, choice of open bar, ticketed drink or pay per drink with full selection of house and premium spirits, wine & beer, signature drinks, themed mocktails & cocktails

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PLANNING YOUR EVENT

The staff of the Cross Insurance Center have exceptional culinary skills and capabilities to satisfy a wide range of events. Please use our information to understand our processes as we work with you to create a memorable event. Our experienced event planning staff are more than happy to answer your questions and assist in planning every meal.

Our menus feature offerings to meet a wide range of preferences and dietary needs. Please advise the Catering Manager of any and all dietary restrictions that require accommodation so we may better serve you. We look forward to hosting you!

Contacting Us:

For Event Space, please reserve your event space before scheduling catering. The Conference & Event Sales Manager, Blair Murphy, can be reached at **207-561-8396** or **Blair.Murphy@oakviewgroup.com**

For Catering, please contact our Catering Manager, Terry Freeman at **207-561-8320** or **Terrance.Freeman@oakviewgroup.com**

SPECIALTY LINENS

We provide signature white and black napkins for all events at no extra charge. If you do require other colored linens, we are happy to provide, with an extra charge based on size & type of linens. Please understand we may not be able satisfy every color request.

SERVING STAFF

Catering staff will be provided for all events. One server per 25 guests is the standard ratio for all plated meals. Additional servers can be requested for an extra fee. Continental and buffet options are priced for self-service but with minimal staffing to attend the buffet. More staff may be added upon request. Any and all events requiring attended stations, i.e. carving or omelette, etc., may also incur extra charges with additional staffing needed.

GUEST COUNTS & ACCOMODATION

A guest attendance estimate is to be provided upon booking an event. The guaranteed guest count is due 21 days before the event. If no guaranteed guest count is provided, your estimated attendance becomes your guarantee. Final billing is based upon your guarantee or actual guest attendance, whichever is greater. The Cross Insurance Center is NOT an allergen free facility. Guest with severe allergies should be alerted to maintain safety. Every effort will be made to accommodate all dietary requests while maintaining seamless service. Dietary restriction requests should be made to the Catering Manager a minimum of three weeks in advance of your event.

MANAGEMENT FEE

All catered events are subject to a 20% Management Charge. The entirety of this Management Charge is the sole property of the Food & Beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to the guests (e.g., wait staff, employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides services to guests.